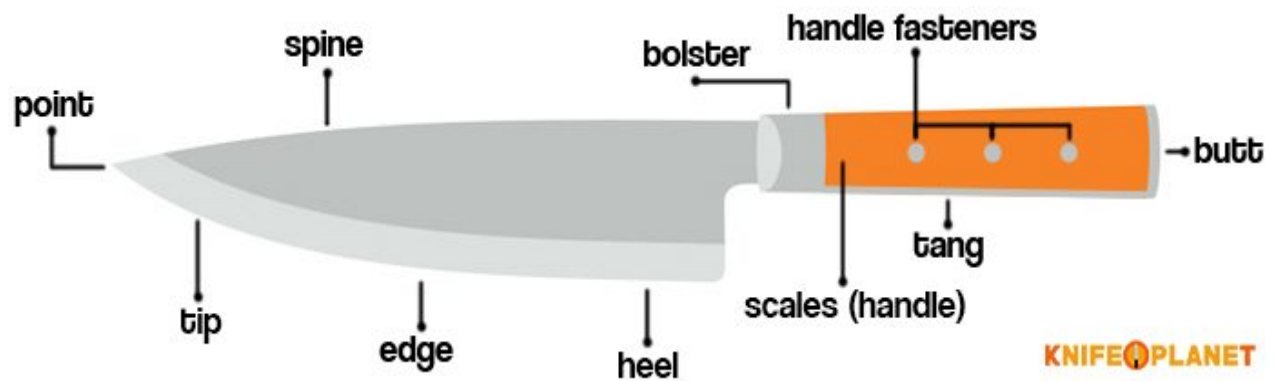


8 Chefs in Action Kitchen Knives

Anatomy of a Knife



Activity 1: Explain what makes the following knives unique and its purpose, include a photo of the knife;

- 1 – Filleting knife
- 2 – Meat Cleaver
- 3 – Carving/Bread Knife
- 4 – Boning Knife
- 5 – Vegetable Knife
- 6 – Paring Knife
- 7 – Steel
- 8 – Chef's Knife

Activity 2: List 6 safe tips when handling a knife

- 1
- 2
- 3
- 4
- 5
- 6