**Foods I**

**Knife Skills Quiz Review**

1. Describe what preliminary cuts are.
2. Describe the difference between stamped and forged knives.
3. Identify what the bolster does for the knife.
4. Identify the 3 roles the knife parts play.
5. Explain the purpose behind the rivets of the knife.
6. Identify and explain the 3 types of tangs for a knife.
7. What is the purpose behind a chef knife?
8. What is the purpose behind a paring knife?
9. How should one carry a knife in the lab room?
10. Describe the purpose behind the knife grip.
11. Describe the purpose behind the guided hand.
12. Explain the “cutting movement” of a knife.
13. Identify the following:

* Mince:
* Chop:
* Julienne:
* Batonnet:
* Chiffonade:
* Slice:
* Dice: