Description

Introduction to Meat Slicer Safety for food service employees. Topics include how to handle and operate the Meat Slicer.

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

1. Handle and operate the Meat Slicer safely

Duration: 15 minutes

Materials

- (one for each participant)
- Meat Slicer Safety Assessment

Procedure

1. Circulate roster among all participants (1 minute)

2. Distribute copies of the “Meat Slicer 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 Meat Slicer Safety Assessment. (5 minutes)