

Safe Handling and Storage of Knives

Introductory Activity – Answer Key

1. Chris has a small kitchen and stores all of the kitchen utensils and knives in a drawer.

Unsafe. Reaching into the drawer could result in a cut and knives won't maintain their quality if not stored properly

2. April has learned about cleaning the work area as tasks are completed. She always begins by filling the sink with hot soapy water. As she finishes chopping foods, she puts the knives and cutting boards into the sink to clear the work area.

Unsafe. Placing knives into soapy water could cause April or someone else to get cut when they reach into the sink.

3. Sam is toasting a bagel for a breakfast sandwich. The toaster pops, but the bagel is too thick and is stuck. Sam has a knife in hand, but stops and thinks, then reaches for a fork to pry the bagel out of the toaster.

Unsafe. Metal utensils are never used to remove an item from the toaster and knives are not used for tasks other than cutting and chopping.

4. Julian watches his younger siblings after school and prepares his family's evening meal while his parents are at work. While he is slicing carrots, his sister comes in and asks for help with her homework. Julian places the knife on the counter above the cutting board and takes his sister to sit at the table to answer her question.

Safe. Julian is not allowing distraction and the placement of the knife is safe.

5. To make the work environment more pleasant, Alex uses headphones to listen to music in the prep kitchen. Sometimes the song is so good, he has to sing along and dance to the beat.

Unsafe. Music and dancing may be distracting to all kitchen workers

6. Sara has a new cutting board that she is going to use when making a stir fry for dinner. She has many vegetables to prepare. Before she begins, she places a damp kitchen cloth under the cutting board to prevent it from sliding around.

Safe. Stabilizing a cutting board that doesn't have grips prevents slipping and potential injury when cutting.

7. Pat works at a new coffee shop that serves soups and sandwiches. Pat has been asked to prep the vegetables for tomorrow's soup. There are only 2 knives in the kitchen. One is a small paring knife and the other is a large chef's knife. Pat notices that the knives are not very sharp. After the lunch rush is over, he talks to his manager and requests that the knives be sharpened. He also asks about adding some other knives to the kitchen supplies.

Safe. Sharp knives are safer because they require less effort and are less likely to slip when cutting. Having a variety of knives to use allows for the proper knife for different cutting tasks.

8. To save time when making a snack of cheese and apple slices, Neil decides to cut the items on a plate so there isn't so much to clean up after eating the snack.

Unsafe. A plate is not a safe cutting surface because it is not flat and there may be slipping.