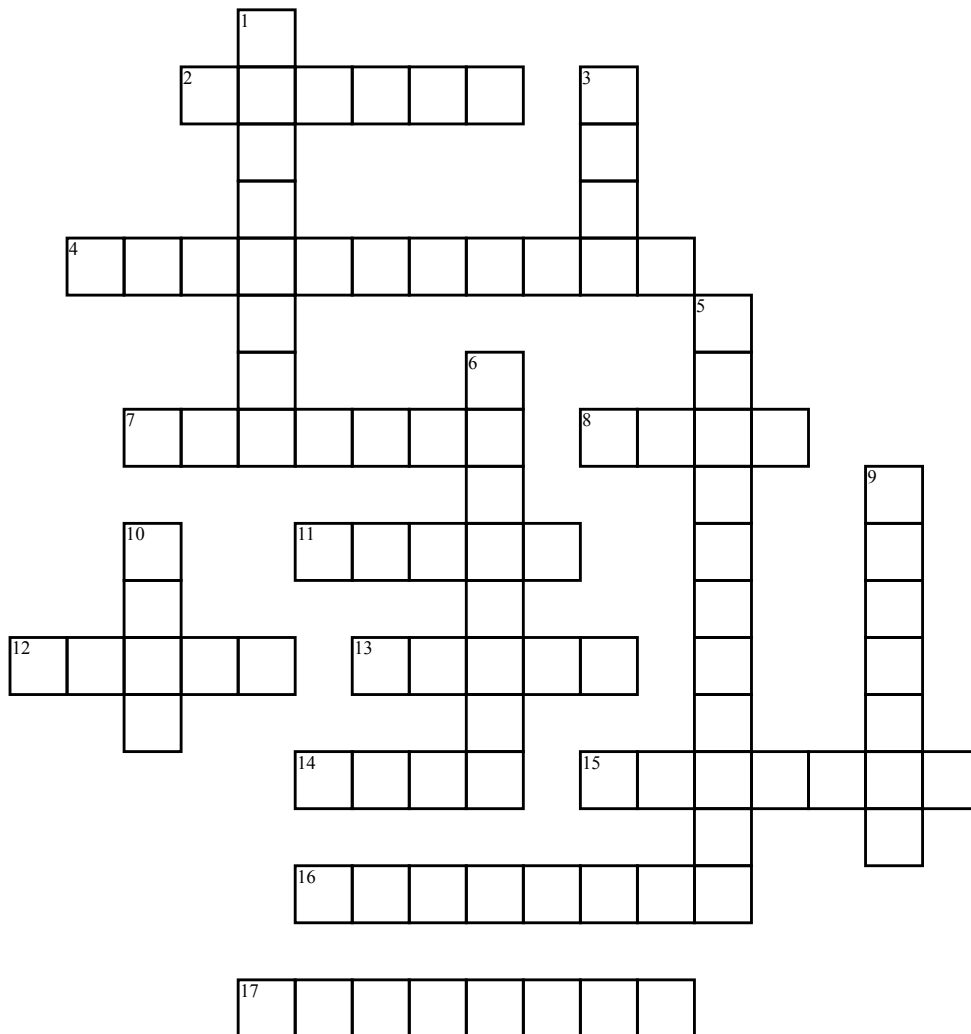


Knife Skills



Across

- 2.** This is where you grip the knife during use.
- 4.** These knives have long blades and serrated edges so they can easily cut through crusty breads, fluffy cakes, or softer meats and produce without crushing or destroying them
- 7.** This knife is perfect for slicing through thick meat like ribs or cutting through thin bones like poultry bones.
- 8.** An extension of the blade that anchors into the handle.
- 11.** The sharp end of the blade that tapers to a _____.

12. One of the most commonly used knives. Perfect for dicing, slicing and chopping

13. Instrument composed of a blade fixed into a handle, used for cutting

14. Square Cuts

15. Used for more precise tasks than a chef knife. It can be used to finely slice.

16. cut (food) into short, thin strips.

17. cut into baton or sticks measuring ¼” by ¼” by 2.5-3” long

Down

1. cut consisting of slices of vegetables about 1 mm thick

3. The sharpest part of the blade

5. Made to remove bones from raw meats, but it’s also excellent for butterflying things like pork chops and chicken breasts.

6. finely diced vegetables.

9. knife with narrow blades that form a pointed tip. They are built to carve meat such as Thanksgiving turkey or ham

10. At the very end of the blade, just before the handle