Training
Lesson Plan
Vegetable Dryer Safety

Description

Introduction to Vegetable Dryer Safety for food service employees. Topics include how to handle and operate a Vegetable Dryer.

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

1. Handle and operate a Vegetable Dryer safely

Duration: 15 minutes

Materials

Vegetable Dryer Safety Handout from http://www.ehs.ucr.edu/safety/diningservicessafety.html

☐ (one for each participant)

Vegetable Dryer Safety Assessment

Procedure

1. Circulate roster among all participants (1 minute)

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