



EDGES



STRAIGHT: Cut raw meat, slice fish or chop vegetables. Should be razor sharp.



SERRATED: Cut soft products that have a hard crust. Use with breads, soft fruits and delicate pastries.



GRANTON: Hollowed out grooves that fill with fat & juices, which reduces sticking.

PARING KNIVES

3" to 5" knife blade that usually taper to a point. Used for intricate or basic utility work.



CHEF'S: Miniature cooks knife.



SERRATED: Cut crust on skin with soft inside.



SHEEP'S FOOT: Straight cutting blade for peeling and paring

BONING KNIVES

Ideal for removing meat from bones, cutting fish or cutting poultry. Blade weight and thickness may vary.



NARROW: Ribs, Chops, Cut through bone and cartilage.



WIDE: Chicken, Pork.



CURVED: Cut close to the bone (a fillet knife would fall into this category).

BREAD KNIVES

Bread knives generally have 8 to 9 inch blades with serrated edges for cutting through thick, hard crust.



The serrated blades of bread knives are able to cut soft bread without crushing it. Use on cool bread for best results.



OFFSET: Used to ensure knuckles will not touch the cutting surface.

UTILITY KNIVES

Smaller than a chef's knife but larger than a paring knife. Good for miscellaneous cutting. May feature a plain or serrated edge.



CHEF'S KNIVES

The most versatile and commonly used knife. Great for everyday dicing, chopping and slicing. Use with everything from fresh herbs to meats.



Thick blade for weight and strength. Generally 6", 8", 10" or 12". Used for chopping and slicing.



SANTOKU KNIFE: The Japanese version of a Chef's Knife. Great for chopping vegetables, meat and crushing garlic. The wide blade can be used to scoop diced vegetables or other ingredients into a pot or bowl. May feature Granton edge.

CARVING & SLICING KNIVES

Cut pieces of meat into clean, even slices. May feature Granton or Serrated edge.



Carving Knives have a thin blade with a pointed tip used to help cut meat away from bones. Chopping may damage the knife.



Slicing Knives are used just like the carving knife when there aren't any bones. The blades are usually more flexible than the carving knives.

CLEAVERS

Wide blade and thick spine to cut through meat or poultry bones.



Generally a sturdy bladed knife used for splitting large cuts of meat and spare ribs.



CHINESE CLEAVERS: Used for general food preparation but usually not suitable for chopping through bones or frozen food. Blade is thinner than a regular cleaver.