

Safety in the Kitchen

Summary

When working or preparing foods in the kitchen, one must be aware of safety hazards that may occur and take precautions in preventing injuries or accidents from happening by creating and maintaining a safe working environment.

Time Frame

1 class periods of 90 minutes each

Group Size

Individual

Materials

Videos:

Kitchen Safety #21697, \$89.00, Learning Seed - 17 minutes.

Safety in the Kitchen, Franklin-Clay - 12 minutes.

Handouts:

Laboratory Safety and Sanitation

Kitchen Safety Sort

Background for Teachers

The teacher needs to be aware of how to prevent kitchen accidents and to practice good kitchen safety for a safe working environment.

Know the proper first-aid procedures for cuts, burns, falls, and electrical shock.

References:

<http://www.fda.gov/fdac/features/895kitchen.html>, FoodSafety.Gov, 1-888-SAFEFOOD (1-888-723-3366) FDA's Food Information Line.

Student Prior Knowledge

First aid for falls, cuts, burns, and electrical shock. Safety rules and guidelines for a safe working environment.

Intended Learning Outcomes

The student will conscientiously demonstrate throughout the semester by practicing the rules and guidelines for Kitchen Safety in maintaining a safe working environment for themselves and others.

Instructional Procedures

Talk to the class about Safety in the Kitchen. Together read the handout: Laboratory Safety and Sanitation. Explain some general rules and guidelines to follow. Discuss ways to prevent falls, cuts, burns, electrical shock, choking and identify the first aid recommended for each.

Show a video on Kitchen Safety.

For review, discuss whether or not it is a SAFE or UNSAFE practice in the Kitchen Safety Sort.

Authors

[DEBRA PAULL](#)

[Cindy Tegge](#)