



### Across

1. Removing food and other dirt from a surface.
4. One who has studied and continues to study the art of cooking.
5. Incomes from sales before expenses, or costs, are subtracted.
7. The most important part of personal hygiene.
8. Lines of fat within the lean flesh portion of the meat.
12. Dollar value of a food product in storage; can be expressed in terms of units, values, or both.
14. Food that is generally defined according to agricultural practices as products that have been produced without pesticides or synthetic fertilizers.
15. The transfer of heat from one item to another when the items come into direct contact with each other.
16. Components of food that are needed for the body to function.
17. Price an operation pays out in the purchasing and preparation of its products or the providing of its service.
19. The microorganisms that cause illness.
21. Savory egg custard baked in a crust.
22. Supplier's bill listing the actual goods delivered by the supplier.
23. How much of something is produced.
25. Associations of people with similar interests or professions.
26. All the sensations produced by whatever is in the mouth, but mostly food's aroma and taste.
27. A rapid cooking method that uses high heat from a source located above the food.

### Down

1. Body's main energy source; this type of nutrient provides the body with four kilocalories of energy per gram of food eaten and helps the body use protein and fat efficiently.
2. A mark of respect and distinction that describes a professional cook who has reached the position through hard work and dedication to quality.
3. Protein found in flour.
6. Mixture of ingredients that permanently stays together.
9. People who are granted a license to market a company's goods or services in a certain area.
10. A moist-heat method of cooking that involves cooking in a liquid or with steam just long enough to cook the outer portion of the food.
11. Group of people who desire that product or service.
13. The leaves, stems, or flowers of an aromatic plant.
15. Pots and pans.
18. The top of a knife blade, which is the noncutting edge of the blade.
19. The amount of an item that is served to the guest.
20. Fish with an outer shell but no backbone that live primarily in salt water.
24. Used to portion out liquids; available in various sizes measured in fluid ounces and milliliters.