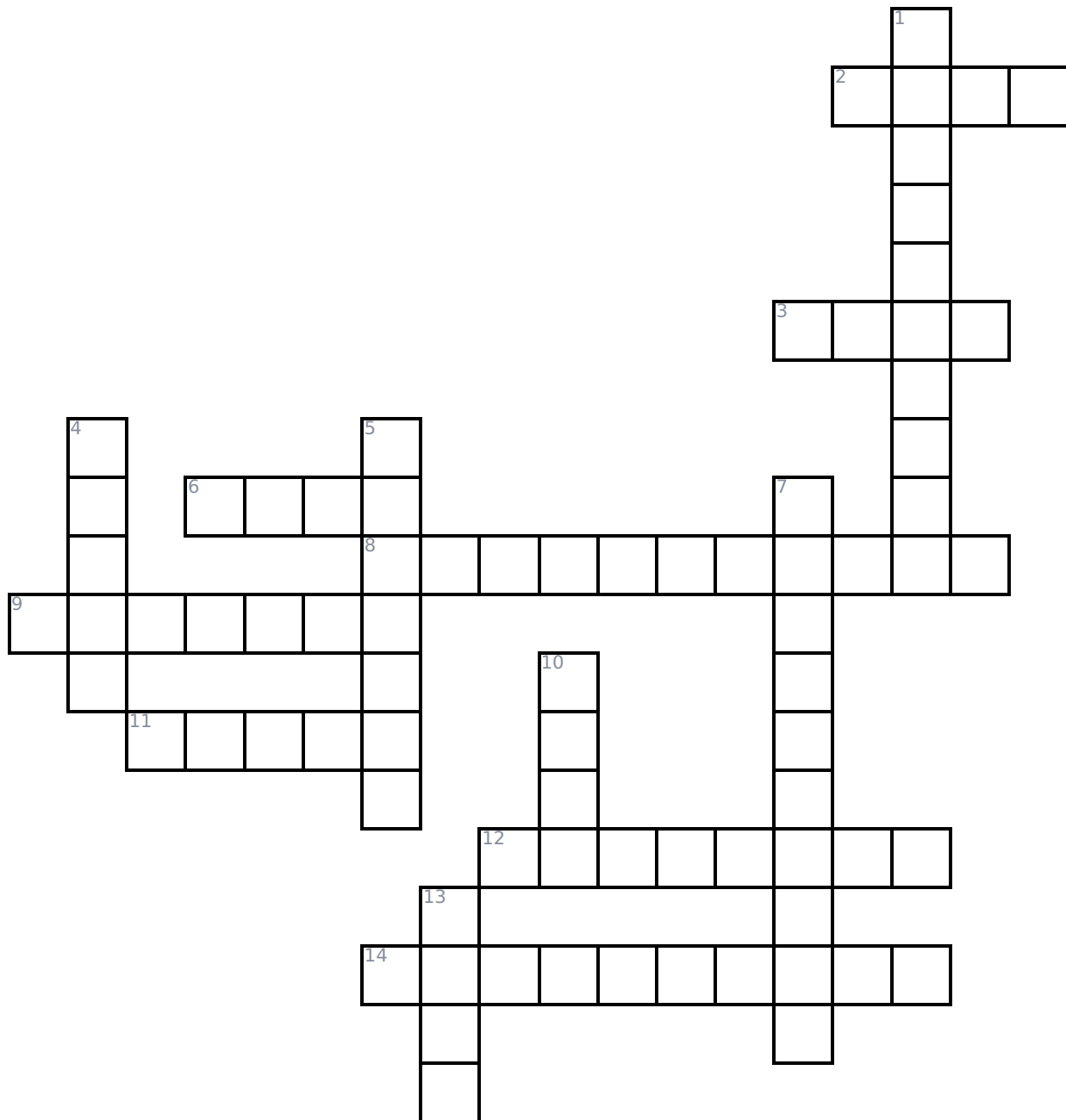


Chef (21st Century Skills Library: Cool Vocational Careers): Criss Cross

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

