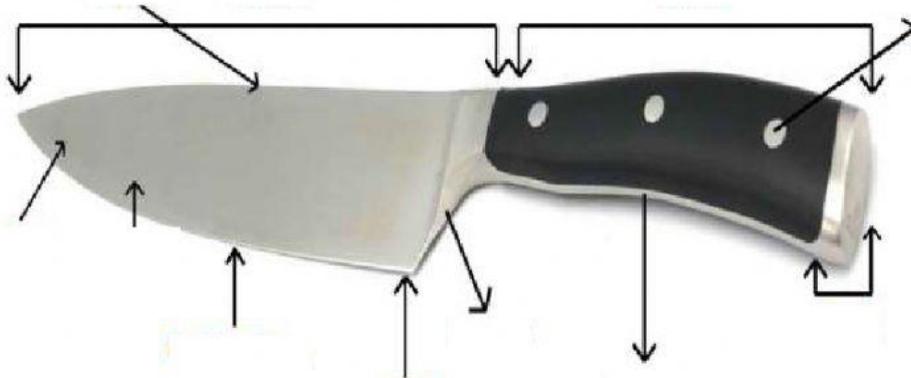


Name: \_\_\_\_\_

Date: \_\_\_\_\_

### Basic Knife Skills Worksheet



1. A variety of kitchen knives are needed for different purposes, name three features of a good quality knife. (3pts)

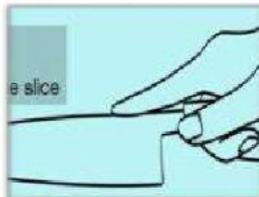
\_\_\_\_\_

- 2. A \_\_\_\_\_ knife is the standard kitchen knife. They are versatile tools that can be used for a variety of cutting tasks. (1pt)
- 3. A \_\_\_\_\_ has a wide and long blade that can be used for a number of tasks, such as crushing garlic, chopping vegetables, and slicing meat. (1pt)
- 4. A \_\_\_\_\_ knife is an extremely versatile type of knife can be used for many food prep tasks from peeling vegetables and chopping fruits to deveining shrimp and slicing cheese. (1pt)
- 5. \_\_\_\_\_ has a serrated edge that is designed for slicing different types of breads, cakes and pastries. They have serrated blades that can cut through crispy crusts. (1pt)

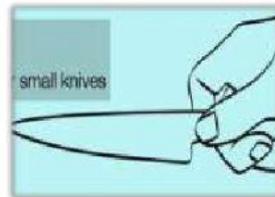
6. Identify the types of knife grips below. (1pt each)



\_\_\_\_\_



\_\_\_\_\_

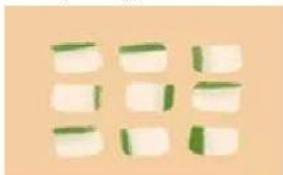


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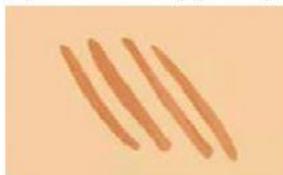
7. What is the difference between the Pinch grip and the Point grip? (2pts)

\_\_\_\_\_

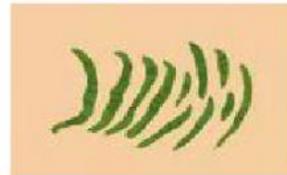
8. Identify the types of knife cuts in the pictures below. (1pt each)



\_\_\_\_\_



\_\_\_\_\_



\_\_\_\_\_