

# JUST THE FACTS KNIVES

Name: \_\_\_\_\_

Hour: \_\_\_\_\_

## WORKSHEET

### REVIEW

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**Directions:** After watching “Just the Facts: Knives,” answer the following questions.

1. Name five different types of knives?
2. What is the shape called that your hand forms when using proper slicing technique?
3. What two types of steel are used for knives?
4. Which type of steel used for knives will not rust?
5. All knives have teeth? True or False
6. How do you wash a knife properly?
7. What other use does a paring knife have besides slicing?

**Directions:** Identify the knives below.



# JUST THE FACTS KNIVES

# TEACHERS KEY

## REVIEW

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**Directions:** After watching “Just the Facts: Knives,” answer the following questions.

1. Name five different types of knives?

**Answers vary. (Paring, Peeler, Cleaver, Chef’s, French, Bread, Roast)**

2. What is the shape called that your hand forms when using proper slicing technique?

**A bear claw**

3. What two types of steel are used for knives?

**Stainless Steel and Carbon Steel**

4. Which type of steel used for knives will not rust?

**Stainless Steel**

5. All knives have teeth? True or False

**True**

6. How do you wash a knife properly?

**Make sure you wash in a sink that will not dull the knife. Wash blade down, by themselves.**

7. What other use does a paring knife have besides slicing?

**Decorating/garnishing fruits and vegetables**

**Directions:** Identify the knives below.



❶ Chinese Cleaver



❷ Peeler

Paring Knife ❸

❹ Roast Knife

❺ Chef's or French Knife