

## Knife Skill Breakdown

term	definition
pare	to square off a vegetable in preparation for a formal knife cut
bolster	handle of a knife, usually containing the steel from the blade
heel	the flat edge of the knife next to the bolster
spine	the un-sharpened top of a knife blade
tip	the end of a knife
chef knife	usually 8-12 inches long, they are the most commonly used knife in a kitchen
steel	used to hone a blade
stone	used to sharpen a blade
pinch	the grip used with the thumb and fore finger to hold a chef knife
claw	the shape that the hand holding an item to be cut should be in
baton	a french fry shaped cut, usually 5 millimeters square and about 4 to 5 centimeters long
paysanne	tile-shaped cut from a baton, usually sliced 1 to 2 millimeters thick and most often used for soups
macédoine	square cubes cut from a baton, 5 millimeters square and most often used cooked and used in salads and occasionally in soups