METALS USED FOR KNIVES

CARBON STEEL
- alloy of carbon and steel
- soft enough for easy sharpening
- corrodes and discolors easily
- not recommended for food service preparation

STAINLESS STEEL
- will not rust, corrode or discolor
- very durable
- harder to sharpen

HIGH CARBON STAINLESS STEEL
- combination of the best features of carbon and stainless steels
- doesn’t corrode or discolor
- sharpens easily
- most popular metal for blades

THE TANG
- a portion of the blade that fits inside the handle
- the best knives are made with a full tang running the length of the handle
- they also have a bolster where the blade meets the handle
- cheaper knives may have a ¾ length tang or a thin “rattail” tang
- a full tang is best because it provides support, durability and balance
**Damascus Steel Knives**

Damascus steel was a term used by several Western cultures from the Medieval period onward to describe a type of steel used in Middle Eastern swordmaking from about 1100 to 1700 AD. These swords are characterized by distinctive patterns of banding and mottling reminiscent of flowing water. Such blades were reputed to be not only tough and resistant to shattering, but capable of being honed to a sharp and resilient edge.

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**Parts of a Knife**

- **Tip**
- **Spine**
- **Rivets**
- **Tang**
- **Heel**
- **Bolster**
- **Cutting Edge**
- **Heel Tang**
- **Bolster**
- **Rivets**
- **Tang**
PARTS OF A KNIFE - EXERCISE

Use the list below to match the parts of the knife. Write the name of the part in the appropriate spot.

- Tip
- Spine
- Rivets
- Heel
- Bolster
- Cutting Edge
- Tang
KNIFE NAMES - STUDY SHEET

Knife Shapes and Sharpening Equipment

You may collect many knives during your career and they may all be different, but the one thing that is constant is how it is made. The best knives are constructed from a single piece of metal with a full tang running the length of the handle. This provides support, durability and balance for the user. Handles should be shaped for comfort and ground smooth to eliminate any crevices where bacteria can grow.

**French or Chef's Knife**
- Rigid 20-to 35-cm long blade is wide at the heel and tapers to a point at the tip.

**Boning Knife**
- A smaller knife with a thin blade used to separate meat from the bone. Blade is usually 12.5- to 17.5- cm long and may be flexible or rigid.

**Paring Knife**
- A short knife that is used for detail work or cutting fruits and vegetables. Rigid blade is 5- to 10-cm long.

**Meat Cleaver**
- Large, heavy rectangular blade used for chopping or cutting through bones.

**Utility Knife**
- Rigid 15- to 20-cm long blade is shaped like a chef's knife but narrower.

**Slicer**
- A knife with a long, thin blade used primarily for slicing cooked meat. A similar knife with a serrated edge is used for slicing bread or pastry items.

**Butcher Knife**
- The rigid blade curve up in a 25- degree angle at the tip, this knife is used for fabricating raw meat and traipsing through the jungle.

**Steel**
- Steel is uses to hone or straighten a blade immediately after and between sharpening.

**Vegetable Cleaver**
- Used as a chef knife in Asian cuisine. Lighter weight than a meat cleaver with a thin sharp blade.
KNIFE NAMES - EXERCISE

Knife Shapes and Sharpening Equipment

Using the descriptions below, identify and write the name of the knife of each corresponding picture.

- **Rigid 20-to 35-cm long blade is wide at the heel and tapers to a point at the tip.**

- **A smaller knife with a thin blade used to separate meat from the bone. Blade is usually 12.5- to 17.5- cm long and may be flexible or rigid.**

- **A short knife that is used for detail work or cutting fruits and vegetables. Rigid blade is 5- to 10-cm long.**

- **Large, heavy rectangular blade used for chopping or cutting through bones.**

- **Rigid 15- to 20-cm long blade is shaped like a chef’s knife but narrower.**

- **A knife with a long, thin blade used primarily for slicing cooked meat. A similar knife with a serrated edge is used for slicing bread or pastry items.**

- **The rigid blade curve up in a 25- degree angle at the tip, this knife is used for fabricating raw meat and traipsing through the jungle.**

- **Steel is uses to hone or straighten a blade immediately after and between sharpening.**

- **Used as a chef knife in Asian cuisine. Lighter weight than a meat cleaver with a thin sharp blade.**
KNIFE NAMES - EXERCISE ANSWERS

Knife Shapes and Sharpening Equipment

Using the descriptions below, identify and write the name of the knife of each corresponding picture.

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