

Knife Selection Guide

There are many different types of knives, each designed for a different function. Using the right knife for its designed purpose provides much better results and makes it easier to accomplish the task at hand.

Utility

Perfect in-between knife for day-to-day cutting tasks



Slice Pickles
Cut Fruit
Peel Apples
Cut Sandwiches
Slice Cheeses

Chef's/Cook's

Chopping, mincing, cutting



Dice Onions
Mince Shallots
Chop Herbs
Crush Garlic
Shred Cabbage

Santoku

Chopping, mincing, cutting



Nakiri

Chopping, mincing, cutting



Slice Vegetables

Paring

Small task produce slicing, intricate cutting for decorative garnishes. Any task when a large chef's knife would be unwieldy.



Seed Jalapeños
Slice Mangos
Create Garnishes
Trim Beans
Core Tomatoes
Devein Shrimp

Peeling

Peeling/paring fruits and vegetables



Cutting small garnishes,
deveining shrimp,
removing seeds from a
jalapeño

Boning

Separating meat from the bone



Debone chicken, ham, fish
Trim fat and sinew
Prepare carpaccio

Fillet

Flexible blade for use with fish



Remove flesh from bones

Bread

Cleanly slicing without tearing



Slice Tomatoes and Fruits which have a skin that can easily bruise
Cut Bread Loaves
Slice Angel Food Cake
Slice Meatloaff

Carving

Cutting uniform slices of meat



Cut Chicken, Pork Loin
Break down larger fruits and vegetables
Carve Turkey, Chicken, Roast Beef, Baked Ham

Slicer

Cutting even, thin slices



Slice Salmon
Slice Ham, Pork Loin, Turkey Breast, Prime Rib

Cimeter

Butchering large pieces of meat



Remove bones from flesh
Slice Roasts
Slice Turkey

Butcher

Splitting, stripping, and cutting meat



Trimming, Slicing, Stripping

Skinning

Separates skin from meat of large game



Gutting animals

Sticking/Flank

Trim meat from bone



Pierce meat and create deep cuts, Breaking down meat

Breaking

Cutting large sections of meat into smaller cuts



Trimming fat