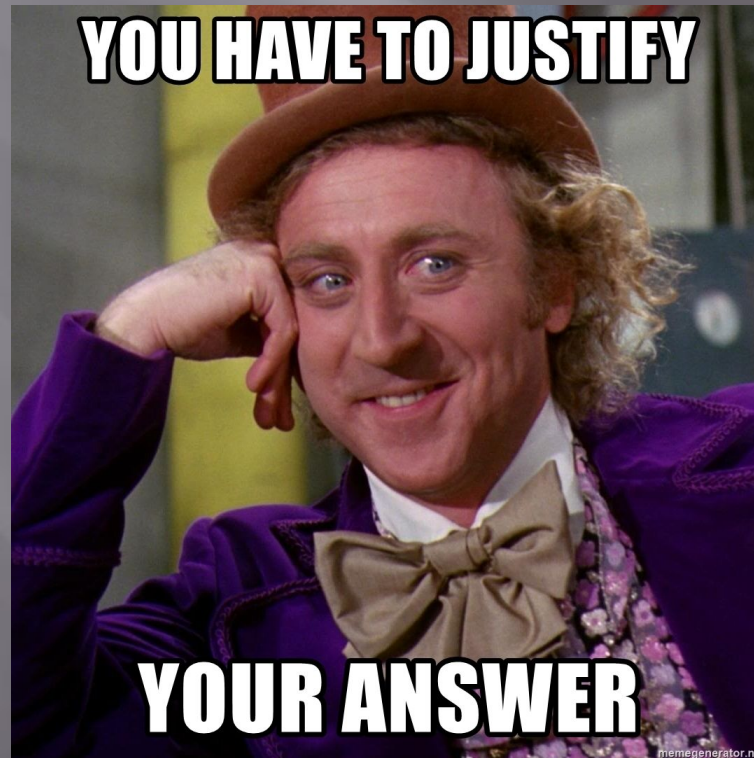


KITCHEN SAFETY



TRUE or FALSE

Kitchens can be one of the most dangerous rooms in the house.



and the answer is..

true

**The Kitchen can be one
of the MOST dangerous
rooms in the house**

Think-Pair-Share

Turn to your shoulder neighbor and share a quick example of a kitchen injury that happened to you or someone in your family.



ACCIDENT CATEGORIES



CUTS



BURNS & FIRES



POISONS



FALLS



SHOCKS

Think-Pair-Share

**Which accident category(ies)
did your kitchen injury
represent?**



Accidents Happen...



but they don't have too!

Think common sense!!!

Identify the accident categories you see in this video!



Click
[HERE](#) to
view.

General Kitchen Safety Tips

1. Do not touch electrical outlets with wet hands and keep cords and appliances away from water.
2. When using knives, cut away from yourself. Use the right size knife for the cutting task. Be sure the knife is sharp and not dull. Use knives for intended purposes only.
3. Use pot holders for handling hot pans or dishes. Do not use dish towels as a pot holder.

Safety Tips cont.

4. To avoid slips and falls, remove objects from the kitchen area when cooking and wipe up all spills.
5. To put out a grease fire, sprinkle with baking soda or cover with a pan lid. Never put water on a grease fire. Keep flammable items away from heat and stove area.

Safety Tips cont.

6. Keep handles of pans turned to the inside. Choose the correct sized burner for the pan you are using. Lift lids away from you.
7. Sweep up broken dishes and place in the garbage. Use a wad of damp paper towel to wipe up glass shards.
8. Store and label cleaners and hazardous products correctly. Never mix and use for intended purposes only.

Picture Analysis & Annotation Assignment

ANALYZE the picture on SLIDE 14. Write down the hazards you see and then annotate each according to the directions on the next slide.



Annotation with Kitchen Safety

After you complete the “PICTURE ANALYSIS” kitchen safety assignment, ANNOTATE the types of accident category represented in each example you identified.

If example= CUTS, draw an “X” beside it

If example= FALLS, draw a “#” beside it

If example= BURNS & FIRES, draw an “*” beside it

If example= SHOCKS, draw an “!” beside it



If example= POISONS, draw a “?” beside it

How many safety hazards can you find in this picture?



Assignment

Complete the Kitchen Hazards Assignment

 Kitchen Hazards 		
Description and Location of Hazard	Why is it a Hazard?	Hazard Solution
Dishcloth over pot handle		
Mixer cord in water		
Wet pot holder		
Sharp knife in soapy water		
Bagel stuck in toaster		
Pot handle sticking out		
Hot pad near stove burner		
Pan too small for burner		
Can lid not removed entirely		
Cabinet door not closed		
Sugar spilled on floor		
Grease fire		
Ammonia in milk carton		