

Adventures in Food and Nutrition! © 2012

Chapter 13: Ready, Set, Cook!

Tools:

- Printer
 - 8.5" x 11" paper
 - Scissors
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-
-
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Directions:

1. Print
 2. Fold paper in half vertically
 3. Cut along dashed lines
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-
-
-

blue plate style

A type of meal service in which the foods are placed on each person's plate in the kitchen and taken to the table.

- FOLD -

01 of 09 E-Flash Cards



buffet style

A type of meal service in which the serving dishes are placed together on a serving table. Diners pick up the tableware they need, then walk around the serving table to serve themselves.

- FOLD -

02 of 09 E-Flash Cards



cover

The space needed on a table for one place setting.

- FOLD -

03 of 09 E-Flash Cards



dovetail

To do two or more tasks at the same time.

- FOLD -

04 of 09 E-Flash Cards

family style

A type of meal service in which each person serves his or her own plate, then passes the serving dish to the next person.

- FOLD -

05 of 09 E-Flash Cards



formal style

A type of meal service in which the kitchen staff serves one course at a time. After you eat the course, the tableware you have used is removed. Clean tableware is brought to the table with the next course. This process continues until the whole meal is served.

- FOLD -

06 of 09 E-Flash Cards



place setting

All the dinnerware, flatware, glassware, and table linen used by one person.

- FOLD -

07 of 09 E-Flash Cards



R.S.V.P

An abbreviation written on invitations that means "please reply."

- FOLD -

08 of 09 E-Flash Cards

work schedule

A plan that lists the time needed to
prepare a meal, eat, and clean up.

- FOLD -

09 of 09 E-Flash Cards



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