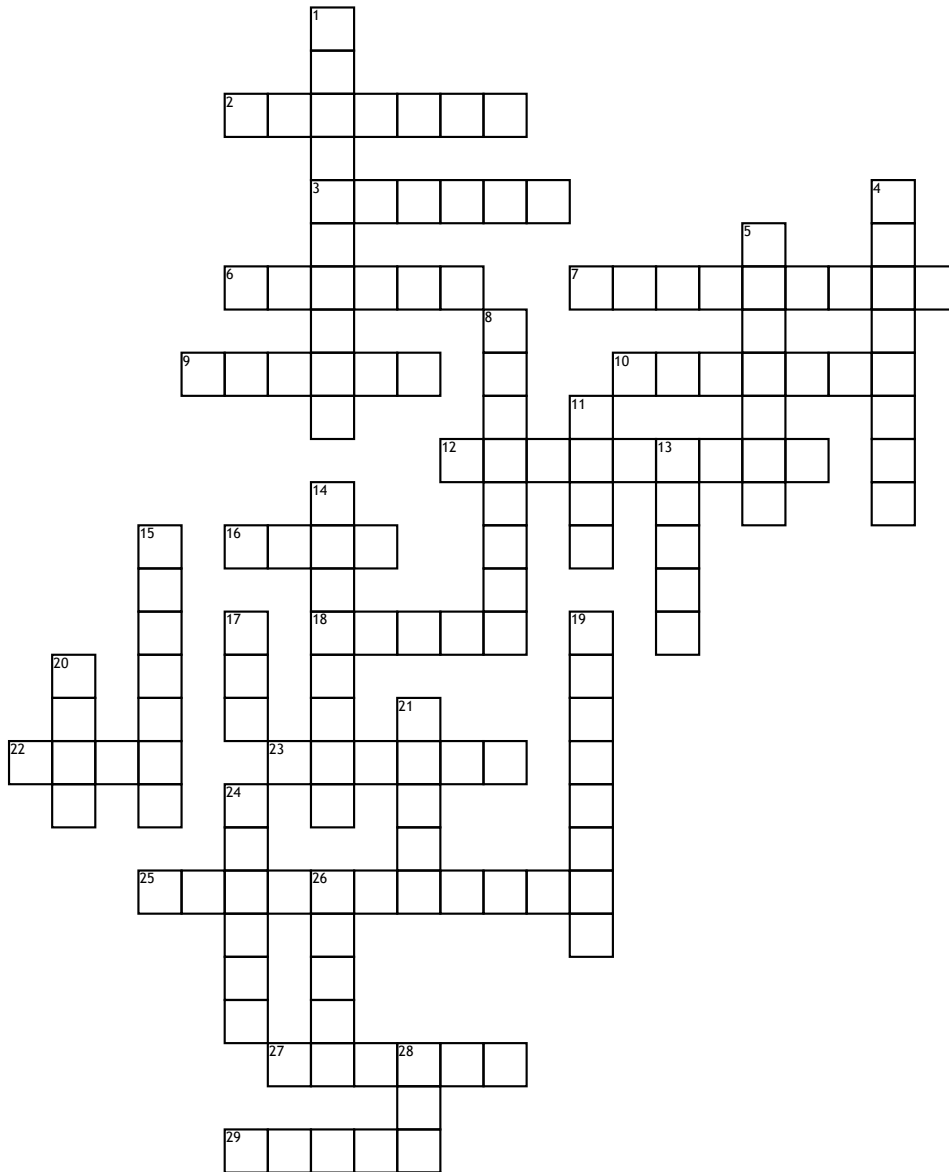


Name: _____

Date: _____

Knife Skills



Across

2. Knife for light cutting, slicing, and chopping
 3. Knife use to cut meat off fish
 6. Knife for separating raw meat from the bone
 7. When you cut food at a 45 degree angel to get these cuts
 9. Part of knife the last three fingers grip
 10. Knife used for cutting curved surface of vegetables
 12. Cuts made to cylindrical vegetables or fruits in circles
 16. Part of the knife the thumb and index finger grip
 18. Pieces that hold the knives handle on

22. When walking with a knife the point should be pointed...

23. Dice $1/2 \times 1/2 \times 1/2$

25. Spheres of fruits or vegetables cut with a small melon ball cutter

27. Knife used to cut large pieces of raw meat

29. Back of the knife that is not sharp

Down

1. Cut used to slice leaves and herbs

4. Cut $1/8 \times 1/8 \times 2$ inches

5. Football-shaped pieces with seven equal sides

8. Cut $1/4 \times 1/4 \times 2$ inches

11. Part of the knife that is sharp

13. Dice $3/4 \times 3/4 \times 3/4$

14. Knife that saws bread, cake and pastries

15. Name of the hand that move food towards knife

17. The top 2 inches of the chef knife

19. Cut $1/8 \times 1/8 \times 1/8$

20. To cut an item into small pieces where uniformity of size and shape is neither necessary

21. To cut into very small pieces like when chopping garlic

24. Peeling, coring, and trimming vegetables and fruit

26. Dice $1/4 \times 1/4 \times 1/4$

28. All-purpose knife especially for chopping, slicing, and mincing.