✅ Knife Skills Quiz

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?

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

2. 🍎 Which small knife peels fruit and cuts out bad spots?

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

3. 🍞 Which knife has teeth like a saw for bread?

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

4. 🔩 The metal that runs inside the handle is the…

A. Butt | B. Point | C. Tang

5. 🐾 How should you hold the food you cut?

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

6. ⚠️ Which is more dangerous?

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

7. 🧄 What is the finest cut called?

A. Chop | B. Mince | C. Batonnet

8. 🎲 What is the difference between a chop and a dice?

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?

A. Rondelle | B. Mince | C. Julienne

10. 🍟 Which cut is the size of a French fry?

A. Julienne | B. Batonnet | C. Chiffonade

11. 🟩 How can you stop cross-contamination on cutting boards?

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?

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