Cutting Like a Pro Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

25 points/Culinary Arts 1

**Part 1:** Label the part of the knife to include the following: **4 pt**

**TIP, BOLSTER, SPINE, CUTTING EDGE,**

**HANDLE, BUTT, HEEL, BLADE, TANG**

**Part 2:**  Read pages 274-279 to review the types of knives and knife care.

1. Name and describe 2 different types of steels to hone knives. **1 pt**
2. Name 3 guidelines to properly care of knives (many more are listed). **1.5 pt**
3. What knife/knives do you find to be most important to have in the kitchen? Explain your answer. **1.5 pt**

**Identify each knife and explain its primary function: 8 pt**

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| --- | --- | --- |
| **Knife Graphic** | **Knife Name (1 pt)** | **Function (1 pt)** |
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**Part 3:** Using [www.GoProStart.com](http://www.goprostart.com), click on Video link and then on the NPI-Knife Skills Walkthrough. For each cut, provide its **definition** and **any tips** that can help you be successful in class making the particular cut. 

**13 pt**

**Julienne (carrot) 2 pt**

**Brunoise (carrot) 2 pt**

**Medium Dice (potato) 2 pt**

**Diagonal (banana) 2 pt**

What is the purpose of the acid bath for the banana? What other ingredients might need this? **1 pt.**

**Chiffonade (basil or spinach) 2 pt**

**Mince (parsley) 2 pt**