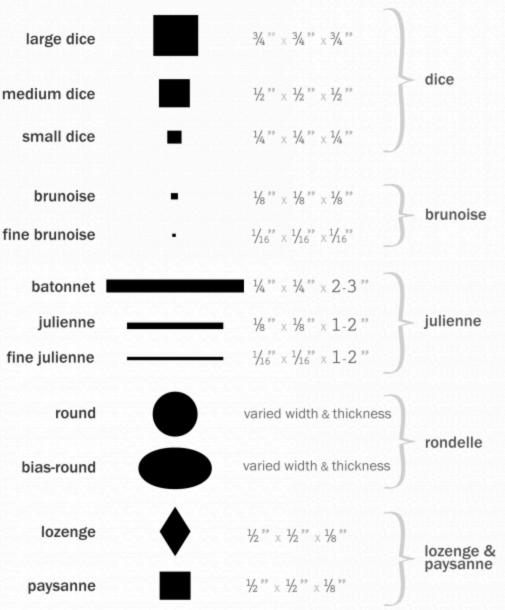
basic knife cuts



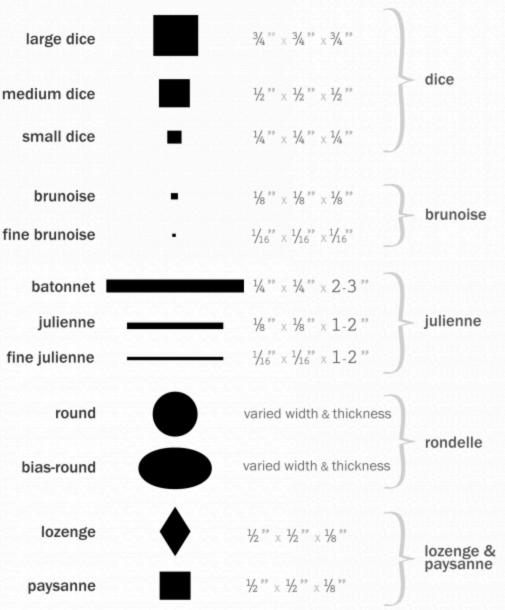


irregular cuts

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 \longrightarrow Sticks \longrightarrow 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-
típ	-the end of a knife-
chef knife	usually 8-12 inches long, they are the most commonly used knife in a kitchen.
steeL	rused 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

