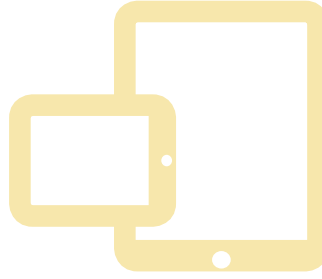


Kitchen Equipment Safety Online Training Program



Our E-Learning Programs are **FREE** to all CIRMA members.

Course Description:

A look into any school kitchen would provide a view of model efficiency because for hundreds of students to be served in a very short period of time, efficiency has to be the guiding principle. In the midst of all this activity and efficiency, however, it is critical that all the parties involved pay close attention to using kitchen equipment in a safe manner. Your safety and the safety of others who work with and around you depend on you following safety procedures to the letter.

In this course, the learner will be shown the areas of risk that exist in a school/school district kitchen, the steps one needs to take to minimize the risk of accidents, and finally will gain an understanding of the importance of using personal protective equipment in a school/school district kitchen.

Time: Approximately 30 minutes [Preview the Kitchen Equipment Safety online training program here.](#)

Learning Objectives:

- Identify the areas of risk that exist in a school/school district kitchen
- Recognize the steps one needs to take to minimize the risk of accidents
- Understand the importance of using personal protective equipment in a school/school district kitchen

Key Topics Include:

- Sobering Statistics
- What Can Happen?
- Kitchen Safety in General
- Using Knives Safely
- Machines That Slice, Cut, Chop and Mix
- Working with Stoves, Ovens, and Broilers
- Playing it Safe with Electricity
- Damaged Equipment
- Working Around Steam
- Steamers
- Steam Jacketed Kettles and Pressurized Cookers
- Continuous Feed Dish Washers
- Deep Fryers
- Walk-in Freezers and Refrigerators
- Personal Protective Equipment

To access CIRMA's E-Learning Center or to see a complete schedule of CIRMA's instructor-led Training & Education programs, please visit —

www.CIRMATraining.org

To register for this course, please contact your organization's E-Learning Administrator.