



SAFE AND CORRECT KNIVES USE PROCEDURE

Paring Knife

Thin firm sharp blade tapering to a fine point.
9cm blade with a comfortable handle and shallow heel.

Uses:

Peeling, turning, segmenting, eyeing tomatoes and general garnish production.

French Cooks Knife

Strong firm sharp blade tapering to a point. Blades range from 10 to 20 cm Comfortable handle
Broad heel provides a clearance between knuckles and chopping board.

Uses:

These knives are considered general purpose knives, as they are used for a variety of tasks, which include the slicing, chopping, shaping and dicing of foods. The broad heel and sharp pointed blade facilitates ease of use.

Chopping Knife (large and extra heavy)

Strong firm sharp blade tapering to a point. Blades range from 25 to 30 cm comfortable handle.
Broad extra heavy heel provides a clearance between knuckles and chopping board.

Uses:

Its uses are the same as for the French Cooks Knives but the extra heavy heel makes this knife ideal for use when chopping through light bone structures, e.g. chicken frame.

Carving Knife

Fine flexible blade, some taper to a point, some have rounded end to the blade Blades range from 25 to 35 cm long.
Comfortable handle with a relatively shallow heel.

Uses:

Carving butchers meats, poultry and game, etc. The flexible long blade facilitates ease of movement, enabling the operator to carve evenly and economically.

Filleting knife

Fine flexible blade

Uses:

Filleting and skinning fish. The flexible blade bends in to the cutting process.

Vegetable peeler

The only hand held implement to be used for eyeing potatoes, peeling carrots.

Scissors Use

Cutting pergal nozzles, tetra packs, salad leaves etc.

Double Handled Cheese Knife

Used for cutting 5kg blocks of cheese and cutting of cheese slices for cheese boards