



Hospitality and Catering

Knife Skills

Lesson 2

This course will enable you to become proficient in knife skills.





Types of blades

Knives come in different shapes and sizes and to cover every task. Picking the right one will keep you safe and produce a good finished product.





Straight bladed knives

Used for slicing and chopping and come in various lengths depending on the use.





Serrated blades

These are blades which have mini blades all along the original blade, this helps to slice through products which are difficult to cut through with a straight blade.

Cooked bread, smoked salmon





Cleavers

Large heavy knives used for chopping through meat and bone. Large handle with a square thick blade. With a hole in the blade for hanging when not in use.





Scissors

Are a form of knife, two blades attached for cutting and slicing smaller items with safety.





Washing knives

Knives are always washed separately and never left in sinks. This prevent accidents.

Thoroughly washed in hot soapy water and sanitised after use.



Storing knives

Never leave knives unattended,
always store when cleaned and no
longer needed:

- Magnetic strips on the wall
- Knife box or bag





Revision Activity 2

What are cleavers used for?