

Knives

Directions: Fill in the blanks as you read the section in the textbook or listen to lectures and view demonstrations.

Knife Construction

- _____
- _____
- _____
- _____
- _____

Types of Knives

- Chef's Knife: _____
- Utility Knife: _____
- Slicer: _____
- Boning Knife: _____
- Paring Knife: _____
- Tourné Knife: _____
- Fillet Knife: _____
- Butcher Knife: _____

Knife Skills

- Grip: _____
- Control: _____

Knife Cuts

- _____
- _____
- _____
- _____
- _____
- _____
- _____
- _____

(Continued on next page)

Knives, continued

Knife Safety

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____

7. _____
8. _____

9. _____
10. _____
11. _____

Knife Care

1. Sharpening: _____
2. Trueing: _____
3. Sanitizing: _____

4. Storing: _____

Smallwares

Directions: Fill in the blanks as you read the section in the textbook or listen to lectures and view demonstrations.

Hand Tools

- | | |
|-----------|-----------|
| 1. _____ | 16. _____ |
| 2. _____ | 17. _____ |
| 3. _____ | 18. _____ |
| 4. _____ | 19. _____ |
| 5. _____ | 20. _____ |
| 6. _____ | 21. _____ |
| 7. _____ | 22. _____ |
| 8. _____ | 23. _____ |
| 9. _____ | 24. _____ |
| 10. _____ | 25. _____ |
| 11. _____ | 26. _____ |
| 12. _____ | 27. _____ |
| 13. _____ | 28. _____ |
| 14. _____ | 29. _____ |
| 15. _____ | 30. _____ |

NSF International Standards

- _____
- _____
- _____
- _____
- _____

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Smallwares, continued

6. _____

7. _____

Measuring Equipment

1. _____

5. _____

2. _____

6. _____

3. _____

7. _____

4. _____

Cookware

1. _____

9. _____

2. _____

10. _____

3. _____

11. _____

4. _____

12. _____

5. _____

13. _____

6. _____

14. _____

7. _____

15. _____

8. _____

16. _____

Heat Transfer

1. Heat Transfer: _____

2. Gauge: _____

3. Aluminum: _____

4. Stainless Steel: _____

Cleaning and Sanitizing

1. _____

2. _____

3. _____