CHOOSING THE RIGHT KNIFE

- **BONING**
  - Features a straight, narrow blade with a heavy spine
  - Blade size: 8” to 12”
  - Used to cut, section, and trim larger pieces of meat

- **BREAD**
  - Features a long, serrated edge blade
  - Blade size: 7” to 10”
  - Used to slice breads and other items with thick, hard crusts

- **CARVING**
  - Features a long, thin edge with either a serrated or granton blade
  - Blade size: 8” to 14”
  - Used to carve meats, such as roast and turkey

- **CHEF**
  - Features a wide blade that tapers at the tip
  - Blade size: 6” to 14”
  - Used to chop, dice, mince, and slice a wide variety of foods

- **CLEAVER**
  - Features a long, wide straight edge blade
  - Blade size: 5” to 8”
  - Used to chop thick cuts of meat or break down poultry

- **PARING**
  - Features a short, straight edge or curved blade
  - Blade size: 2” to 4”
  - Used to peel, core, slice, or mince smaller foods, such as fruits and vegetables

- **UTILITY**
  - Features a straight or serrated edge blade
  - Blade size: 4” to 7”
  - Used to chop, dice, slice, and mince a variety of foods

- **SHEARS**
  - Features two short blades, mirroring scissors
  - Blade size: Varies
  - Used to snip herbs; cut fresh cuts of meat, poultry, or fish; and chop fruits and vegetables