**The YuppieChef Guide to Knives**

**Chef's Knife**
A multi-tasker for chopping, dicing and slicing.

**Paring Knife**
Peeling and de-seeding.

**Utility Knife**
Tackles tasks too big for a paring knife, and too small for a chef's knife.

**Bread Knife**
Slicing bread.

**Steak Knife**
Effortless eating of steak and meat dishes.

**Fillet Knife**
Filleting meat and fish.

**Boning Knife**
Removes bones from meat.

**Carving Knife**
Carving slices of meat.

**Cleaner**
Forcibly cutting through joints and bone.

**Santoku Knife**
Chopping, slicing and dicing.

**Vegetable Knife**
Chopping and processing vegetables.

**Cheese Knife**
Non-stick cheese slicing.

**Sashimi Knife**
Slicing raw fish thinly for sashimi.

**Mezzaluna**
Finely chopping and mincing herbs.

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**Anatomy of a Knife**

- Point
- Spine
- Handle
- Butt
- Tip
- Cutting Edge
- Heel
- Bolster
- Tang

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**Growing Your Knife Collection?**
This is the order we recommend you build it.

1. Chef's Knife
2. Paring Knife
3. Utility Knife
4. Bread Knife
5. Steak Knife
6. Fillet Knife
7. Boning Knife
8. Carving Knife
9. Cleaner
10. Santoku Knife
11. Vegetable Knife
12. Cheese Knife
13. Sashimi Knife
14. Mezzaluna Knife