

# Activity 120

## Menu Management

**Directions:** Each of the sentences below has to do with menu planning. Complete each sentence and use it as a clue to help you supply the missing letters in the corresponding numbered item. When the puzzle is complete, the circled letters will spell out a phrase that tells what you should do first when creating a menu.

1.	— — —	○	— — — — — — — —
2.	— — —	○	— — — — — — — —
3.	— — —	○	— — — — — — — —
4.	— — — — —	○	— — — — —
5.	— — — — —	○	— — — — — — — —
6.	— — — — —	○	— — — — — — — —
7.	— — — — —	○	— — — — — — — —
8.	— — — — —	○	— — — — —
9.	— — — — —	○	— — — — — — — — — — — — — —

1. A dish served *before* a meal is called a(n) \_\_\_\_\_.
2. When planning a meal, combine foods so that some \_\_\_\_\_ are tangy or spicy and some are mild.
3. A habit that determines when and what people eat each day is a meal \_\_\_\_\_.
4. A food or seasoning used to decorate food is a(n) \_\_\_\_\_.
5. Create meals with \_\_\_\_\_ by combining foods with a variety of colors and textures.
6. Make a time \_\_\_\_\_ to make sure that all foods are ready to serve at the right time.
7. The way food feels when it is eaten is its \_\_\_\_\_.
8. The Grain Group includes foods from the Bread, \_\_\_\_\_, Rice, and Pasta family.
9. People should include \_\_\_\_\_ to form the Meat & Beans Group.