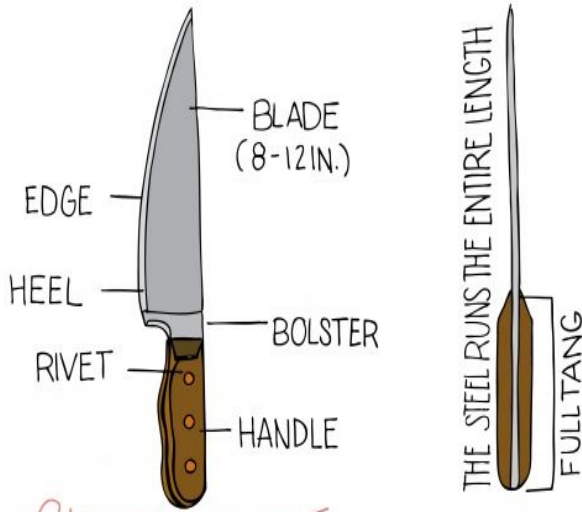
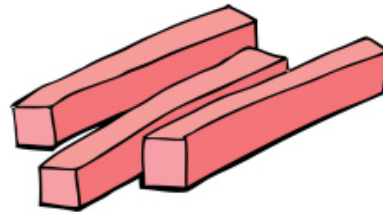


KNIFE SKILLS 101

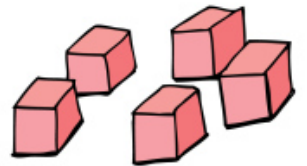


CHEF'S KNIFE

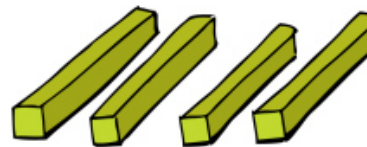


Batonnet:
 1/2" X 1/2" X 3"
 ABOUT THE SIZE OF
 A FRENCH FRIE.

Medium Dice
 1/2" X 1/2" X 1/2"
 CREATED BY CUTTING
 BATONNET INTO CUBES



HOW TO USE
 A CHEF'S
 KNIFE

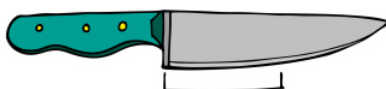


Allumette
 1/4" X 1/4" X 2"
 ALSO CALLED THE
 MATCHSTICK CUT

Small Dice
 1/4" X 1/4" X 1/4"
 MADE BY CUTTING
 ALLUMETTE INTO CUBES



CUT WITH A ROCKING MOTION



USE THE BACK 3-5 INCHES
 OF THE BLADE



Julienne
 1/8" X 1/8" X 2"

Brunoise
 1/8" X 1/8" X 1/8"
 MADE BY CUTTING
 JULIENNE INTO CUBES

