Chef’s Knife

I am a big knife designed for rocking motion. I am used for chopping and slicing.

Bread Knife

I have a serrated edge. I am used to cut through soft products with a hard crust or tough skin.

Paring Knife

I am small, which allows for greater control and intricacy of movement. I am often used to peel fruits or vegetables.

Utility Knife

I am bigger than a paring knife, but smaller than a chef’s knife. I can be used for almost anything.

Cleaver

I am a big knife used for cutting through bones in meat or poultry.

Chopping method of cutting ingredients into smaller pieces, not uniform

Dicing can be small, medium or large – even sized cubes

Chiffonade a method of cutting herbs into long, thin strips

Batonnet (bah-tow-nay) stick or baton shaped

Mincing very small dice, done by keeping the knife anchored on the board

Julienne (joo-lee-enn) finer matchstick cut