

Knives

Describe and explain why each part of the knife is important.

Blade: sharp metal piece made of stainless steel, it will not transfer taste.

Tang: part of blade that continues into the handle, it gives stability and control

Handle: comfortable material that protects from conducting heat or electricity

Rivet: holds handle over tang – should be tight and flush with handle

Bolster: metal piece between blade and handle to prevent food from getting between handle and tang

Paring Knife

- * small light weight knife with a blade shorter than handle, has a gentle curve
- trim and peel, makes precise cuts

Bread Knife/Serrated Slicer

- * long with toothed edge, should be medium-heavy
- holds and cuts soft or tough foods, to lessen the amount of pressure needed.

Slicer

- * long, thin blade, medium weight, not curved
- slice coarse foods without crushing or tearing

Chef's Knife

- * longer, heavier knife with a triangular-shaped blade (with a gentle curve)
- rocks back and forth to enable quick chopping, dicing, and mincing

Tournee

- * small light weight knife with curved blade to enable easier maneuvering

- detailed, precise cuts and garnishes

Butcher Knife

- * long and wide or square heavy blade
- hack apart joints and bones

Poultry Shear

- * heavy, sharp, and sometimes serrated scissors
- cuts through cartilage and meat

Knife Steel

- * long, thin, metal cylinder with files
- straighten, smooth, and removes spurs.