

Dice:

1

Dicing is similar to chopping, except dicing is always finely chopped, consistent in size, and neat in appearance. It's the precision of the cut that distinguishes dicing from chopping.

Mince:

2

This is the finest level of chopping, and is frequently done using a food processor, or a sharp chef's knife. Mincing is a technique that allows the maximum amount of flavor to be contributed by the minced food.

Chiffonade:

3

A French cooking technique used to finely cut herbs or leafy green vegetables (including basil, sage, mint, spinach, lettuce, etc.) into long, thin strips.

Bete'avon