Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period: \_\_\_\_\_\_\_\_\_\_

**Thermometer and Knife Skills Remediation**

**Today’s Skills:**

I can calibrate a thermometer.

I can identify chef, paring and serrated knives.

I can identify the nine required knife cuts: batonnet, julienne, brunoise, dice, chiffonade, diagonal.

I can demonstrate the nine required knife cuts: batonnet, julienne, brunoise, dice, chiffonade, diagonal.

**Thermometer Calibration**

Get a thermometer and calibrate it. Show the teacher.

**Knife Identification**

Draw a picture of each of the following knives. Show the teacher.

|  |  |  |
| --- | --- | --- |
| Chef | Serrated/Bread | Paring |

**Checking for Understanding**

Show the teacher how to wash a knife.

Look at your notes and find out why knife sharpness is important. Tell the teacher.

Set-up a cutting board station and show the teacher.

**Knife Cut Identification**

Using playdoh, cut the 6 different knife cuts and label them. Get checked off by teacher.

**Performance Task:**

Re-cut the knife cuts you have not mastered yet.