

# Knife Types



**A kitchen usually has several types of knives.**

**A knife sharpener should also be available to maintain these tools.**



**Storage of knives should protect the cutting edge.**

**Many kitchens use wall scabbards such as these to protect the blade as well as staff!**

## Chef's Knife

- Also called a cook's knife
- Knife used for slicing, dicing, chiffonade, oblique and rough chopping.
- The heft, weight and balance of this knife allow it to be used for heavy duty work with thicker cuts of vegetables, fruits and meats.



## Paring Knife

- Small knife with a straight, sharp blade three to five inches long.
- Easy to handle
- Works well for peeling and coring foods or mincing and cutting small items.
- Can be used with small ingredients, such as garlic.



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## Serrated Utility Knife

- Small lightweight knife used for miscellaneous light cutting.
- Can cut food items that are too large for a paring knife but too small for a chef's knife
- Might use on cucumbers, larger apples, smaller squash, and other mid-sized items.



## 10 Inch Serrated Knife

- Also called a bread knife
- Long-bladed knife with “teeth”
- Used to slice through food that is hard on the outside and soft on the inside
- Serrated knives with shorter blades can be used for slicing fruits and vegetables.

