

## **Toolbox Talk** — **Instructor Guide for Culinary Arts**

## Knives and Sharps Topic Overview

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**

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Ш	<b>Discuss</b> the	knives and	other shar	p tools used b	y culinary	⁄ artists.

- ☐ **Tour the kitchen** with the students, pointing out these hazards.
- ☐ **Distribute** the student handout.
- ☐ Use the student handout as your discussion guide.
- ☐ **Discuss** how cuts and amputations can occur.
- Review with 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).
- 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.

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"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..."

- A 16 year old worker was cleaning a meat slicer when their foot slipped on a piece of
  plastic wrap on the floor. They fell into the slicer and cut off the nail and tip of their
  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.
- ☐ **Emphasize** that care when working with sharps is mandatory.
- ☐ **Instruct** the students to identify and report any safety concerns about sharps hazards.
- ☐ **Encourage** them to **ASK** questions.
- ☐ **Answer** any questions or concerns they might have.
- ☐ **Set a good example** by working safely at all times.

## Resources

- ☐ **Kitchen tip 2: Preventing Cuts**<a href="https://www2.worksafebc.com/PDFs/SafetyBulletins/StartSafe/kitchen/rc\_tip2.pdf">www2.worksafebc.com/PDFs/SafetyBulletins/StartSafe/kitchen/rc\_tip2.pdf</a>
- ☐ Use extreme caution when using meat slicers www2.worksafebc.com/i/posters/pdfs/1999/ha9906.pdf
- White Spot Health and Safety p22 www2.worksafebc.com/tourism/Hosp SmBiz/add res/whitespt.pdf

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