Chef's Knife

- Also called a cook's knife, this knife is an all purpose kitchen knife used for most types of chopping, dicing, mincing, and slicing.
- The heft, weight and balance of this knife allow it to be used for heavy duty work with thicker cuts of vegetables, fruits and meats.

Paring Knife

- This utensil is a small knife with a straight, sharp blade generally three to five inches long.
- Easy to handle, it works well for peeling and coring foods or mincing and cutting small items.
- Can be used with small ingredients, such as shallots, garlic or fresh herbs.

Utility Knife

- Small lightweight knife used for miscellaneous light cutting.
- Can cut food items that are too large for a paring knife but too small for a chef's knife, such as cucumbers, larger apples, smaller squash, and other mid-sized items.
- Similar to the paring knife, it works well for herbs, shallots, fruits, vegetables, and larger pieces of garlic.

Santoku Knife

- This knife is very similar to a chef's knife.
- The purpose of the granton style blade is to keep particles from sticking to the knife edge and reduce friction to provide less drag when chopping (for easier and faster motion).
- Santoku knives are used for chopping, dicing, and slicing foods into narrow or fine pieces.

Serrated Knife

- A serrated knife with a long blade.
- Used to slice through food hard on the outside and soft on the inside, such as hard crusted bread.
- A serrated knife with a short, thin blade can be used for slicing fruits and vegetables.

Tomato Knife

- A serrated edged knife used to slice food with tough exterior and a softer middle, such as tomatoes or salami.
- This knife is similar to a bread knife only smaller.

Compiled by Iowa State University Extension, 2010 with information from "How to Use a Chef Knife" by Danilo Alfaro at http://culinaryarts.about.com/od/knivescutlery/ss/anat-knife_2.htm