Description

Introduction to Preventing Burns for food service employees. Topics include how to prevent and protect against burns.

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

1. Know how to prevent burns
2. Know what to do in case of getting a burn

Duration: 15 minutes

Materials

Preventing Burns Handout from [http://www.ehs.ucr.edu/safety/diningservicessafety.html](http://www.ehs.ucr.edu/safety/diningservicessafety.html)

- (one for each participant)
- Preventing Burns Assessment

Procedure

1. Circulate roster among all participants (1 minute)

2. Distribute copies of the “Preventing Burns” handouts to group (1 minute)

3. Review the content from each topic on handout (8 minutes)
   a. Preventions
   b. Protections

4. Assess the participant’s comprehension using the “Test” section in the Preventing Burns Assessment. (5 minutes)