

COURSE OVERVIEW

Kitchen Knife Safety

TIFS-102

Kitchen knives are indispensable in every commercial kitchen, enabling chefs and food handlers to work efficiently and precisely. However, they also present a significant safety hazard if not used correctly. With sharp blades and frequent handling, the risk of cuts and other injuries is ever-present.

This course introduces seven straightforward safety tips designed to minimise the risk of personal injury and promote a safer, smoother kitchen environment. By following these practices, staff can maintain high standards of food preparation while protecting themselves and others from harm.

Module 1: Kitchen Knife Safety

Kitchen knives are essential tools in any commercial kitchen, but they also pose a significant safety hazard.

- Why is a sharp knife safer than a dull knife
- How to sharpen a knife
- How to choose the right knife for the task
- The importance of cleaning knives
- Correct knife techniques
- Avoiding accidents
- What to do in case of an injury

Suitable for:

All staff who prepare food, F&B departmental heads, Food counter staff, and Food Safety Advisors.

Skills achieved:

- Food Safety (Basic)
- Knife Safety (Basic)

Related Resources:

- Kitchen Knife Safety Assessment
- Kitchen Knife Safety Audit
- Kitchen Knife Safety Checklist

Benefits:

The Delegate will receive a Total Quality Assured (TQA) certificate of achievement upon successful completion.

Estimated Time:

25 Minutes

For dinner

- Food Safety Hygiene
- Food Safety for Food Handlers
- Kitchen Knife Safety
- Food Safety Level 2
- HACCP
- Food Allergies and Intolerances
- Essentials of Cleaning and Disinfecting