FEATURES: A chef’s knife, also known as a cook’s knife or French knife, can have a blade length that varies from 4-12”. This broad bladed knife has a spine that gradually tapers to the cambered cutting edge and creates a pointed tip. Because of this geometry, the knife should be well balanced with its weight distributed equally between the handle and the blade.

USES: This is the most versatile knife in the kitchen and the most widely used blade style. An 8” blade is generally the most comfortable for home cooks. A chef’s knife can perform 90% of all cutting tasks. The blade is shaped so that it can peel, trim, slice, dice, chop or mince. The tip is used for fine work such as paring, coring, trimming and peeling. The middle cutting edge is used for slicing, dicing and chopping. When a task requires splitting dense material, the wedge of the heel area is used. The spine can be used to crack shells and the flat side of the blade can crush garlic and move or scoop prepped ingredients to a bowl, pan or pot.