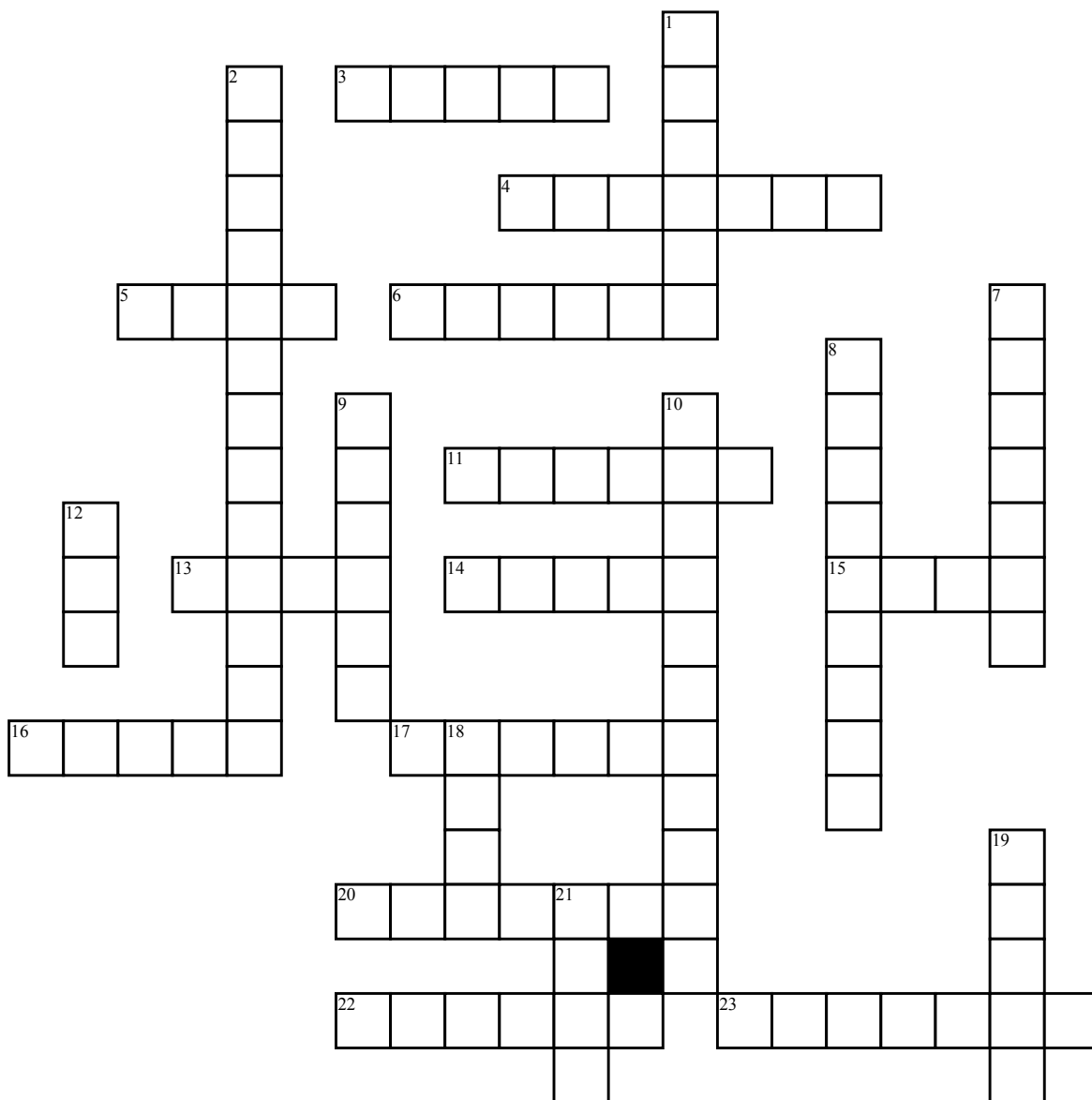


Name: \_\_\_\_\_ Date: \_\_\_\_\_ Period: \_\_\_\_\_

# Knives



## Across

3. this knife is used for slicing loaves of bread.  
 4. a plastic knife designed to cut lettuce without causing the edges to turn brown.  
 5. end of handle.  
 6. knife used to spread butter, peanut butter or cream cheese on bread or dinner rolls.  
 11. parts of the handle that create its grip. generally made out of wood or synthetic material.  
 13. use knife for thick sandwiches.  
 14. this functions as the piercing tool of the blade.  
 15. working part of the blade, from point to heel.  
 16. knife used for dicing, chopping and trimming vegetables, meat and poultry.

17. cooks use this thinly shaped knife to cut through hard or extra-soft cheese.  
 20. knife used to ice cakes and pastries, smoothing food, carving, etc.  
 22. knife uses include: removing bones from meat joints and poultry.  
 23. knife use to carve whole hams, slicing smoked salmon.

## Down

1. a short, stubby knife with a pointed tip for shucking oysters.  
 2. knife used for cutting through chicken carcasses.  
 7. helps balance knife and protect hand from accidental slips across the blade.  
 8. knife used to fillet fish.  
 9. small knife. used to shape mushrooms and turning carrots.  
 10. large, square blade used for butchery.

12. the forward quarter of the blade, does much work cutting and separating.  
 18. rear part of the edge. cuts through large or tough foods when weight and force are needed.  
 19. top of the blade directly opposite of the edge.  
 21. part of the blade extending into the handle, designed to give the knife balance.