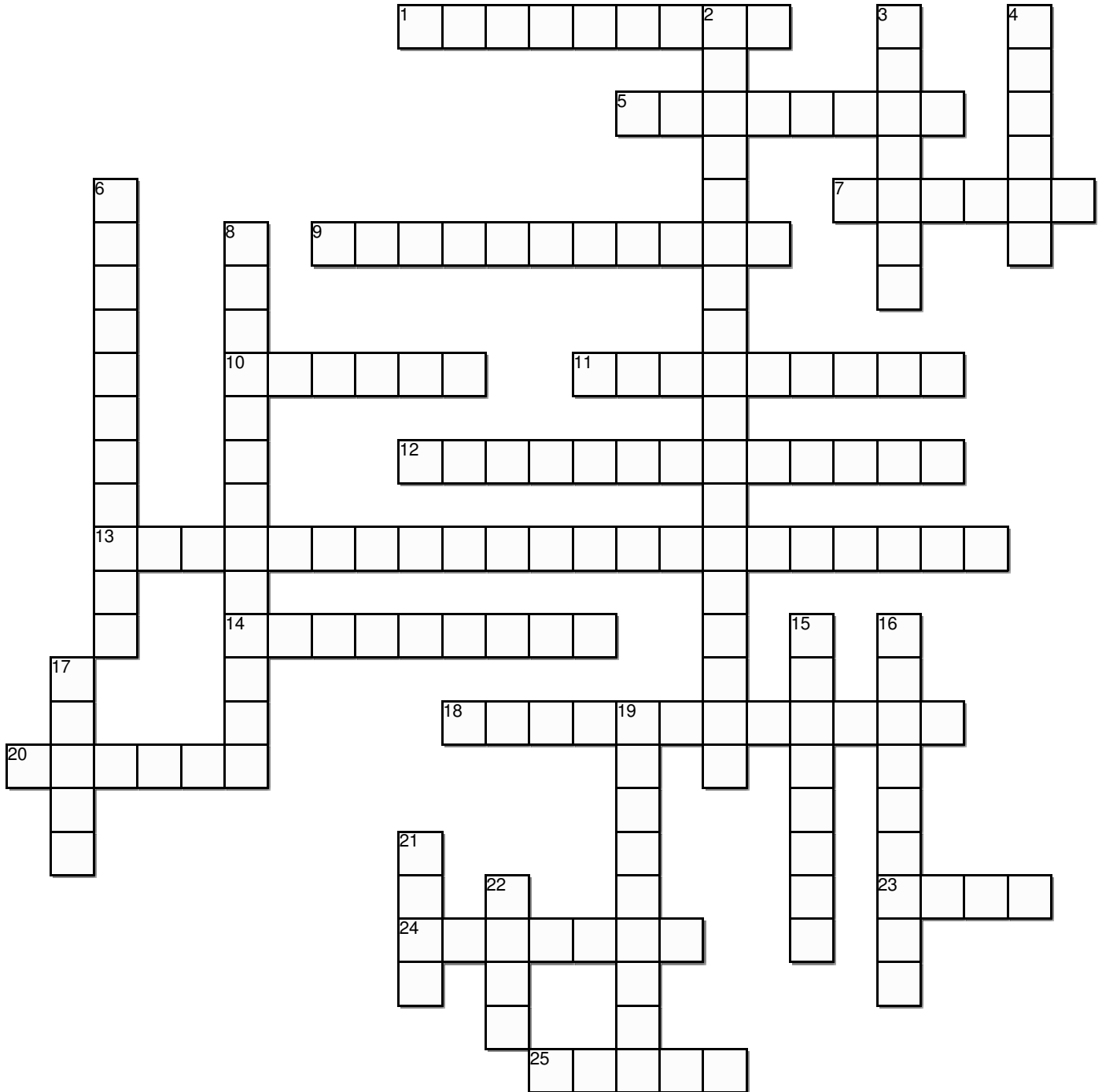


Name: _____

Culinary I - Introduction

Use the clues to complete the crossword below.



Created on TheTeachersCorner.net Crossword Maker

- warn
- twenty
- throw out
- travel and tourism
- Julia Child
- once
- hotel
- OSHA
- Fernand
- Point
- blanching
- steps
- lesche
- bonding
- roasting
- Industrial Revolution
- spices
- liability
- simmering
- hospitality
- Zagat Survey
- Haute cuisine
- fillet
- open-toed
- serrated

Class A

Across

1. The legal responsibility one has to another
5. Dry-heat cooking method by surrounding the item with hot dry air in the oven.
7. Type of knife used to cut fish.
9. Responsible for popularizing French cuisines and techniques in the U.S.
10. Degrees at which you should hold a knife to sharpen it.
11. Moist-heat cooking method that involves partially cooking food in a liquid or with steam.
12. Known as the father of modern French cuisine, or nouvelle cuisine
13. Production and manufacturing markedly increased during this historical period
14. Moist-heat cooking method that completely submerges food in a liquid that is at a constant, moderate temperature.
18. The consumer-based guide that rates restaurants on four qualities--food, decor, service, cost
20. Private clubs that offered food to members in ancient Greece
23. The federal agency that creates and enforces safety-related standards in the workplace
24. Type of fire extinguisher used to extinguish wood, paper, cloth, cardboard
25. Type of pan used to hold prepared food in a steam table, hot holding cabinet or refrigerator.

Down

2. All services people need and pay when away from home
3. Type of knife used to separate raw meat from bone
4. The bark, roots, seeds, buds, or berries of an aromatic plant.
6. Services people use and receive while away from home
8. An elaborate, refined system of food preparation brought from Italy to France in the 1550s
15. Type of knife used to slice bread and cake.
16. Restaurant and foodservice should not wear these types of shoes
17. One of the areas that has the highest numbers of slips, trips, falls
19. What should be done with nearby food when a glass is broken?
21. Frequency per day floors should be cleaned
22. Action to take when carrying hot food, foodhandlers should ____ others they are coming through