

GCSE Hospitality unit 3 Pupil Activity Sheet – use and care of knives

Content: Food Preparation and Cooking Skills

Learning Outcomes: Students will;

- Name the knives in a standard set of chef's knives
- Be able to identify the correct knife for the task
- Know how to handle and use knives safely
- Know how to care for and store knives correctly



A chef will always have his own set of knives. These can be bought individually or as a complete set. Good quality knives are expensive. A basic set is shown below.



Knives are stored in a special roll or leather knife wallet to protect them and for safety.

They may also be placed in a knife block or magnetic wall rack in the kitchen.

Complete the table below

Name of knife		Used for
	<u>Vegetable knife</u>	
	<u>Filleting knife</u>	

	<u>Professional cook's knife</u>	
	<u>Serrated bread knife also known serrated knife</u>	
	<u>Palette knife</u>	
	<u>Steel</u>	

When buying knives give 2 points to take into consideration.

List 5 safety rules to remember when using knives to prevent accidents.

Explain why it is important to make sure knives are always sharp.

What does a chef use to sharpen knives?

Write down 3 ways knives can be stored safely.

1.

2.

3.
