



Knives and Knife Skills



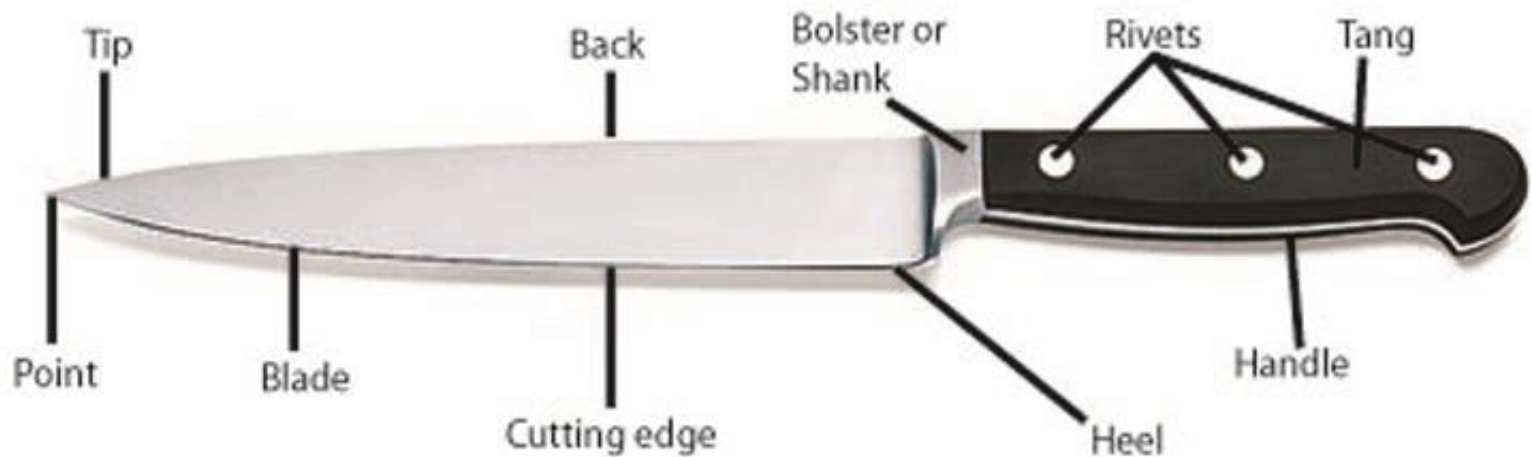
Knife Construction

- Knives are the most commonly used kitchen tools
- Chefs must be familiar with:
 - knife construction and type.
 - proper cutting techniques.
 - knife safety and care.



Knife Construction

- Parts of a knife:



Tang



Knife Construction

- Types of knives include:
 - chef's knife
 - slicer
 - boning knife
 - paring knife
 - tournée knife
 - fillet knife
 - butcher knife



How to Hold a Knife

- <http://video.about.com/busycooks/How-to-Hold-a-Knife.htm>

Why do we need Different Cuts?

1. Uniform cooking times.
2. Enhanced visual appeal.

Different Cuts

- Knife cuts for slicing include:
- Rondelle – disk shaped slice



Knife Skills

Knife cuts for slicing include:

**Diagonal – a cut
the results In an oval or
elongated slice of a round
fruit or vegetable**



Knife Skills

- Mincing cuts include:
 - **Julienne** - 1/8-inch thick matchstick-shaped cuts. Can vary in size.



Knife Skills

- Dicing cuts include:
 - **Diced** - cut into small blocks
 - Large- cubed Small - minced



Large



Medium



Small