

Name \_\_\_\_\_

Date \_\_\_\_\_

## Knife Skills Quiz

All questions are worth one mark each.

Answer all questions directly on the quiz sheet.

1. True or False. A sharp knife is safer than a dull knife.
2. True or False. Your index finger should be on the knife blade opposite your thumb and not on the handle.
3. What must you always cut on in the foods lab?

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4. What must you always do with your fingers when cutting with a chef's knife?

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5. What do we call disc shape cuts from a round vegetable?

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6. What is the name for the thin cut to herbs or leafy vegetables?

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7. This is also called the matchstick cut.

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8. This would be a good cut for Crudites.

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9. Describe the shape of a medium dice cut.

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10. This cut is  $\frac{1}{8}$  inch x  $\frac{1}{8}$  inch x  $\frac{1}{8}$  inch

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11. This cut is popular for stir fry vegetables and measures  $\frac{1}{4}$  inch x  $\frac{1}{4}$  inch x 2.5 inch.

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