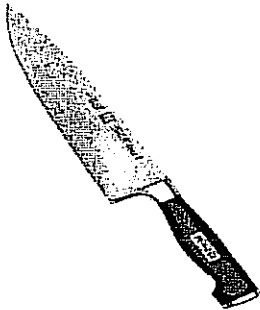
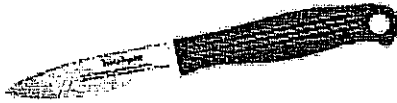
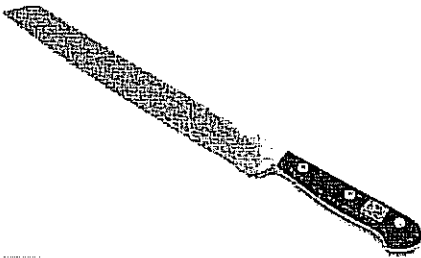
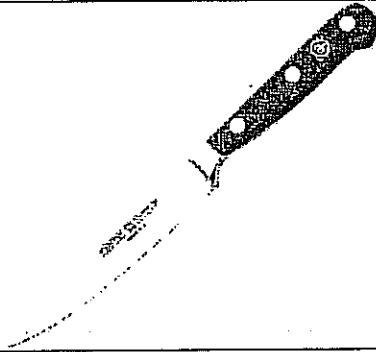
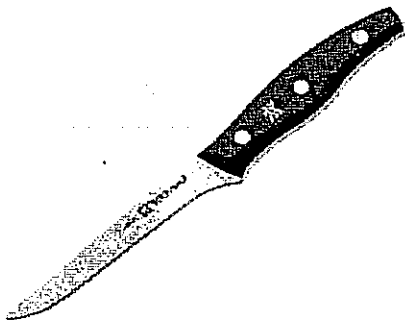


# Kitchen Knives (Food for Today, p. 116)

Knife:	Picture:	Description:	Foods to cut:
<u>Chef's</u> Knife		Has a large, triangular blade. Ideal for <u>mince</u> , <u>slicing</u> , and <u>dicing</u> .	Mince, slice and dice fruits, vegetables, and meats.
<u>Paring</u> Knife		Has a short blade, that is used to <u>pare</u> - cut a thin layer of <u>peel</u> or outer coating from - fruits and vegetables.	<u>Fruits</u> and <u>veg</u> .
<u>Bread</u> Knife (Serrated knife)		Has a <u>serrated</u> , or saw-tooth-patterned blade for slicing through coarse-grained <u>bread</u> s.	Breads and bagels.
Utility Knife		Slightly larger than a paring knife and may have a straight-edge or serrated blade. Used for cutting <u>smaller</u> food items.	Tomatoes, apples and other small to medium sized foods.
<u>Boning</u> Knife		Has a <u>thin</u> , angled blade, used to remove the bones from <u>meat</u> , <u>fish</u> , and <u>poultry</u> .	Meat, fish, and poultry.