

Anatomy of Knives Note Sheet – Answer Key

Slide 2: Choosing Knives

- Having a variety of knives available will help you use the **correct knife** for the task
- Comfortable handles allow you to work for a **longer time**
- Buy knives of the best quality that you can **afford**
- If cared for properly, good knives are an **investment** that will last a long time

Slide 3: Parts of a Knife



Slide 4: Parts of a Knife

All knives have **2** main parts

- Blade: **The cutting surface**, forged or stamped from a solid piece of metal such as stainless steel or high carbon steel
 - Point: Used for **detailed cutting** or trimming
 - Tip: Used for detailed cutting or **trimming**
 - Back or Spine: The top of the blade that is the **non-cutting** edge
 - Cutting edge: The **sharp** bottom edge of the blade from the tip to the heel

Slide 5: Parts of a Knife (cont.)

- Handle: Made of **wood, plastic**, or **metal**
 - Bolster or Shank: Where the blade and handle meet; It keeps food out of the space between the handle and tang and adds **strength** to the knife
 - Rivets: Metal **fasteners** that hold the handle to the tang
 - Tang: The part of the blade that **extends** into the **handle**

Slide 6: Chef's Knife or French Knife

- Most important knife in the kitchen
- **8-14**-inch blade
- All purpose for **slicing, chopping**, and **mincing**

Slide 7: Boning Knife

- Small **5-7**-inch blade
- Used for removing **bones** from meat, poultry, and fish and for trimming **fat**
- The blade may be **rigid** or **flexible**

Slide 8: Cleaver

- Heavy, **rectangular** blade
- Used for **chopping**
- Can be used for cutting through bones

Slide 9: Paring Knife

- Small with a **2-4**-inch blade
- Used for trimming and paring **fruits** and **vegetables**
- Used for **small** cutting tasks

Slide 10: Slicing Knife

- A long, thin blade up to **14** inches in length
- Used for slicing **meats** and **poultry**

Slide 11: Serrated Knife

- A long, thin blade that has **teeth** like a saw blade
- Used for slicing **bread, cakes**, and soft foods like tomatoes
- Using a **sawing** motion prevents crushing the food

Slide 12: Specialized Knives

- Tourne Knife: paring knife with a curved blade for cutting curved surfaces
- Santoku Knife: 5-7-inch blade with **indented** sides that keep food from sticking to the blade

Slide 13: Other Equipment

- Sharpening steel: A long **metal** or **ceramic** rod used to keep knives sharp
 - This is called honing
 - Knives should be **honed** frequently to maintain a good cutting edge

Slide 14: Sharpening and Honing Knives

- Watch as a chef shows how to keep the cutting edge of your knives sharp
- <https://www.youtube.com/watch?v=WU3x7DX6Ueg>

Slide 15: Knife Storage

- Proper storage protects knives and prevents injury
- Types of knife storage:
 - **Magnetic Knife Rack**
 - **Knife Block**
 - **Knife Case or Sheath**