Training
Lesson Plan
Steam Kettle Safety

Description

Introduction to Steam Kettle Safety for food service employees. Topics include how to handle and operate the Steam Kettle.

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

1. Handle and operate the Steam Kettle safely

Duration: 15 minutes

Materials

Steam Kettle Safety Handout from [http://www.ehs.ucr.edu/safety/diningservicessafety.html](http://www.ehs.ucr.edu/safety/diningservicessafety.html)

- (one for each participant)
- Steam Kettle Safety Assessment

Procedure

1. Circulate roster among all participants (1 minute)

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