

ANATOMY of a KNIFE

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.

SPINE

The unsharpened, top of the blade opposite the cutting edge.

TIP

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

CUTTING EDGE

The sharp edge of the knife blade.

Grinds

The angles used to taper it into a sharp edge.

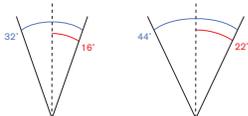


1. Double Bevel
2. Single Bevel
3. V-Grind



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.



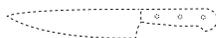
Straight



Serrated

BOLSTER

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



Stamped

Stamped blades do not have a bolster.



Full

Can act as a finger guard.



Asian

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



Partial

Whole cutting edge can be sharpened.

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.

