Rational Combi Oven Safety

Description

Introduction to Rational Combi Oven Safety for food service employees. Topics include how to handle and operate the Rational Combi Oven.

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

1. Handle and operate the Rational Combi Oven safely

Duration: 15 minutes

Materials

Rational Combi Oven Safety Handout from http://www.ehs.ucr.edu/safety/diningservicessafety.html
- (one for each participant)
- Rational Combi Oven Safety Assessment

Procedure

1. Circulate roster among all participants (1 minute)

2. Distribute copies of the “Rational Combi Oven Safety” handouts to group (1 minute)

3. Review the content from each topic on handout (8 minutes)
   a. Steaming
   b. Baking
   c. Overall

4. Assess the participant’s comprehension using the “Test” section in the Rational Combi Oven Safety Assessment. (5 minutes)