

Name _____

Period _____

FACS7-Stir Fry and Cutting Techniques Review Questions HW

Date _____

THINKING ABOUT CUTTING TECHNIQUES AND STIR-FRYING

Directions: Respond to the items below in the space provided.

1. In your own words, explain how to:

chop: _____

dice: _____

slice: _____

julienne: _____

mince: _____

pare: _____

2. Name three cutting utensils that can be used to complete three cutting techniques. Identify the name of the techniques and tool.

3. Identify three safety habits you will practice when chopping, dicing, slicing, mincing, or paring foods.

4. In your own words, explain how to stir-fry ingredients in your recipe.

5. When in the recipe are the ingredients stir-fried? Why?

6. List the equipment and utensil(s) you can use to stir-fry in a recipe.

7. Make a list of five to seven vegetables and protein foods that can be stir-fried.
