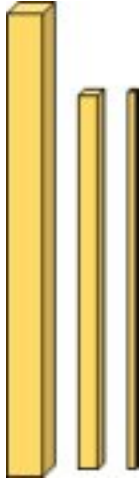


# Cooking Cuts

These are the most common cuts. The pictures are to scale so you can use them as a guide when you are cutting something in the kitchen.



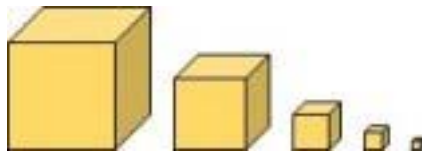
## Stick or strip cuts

Batonnet – a stick approximately  $\frac{1}{4}$ "x  $\frac{1}{4}$ "x 2  $\frac{1}{2}$ " to 3"

Julienne – a stick  $\frac{1}{8}$  inch x  $\frac{1}{8}$  inch x 2 inches

Fine Julienne – a stick approximately  $\frac{1}{16}$  inch x  $\frac{1}{16}$  inch x 2 inches

## Cube Cuts



Large Dice – cube with sides measuring approximately  $\frac{3}{4}$ -inch

Medium Dice– cube with sides measuring approximately  $\frac{1}{2}$ -inch

Small Dice– cube with sides measuring approximately  $\frac{1}{4}$ -inch

Brunoise – cube with sides measuring approximately  $\frac{1}{8}$ -inch

Fine Brunoise – cube with sides measuring approximately  $\frac{1}{16}$ -inch



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