



Hospitality and Catering

Knife Skills

Lesson 5

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

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Keeping knives sharp

Knives should be kept sharp with daily and pre-task sharpening.

Allowing a knife to become blunt will only cause problems.





Keeping knives sharp

Blunt knives are more dangerous that sharp knives because they can slip off the product your are preparing.





Sharp knives

Having a sharp knife requires less pressure to push when slicing and chopping and creates less damage or bruising.





Sharp knives

Ensures a clean, safe cut and slice which will therefore create less mistakes and waste.







How to sharpen a knife

The safest way is to use a knife sharpener. This keeps our hands and fingers safe and keeps the knife sharp.





Steel

- Using a steel is the traditional method.
- A steel is a long metal or ceramic rod that is used to wipe the blade of a knife over to sharpen the edge.





This takes time and practice and can be very dangerous. If we wipe the blade on the steel towards us we can cut our fingers and hands.

Always wipe the knife away from the body and in a safe spacious area.





Placing the handle end of the knife on the handle end of the steel.

Ensure the knife is flat against the steel Then tilt the knife edge at no more than 33 degrees so that it is no longer flat.





Swipe the knife from the bottom to the tip of both the steel and knife.

Repeat on the other side.







Do this several times each day to keep your knives sharp.

If in doubt ask a more experience chef how to do this.





Cuts

You may cut yourself with a knife as it is a high risk job.





Dealing with cuts

- Put the knife down
- Rinse and wash the cut under the tap
- Hold the cut with other hand and above the heart





Dealing with cuts

- Wrap in a paper towel to dry
- Cover with a plaster





Reporting

Minor cuts are normal and to be expected.

Sometimes the cuts are more serious and require hospital attention for stitching and bandaging.





Reporting

Accidents need reporting and writing in the accident book.

This is a legal responsibility to track and record accidents.





Revision Activity 5

How do you use a steel safely?