

BOSKA®

SINCE 1896

Food Tools for Life

Boards and Knives – EN

Description

A knife is an essential kitchen tool, designed with a sharp blade and handle to precisely cut, chop, or slice food. BOSKA offers a wide range of (cheese) knives.

A board is not only a practical tool for cutting but also a stylish addition for serving snacks or meals and for dining. BOSKA's serving boards combine functionality and presentation, making them ideal for slicing and serving cheese, cold cuts, and appetizers.

The BOSKA cheese board and (cheese) knives are the perfect combination for a snack or dinner!

Here's how to use it:

1. **Preparation:** Choose the right knife for the cutting task, and have the board ready for either cutting or serving/dining.
2. **Hold the knife:** Grip the handle firmly and ensure that your fingers are not too close to the sharp edge. Use your thumb and index finger for grip, and your other fingers for extra control.
3. **Cut with the right technique:** The correct cutting technique depends on the type of knife you are using. For many knives, make a forward-and-backward motion while slicing through the food (a rocking motion).
4. **Add serving tools:** or a snack board, place the (cheese) knives, or possibly spoons and skewers, on the board.
Note!: If you add knives to the board, ensure that they don't fall off.

Note!: The knives are sharp, so always stay focused while using them and store the knife safely when not in use.

Warnings



CAUTION

SHARP OBJECT(S) INSIDE
HANDLE WITH CARE
KEEP OUT OF REACH OF CHILDREN