

Knife Types



A kitchen usually has several types of knives.

A knife sharpener should also be available to maintain these tools.

Chef's Knife

- Also called a cook's knife
- Knife used for slicing, dicing, chiffonade, oblique and rough chopping.
- The heft, weight and balance of this knife allow it to be used for heavy duty work with thicker cuts of vegetables, fruits and meats.

Paring Knife

- Small knife with a straight, sharp blade three to five inches long.
- Easy to handle
- Works well for peeling and coring foods or mincing and cutting small items.
- Can be used with small ingredients, such as garlic.



Storage of knives should protect the cutting edge.

Many kitchens use wall scabbards such as these to protect the blade as well as staff!



Knife Types

Serrated Utility Knife

- Small lightweight knife used for miscellaneous light cutting.
- Can cut food items that are too large for a paring knife but too small for a chef's knife
- Might use on cucumbers, larger apples, smaller squash, and other mid-sized items.



10 Inch Serrated Knife

- Also called a bread knife
- Long-bladed knife with “teeth”
- Used to slice through food that is hard on the outside and soft on the inside
- Serrated knives with shorter blades can be used for slicing fruits and vegetables.

