Description

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

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

1. Handle and operate a Mixer safely

Duration: 15 minutes

Materials

Mixer Safety Handout from http://www.ehs.ucr.edu/safety/diningservicessafety.html

- (one for each participant)
- Mixer Safety Assessment

Procedure

1. Circulate roster among all participants (1 minute)

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