

Slicing

- Start with the knife at a sharp angle and with the tip of the knife on the cutting board.
- Move the knife forward and down to slice through the product.
- Finish the cut with the knife against the cutting board. For the second slice, raise the knife and pull backward. The tip of the knife should always be on the cutting board.

Dicing

- Cut the product into even slices of the desired thickness.
- Stack the slices and slice across the stack in even pieces.
- Stack the slices again and slice again.
- Chopping with a Chef's Knife
- Start by holding the tip of the knife against the cutting board with the guiding hand.

Knives are necessary tool to be used safely! To learn safety tips and techniques, watch :

Safe Knife Handling Practices

Training Video at RD.com. See your manager for details.

- Rock the knife rapidly up and down at the same time, while gradually moving the knife sideways
 across the product on the cutting board. The cuts should pass through all parts of the product.
- After several cuts, redistribute the product and start again.
- Continue until all the product is chopped to the desired fineness.



Restaurant Kitchen Training Manual

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Restaurant Kitchen Training Manual Book Review: Unveiling the Power of Words

In a world driven by information and connectivity, the power of words has be evident than ever. They have the capacity to inspire, provoke, and ignite change. Such is the essence of the book **Restaurant Kitchen Training Manual**, a literary masterpiece that delves deep to the significance of words and their impact on our lives. Written by a renowned author, this captivating work takes readers on a transformative journey, unraveling the secrets and potential behind every word. In this review, we will explore the book is key themes, examine its writing style, and analyze its overall effect on readers.

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