



# Mastering Knife Skills



 Larsen & Keller

Denise Russo

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Edited by  
Denise Russo



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# Mastering Knife Skills

## About the Book

The proper use of a knife is very important in the culinary arts. Uniform cooking of dishes as well as the release of flavors require proper cutting of ingredients. Different cutting techniques include the chop, the dice, the slice and cut, chiffonade and julienne. Certain food preparations require specific techniques of cutting ingredients as well as specifically designed knives. This book, with its detailed data, will prove immensely beneficial to professionals and students involved in this area. The extensive contents of this book provide the readers with a thorough understanding of this craft.

## About the Editor

**Denise Russo** pursued the Professional Culinary Arts Program from the International Culinary Center, United States of America. She works with the catering industry and her work focuses on safe knife skills and food preservation. Russo has authored and edited several texts, which include articles and book chapters in the field of knife skills.