Knife Quiz Study Guide:

1. Be able to label the following parts of a knife: tip, bolster, spine, blade, tang
2. Be able to recognize the following knives and identify their primary functions:
   1. Carving knife
   2. Paring knife
   3. Santoku knife
   4. Fillet Knife
   5. Chef’s knife
3. Be able to write down the sizes of the following knife cuts (memorize them!): Brunoise, Julienne, Battonet, Medium dice & Chop

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