





















## Back-to-Basics



### Vegetable Cuts

Subject	Details:
	<p><b>Brunoise'</b></p> <ul style="list-style-type: none"><li>• This is a very small diced cube, sized between 1–3mm square.</li><li>• It is often used as a garnish for consommé. Typical vegetables used are carrot, onion, turnip and celery.</li></ul>
	<p><b>Chiffonade</b></p> <ul style="list-style-type: none"><li>• Finely sliced or shredded green leafy vegetables</li><li>• Usually lettuce or spinach, used as a base, garnish or in soups.</li></ul>
	<p><b>Jardinière</b></p> <ul style="list-style-type: none"><li>• A long thin baton, about 2cm long and approximately 3mm wide and 3mm thick. They can be slightly larger depending on their use</li></ul>
	<p><b>Julienne</b></p> <ul style="list-style-type: none"><li>• Long thin matchstick shaped pieces about 5-6cm in length and 1mm width</li></ul>
	<p><b>Macedoine</b></p> <ul style="list-style-type: none"><li>• This is a diced cube, 0.5cm (5mm) square, which is larger than the brunoise cut.</li><li>• Typical vegetables used are carrot, onion, turnip, beans and celery.</li></ul>
	<p><b>Matignon</b></p> <ul style="list-style-type: none"><li>• Roughly cut vegetables cooked in butter with ham, thyme and bay leaf, finished by deglazing the pan with a little Madeira</li></ul>

	<p><b>Mirepoix</b></p> <ul style="list-style-type: none"> <li>• A mixture of roughly-chopped vegetables used as a base for sauces or to enhance the flavour of meat, fish and shellfish dishes.</li> <li>• Normally onion, celery and carrot are used and these are slowly cooked in butter until they are very tender. Thyme and bay leaf are often added</li> </ul>
	<p><b>Paysanne</b></p> <ul style="list-style-type: none"> <li>• This cut may be squares, triangles, circles or half-rounds. In order to cut economically</li> <li>• the shape of the vegetable will decide which shape to choose. All are cut thinly, about 1–2mm thick.</li> </ul>
	<p><b>Shred</b></p> <ul style="list-style-type: none"> <li>• Vegetables cut into thin strips generally no wider than 6mm/¼-inch. Usually done before cooking.</li> </ul>
	<p><b>Purée</b></p> <ul style="list-style-type: none"> <li>• Vegetables which have usually already been cooked until soft then mashed, then made smooth by rigorous beating or passing through a sieve. With some vegetables a food processor can be used.</li> </ul>
	<p><b>Matchsticks</b></p> <ul style="list-style-type: none"> <li>• Thin "sticks" of vegetables no thicker than 6mm/¼-inch square and 5cm/2-inches long</li> </ul>
	<p><b>Mashed</b></p> <ul style="list-style-type: none"> <li>• Vegetables which have already been cooked until soft then further broken down with a fork or masher</li> </ul>

	<p><b>Grated</b></p> <ul style="list-style-type: none"> <li>Thin pieces of vegetables created using a grater. They can be any length depending on the vegetable used but are always wafer thin</li> </ul>
	<p><b>Batons</b></p> <ul style="list-style-type: none"> <li>"Sticks" of vegetables around 12mm/½ -inch thick and up to 7.5cm/3-inches long. Usually cut before cooking</li> </ul>
	<p><b>Chips/French Fries/Crisps</b></p> <ul style="list-style-type: none"> <li>Chips and Fries are "sticks" of vegetables between 5cm/2-inches and 10cm/4-inches long and up to 2.5cm/1-inch thick. Crisps are very thin slices no thicker than 6mm/¼-inch. Both are cut before cooking and are usually deep fried until crispy.</li> </ul>
	<p><b>Chunks</b></p> <ul style="list-style-type: none"> <li>A piece of cut vegetable larger than 3.75cm/1¾-inches. Usually cut before cooking</li> </ul>
	<p><b>Dice</b></p> <ul style="list-style-type: none"> <li>Pieces of vegetables between 6mm/¼-inch and 12mm/½ -inch square. Can be cut before or after cooking.</li> </ul>
	<p><b>Slices</b></p> <ul style="list-style-type: none"> <li>Vegetables cut into similar size flat pieces. Can be lengthways or widthways, from 6mm/¼-inch to 2.5cm/1-inch thick</li> </ul>



 A photograph showing two rows of small, round vegetable balls. The top row consists of light green balls, and the bottom row consists of bright orange balls. They are arranged in a neat, grid-like pattern.	<p><b>Sulfrino Balls</b></p> <ul style="list-style-type: none"><li>• Sulfrino vegetable balls are made with a very small melon scoop, sometimes called a Parisienne scoop, up to 12mm/½-inch in diameter. Most usually used for garnishes.</li></ul>
 A photograph showing a pile of small, uniform, yellowish-white cubes, likely cut from a vegetable like potato or cauliflower. The cubes are piled together, showing their three-dimensional shape.	<p><b>Cubes</b></p> <ul style="list-style-type: none"><li>• Pieces of vegetables from 12mm/½ -inch to 36mm/1½-inches square. Can be cut before or after cooking</li></ul>



## Training Notes:

### Test for knowledge

Q. What must be size of brunoise?

A. Small dice cubes, 1-3 mm square.

Q. What is chiffonade?

A. Finely shredded leafy vegetable.

Q. When is jardiniere?

A. Long thin baton, 2cm long 3mm-wide.

Q. What is macedoine?

A. bigger of brunoise, 5mm square.

Q. What is matignon?

A. Roughly cut vegetable cooked in butter with ham, thyme, bayleaf etc..

What is mirepoix?

A. Roughly chopped vegetable normally onion, carrot & celery.

Q. What is paysanne?

A. 1-2mm thick vegetable cut, it can be square, round, triangle etc.

Q. How must be cut of shred?

A. Thin stripe not wider than 6mm.

Q. How must be puree'?

A. Cooked the vegetable until soft then mashed then pass through sieve or can put in the food processor..

Q. What must be matchstick cut?

A. 6mm square and 5 cm long

Q. what is grated?

A. Its kind of vegetable created through vegetable grater machine.

Q. What is baton cut of vegetable?

A. stick of vegetable around 12mm thick and 7.5 cm long.

Q. What must be size of chips and French fry?

A. Not more than 6mm thick, and French fry 5-10cm long and 2-5cm thick

Q. What must be cut of chunks?

A. Cut of vegetable larger than 3-75cm.

Q. What must be size of dice?

A. 6mm to 12mm square.

Q. What is slice vegetable?

A. Its flat cut of vegetable size between 6mm-2.5cm

Q. What is sulfrino balls?

A. Its cut of vegetable made of small melon scoop. Its have around 12mm diameter.

Q. What is cubes?

A. Its square cut of vegetable between 12mm-36mm.

### Follow-up

- Task performed to standard in actual job conditions; observed by manager of dept.
- Dept. Quiz completed to 100% accuracy