Description

Introduction to Storage and Stacking for food service employees. Topics include how to store and stack objects.

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

1. Properly store and stack objects.

Duration: 15 minutes

Materials

Storage and Stacking Handout from http://www.ehs.ucr.edu/safety/diningservicessafety.html

- (one for each participant)
- Storage and Stacking Assessment

Procedure

1. Circulate roster among all participants (1 minute)

2. Distribute copies of the “Storage and Stacking” handouts to group (1 minute)

3. Review the content from each topic on handout (8 minutes)

   a. Storage
   b. Stacking

4. Assess the participant’s comprehension using the “Test” section in the Storage and Stacking Assessment. (5 minutes)