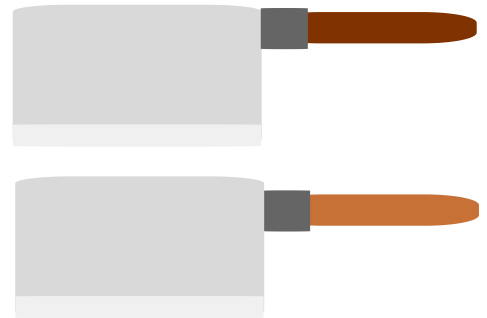
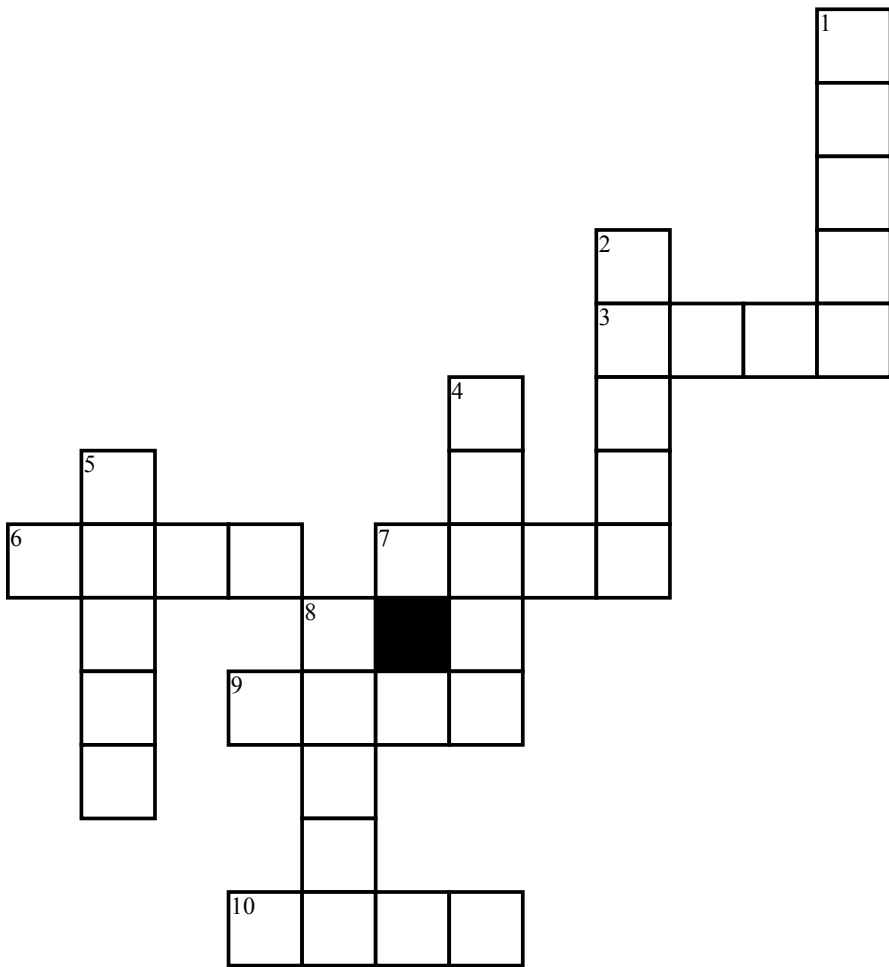


Name: \_\_\_\_\_

Date: \_\_\_\_\_

# Cutting and Preparation Terms



## Across

- 3.** To cut food into small, equal size squares about  $\frac{1}{2}$  inch in size.
- 6.** To cut food into small, uneven pieces.
- 7.** To remove the stem and the very thin layer of peel of a fruit or vegetable with a paring knife or peeler.
- 9.** To cut food into small, equal size squares about  $\frac{1}{4}$  to  $\frac{1}{8}$  inch in size.
- 10.** To remove the outer layer/skin, by stripping or pulling off with your fingers or a knife.

## Down

- 1.** To cut food into large, thick or thin flat pieces with a slicing knife. Use a sawing motion while gently pressing the knife down.
- 2.** To make small, straight, shallow cuts with a slicing knife in the surface of a food; often done to tenderize meat or to let sauces soak in.
- 4.** To reduce food into small pieces by pressing and rubbing it against the “teeth” of a grater.
- 5.** To cut or break food into long, thin strips by using a knife, fork, or grater.
- 8.** To cut food into very fine, uneven pieces.