



6-minute safety talk for culinary arts

Instructor Guide

Knives and sharps

Topic Overview (why the topic is important to the students)

Knives and other sharp-edged tools, such as meat slicers, are essential equipment for the culinary artist, but they're also the cause of many injuries, both minor and severe. Following safe work procedures and arranging the workspace to provide a safe environment will decrease the chances of losing time from work or losing a finger.

Demonstration and Discussion Topics

- **Discuss** the knives and other sharp tools used by the culinary artists.
- **Tour the kitchen** with the students, pointing out the hazards.
- **Distribute** the student handout.
- **Use** the student handout as your discussion guide.
- **Discuss** how cuts and amputations can occur.
- **Remind** students that they are required to wear protective gloves when cleaning slicers and grinders.
- **Explain** what can be done in the workplace to minimize the risk of cuts from sharps (e.g., good storage, well-marked bins for dirty sharps).
- **Emphasize** that care when working with sharps is mandatory.
- **Make it real.** Tell at least two stories of injuries from your experience or use the following examples:
 - A culinary worker's left arm was pulled into a meat slicer that had no safety or guards on it. The incident severed all nerves, tendons and arteries.
 - A 16 year old worker was cleaning a meat slicer when her foot slipped on a piece of plastic wrap on the floor. She fell into the slicer and cut off the nail and tip of her index finger.
- **Discuss** the attitude that "it won't happen to me". Remind them that an injury can and will happen if they take shortcuts or are careless.
- **Instruct** the students to identify and report any safety concerns about sharps hazards.
- **Answer** any questions or concerns they might have.
- **Set a good example** by working safely at all times.

Resources

- Kitchen tip 2: Preventing Cuts
http://www2.worksafebc.com/PDFs/SafetyBulletins/StartSafe/kitchen/rc_tip2.pdf
- Use extreme caution when using meat slicers
<http://www2.worksafebc.com/i/posters/pdfs/1999/ha9906.pdf>
- White Spot Health and Safety p22
http://www2.worksafebc.com/tourism/Hosp_SmBiz/add_res/whitespt.pdf