

basic knife cuts

uniform cuts

large dice		$\frac{3}{4}'' \times \frac{3}{4}'' \times \frac{3}{4}''$	} dice
medium dice		$\frac{1}{2}'' \times \frac{1}{2}'' \times \frac{1}{2}''$	
small dice		$\frac{1}{4}'' \times \frac{1}{4}'' \times \frac{1}{4}''$	
brunoise		$\frac{1}{8}'' \times \frac{1}{8}'' \times \frac{1}{8}''$	} brunoise
fine brunoise		$\frac{1}{16}'' \times \frac{1}{16}'' \times \frac{1}{16}''$	
batonnet		$\frac{1}{4}'' \times \frac{1}{4}'' \times 2-3''$	} julienne
julienne		$\frac{1}{8}'' \times \frac{1}{8}'' \times 1-2''$	
fine julienne		$\frac{1}{16}'' \times \frac{1}{16}'' \times 1-2''$	
round		varied width & thickness	} rondelle
bias-round		varied width & thickness	
lozenge		$\frac{1}{2}'' \times \frac{1}{2}'' \times \frac{1}{8}''$	} lozenge & paysanne
paysanne		$\frac{1}{2}'' \times \frac{1}{2}'' \times \frac{1}{8}''$	

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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