

# **SAFETY REGULATIONS IN THE USE OF THE KITCHEN (FOOD AND CONSUMER EDUCATION)**

## **General Safety**

- A briefing on safety in the use of the kitchen will be conducted at the start of each new semester.
- No student is allowed to do any work in the kitchen without the approval and supervision of a teacher.
- Students must attend a safety briefing by a teacher or instructor before their first practical lesson and the first lesson involving any new equipment / appliance.
- Students should not operate the equipment / appliance unless they have been instructed upon for their correct use.
- All safety rules must be strictly adhered to in the kitchen.

## **Safety in the Kitchen**

- Any damaged equipment, breakages, accidents and spillage should be reported immediately to the teacher for replacement.
- All faulty tools and machines should not be used and must be reported immediately and an "OUT OF ORDER" sign must be prominently displayed on the machines.
- Areas around electrical equipment should be dry and away from water. Anyone operating any electrical appliance should make sure their hands are dry and they have proper footwear.
- Students and teachers should wear aprons during practical food sessions. All aprons must be neatly tied up.
- Proper footwear must be worn.
- All electrical appliances and gas valves are turned off when not in use.
- Flammable waste materials and liquids must be disposed separately.
- All combustible materials e.g. kitchen paper towels, tea towels, dish cloth, spray cans etc should be kept away from the heat sources.
- When operating gas / electric cookers:
  - Ensure there is proper ventilation in the kitchens at all times.
  - The cooker should not be left unattended when cooking.
  - The cooker should be kept clean and in good working order.
  - Access to the gas control valve at the gas meter should be kept clear from obstruction.
  - All cookers and ovens must be properly switched off when not in use.
  - All cookers should be serviced annually to ensure they are functioning and safe for use.
- Do not use unauthorized chemicals in the kitchen.
- Wear goggles if food experiments or other activities conducted involve unhealthy smoke.
- Do not wear loose clothing and accessories with loose ends e.g. watches.

- Ensure that sharp objects / broken items are wrapped up and disposed of properly.
- Students are only issued by the teacher with sharp equipment during practical lessons when needed. They are to be returned immediately after using and cleaning and will be stored properly under lock and key.
- Do not play and run about in the kitchen.
- Obey instructions given by the teachers at all times.
- Ensure first-aid kits supplies are updated, prominently displayed and easily accessible.
- Eating and drinking are strictly prohibited without prior permission of the teacher.
- Raw food must be stored away from heat sources such as sunlight.
- Do not leave the kitchen with dirty utensils nor hide foods in cupboards. A dirty and greasy kitchen is likely to attract pests and cause accidents.
- Ensure proper ventilation in the kitchen during cooking by opening all windows and doors and keeping oven doors ajar when grilling.
- Report any injury to the teacher immediately. All injuries must be recorded.
- Ensure first-aid kits are supplied with the adequate medication and are easily accessible. Safety Rules and Guidelines
- All fire-fighting equipment must be easily accessible and periodically checked for validity.