

**Advanced Culinary II**  
**Virtual Learning**  
**April 7th, 2020**  
**Lesson #2**

**Objective:** Students will classify and demonstrate different knife cuts in industry.

**Standard 8.5**

Lesson Created by Chef Turner [jenn\\_turner@idschools.org](mailto:jenn_turner@idschools.org)

# How to do bellwork and assignments:

- Create a Google Doc for Advanced Culinary
- Title it with your full name and the name of the class with a **VL** in front for Virtual Learning
- Each day, put that day's date and lesson number on a new page of the **same** doc
- Under the date, have two sections:
  - Bellwork:
  - Assignment:

# Instructions

**Unit:** Knife Work

**Bellwork:** Why do you think cutting product in the same size and shape is so important to a restaurant's success?

**Activity #1:** Research different cuts (see directions on next slide)

**Activity #2:** Hands on with shapes and sizes

# Knife Work

## **Activity #1:**

Research and Write two sentences about each of the following types of cuts: Large Dice, Medium Dice, Small Dice, Batonnet, Brunoise, Julienne, Rondelle, Chiffonade, Diagonal, Paysanne, and Tourne.

# Knife Work

## **Activity #2:**

IF you have a potato or carrot you can practice the cuts on, practice 2-3 of the previously mentioned cuts.

IF you do not, which is fine. Practice drawing the cuts in accordance with the size; ex: Julienne:  $\frac{1}{8} \times \frac{1}{8} \times 2''$

Write about the experience on the Doc, 10 sentences.

# Reflection

Write a small reflection on your Doc.

1. Why do you think we have all these different types of cuts?
2. How did you practice cuts go?
3. Do you think this is something that gets easier the more you practice?

# Additional Resources/Practice

- [Knife Cuts and Measurements](#)
- [Video of Knife Cuts](#)