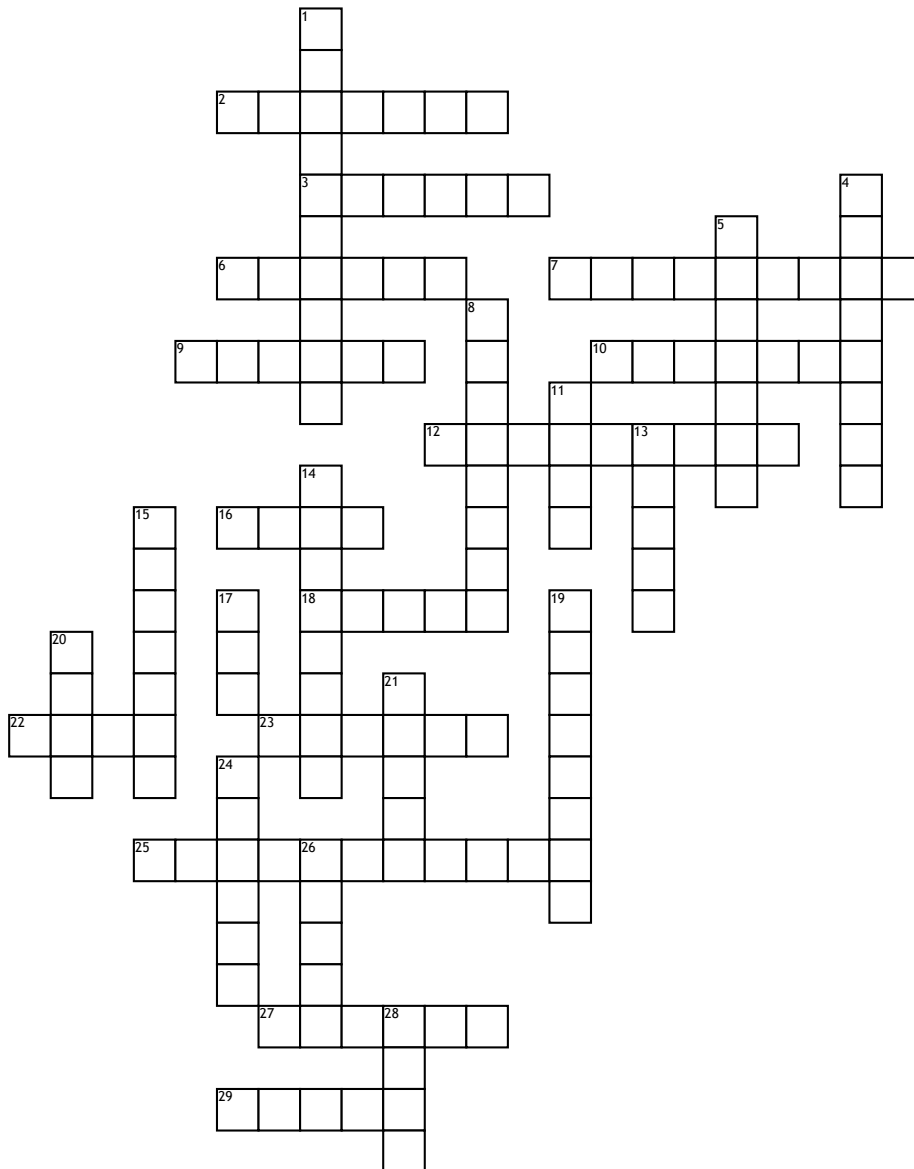


Name: _____

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 X 1/2 X 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 x 1/8 x 2 inches
 - 5. Football-shaped pieces with seven equal sides
 - 8. Cut 1/4 X 1/4 X 2 inches
 - 11. Part of the knife that is sharp
 - 13. Dice 3/4 X 3/4 X 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 X 1/8 X 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 X 1/4 X 1/4
- 28. All-purpose knife especially for chopping, slicing, and mincing.