

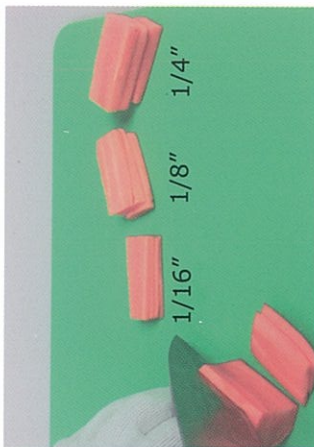
# Knife Skills

## Basic Cuts

### Julienne and Batonnet



Cut 2" pieces.



Cut pieces into slices.



Stack slices and cut into strips.

### Dice - Onion



Cut onion in half.



Cut into 1/8" horizontal slices.



Turn 90° and slice into 1/8" cubes.

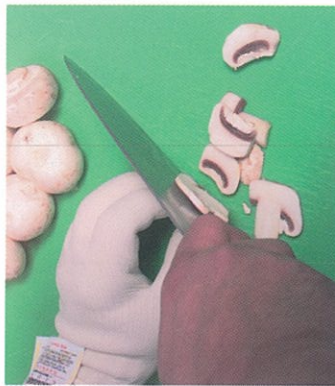


Turn 90° and slice into 1/8" cubes.

### Slice

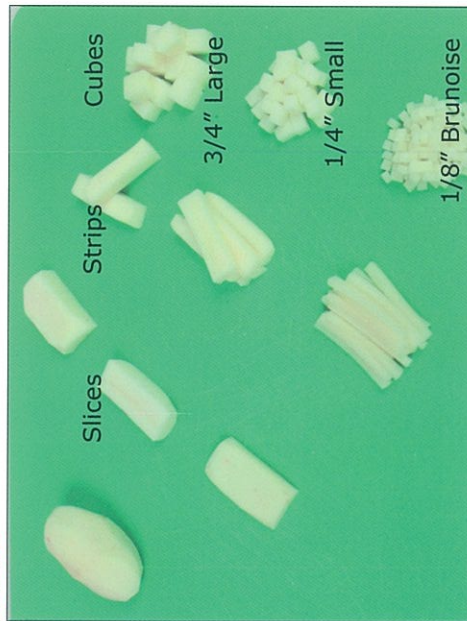


Form a flat side.



Cut into 1/8" slices.

### Dice



- Wear disposable gloves when handling foods that will not receive additional cooking.
- Use a green cutting board when preparing vegetables.



- Keep cuts consistent in length and size by matching them with the first cut.
- Hold cut carrots and potatoes in water to keep them crisp and colorful.