

**The Pennsylvania State University
Workforce Education and Development**

Lesson Plan Template

Name of Instructor: Patrick Goodman
Program Title: HCCTC
Course Title: Culinary Arts
Unit Title: Using Knives
Lesson Title: Parts of a knife
Lesson Performance Objective: Upon completion of the Lesson students should be able to speak to the 8 different parts of a knife. Through the lesson plan and knife parts practice sheet all students will be able to identify all 8 parts with 100% accuracy.
Time (length of lesson): Lesson length is 20 minutes.
Equipment and Materials needed: Knives, Chef Knife Photo, text book
Technical Standard(s): Use of a knife, Intro to Culinary TextBook
Academic Standard(s): cc.1.2.11-12.A Reading Information Text, CC.3.5.9-10.B Reading Information Text. Standard CC.3.5.9-10.C Follow precisely a complex multistep procedure, etc...

Introduction: 2 min video of a chef speaking to the parts of a knife. I will then explain to the class that we will learn the 8 parts of a chef knife.

Body:

Read over pages 101-105 in the Culinary Arts TextBook.

Hand out images of chef knives for students to fill out.

Have the students label the image of the knife with parts.

Have them work in pairs to recite parts of the knife to each other.

Ask for volunteers to tell me all parts of the knife as I point to them.

Summary: I will explain to the class that they will need to refer to the image sheet that we filled out each day until we have a quiz.

Student Assessment:

Formative Assessment(s) Asking questions at end of lesson, review Image sheet

Summative Assessment: 100% on 8 parts of the knife quiz .

Universal Design for Learning (UDL)

Multiple Means of Engagement: Provided tasks that allowed for active participation.

Multiple Means of Representation: Using Text book with pictures,

Multiple Means of Expression: Demonstration on correct use of knives, while explaining process

11 Parts of a Chef Knife

Below you will list the 11 different parts of a chef knife, typing the correct name as it correlates to the numbers on the provided knife diagram.

1. _____

2. _____

3. _____

4. _____

5. _____

6. _____

7. _____

8. _____

9. _____

10. _____

11. _____

Figure 12.3 identifies the different parts of a knife.

- **Tip:** Cooks use the tip for detailed work such as paring, trimming, and peeling.
- **Cutting edge:** The cutting edge is located along the bottom of the blade between the tip and the heel. Use it for slicing, carving, and making precision cuts. The cutting edge can be flat ground and tapered (both sides of the blade taper smoothly to a narrow V shape), serrated (shaped into a row of teeth that can be set very closely or widely apart), hollow ground (the sides of the blade near the edge are ground away to form a hollow, making the blade extremely sharp), granton (ovals are ground into the sides of the blade, which helps food to release easily), and single side (the edge is sharpened on just one side).
- **Spine:** The top of the blade is the spine and is the noncutting edge of the blade.
- **Heel:** The heel is the widest and thickest part of the blade. Use the heel to cut through large, tough, or hard foods.
- **Bolster:** The bolster is located at the heel of the blade. It is where the blade meets the handle.
- **Tang:** The tang is the metal that continues from the blade through the handle. A full tang is as long as the whole knife handle. Chef's knives and cleavers have full tangs. Some knives have partial tangs and are used for lighter work, such as paring or bread knives.
- **Scales:** The scales are the part of the knife that make the handle.
- **Rivets:** The rivets hold the handle to the tang.
- **Handle:** The handle is made with various materials, including hardwoods or textured metal.
- **Butt:** The butt is the end of the handle.

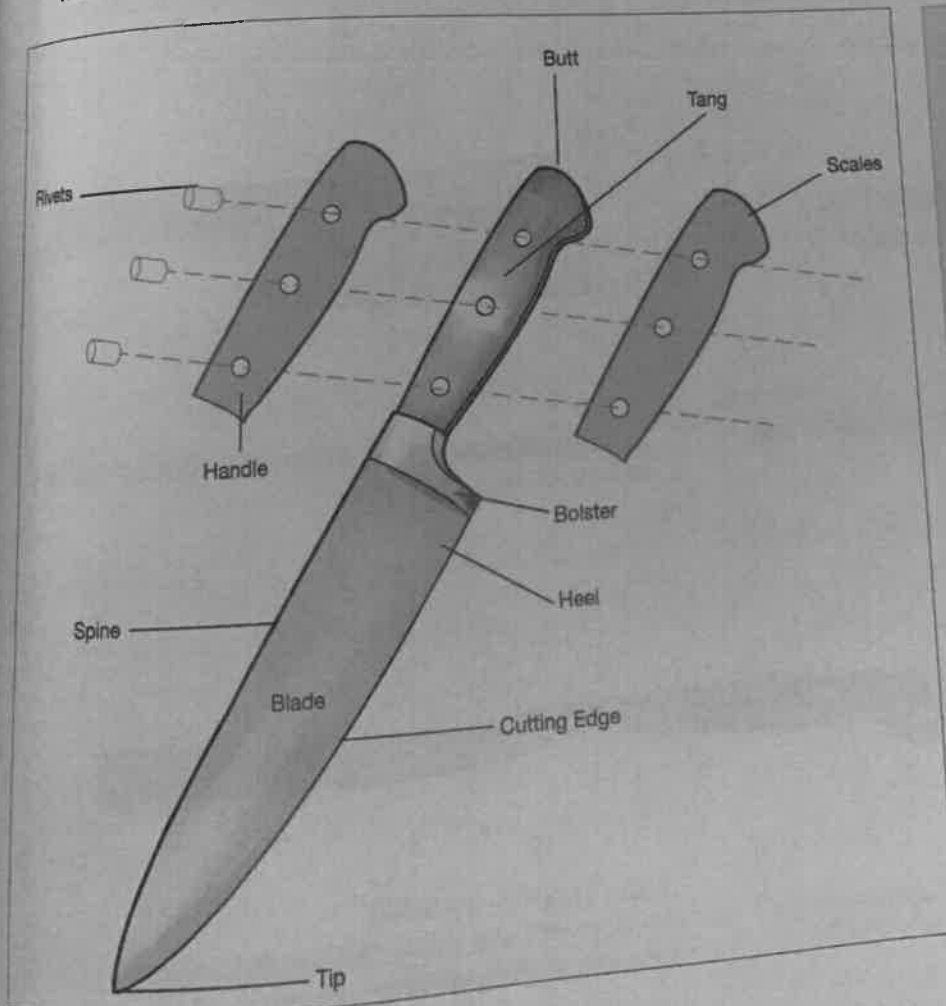


Figure 12.3: The parts of a knife.

? DID YOU KNOW

Some chefs use ceramic knives as well as stainless steel. There are advantages and disadvantages to ceramic.

Advantages:

- Ceramic is a harder material than steel, and will keep its edge much longer without sharpening.
- Ceramic is very light.
- Ceramic is completely resistant to corrosion.

Disadvantages:

- Though harder than steel, ceramic is also brittle, which means it can chip or break much more easily than steel.
- When ceramic does finally need sharpening, it requires special tools to sharpen the blade.
- Ceramic knives are often more expensive than stainless steel.

ACTIVITY 12.7 | PARTS OF A KNIFE

Directions

Fill in the diagram with the parts of a knife.

- | | | | | | |
|--------|---------|-----------------|------|--------|--------|
| Scales | Bolster | Cutting edge | Butt | Handle | Rivets |
| Tang | Blade | Heel | Tip | Spine | |

