Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period \_\_\_\_\_\_\_\_

FACS7- Choosing the Right Kitchen Knife Video Date \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Go to this link- https://www.youtube.com/watch?v=3XkY6Z4Wzv0**

1. All knives have what parts?

a.

b.

c.

d.

e.

f.

2. There are many options for the edge of the knife they are

 a.

 b.

 c.

3. Most cutting chops use what grip with your hand?

4. Most knife moves fall into what three categories?

 a.

 b.

 c.

5. What knife did he use to cut the roast (the meat) in the correct way? (He said you could two types)

6. What knife did he use to cut meat off the bone like the chicken shown in the video?

7. What is cutting on the bias mean?

8. Paring refers to what according to the video?

9. Paring knives come in what three basic styles?

 a.

 b.

 c.

10. Fingers should be what way when holding the food you are cutting?

11. What is the Japanese knife called?

12. What knife did he use to cut the pepper?

13. When chopping herbs you should use what kind of knife?