

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

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

# Cutting terms

## Across

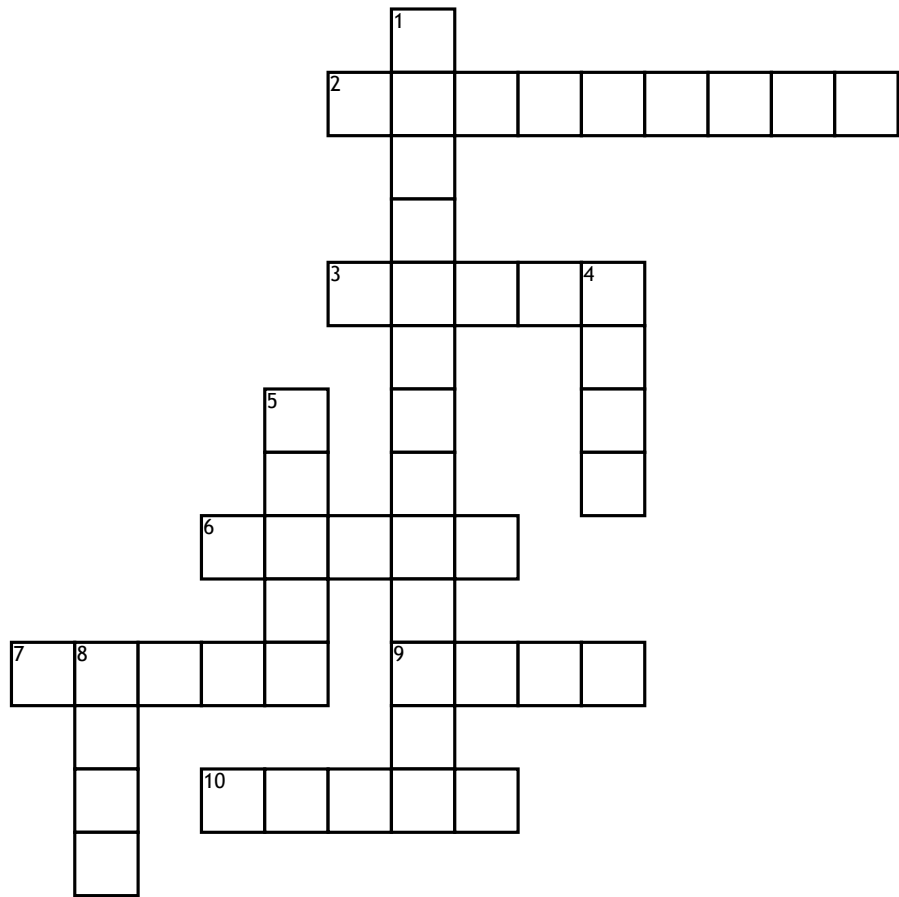
2. To remove the stem and the very thin layer of peel of a fruit or vegetable with paring knife or peeler

3. To cut or break food into long, thin strips by using a knife, fork, or grater

6. To cut food into very fine, uneven pieces.

7. 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

9. To cut food into small, uneven pieces



10. To reduce food into small pieces by pressing and rubbing it against the "Teeth" of a grater.

8. To cut food into small, equal size squares about 1/2 inch in size

## Down

1. Thin, skinny, even strips

4. To cut food into small, equal size squares about 1/4 inch

5. To cut food into large thick or thin flat pieces with a slicing knife. Using a sawing motion while gently pressing the knife

