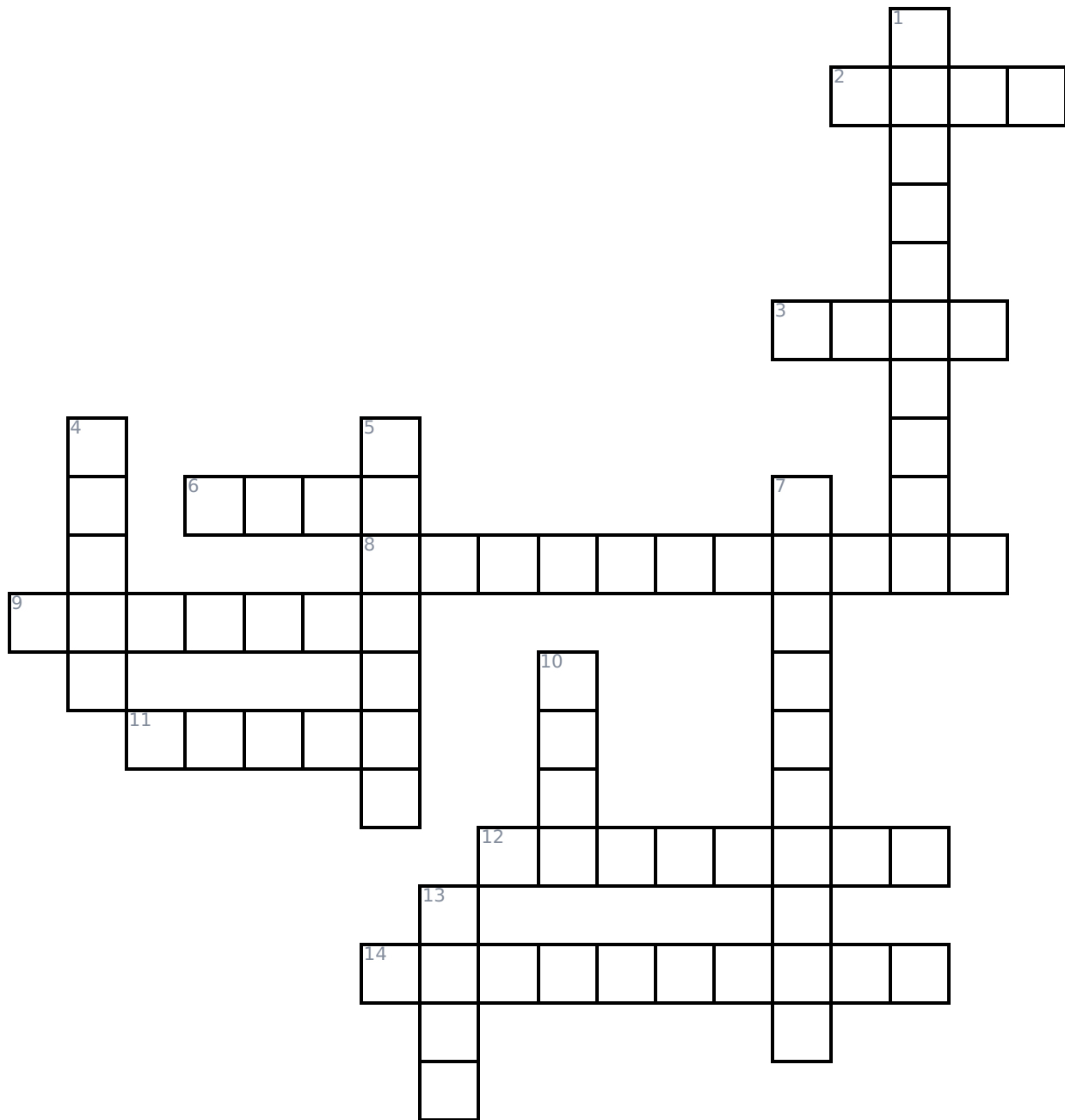


Chef (21st Century Skills Library: Cool Vocational Careers): Criss Cross

After reading Chef (21st Century Skills Library: Cool Vocational Careers) by Ellen Labrecque, use this printable and interactive Criss Cross puzzle. All clues relate to the content of the book.



Across

2. The ____ chef is the second in command to the head chef in a kitchen.
3. The ____ of the restaurant is in charge of most of the employees and works hard to make sure everything goes smoothly.
6. A ____ is a list of foods that are served at a restaurant.
8. It is often the chef's job to purchase ____ from suppliers.
9. A chef is responsible for coming up with the ____ that are on the menu.
11. A ____ dish contains no animal products.
12. Meals on a menu should include a variety of tastes and ____.
14. One out of 10 American workers is in the ____ business.

Down

- 1. Appetizers and side dishes should ____ the main courses.
- 4. Rules that are set up by a local government for how a kitchen must be kept clean and organized in order to prevent sickness are called health ____.
- 5. ____ is a style or way of cooking or presenting food.
- 7. A ____ dish consists of only plants and plant products and sometimes eggs or dairy products.
- 10. Sous ____ is the technique of cooking ingredients in a vacuum-sealed bag.
- 13. Knowing how to apply ____ to food is often one of the most important and difficult cooking skills.

Word Bank

SOUS
CODES
CHEF
INGREDIENTS

VIDE
CUISINE
RECIPES
HEAT

VEGAN
MENU
COMPLEMENT

VEGETARIAN
RESTAURANT
TEXTURES

