

**Task: Read through the description of each knife and familiarise yourself with the specific function and use when producing various dishes.**

| <b>Name of Knife</b>                                                                                                                  | <b>Function and use</b> (Copy and paste the descriptions below)                                                                                                                                                                                                                                               |
|---------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p><b>Chef's Knife</b><br/>How to hold a Chef K</p>  | <p>Is a utility knife designed to perform well at many differing kitchen tasks, rather than excelling at any one in particular. It can be used for slicing, chopping vegetables, slicing meat, or even disjuncting large cuts of beef or ham.</p>                                                             |
| <p><b>Carving Knife</b></p>                          | <p>Is a large knife (between 20 cm and 38 cm) that is used to slice thin cuts of meat, including poultry, roasts, hams, and other large cooked meats. A carving knife is much thinner than a chef's knife (particularly at the spine), enabling it to carve thinner, more precise slices.</p>                 |
| <p><b>Paring Knife</b></p>                           | <p>Is a small knife with a plain edge blade that is ideal for peeling and other small or intricate work (such as removing the seeds from a jalapeño, or cutting small garnishes). It is designed to be an all-purpose knife, similar to a chef's knife, except smaller. usually between 6 and 10 cm long.</p> |
| <p><b>Palette Knife</b></p>                        | <p>Is a blunt <a href="#">knife</a> with an extremely flexible <a href="#">steel</a> blade and no sharpened cutting edge Palette knives are used in <a href="#">cooking</a>, where their flexibility allows them to easily slide underneath <a href="#">pastries</a> or other items.</p>                      |
| <p><b>Boning Knife</b></p>                         | <p>Is used to remove bones from cuts of meat. They have a thin, flexible blade, usually about 12 cm to 15 cm long, that allows them to get in to small spaces. A stiff boning knife is good for beef and pork, but a flexible boning knife is preferred for poultry and fish.</p>                             |
| <p><b>Filleting Knife</b></p>                      | <p>Is like a very flexible boning knife that is used to fillet and prepare <a href="#">fish</a>. They have a blade that is about 15 cm to 28 cm long, allowing them to move easily along the backbone and under the skin of fish.</p>                                                                         |
| <p><b>Cleaver</b></p>                              | <p>Is a large, most-often rectangular knife that is used for splitting or "cleaving" meat and bone. The knife is designed to cut with a swift stroke without cracking, splintering or bending the blade.</p>                                                                                                  |

SV/HR/catering/2009