

Food and service

[Science](#), [Social Science](#)



Over the years, the knife has been embraced and is used for almost any purpose. It has a wide blade which is made out of stainless steel. The edge of the knife is usually sharpened to make the right cuttings in the preparation of food. Celery, as well as zucchini, are likely to be prepared by a chef's knife. The blade gives nice peels which are presentable.

A Paring Knife

A paring knife is one of the most common knives in a food lab or even in the kitchen. Typically, the knife is small in size and always comes with a blade which is plain on the edges. This makes the knife ideal for kitchen work which requires intricacy. For instance, when one needs to peel any ingredient, the knife would come in handy. In most instances, it can be used to peel common ingredients like fruits or even vegetables. The most common application of the paring knife is in the peeling of potatoes. Squash will be peeled by a paring knife.