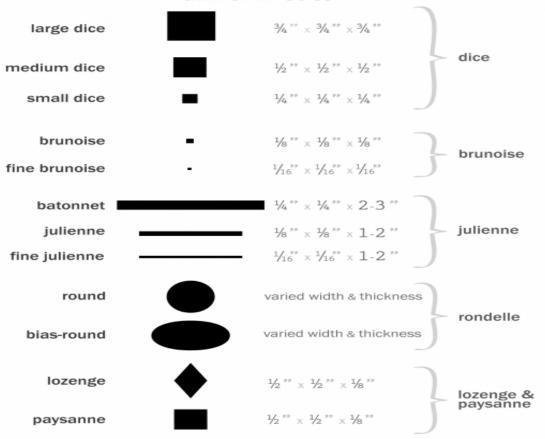
basic knife cuts

uniform cuts



irregular cuts

peel - remove the skin or a thin layer from produce
shred - cut into thin, small pieces, typically with a grater
chiffonade - roll leaves and slice into thin shreds.
chop - coarsely cut into irregular shaped & sized pieces.
mince - chop into very fine pieces.

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