

COURSE OVERVIEW

Meat Slicer Safety

TIFS-101

Meat slicers are vital tools in delis, restaurants, supermarkets, and grocery stores, offering fast and precise cuts of meat. However, their high-speed rotating blades pose a constant safety risk, even when the machine is not actively slicing. Injuries from meat slicers can range from minor cuts to severe lacerations and even finger amputations.

The danger is present not only during operation but also when cleaning, adjusting, or reaching near the blade. To prevent accidents, it's essential that employees receive proper training, follow strict operating procedures, and always use appropriate protective equipment.

Module 1: Meat Slicer Safety

Meat slicers are essential tools for any deli, restaurant, supermarket, or grocery store.

- The benefits of using a meat slicer
- The hazards associated with meat slicers
- Meat slicer safety tips
- The procedure for the safe operation
- Cleaning

Suitable for:

All staff who use a meat slicer, F&B departmental heads, Food counter staff, Food Safety Advisors and Kitchen Management.

Skills achieved:

- Food Safety (Basic)
- Meat Slicer (Basic)

Related Resources:

- Kitchen Meat Slicer Assessment
- Kitchen Meat Slicer Audit
- Kitchen Meat Slicer Checklist
- Kitchen Meat Slicer Safety Checklist

Benefits:

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

Estimated Time:

20 Minutes

Related Courses:

- 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