# Salem-Keizer Public Schools Culinary Programs

**Meat Slicer Safety Plan**

**Education and Training Suggestions for Teachers:**

* Teachers are industry Chefs or have been trained under a Chef from industry therefore possessing the required training.
* Teachers will review the owners manual for proper use and safety procedures.
* Teachers will provide safety curriculum for students to be tested on before use of machine.
* Teacher is trained in first aid for possible injuries of the slicer.

# Facility Requirements:

* Machine is grounded correctly on a level work surface and electrical outlet is behind the slicer, to ensure you can unplug without reaching in front of/across the blade.

# Education and Training for Students:

* + Students will follow operating safety precautions taught by instructors.
		- To include but not limited to safety test and demonstrations.
		- Suggested age of 16 and older for operation of equipment.

# Checklist for Chef (instructor):

* Has the slicer been properly cleaned and maintained prior to use.
* Ensure the slicer is in proper working order prior to use.
* Ensure the knife guard and cover is securely installed and manufacturers user manual has is followed.
* Only students who have been trained and successful passed the safety training on proper usage/operation/cleaning/maintenance of slicer shall operate the slicer
* Slicer is cleaned and maintained based on manufacturers recommendations.
* Comprehensive training on safety is provided to students before use.
* Cut resistant gloves are in adequate supply for classroom needs.

# Checklist for Student:

* Proper training material developed by the teacher.
* Use of cut resistant gloves must be used.
* Machine guard is in place before operating machine.
* Students must wear appropriate commercial kitchen attire including:
	+ Non-slip closed toed shoes
	+ Full length pants (chef pants preferred)
	+ Double Breasted long sleeve Chef Jacket
	+ Bib apron
	+ Long hair will be tied back or comis hat or chef hat worn
* Machine is unplugged when not in use.