



Hospitality and Catering

# Knife Skills

## Lesson 6

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





# Types of knives

There are various shapes and sizes of knives.

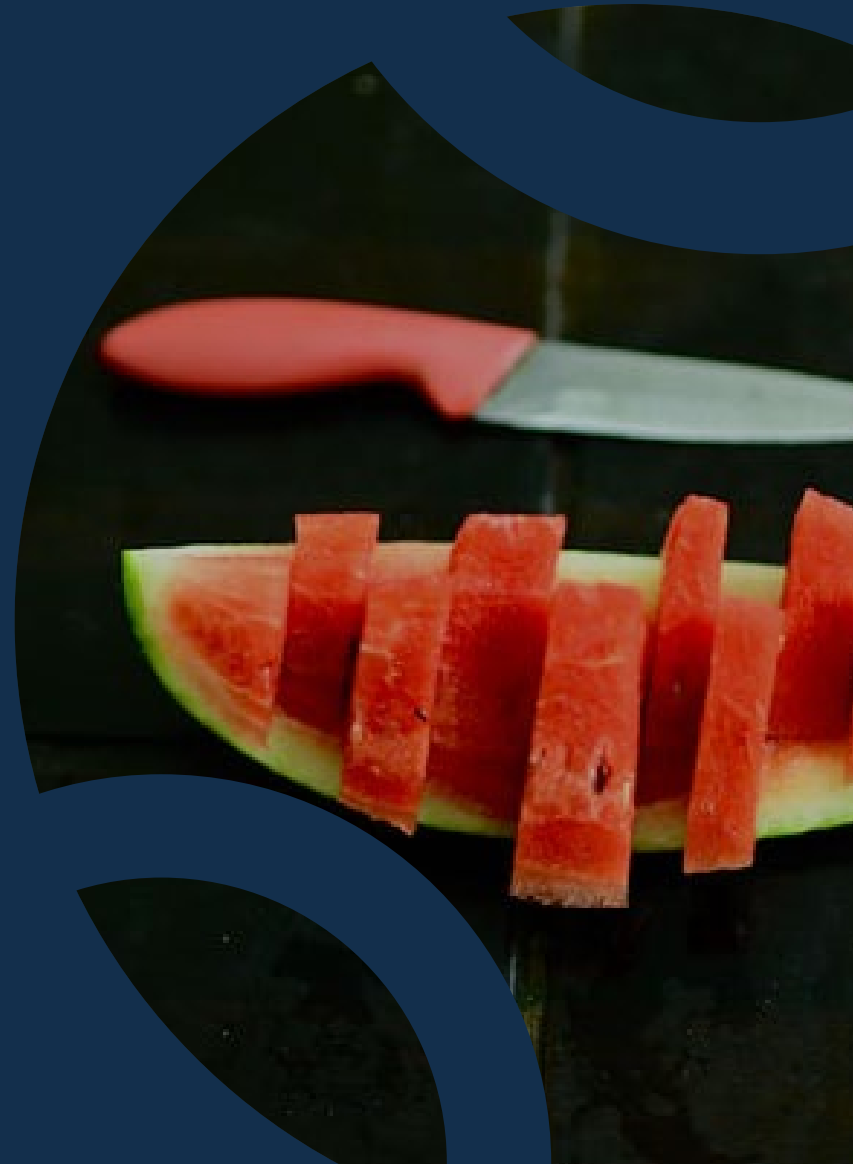
Every knife has a purpose.





# Paring knife

Sometimes called a vegetable knife. Used for cutting small fruit and vegetables.





# Chef knife

Sometime called a chopping knife. It is long and curved so that it can be rocked while chopping. This 'rocking' is a safe way to chop.





# Filleting knife

Long, thin and very flexible, designed to be able to push down on its side and bend, while you slice through delicate fish fillets which are attached to the bone.





# Carving knife

Longer than most knives, thin and rigid. This allows for longer strokes to slice raw and cooked meats.





# Boning knife

Short, thin and rigid, allowing to cut in between bone and flesh.

It is small to allow for circular movements while you work around bones and joints.





# Pallet knife

This is a flattened and unsharpened knife, usually shaped to help lift hot foods from pans safely.





# Cleaver

Heavy, short, broad blades. Used for separating meat from bones.

It is for breaking down large cuts of meat into smaller cuts.





# Revision Activity 6

List three types of knives?