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Knife Skills

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| **Across****2.** Knife for light cutting, slicing, and chopping**3.** Knife use to cut meat off fish**6.** Knife for separating raw meat from the bone**7.** When you cut food at a 45 degree angel to get these cuts **9.** Part of knife the last three fingers grip**10.** Knife used for cutting curved surface of vegetables**12.** Cuts made to cylindrical vegetables or fruits in circles **16.** Part of the knife the thumb and index finger grip**18.** Pieces that hold the knifes handle on**22.** When walking with a knife the point should be pointed...**23.** Dice 1/2 X 1/2 X 1/2 **25.** Spheres of fruits or vegetables cut with a small melon ball cutter**27.** Knife used to cut large pieces of raw meat**29.** Back of the knife that is not sharp | **Down****1.** Cut used to slice leaves and herbs**4.** Cut 1/8 x 1/8 x 2 inches**5.** Football-shaped pieces with seven equal sides **8.** Cut 1/4 X 1/4 X 2 inches**11.** Part of the knife that is sharp**13.** Dice 3/4 X 3/4 X 3/4**14.** Knife that saws bread, cake and pastries **15.** Name of the hand that move food towards knife**17.** The top 2 inches of the chef knife**19.** Cut 1/8 X 1/8 X 1/8**20.** To cut an item into small pieces where uniformity of size and shape is neither necessary **21.** To cut into very small pieces like when chopping garlic **24.** Peeling, coring, and trimming vegetables and fruit**26.** Dice 1/4 X 1/4 X 1/4 **28.** All-purpose knife especially for chopping, slicing, and mincing. |