🔪 Knife Skills Guided Notes · ANSWER KEY

Culinary 1 · Unit 6 Knife Skills · Level 2 guided notes. Use with the slides and videos.

Name: _____ Date: _____ Period: _____

Fill in each blank with a word from the word bank in that box. Each word is used one time.

🧰 A. Parts of a Knife

1. The **blade** is the cutting part.
2. The **tang** is the metal inside the handle.
3. The **bolster** is the thick part between the blade and handle.

Word bank: **blade** **bolster** **tang**

🔪 B. Kinds of Knives

4. Draw a line from the knife to its job:

(Key: 👩‍🍳 Chef's knife → most used: chop, dice, mince · 🍞 Serrated knife → bread and tomatoes · 🍎 Paring knife → peel, cut out bad spots · 🐟 Filet knife → thin and bendy: fish)

👩‍🍳 Chef's knife	peel, cut out bad spots
🍞 Serrated knife	thin and bendy: fish
🍎 Paring knife	most used: chop, dice, mince
🐟 Filet knife	bread and tomatoes

🦺 C. Knife Safety

5. A **sharp** knife is a safe knife.
6. A **dull** knife slips.
7. Never try to **catch** a falling knife.
8. Hold food with **the claw**.

Word bank: **catch** **dull** **sharp** **the claw**

🥕 D. Knife Cuts

9. Draw a line from the cut to what it looks like:

(Key: 🎲 Dice → even cubes · 🪓 Chop → uneven pieces · 🧄 Mince → the finest cut · 🥢 Julienne → thin matchsticks · 🍟 Batonnet → French fry sticks · 🟠 Rondelle → round slices)

🎲 Dice	the finest cut
🪓 Chop	thin matchsticks
🧄 Mince	French fry sticks
🥢 Julienne	round slices
🍟 Batonnet	even cubes
🟠 Rondelle	uneven pieces

Level 2 version of the gen ed “2018 KNIFE SKILLS Fill in WS + Knife Skills Worksheet + Vocab Knives and Vegs.”