

Knife Cuts Test

Culinary Student

Directions: Students are required to know and demonstrate the following basic knife cuts.

• Slice	• Mince	• Brunoise
• Chiffonade	• Julienne	• Small Dice
• Rondelle	• Baton	• Large Dice
• Diagonal	• Wedge	

A. Mise en Place – List the equipment you will need to accomplish the following cutting activity

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B. Get the following vegetables ;

1 onion	2 garlic cloves
4 carrots	2 green / red pepper
3 celery	¼ Iceberg leaf lettuce
2 tomatoes	1 Mushroom

C. Weighing + Cutting

Please cut and weigh the following vegetables.

Chef will mark the vegetable cuts and WEIGH the amount of compost and edible portion

Vegetable + Cut		Compost	Edible scraps
Onion- Use - • ½ for dice • The other half for julienne		Chef will weigh	Chef will weigh
Mince garlic			

<p>Carrots- prepare and utilize carrot. Weigh.</p> <ul style="list-style-type: none"> • Julienne – 100 gm • Lg Dice- 100 gm • Rondelle – 50 gm • Diagonal – 100 gm 			
<p>Celery</p> <ul style="list-style-type: none"> • Baton- 50 gm • Brunoise- 30 gm • Slice – 50 gm 			
<p>Green / Red pepper</p> <ul style="list-style-type: none"> • Demonstrate how to prepare a pepper for cutting. • <u>Cut</u> • 200 gm- lg dice • 200 gm julienne 			
<p>Tomato</p> <ul style="list-style-type: none"> • 2 Tomato Concasse • 			
<p>Chiffonade</p> <ul style="list-style-type: none"> • + use ¼ head of lettuce • 			
<p>Wedge</p> <ul style="list-style-type: none"> • use mushroom • 			