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Program Support Notes

Senior Secondary - TAFE

27mins

Safety in the Commercial Kitchen

Teacher Notes by **Paul Strickland**, B.Bus. (Hospitality Management)

Produced by **VEA Pty Ltd**
Commissioning Editor **Sven Shepherd** B.Ed.
Executive Producer **Simon Garner** B.Ed.

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To order or inquire please contact VEA:

VEA Inc.
10 Mitchell Place
Suite 103
White Plains, NY 10601
Phone: 866 727 0840
Fax: 866 727 0839

Email: vea@veavideo.com

Website: www.veavideo.com

Safety in the Commercial Kitchen

For Teachers:

Introduction

Safety in a commercial kitchen is extremely important. Safety procedures are there to protect employees and co-workers from accidents and from a flow on affect to customers. Australia is governed by legislation to ensure that certain standards are maintained for the occupational health and safety for all concerned.

This program investigates potential hazards in commercial kitchens and how these can be avoided. Focusing on examples such as accidents and potential hazards such as heat, equipment, personal hygiene and contaminates, this programs aims to highlight the importance of safety and prevention in a commercial kitchen environment.

Program Timeline

00:00:00	Introduction
00:01:10	Chapter 1 – Apprenticeships and traineeships – Part1
00:05:20	Chapter 1 – Summary
00:05:55	Chapter 2 – Travel agent
00:10:00	Chapter 2 – Summary
00:10:35	Chapter 3 – Chef
00:15:00	Chapter 3 – Summary
00:15:35	Chapter 4 – Catering manager
00:19:48	Chapter 4 – Summary
00:20:15	Chapter 5 – Events manager
00:24:00	Chapter 5 – Summary
00:24:30	Conclusion
00:25:10	Credits
00:26:27	End program

Useful Resources

Cheng, T (1989) *Hygiene for Food Handlers*. Regency College of TAFE: Regency Park, South Australia.

Hemminger, J (2000) *Food Safety: A Guide to What You Really Need to Know*. Iowa State University Press: USA.

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Student Worksheet:

Before Viewing the Program

1. Identify three areas in a commercial kitchen that would be in need of constant monitoring for safety.
2. Review the Occupation and Health Standards for working in a commercial kitchen in your local state or country.
3. List the procedures for coping with a fire hazard in the kitchen, who needs to be informed and what action should be taken?

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While Viewing the Program

1. List the three main causes of accidents in a commercial kitchen.

2. What is the 'hot behind rule'?

3. What are some of the kitchen hazards to be aware of?

4. How is bacteria, which causes food poisoning, usually transferred?

5. List the four main types of heat found in a commercial kitchen?

6. What is hot oil?

7. What is placed on the floor if oil is spilt?

8. Why does heavy equipment need to be secured to a bench or table?

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9. When do you turn the power on when using electrical equipment?

10. What are utensils? Give two examples.

11. How do you secure a chopping board to the bench?

12. What direction do you cut when using a knife?

13. Where should knives be stored when not in use?

14. What temperature range is 'the danger zone'?

15. What are the three types of contamination?

16. What are the two Parliamentary Acts that influence occupational health and safety in a commercial kitchen?

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17. When should food handlers not enter a commercial kitchen?

18. What should occur when there is a wet floor in the kitchen?

19. Why is wearing solid, enclosed shoes important for food and beverage handlers?

20. How many layers of fabric are there in a chefs' jacket?

21. What is the purpose of the chefs' hat?

22. When would you evacuate a commercial kitchen

23. Circle the correct answer for the following question:

Most commercial kitchens are a positive experience?

True or False

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After Viewing the Program

1. Investigate the Food Act of 1984 and highlight the main consequences that can be imposed if a commercial kitchen knowingly sells unsafe food.
2. Identify tasks that a food handler should wash his/her hands after performing.
3. Highlight the three types of contamination that can occur in a commercial kitchen giving five examples of potential contaminants of each.
4. Research and explain the 2/4 Temperature Rule.
 - After how many hours should food be discarded?
 - How many hours can food be placed at room temperature and still be served to customers?
5. What are the two correct methods for thawing food?
6. List the seven warning signs of food contamination.