Training
Lesson Plan
Maki Maker Safety

Description

Introduction to Maki Maker Safety for food service employees. Topics include how to handle and operate a Maki Maker.

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

1. Handle and operate a Maki Maker safely

Duration: 15 minutes

Materials

- (one for each participant)
- Maki Maker Safety Assessment

Procedure

1. Circulate roster among all participants (1 minute)

2. Distribute copies of the “Maki Maker 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 Maki Maker Safety Assessment. (5 minutes)