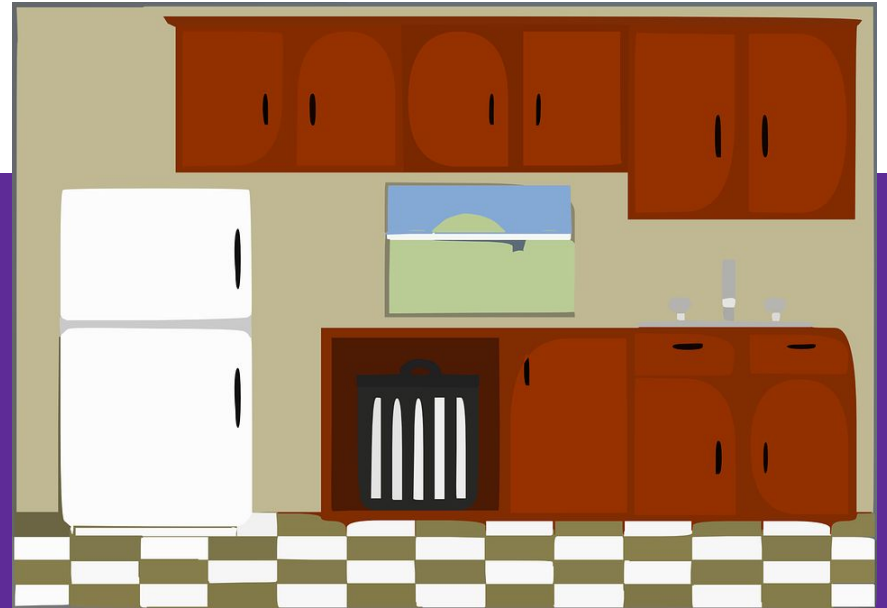


Preventing: Choking, Falls, and Cuts in the Kitchen

Kitchen Safety and Sanitation



Take Notes about Choking:

Watch the Video: <https://www.youtube.com/watch?v=QtqLAS5rgGO>

- First determine if the airway obstruction is partial or total...
- Fingernails and lips will becoming pale...
- What to do if the blockage is partial...?
- What is the most effective way to clear the airways...?
- What to do if choking person can not cough...?



Take Notes about Preventing Falls:

Watch the Video: <https://www.youtube.com/watch?v=t1a60SeJ9Es&vl=en>

- How soon should spills be mopped?
- How often should floors be cleaned?
- What to do or not to do when in a rush, in the kitchen...
- What are “blind corners” and what to do about them...



Take Notes about Preventing Cuts from Knives:

Watch the Video: <https://www.youtube.com/watch?v=3kmDuLVwM48>

- Using a knife is a...?
- How do you secure cutting boards..?
- Dull knives vs. sharp knives...
- The proper way to cut or debone meat...?
- What to do when cutting and you get distracted...?



How to Master Basic Knife Skills

Watch the Video:

<https://www.allrecipes.com/video/38/how-to-master-basic-knife-skills/>



Assignment:

- Use your notes to answer the Google Form questions.
- This is due at the end of hour.

