Training
Lesson Plan
Kitchen & Restaurant Safety

Description

Introduction to Kitchen & Restaurant Safety for food service employees. Topics include dealing with appliances around the kitchen and restaurant, dealing with wet floor, safety practices, proper service, and safety attire.

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

1. Know basic kitchen and restaurants safety guide
2. Perform safety practices
3. Take action when there is a wet floor
4. Handle customer

Duration: 15 minutes

Materials

Kitchen & Restaurant Safety Handout from
http://www.ehs.ucr.edu/safety/diningservicessafety.html
don _Kitchen & Restaurant Safety Assessment_

Procedure

1. Circulate roster among all participants (1 minute)

2. Distribute copies of the “Kitchen & Restaurant Safety” handouts to group (1 minute)

3. **Review** the content from each topic on handout (8 minutes)
   a. Safety Guide
   b. Wet Floor
   c. Safety Practices
   d. Service
   e. Safety Attire

4. **Assess** the participant’s comprehension using the “Test” section in the **Kitchen & Restaurant Safety Assessment**. (5 minutes)