The Basics of Cutting

What are the three standard rules of kitchen cutting?

1.

2.

3.

Match the knives to their uses:

A. Paring Knife B. Chef’s Knife C. Serrated Knife

\_\_\_\_\_\_ Used for chopping and dicing

\_\_\_\_\_\_\_ Used for small tasks; peeling, trimming

\_\_\_\_\_\_\_ Used for slicing bread and tomatoes

Short Answer

When should you chop?

When should you dice?

True/False

\_\_\_\_\_\_\_\_ You should always place what you are cutting flat side down.

\_\_\_\_\_\_\_\_ Chopping creates uniform pieces that are roughly the same size.

\_\_\_\_\_\_\_\_ A Chef’s knife is used for small tasks such as peeling and trimming.

\_\_\_\_\_\_\_\_ When done using a knife, the knife goes into the sink.