

KNIFE CUTS

It should be noted that these dimensions are recommended guidelines that are used here at SkillsUSA Baking and Pastry Contest, to evaluate your knife skills. In common practice professional chefs may not measure exactly to these guidelines. However, in most circumstances consistency will be expected.

Brunois



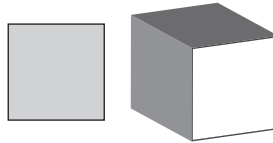
1/8" x 1/8" x 1/8"

Small Dice



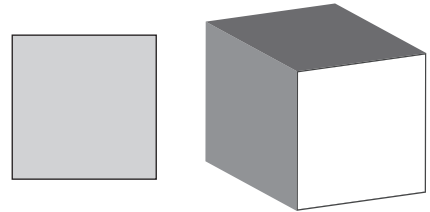
1/4" x 1/4" x 1/4"

Medium Dice



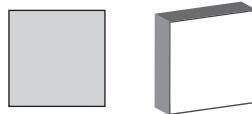
1/2" x 1/2" x 1/2"

Large Dice



3/4" x 3/4" x 3/4"

Paysanne



1/2" x 1/2" x 1/8"

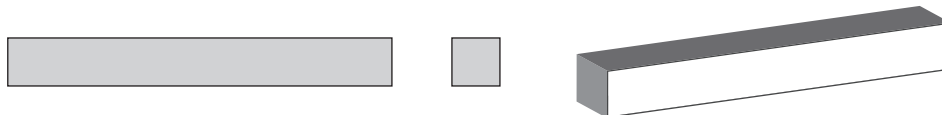
Julienne 1/16" x 1/16" x 1" to 2"



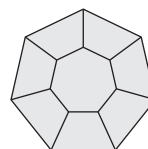
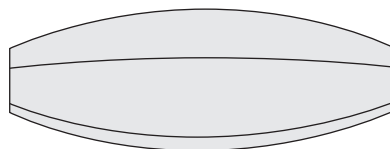
Allumette* 1/8" x 1/8" x 1" to 2"



Batonnet 1/4" x 1/4" x 2" to 2-1/2"



Tornee



2" x 7 sides