Lesson Plan
Steamer Safety

Description

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

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

1. Handle and operate the Steamer safely

Duration: 15 minutes

Materials

Steamer Safety Handout from [http://www.ehs.ucr.edu/safety/diningservicessafety.html](http://www.ehs.ucr.edu/safety/diningservicessafety.html) (one for each participant)

Steamer Safety Assessment

Procedure

1. Circulate roster among all participants (1 minute)

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