

**Secondary Assessment**

**Skills Number & Name: #34 - Cooking**

**Appendix #2 – Vegetable Precision Cuts**

|  |  |
| --- | --- |
| **Precision Cut** | **Pictures** |
| **Leeks Paysanne** | Picture #1 – WeightPicture #2 – Directly over – vertical (90 degrees)Picture #3 – At an angle (45 degrees) |
| **Carrot** **Batonnet** | Picture #1 – WeightPicture #2 – Directly over – vertical (90 degrees)Picture #3 – At an angle (45 degrees) |
| **Celery****Small Dice** | Picture #1 – WeightPicture #2 – Directly over – vertical (90 degrees)Picture #3 – At an angle (45 degrees) |
| **Onion****Small Dice** | Picture #1 – WeightPicture #2 – Directly over – vertical (90 degrees)Picture #3 – At an angle (45 degrees) |
| **Tomato****Concaseé** | Picture #1 – WeightPicture #2 – Directly over – vertical (90 degrees)Picture #3 – At an angle (45 degrees) |