**ANATOMY of a KNIFE**

**TIP**
The point of the blade that can be used for precision cutting or quick slicing.

**SPINE**
The unsharped, top of the blade opposite the cutting edge.

**CUTTING EDGE**
The sharp edge of the knife blade.

**Grinds**
The angles used to taper it into a sharp edge.

1. Double Bevel
2. Single Bevel
3. V-Grind

**Edge Angle**
The angle at which one side of the blade meets the other.

**Eastern**

**Western**

**Edge Finish**
Use a straight edge for chopping or slicing and a serrated edge for sawing.

**BLADE FACE**
The wide, flat part of the blade that can be used to crush or transport food.

**Flat**

**Hollow Ground**
Creates air pockets to release food.

**HANDLE**
Where you grip the knife.

**Western**
Sandwiched tang with visible rivets.

**Eastern**
Rounder, sword-like handle with no rivets.

**BUTT**
The farthest end of the handle away from the blade.

**Curved**
To act like a backstop for your hand.

**Endcap**
To help balance the weight of the blade.

**TANG**
The part of the blade that extends into and attaches to the handle.

**Full**
Runs the entire length and width of the handle.

**Partial**
Runs half or part of the handle length or width

**Rat tail**
Only in Asian knives, tapered tang also used in swords.

**BOLSTER**
Only in forged knives, adds weight and balances the knife.

**Full**
Can act as a finger guard.

**Stamped**
Stamped blades do not have a bolster.

**Asian**
May have a metal transition, but will not have a bolster.

**Serrated**
Use a straight edge for chopping or slicing and a serrated edge for sawing.

**Edge Angle**
The angle at which one side of the blade meets the other.

**Western**

**Eastern**

**Edge Finish**
Use a straight edge for chopping or slicing and a serrated edge for sawing.

**Serrated**

**Straight**