

**Secondary Assessment**

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

**Appendix #2 – Vegetable Precision Cuts**

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