**KNOW YOUR KNIVES**

**Anatomy of a Knife**

<table>
<thead>
<tr>
<th>Component</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>Tip</td>
<td>The pointed end of the blade.</td>
</tr>
<tr>
<td>Handle</td>
<td>The part of the knife that the user holds.</td>
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<tr>
<td>Rivet</td>
<td>A small metal piece that holds the blade to the handle.</td>
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<tr>
<td>Butt</td>
<td>The thick end or heel of the blade.</td>
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<tr>
<td>Cutting Edge</td>
<td>The sharp edge of the blade used for cutting.</td>
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<tr>
<td>Spine</td>
<td>The ridges on the back of the blade.</td>
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</table>

**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.
- **Sheep’s Foot**: Straight cutting blade for peeling and paring
- **Serrated**: Cut crust on skin with soft inside.

**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.

- **Wide**
- **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.
- **Granton 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.

- **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.

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