

basic knife cuts

uniform cuts

large dice		$\frac{3}{4}'' \times \frac{3}{4}'' \times \frac{3}{4}''$	} dice
medium dice		$\frac{1}{2}'' \times \frac{1}{2}'' \times \frac{1}{2}''$	
small dice		$\frac{1}{4}'' \times \frac{1}{4}'' \times \frac{1}{4}''$	
brunoise		$\frac{1}{8}'' \times \frac{1}{8}'' \times \frac{1}{8}''$	} brunoise
fine brunoise		$\frac{1}{16}'' \times \frac{1}{16}'' \times \frac{1}{16}''$	
batonnet		$\frac{1}{4}'' \times \frac{1}{4}'' \times 2-3''$	} julienne
julienne		$\frac{1}{8}'' \times \frac{1}{8}'' \times 1-2''$	
fine julienne		$\frac{1}{16}'' \times \frac{1}{16}'' \times 1-2''$	
round		varied width & thickness	} rondelle
bias-round		varied width & thickness	
lozenge		$\frac{1}{2}'' \times \frac{1}{2}'' \times \frac{1}{8}''$	} lozenge & paysanne
paysanne		$\frac{1}{2}'' \times \frac{1}{2}'' \times \frac{1}{8}''$	

irregular cuts

- peel** - remove the skin or a thin layer from produce
- shred** - cut into thin, small pieces, typically with a grater
- chiffonade** - roll leaves and slice into thin shreds.
- chop** - coarsely cut into irregular shaped & sized pieces.
- mince** - chop into very fine pieces.

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Classic Knife Cuts

Slices → Sticks → Dice



Julienne: 1/8 inch x 1/8 inch x 2 inches



Brunoise: 1/8 inch x 1/8 inch x 1/8 inch



Batonnet: 1/4 inch x 1/4 inch x 2 inches



Small Dice: 1/4 inch x 1/4 inch x 1/4 inch



Medium Dice: 1/2 inch x 1/2 inch x 1/2 inch



Large Dice: 3/4 inch x 3/4 inch x 3/4 inch

Knife Skill Breakdown

term	definition
pare	to square off a vegetable in preparation for a formal knife cut
bolster	handle of a knife, usually containing the steel from the blade
heel	the flat edge of the knife next to the bolster
spine	the un-sharpened top of a knife blade
tip	the end of a knife
chef knife	usually 8-12 inches long, they are the most commonly used knife in a kitchen
steel	used to hone a blade
stone	used to sharpen a blade
pinch	the grip used with the thumb and fore finger to hold a chef knife
claw	the shape that the hand holding an item to be cut should be in
baton	a french fry shaped cut, usually 5 millimeters square and about 4 to 5 centimeters long
paysanne	tile-shaped cut from a baton, usually sliced 1 to 2 millimeters thick and most often used for soups
macédoine	square cubes cut from a baton, 5 millimeters square and most often used cooked and used in salads and occasionally in soups

Three most needed knives:

Chef Knife (most important)

Paring knife

Bread knife

types of knives

