Knife videos

1. Training Videos Melbourne - Knives and Cutting Techniques 8:10 minutes

Skill first 45 sec. maybe fast forward how to oil the stone and sharpen a knife. Good safety tips. Cut carrot and onion.

<http://www.youtube.com/watch?v=nL9s2hkahdg>

1. Allrecipes basic knife cutting 4:minutes

<http://www.youtube.com/watch?v=Ydc_SaQ_eRQ>

1. Fruit Cutting-How to

[ **ByronTalbott**](http://www.youtube.com/user/ByronTalbott?feature=watch)

<http://www.youtube.com/watch?v=HoYJZIJRDq8>

1. Water Melon Art 3:27 could show as students come into class

<http://www.youtube.com/watch?v=TQh2cI2hb5I>