

# KNIVES 101

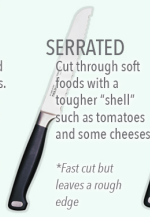
A HOW-TO GUIDE FOR THE CUTLERY IN YOUR KITCHEN

## BLADES



**STRAIGHT**  
Easily slice and chop raw foods. Ideal for most veggies, fruits and meats.

\*Clean cuts and maximum control



**SERRATED**  
Cut through soft foods with a tougher "shell" such as tomatoes and some cheeses.

\*Fast cut but leaves a rough edge



**GRANTON**  
Hollow pockets cut into the blade reduce sticking of food.

\*Commonly used for meats but can serve a general purpose

## PARING KNIVES

A SMALL KNIFE, USUALLY 3-4" IN LENGTH USED FOR SMALL, INTRICATE CUTTING



**TRADITIONAL**  
Versatile blade for chopping and cutting small foods



**SHEEP'S FOOT**  
Straight blade for peeling and trimming



**PEELING KNIFE "BIRD'S BEAK"**  
Peels round fruits and veggies

## UTILITY KNIVES

MULTI-PURPOSE KNIFE FOR MISCELLANEOUS CUTTING



Blades range in size from 4-7" and can be either flexible or stiff.

## BONING KNIVES

REMOVES BONE FROM THE MEAT - IDEAL FOR REACHING SMALL SPACES



Blades can be either flexible or stiff and typically range in size from 4-6". Flexible blades are ideal for poultry and fish, while stiff blades are preferred for beef and pork.

## CHEF'S KNIVES

ALL-PURPOSE KNIFE FOR CHOPPING AVAILABLE IN SIZES 6-9"



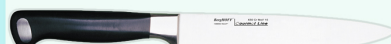
Rounded edge for rocking the knife back and forth for better precision. The broad and heavy blade even allows this knife to be used for chopping small bones when a cleaver is unavailable.



**SANTOKU**  
Japanese version of a Chef's knife that sometimes feature a Granton blade. Flat edge and thinner spine near the tip allows for maximum control.

## CARVING KNIVES

LONG KNIFE FOR SLICING THIN CUTS OF MEAT



Blades can be either flexible or stiff and typically range in size from 7-9". Narrow construction allows for thinner and more precise cuts than the Chef's knife.

## BREAD KNIVES

LONG SERRATED BLADES FOR CUTTING THROUGH BREADS WITHOUT CRUSHING



Blades can range in length from 6-10".

## CLEAVERS

LARGE, RECTANGULAR BLADE FOR SPLITTING BONE AND MEAT



Thicker blades allow for cutting through meat and bone in a single chop without bending or breaking. May also be used for crushing garlic.