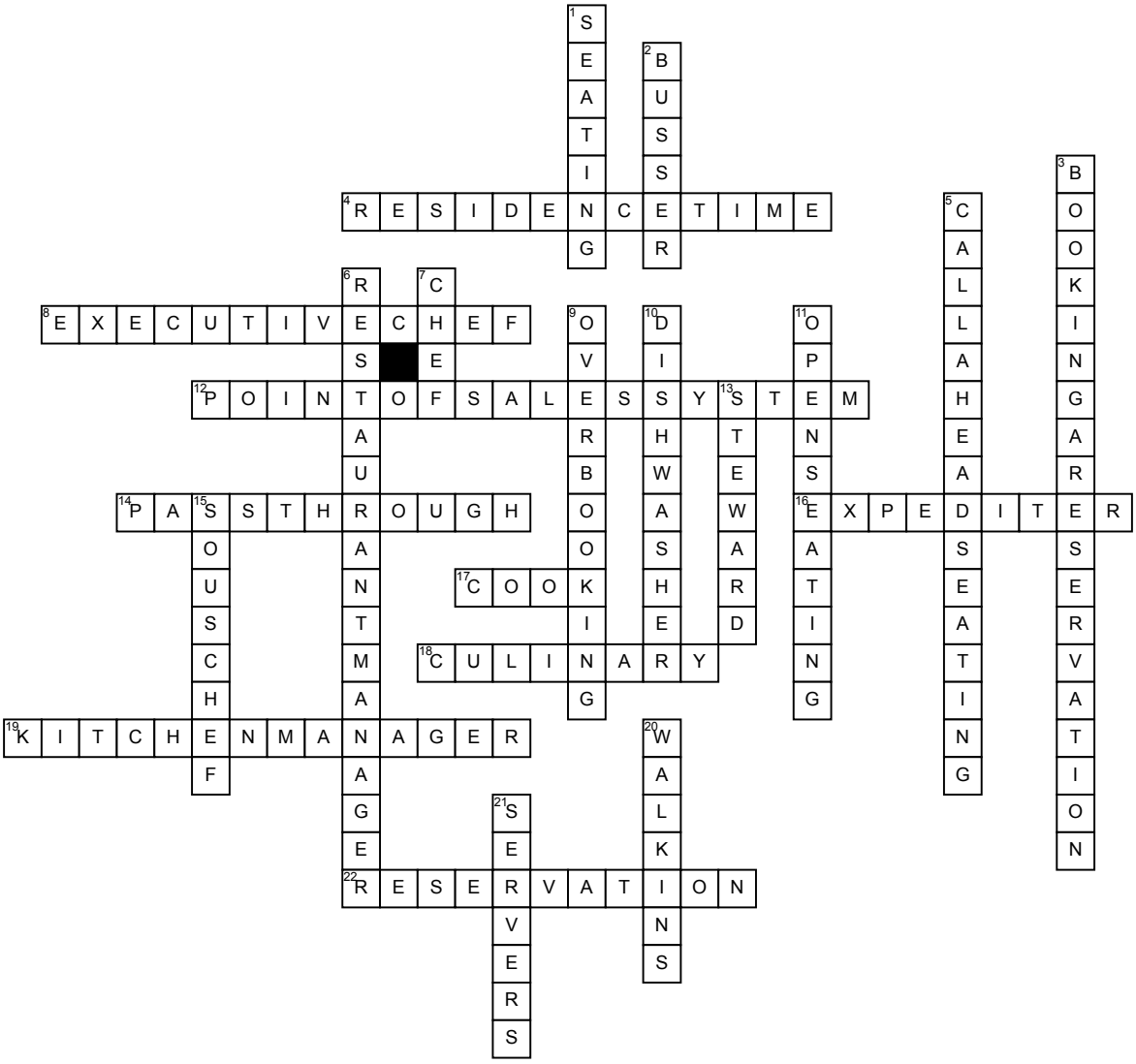
Name: _____ Date: _____ Period: _____

chapter 6



Across

4. the time that it takes a party to eat a meal, pay their bill and leave the reataurant
8. top manager in a restaurant or hotel kitchen
12. a computerized system for recording an order at the place where the order is taken
14. a special area equipped with heat lamps to keep the food hot until served
16. member of the culinary staff who gets the orders from the servers, gives them to the station chefs or line cooks, then checks the orders before they are picked up
17. a person who prepares food for eating
18. related to kitchens and cooking
19. top manager in the kitchen of a unit of a chain restaurant
22. a promise to hold something for a customer until the customer needs it

Down

1. the process of finding seats for customers in a restaurant
2. responsible for set up of tables, clearing of dirty dishes, and resetting the tables
3. the process of taking a reservation
5. reduces long waits for a table
6. responsible for everything that happens in the front of the house
7. profesional cook
9. making more reservations than there are tables
10. has the responsible of operating the dishwashing machine
11. customers are seated on a first come, first serve basis
13. supervises the dish washing, pot washing, and clean up
15. second in command in the kitchen
20. customers who arrive at a restaurant but have not made a reservation
21. the people in a restaurant who serve customers