1. Label the parts of the knife.
2. Match the following to the correct knife:
3. Chef’s Knife
4. Serrated Edge Knife
5. Paring Knife
6. Granton/Slicing Knife
7. Boning Knife
8. Fillet Knife
9. Chinese Cleaver

\_\_\_\_\_\_\_\_ Cuts through crusts & tomatoes.

\_\_\_\_\_\_\_\_ Handles are no more than 3-4” long.

\_\_\_\_\_\_\_\_ Used in Asian cuisine.

\_\_\_\_\_\_\_\_ Used for skinning; it is a flexible knife.

\_\_\_\_\_\_\_\_ Used for carving meats.

\_\_\_\_\_\_\_\_ Mostly used knife in the kitchen. Comes in 10”, 9”, or 8”.

\_\_\_\_\_\_\_\_ Used to cut around bones, has a stiff blade.

1. How do you lay your knives down when cutting food?
2. Explain how to properly hold the knife and food while you are cutting.

\* This DVD also goes through the different types of cuts if you want to add a section in which students have to identify each cut like the knives.



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