✅ Knife Skills Quiz · ANSWER KEY

Culinary 1 · Unit 6 · Level 2 (modified). 12 questions · 3 choices each · 1 point each.

Name: _____ Date: _____ Period: _____

Circle the best answer. You may have the questions read aloud.

1. 👩‍🍳 Which knife is used the most in the kitchen? Gen ed #12

A. Paring knife | **B. Chef's knife** | C. Bread knife

2. 🍎 Which small knife peels fruit and cuts out bad spots? Gen ed #5

A. Chef's knife | B. Filet knife | **C. Paring knife**

3. 🍞 Which knife has teeth like a saw for bread? Gen ed #4

A. Serrated (bread) knife | B. Paring knife | C. Boning knife

4. 🔩 The metal that runs inside the handle is the… Gen ed #6

A. Butt | B. Point | **C. Tang**

5. 🐾 How should you hold the food you cut? Gen ed #7

A. The hook | **B. The claw** | C. Flat fingers

6. ⚠️ Which is more dangerous? Gen ed #19

A. A dull knife | B. A sharp knife | C. They are the same

7. 🧄 What is the finest cut called? Gen ed #8

A. Chop | **B. Mince** | C. Batonnet

8. 🎲 What is the difference between a chop and a dice? Gen ed #14

A. Chop = uneven, dice = even cubes | B. Chop = even cubes, dice = uneven | C. They are the same

9. 🥢 Which cut is called the “matchstick” cut? Gen ed #17

A. Rondelle | B. Mince | **C. Julienne**

10. 🍟 Which cut is the size of a French fry? Gen ed #18

A. Julienne | **B. Batonnet** | C. Chiffonade

11. 🟩 How can you stop cross-contamination on cutting boards? Gen ed #15

A. Just rinse with water | B. Use one board for everything | **C. Use colored boards for different foods**

12. 🧻 What do you put under a cutting board so it won't slip? Gen ed #16

A. A wet towel or non-slip pad | B. A plate | C. Nothing

Answers

1-B · 2-C · 3-A · 4-C · 5-B · 6-A · 7-B · 8-A · 9-C · 10-B · 11-C · 12-A

Reworded from the gen ed “Knife Skills Quiz”. Picture questions #1, #2, #3, #10, #11 left out (pictures not in the export); #9 'all of the answers' dropped. Score: __ / 12.