<table>
<thead>
<tr>
<th>Slicing Knives</th>
<th>General Purpose Slicing Knife</th>
<th>Carving Knife</th>
<th>Meat and poultry.</th>
</tr>
</thead>
</table>

**What Knife Would You Use For...**

- Chopping green peppers: chef's
- Mincing garlic: 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:**
