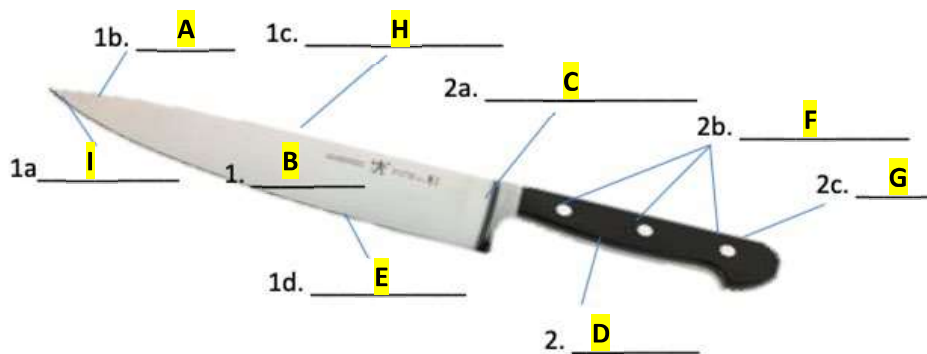


Knife Skills Post Assessment – Answer Key

Directions: Place the letter of the knife part in the correct blank on the diagram.

- | | | |
|------------|-----------------|----------|
| A. Tip | D. Handle | G. Tang |
| B. Blade | E. Cutting Edge | H. Spine |
| C. Bolster | F. Rivets | I. Point |



Directions: Identify the parts of the knife by matching the names and descriptions.

- | | | |
|------------|-----------------|----------|
| J. Tip | M. Handle | P. Tang |
| K. Blade | N. Cutting Edge | Q. Spine |
| L. Bolster | O. Rivets | |

- M** Made of plastic, wood, or metal, it should be comfortable in your hand
- P** The part of the blade that extends into the handle
- O** The metal fasteners that hold the handle in place
- N** The sharp edge of the knife that extends from the tip to the heel
- Q** The non-cutting edge of the blade
- L** The part of the knife where the blade meets the handle
- K** This part is stamped or forged from a solid piece of stainless steel or carbon steel
- J** This part is used for detailed cutting or trimming

Directions: Match the type of knife and the correct description.

- | | |
|-----------------------------|---|
| 11. T Cleaver | R. 8-14-inch curved blade. The most important knife in the kitchen. |
| 12. R Chef's knife | S. 5-7-inch flexible or rigid blade. Used for fish and poultry. |
| 13. V Slicing knife | T. Heavy rectangular blade. Can chop through bones. |
| 14. U Paring knife | U. 2-4-inch blade used for small cutting tasks |
| 15. S Boning knife | V. Long thin blade up to 14 inches long. |
| 16. X Serrated knife | W. The blade has indented sides to keep food from sticking to it. |
| 17. W Santoku knife | X. Saw like blade for slicing foods. |

18. What is the purpose of honing a knife?

To smooth the edge as it becomes worn from use. Keeps knife sharp.

19. Describe the proper storage of knives and give 2 reasons why proper storage is important.

Knives should be stored in a tray, a knife rack, a knife block, or a sheath. This is for safety and to keep the knives sharp.

20. Yes No It is ok to place a knife in a sink of soapy water if you are the only person in the kitchen.

21. Yes No Keeping knives a little dull will reduce the chance of getting cut.

22. Yes No If you are passing a knife to someone else, you should place it on the counter with the handle toward them instead of putting it in their hand.

23. Yes No Always cut away from yourself.

Directions: Write the letter of the best answer in the blank.

24. c Why is it important to cut foods uniformly?

- a. For safety and sanitation
- b. For ease of eating
- c. For even and accurate cooking time

25. b Using a proper knife grip will _____.

- a. Keep the cutting board in place
- b. Prevent fatigue
- c. Improve the appearance of the food

26. d Cutting on a cutting board or cutting matt _____.

- a. Keeps the work area clean
- b. Protects the work area
- c. Keeps knives sharp
- d. All of the above

27. a When properly gripping a knife, the index finger should not extend over the blade. Why?

- a. Extending the index finger causes instability of the knife and can cause fatigue
- b. Makes the knife too long and flexible
- c. Puts too much pressure on the knife blade

28. What is the purpose of placing a damp kitchen towel under the cutting board?

A damp kitchen towel or paper towel stabilizes the cutting board and prevents it from moving while cutting

Culinary Knife Skills Curriculum

Match the cut with the description.

29. **BB** Chiffonade

30. **DD** Mince

31. **GG** Dice

32. **HH** Brunoise

33. **EE** Batonnet

34. **AA** Tourne

35. **FF** Julienne

36. **Z** Rondelle

37. **Y** Diagonal cut

38. **CC** Oblique cut

Y. Cutting a cylinder-shaped object that results in oval or oblong slices.

Z. Cutting that results in circular disk-shaped slices.

AA. A football shaped cut

BB. Cutting into fine ribbon like strips

CC. Wedge shaped pieces

DD. Food is cut into very small pieces.

EE. Even $\frac{1}{4}$ inch x 2-inch pieces

FF. Even $\frac{1}{8}$ inch x 2-inch pieces

GG. Even sided cubes

HH. Very small even sided cubes

Draw each of the cuts listed above and name a food that would be cut in this way.

Chiffonade Ex: Herbs	Mince Ex: Onion and garlic	Dice Ex: Many options	Brunoise Ex: Many options	Batonnet Ex: Many options
Tourne Ex: Potato, carrot, etc.	Julienne Ex: Many options	Rondelle Ex: Many options	Diagonal Ex: Many options	Oblique Ex: Many options