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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. |