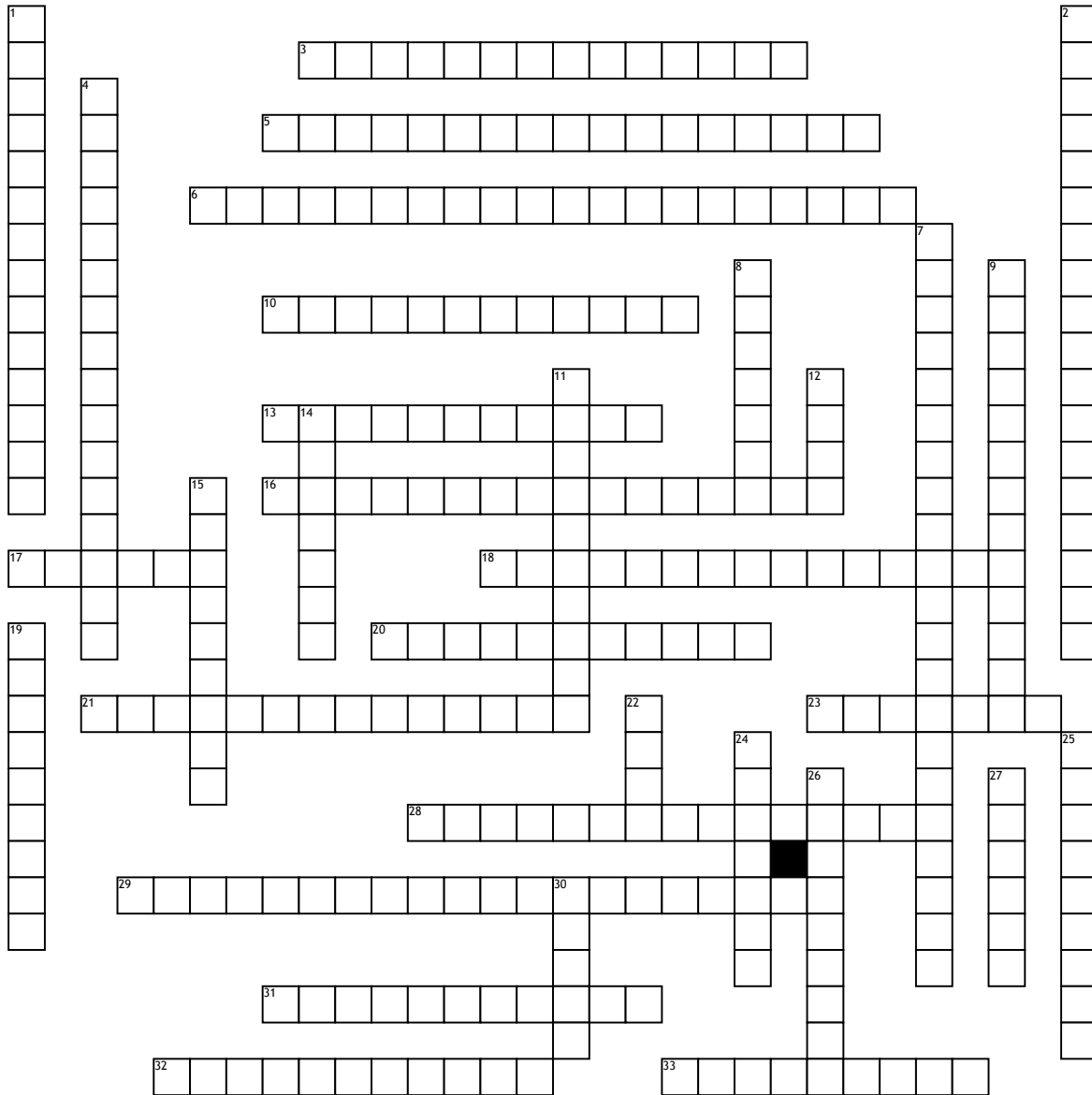


Name: _____

Date: _____

Culinary Arts 1 Vocab



Across

3. Clean, low-priced accommodations primarily designed for traveling salespeople, senior citizens, and families with modest incomes.
5. Facilities specifically designed to house large-scale special events, including conventions, expositions, and trade shows.
6. A system that assigns certain responsibilities to kitchen staff. Developed by Georges August Escoffier.
10. An elaborate and refined system of food preparation.
13. The most widely recognized rating service in the United States; it uses a diamond system in judging overall quality.
16. A major American rating resource. The _____ rate thousands of properties with a five-star system.
17. Associations of people with similar interests or professions.
18. Businesses that operate foodservice for companies in the manufacturing or service industry. Contractors will manage and operate the employee dining facilities.
20. Large shows, open to the public, that highlight a particular type of product or service. Such shows give manufacturers and service providers a chance to display their offerings to many people at a single event.
21. Process of making milk safer to drink by heating it to a certain temperature to destroy harmful bacteria. Named for Louis Pasteur.
23. A lover of fine food and drink.
28. Employees who serve guests directly. _____ positions include managers, assistant managers, banquet managers, dining room managers, maître d's, hosts/hostesses, cashiers, bar staff, serving staff, and busers.

29. These fall somewhere between the full-service and economy sectors. They are designed for travelers who want comfortable, moderately-priced accommodations. Also known as tourist-class properties.

31. The services that people use and receive when they are away from home. This includes, among other services, restaurants and hotels.

32. A branch of a foodservice operation set up and operating in a place belonging to another commercial enterprise, such as a monument, museum, or ballpark.

33. Typically either structures built to memorialize something or someone, or structures recognized for their historical significance.

Down

1. Employees who work outside the public space. _____ positions include chefs, line cooks, pastry chefs, dishwashers, dietitians, and menu planners.

2. Apartment-style facilities offered at midmarket prices. They have larger spaces that include a sitting area, often with dining space, and small kitchen or bar area, in addition to a bedroom and bath.

4. Hotels that offer top-of-the-line comfort and elegance. While often defined as part of the full-service sector, luxury hotels take service and amenities to new heights of excellence.

7. Properties that cater to travelers in search of a wide range of conveniences. They offer larger rooms and well-trained staff and feature amenities such as swimming pools, room service, fitness centers, or services for business travelers.

8. Establishments that catered to travelers, traders, and visiting diplomats in ancient Greece.

9. A rating system better known in Europe than the United States, but it has recently begun rating organizations in the United States and elsewhere. Restaurants are rated from one to three stars.

11. A gathering of people, all of whom have something in common. They are often all members of a particular organization, or they may simply be individuals who share a hobby.

12. A coffeehouse usually offering pastries and baked goods.

14. Expediter who takes orders from servers and calls out the orders to the various production areas in the kitchen.

15. This technology can serve a variety of functions by which managers and staff can improve guest experiences, such as scheduling, database maintenance, accounting, and sales.

19. A person with a refined taste for food and wine.

22. A mark of respect and distinction that describes a professional cook who has reached the position through hard work and dedication to quality.

24. A service or product provided to guests for their convenience, either with or without an additional fee.

25. An assembly line process of serving food quickly and cheaply without the need for servers.

26. These systems allow servers to enter orders and prompts for other order information.

27. Private clubs for the ancient Greeks that offered food to members.

30. A group of restaurants owned by the same business organization.