

**STUDY GUIDE**  
**4.1**

**Chapter 4: Knives and Smallware**

**Using Knives**

*Use this Study Guide to take notes during class or as you read the section in the textbook.*

**Blades**

Forged: \_\_\_\_\_

Stamped: \_\_\_\_\_

Tempering: \_\_\_\_\_

Materials: \_\_\_\_\_

**Parts of a Blade**

1. \_\_\_\_\_

2. \_\_\_\_\_

3. \_\_\_\_\_

4. \_\_\_\_\_

5. \_\_\_\_\_

6. \_\_\_\_\_

Tang: \_\_\_\_\_

Handle: \_\_\_\_\_

**Type of Knives and Usage**

1. \_\_\_\_\_

\_\_\_\_\_

2. \_\_\_\_\_

\_\_\_\_\_

3. \_\_\_\_\_

\_\_\_\_\_

4. \_\_\_\_\_

\_\_\_\_\_

5. \_\_\_\_\_

\_\_\_\_\_

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- 6. \_\_\_\_\_  
\_\_\_\_\_
- 7. \_\_\_\_\_  
\_\_\_\_\_
- 8. \_\_\_\_\_  
\_\_\_\_\_

Methods for Holding a Knife

- 1. \_\_\_\_\_  
\_\_\_\_\_
- 2. \_\_\_\_\_  
\_\_\_\_\_
- 3. \_\_\_\_\_  
\_\_\_\_\_

Using the Guiding Hand

- 1. \_\_\_\_\_  
\_\_\_\_\_
- 2. \_\_\_\_\_  
\_\_\_\_\_
- 3. \_\_\_\_\_  
\_\_\_\_\_
- 4. \_\_\_\_\_  
\_\_\_\_\_

Knife Safety Points

- 1. \_\_\_\_\_
- 2. \_\_\_\_\_
- 3. \_\_\_\_\_
- 4. \_\_\_\_\_
- 5. \_\_\_\_\_
- 6. \_\_\_\_\_
- 7. \_\_\_\_\_

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- 8. \_\_\_\_\_
- 9. \_\_\_\_\_
- 10. \_\_\_\_\_

Basic Cutting Techniques

- 1. \_\_\_\_\_
- 2. \_\_\_\_\_
- 3. \_\_\_\_\_
- 4. \_\_\_\_\_

Types of Precision Cuts

- 1. \_\_\_\_\_
- 2. \_\_\_\_\_
- 3. \_\_\_\_\_
- 4. \_\_\_\_\_
- 5. \_\_\_\_\_
- 6. \_\_\_\_\_
- 7. \_\_\_\_\_
- 8. \_\_\_\_\_
- 9. \_\_\_\_\_
- 10. \_\_\_\_\_
- 11. \_\_\_\_\_
- 12. \_\_\_\_\_
- 13. \_\_\_\_\_

Maintaining Knives

- 1. Sharpening: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
- 2. Honing: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

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3. Cleaning and Sanitizing: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

4. Storing Knives: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

5. Maintaining the Cutting Surface: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

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