

ESSENTIAL TYPES OF KITCHEN KNIVES AND THEIR USES



Curate your cutlery collection with knives professional chefs use in their restaurants. These essential kitchen knives will make quick work of meal prep, meat carving, and more!

CHEF'S KNIFE

Utility: Multi-purpose including chopping, mincing, dicing, slicing

Sizes: 7-10" blades

Characteristics: Curved at point, straight-edged blade



SERRATED KNIFE

Utility: Slicing bread, ripe fruits, meat, and cakes

Sizes: 6-9" blades

Characteristics: Slightly recessed handle, toothed blade



PARING KNIFE

Utility: Intricate work such as coring fruit, deveining shellfish, peeling, hulling, and scoring

Sizes: 3" to 4"

Characteristics: Straight, short blades



BONING KNIFE

Utility: De-boning, trimming, and breaking down proteins

Types: Stiff and flexible

Characteristics: Long, thin blades



CARVING KNIFE

Utility: Slicing boneless, cooked proteins

Sizes: 8", 9", and 10"

Characteristics: Rounded-tip, long blades



BUTCHER KNIFE

Utility: Multi-purpose including splitting large pieces of soft bones, tough meat, and vegetables

Sizes: 7-8" blades

Characteristics: Rectangular-bladed hatchet

