Description

Introduction to Preventing Cuts for food service employees. Topics include knife handling techniques, meat slicer handling techniques, and personal/peers protection.

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

1. Familiarized with knife handling and operating the meat slicer
2. Acknowledge proper personal protection

Duration: 15 minutes

Materials

Preventing Cuts Handout from http://www.ehs.ucr.edu/safety/diningservicessafety.html (one for each participant)
Preventing Cuts Assessment

Procedure

1. Circulate roster among all participants (1 minute)

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

3. Review the content from each topic on handout (8 minutes)
   a. Safety Tips (personal and peers safety)
   b. Knife Handling (proper usage)
   c. Meat Slicer Handling (operating and maintenance)

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