C:\Documents and Settings\ebooth.AD-LPS\Local Settings\Temporary Internet Files\Content.IE5\IRPEPO4W\MC900290049[1].wmfName:  
Hour:  
  
**Good Eats: American Slicer**

1. What is the back of the blade called?

2. What are the three parts of the bottom of the blade?

3. What is the tang?

4. What is the difference between a cheap knife and a quality knife?

5. What metals make steel?

6. What metal adds toughness and elasticity?

7. What important metal adds wear resistance?

8. When it comes to cutting boards, what material should a knife never come in contact with?

9. What materials used to make cutting boards is good for knives?

10. How do you know your cutting board is big enough?

11. How should you hold a knife?

12. How do you slice?

13. What is a chop?

14. What is a chiffonade?

15. What is paring?

16. Why should you never force a knife?

17. What two methods can be used to dice an onion?

18. What is a julienne?

19. How do you peel a tomato?

20. How should you clean a knife?