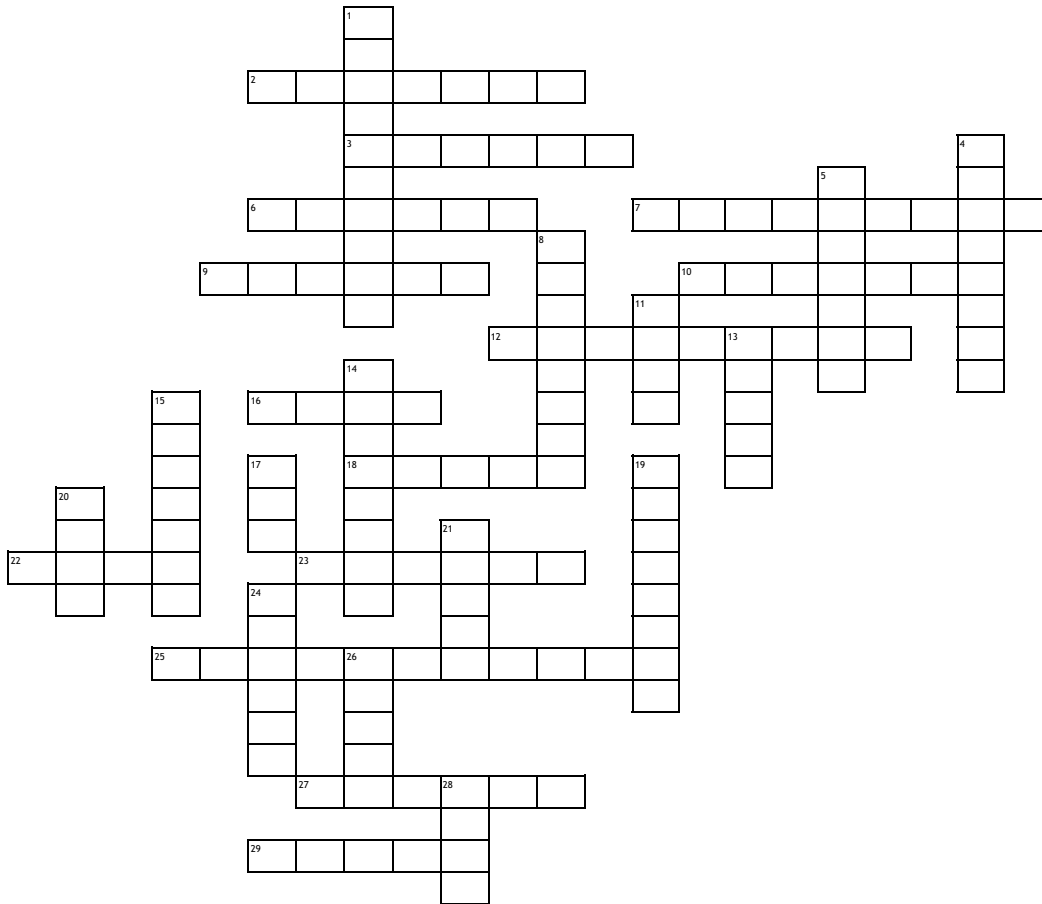


Knife Skills



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.