

Basic Knife Cuts

Different styles of cuts all show discipline and precision with a knife. While it takes time to develop both speed and consistency in knife cuts, the first step is being able to identify which cut is which, and the second step is to practice cutting. While these are all different sizes and shapes, just remember that all knife cuts are the result of slicing. Remember and practice the basics and you will be on your way to developing and honing your knife skills.

Name	Size
Brunoise	 1/8" x 1/8" x 1/8"
Small Dice	 1/4" x 1/4" x 1/4"
Medium Dice	 1/2" x 1/2" x 1/2"
Large Dice	 3/4" x 3/4" x 3/4"
Fine Julienne	 1/16" x 1/16" x 2-1/2" (From this we get Fine Brunoise, not pictured)
Julienne	 1/8" x 1/8" x 2-1/2" (From this we get Brunoise)
Bâtonnet	 1/4" x 1/4" x 2-1/2" (From this we get Small Dice)



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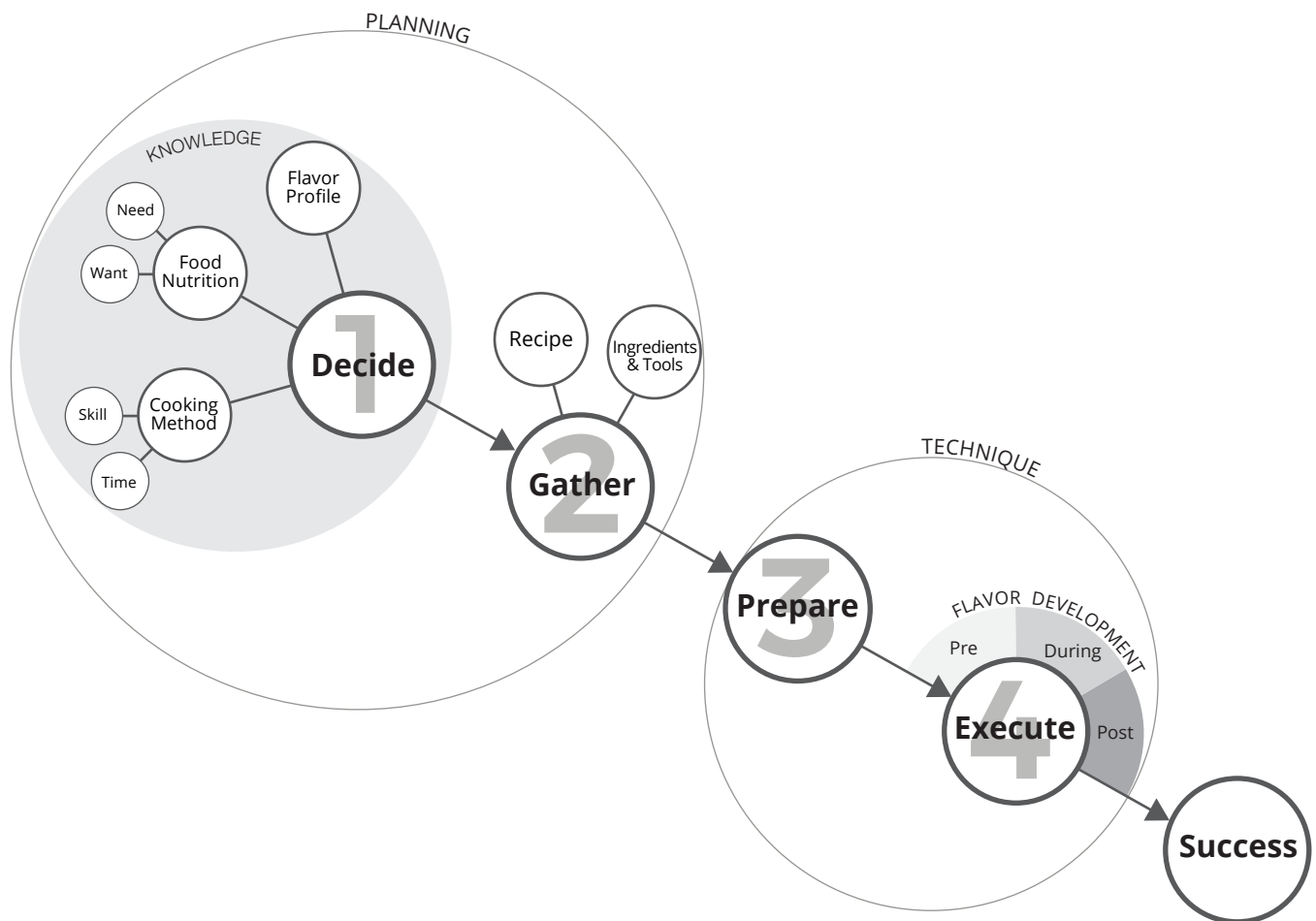
Map of Cooking

The Rouxbe Map of Cooking is a model we developed that helps visualize what many professional cooks already know intuitively and through experience. The Map of Cooking will help you make more informed and structured decisions, decipher recipes, apply the right technique, better understand flavor development and, ultimately, help you better understand the world of food and cooking.

The Map of Cooking is provided as a point of inspiration and to reinforce the notion that all cooking, regardless of style, uses universally held principles to shape how, why and what we cook.

You will find the the Map of Cooking is also a very useful tool for explaining and synthesizing new culinary related knowledge.

Map of Cooking



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