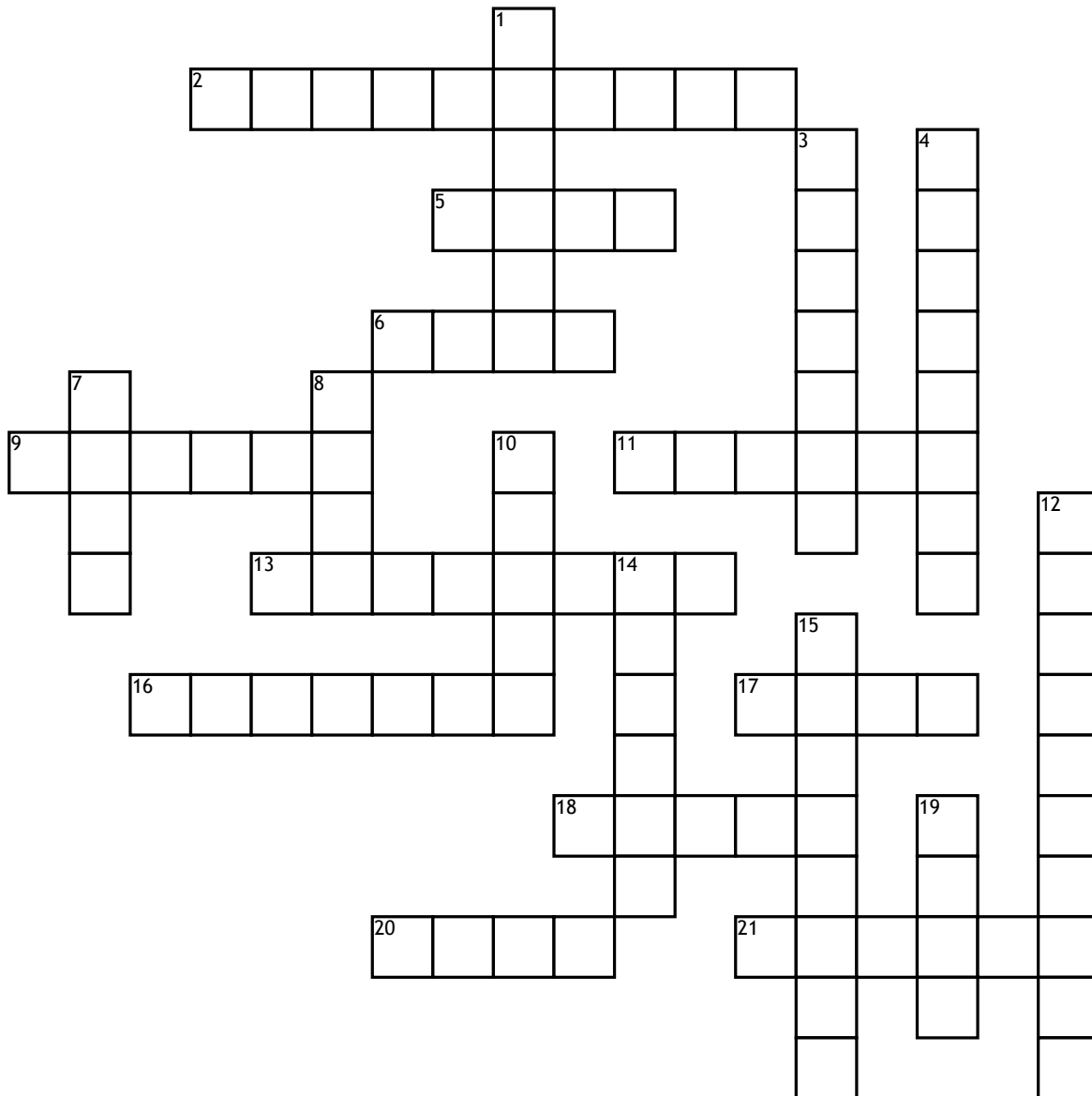


Name: _____

Date: _____

knife and knives part



Across

2. TIP the forward quarter of the blade, does much work cutting and
5. HEEL rear part of the
6. EDGE Working part of the blade, from point to
9. POULTRY SHEARS most have serrated blades and are spring
11. CHEESE_KNIFE Cooks use thinly shaped utensil to cut through hard or soft-textured
13. PALETTE KNIFE either plain-edge or
16. TANG part of the blade into into the handle, designed to give the knife
17. CHEFS_KNIVES These come in different sizes and their strong, rigid blades make them suitable for a wide range of

18. CLAM_KNIFE Use this short, blunt-point knife to shuck, or open,
20. SCALES parts of the handle that create it's
21. FILLETING KNIFE these thin-blade, flexible and very sharp knives can vary in

Down

1. BUTT End of the
3. CARVING_KNIFE Also known as meat knives or slicers, these have long blades with a serrated or plain edge and can be rounded or
4. MEAT CLEAVER large, square blade used for
7. PARING KNIFE this is a small knife and has a thin and slightly flexible blade, making it deal for detailed

8. BREAD_KNIFE This is similar to a carving knife, with a serrated
10. POINT this function as the piercing tool of the
12. DELI_KNIFE Use the deli knife for thick
14. BONING_KNIFE These have very strong blades that will not bend or break
15. BOLSTER Thick band of steel present on forged knives (stamp knives do not have
19. SPINE top of the blade directly opposite the