

Equipment and Services Statement

The purpose of this statement is to clearly explain how to use various equipment at the College.

Knives

Knives are one of the most useful tools in the kitchen, but also one of the most dangerous;

- A. All knives are to be collected from storeroom and distributed by Teacher and locked safely away at the end of each cooking lesson.
- B. Always cut away from the body on a proper cutting surface.
- C. Keep the blades sharp and clean.
- D. Never leave knives lying in water as it can injure an unsuspecting dishwasher.
- E. When wiping blades, always point the cutting edge away from the hand.
- F. Lay knives flat and away from counter edges.
- G. If a knife should fall, do not try to catch it.
- H. Pick it up after it has fallen.
- I. Always return clean knives to their proper storage areas when done working with them.

Microwave Oven

To reduce the risk of fire in the oven cavity:

- A. Do not overcook food.
- B. Remove wire twist-ties from paper or plastic bags before placing bag in the oven.
- C. Never put foil or metal materials in microwave.
- D. If materials inside the oven should ignite, keep oven door closed, turn oven off, and disconnect the power cord.

To reduce the risk of explosion and sudden boiling:

- A. Do not place sealed containers in the oven.
- B. When boiling liquids in the oven, use the wide-mouthed container and stand for about 20 seconds at the end of cooking to avoid delayed eruptive boiling of liquids.
- C. Never operate the oven whilst any object is caught or jammed between the door and the oven.
- D. Do not operate the oven if it is not working correctly or damaged until it has been repaired by a qualified person.
- E. Always use oven mittens to prevent burns when handling utensils that are in contact with hot food.
- F. Avoid steam burns by directing steam away from the face and hands.
- G. After removing hot plates from microwave always use a heat mat on bench to prevent any damage to bench surface.

Upright Cookers

Stoves can be a source of many accidents in the kitchen.

To reduce to risk of fire or electric shock:

- A. During use the appliance becomes hot. Care should be taken to avoid touching hot external and internal surfaces when in use. Always use oven mitts.
- B. Never leave pan handles over burners.
- C. Keep hot dishes and crockery out of reach of others to avoid burns
- D. A maximum of three students may operate hot plates on stove top.
- E. Always stand back from heated oven when opening oven door to allow any build-up of steam or heat to release.
- F. Do not leave grill on unattended.
- G. Keep grill clean and turn off grill immediately after use.
- H. Keep flammable materials away from cooker.
- I. Do not use oven door as a shelf.
- J. Do not push down on open oven door.
- K. Do not allow pots to boil dry, as damage to hotplate (and pan) may result.
- L. Never operate without a pot, fry pan etc. on hotplates.
- M. No deep or shallow frying pans are to be used.
- N. Check that all appliances are switched off when finished.