

Name: _____

Chapter 7-15 Brain Crusher - Part One

Fill in the blanks. Be the first to complete correctly and win a prize.

1. _____ restaurants are identical in market, concept, design and food.
2. In _____ restaurants, this level of service is typically higher.
3. _____ restaurants are usually owned and often operated by one or more proprietors.
4. _____ cuisine is a blend of two or more cuisines.
5. Fast _____ is also known as _____.
6. Many _____ restaurants are independently owned and operated.
7. _____ percent of our food dollar is spend away from home.
8. _____ is another name for food trucks.
9. The _____ calculated by dividing total sales by the number of guests.
10. _____ is used to predict staffing levels and costs.
11. The number of diners ordering a meal is called _____.
12. _____ is the acronym used for the common system in restaurants when food products are date stamped and _____.
13. Food cost _____ equals cost of food divided by food sales.
14. _____ is used to predict staffing levels and labor costs.
15. Hawaii's Department of Health uses a _____ system to rate restaurants.

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