



FOOD ID FROM CIA

TYPES OF KNIVES



1. Cleaver
2. Utility knives (two pictured)
3. Slicer
4. Flexible slicer
5. Scimitar

6. Serrated slicers (pointed and round-tipped)
7. French/Chef's knives (three pictured)
8. Boning knife

9. Santoku/Granton-style edge French knife
10. Paring knife
11. Tourné knife

Bachelor's and Associate Degree Programs for the Food and Hospitality Industry

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