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Culinary Arts chapter 12. blade. cutting edge. spine. heel. cutting surface of the knife. located along the bottom of the blade between the tip and heel. located at the top of the blade, it is the noncutting edge of.... widest and thickest part of the blade.

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produce. ... A type... The Culinary Professional: Chapter 12: Knife Skills. A disk-shaped slice. ... A disk-shaped slice. ... Employees who... Chapter 12 Foundation of Restaurant Management & ...

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