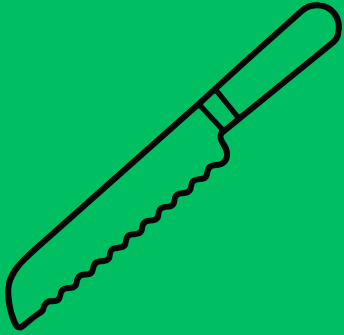


# KNIFE KNOW-HOW STUDY GUIDE

## INTERMEDIATE/SENIOR DIVISION



A **Bread Knife** has a serrated edge and is used to slice bread without ripping or crushing.



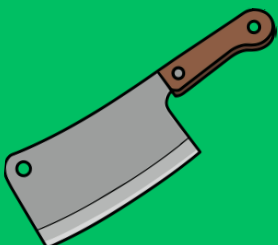
A **Paring Knife** is a short knife used for slicing small fruits and vegetables.



A **Chef's Knife** is a knife used for chopping, slicing, and dicing



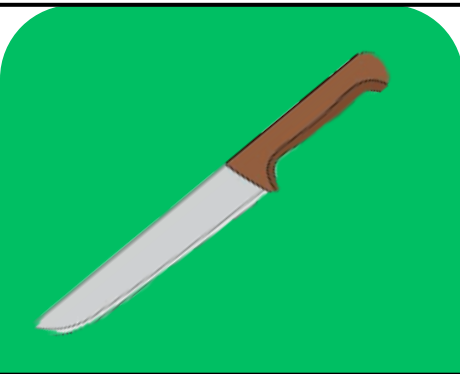
A **Boning Knife or Fillet Knife** is a sharp knife used for cutting meat and poultry away from the bone



A **Cleaver Knife** is a knife that cuts through bones and cartilage or firm fruits and vegetables

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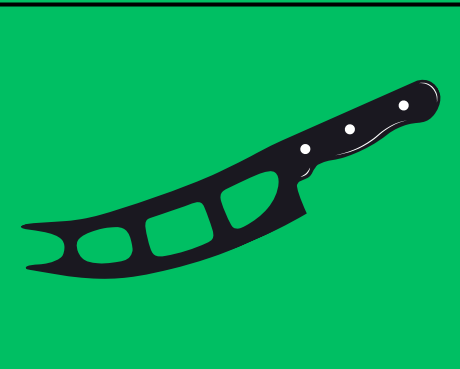
A **Slicing/ Carving Knife** a knife used for slicing long, even cuts of meat, like turkey, ham, or beef



A **Utility Knife** is a knife used for chopping and slicing veggies



A **Santoku Knife** is a knife that is a blend between a chef's knife and a cleaver for slicing, dicing, or mincing



A **Cheese Knife** is used for slicing and serving various types of cheese. They are designed to handle various textures and consistencies of cheese and give clean cuts.



A **Steak Knife** is used after the meal is cooked. Guests use them to cut through their own servings of cooked meat at the dinner table.