

Title:

Different Types Of Kitchen Knives

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Summary:

A knife is defined as a type of hand tool with a sharp edge that is used to cut something, where

The first knives used in the Stone Age were made of either flint or flint or rock, their edge was

Keywords:

kitchen, cooking, knives

Article Body:

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As previously stated, a knife is composed of a blade and a handle, as well as a tang. The tang

The groove that is found alongside of the blade actually has a name. It's called the fuller, and

Also, a blade's groove allows for surface tension reduction that can occur between a blade and

Another feature of a knife is its shoulder. This is where the blade thickens to meet the handle.

Kitchen knives are the most commonly used type of knife today. It seems that everyone who has

One of the most commonly known of the kitchen knives is the French knife, also known as a chef's

A slicing knife, with its long and narrow blade, is used to cut through things such as cooked

Those kitchen knives that feature scalloped edges are perfect for slicing those foods that are

One of the most used of the kitchen knives is the smaller paring knife. A paring knife has a small

Other kitchen knives are used for table service. These are usually named after the service they

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