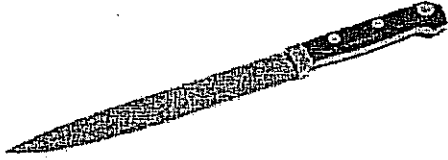
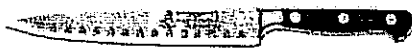


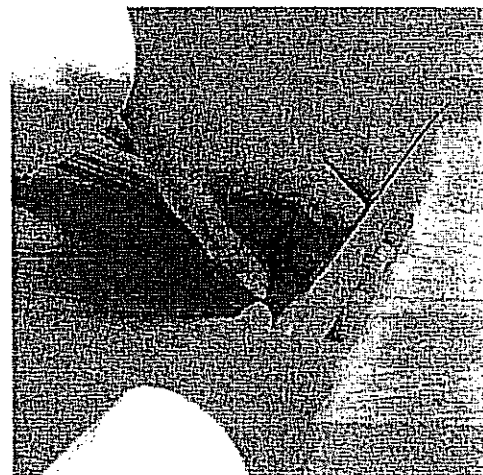
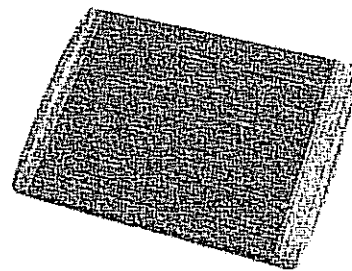
<u>Slicing</u> Knives	 General Purpose Slicing Knife   Carving Knife	There are different types of slicing knives. All have a <u>long</u> blade for cutting slices of large foods, such as <u>meat</u> and <u>poultry</u> .	Meat and poultry.
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### What Knife Would You Use For....

Chopping green peppers: chef's  
 Mincing garlic: chef garlic press  
 Slicing a ham: slicing knife  
 Slicing whole wheat bread: bread  
 Cubing cheese: chef or utility  
 Cutting carrots julienne style: chef's  
 Removing the bones from a fish: Boning  
 Peeling a potato: paring  
 Slicing an apple: chef or utility

### Knife Safety:

- Always use a cutting board. Hold the food firmly in place with your hand.
- Use a sharp knife instead of a dull knife. A dull knife requires that you exert more pressure, making you more likely to slip and cut yourself.
- curl your finger tips under on the hand holding the food.
- Always cut away from yourself.
- For rounded foods, first cut a thin slice from the bottom so the food will sit flat.



#### Sources:

RecipeTips.com. (2010). Types of Kitchen Knives. Retrieved September, 25, 2010 from:  
<http://www.recipe-tips.com/kitchen-tips/t-1075/types-of-kitchen-knives.asp>  
 Witte, J. et al. (2007). Food for Today, First Canadian Edition. McGraw-Hill Ryerson; Canada.