Training
Lesson Plan
Buffalo Chopper Safety

Description

Introduction to Buffalo Chopper Safety for food service employees. Topics include handling, operating, and cleaning the buffalo chopper.

By the end of this class participants will be able to:

1. Handle and operate the buffalo chopper safely
2. Clean the buffalo chopper safely.

Duration: 15 minutes

Materials

Buffalo Chopper Safety Handout from [http://www.ehs.ucr.edu/safety/diningservicesafety.html](http://www.ehs.ucr.edu/safety/diningservicesafety.html) (one for each participant)
BUFFALO CHOPPER SAFETY ASSESSMENT

Procedure

1. Circulate roster among all participants (1 minute)
2. Distribute copies of the “Buffalo Chopper Safety” handouts to group (1 minute)
3. Review the content from each topic on handout (8 minutes)
   a. What to do
   b. What not to do
4. Assess the participant’s comprehension using the “Test” section in the Buffalo Chopper Safety Assessment. (5 minutes)