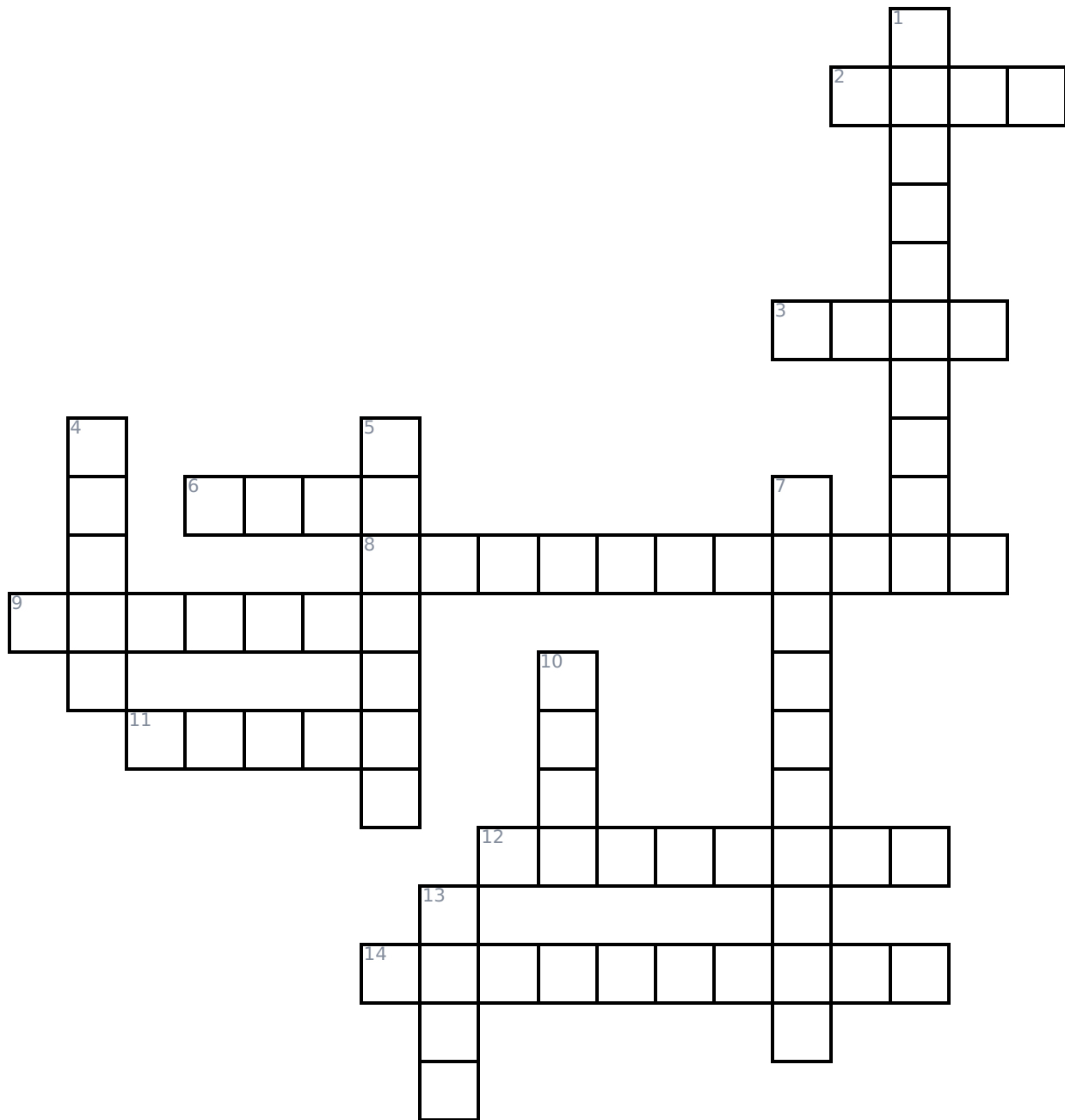


## **Chef (21st Century Skills Library: Cool Vocational Careers): Criss Cross**

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

# Answer Key

