

Safe Handling and Storage of Knives Quiz – Answer Key

Directions: Use the words from the word bank to fill in the blanks with the correct answers.

Word Bank:

Away

Blade

Correct

Cutting Board

Falling

Handle

Sharp

Sink

1. A **Sharp** Knife is a Safe Knife: Using a dull knife is dangerous because you have to force cutting more. It is more likely to slip and cause an injury.
2. Never Grab a **Falling** Knife: The best way to avoid this is to always know where your knife is. Place knives completely on the cutting board so the handle is not sticking out into traffic areas.
3. Use the **Correct** Knife for the Right Job: If you do not know which knife would be the safest, just ask.
4. Always Cut **Away** from Yourself: Work efficiently and smart when cutting. Move the food product so the position of the knife cuts the way you want-don't move the knife based on the position of the food.
5. Keep Your Eyes on the **Blade**: Avoid being distracted and avoid causing distraction.
6. **Handle** a Knife Properly: Carry a knife pointed down and at your side. Keep your arm rigid so the knife does not slip or swing.
7. Never Put a Knife in a **Sink** Full of Water: Soaking is bad for the knife's blade and handle, and leaving them in the water can cause serious injury to you or someone else. Always wash your knives separately by hand and put them back where they belong as soon as you dry them.
8. Always Cut on a **Cutting Board**: Do not cut on a plate or countertop. Plates are not safe and countertops are not sanitary for cutting and can be dangerous. *Place a wet kitchen cloth or paper towel under the cutting board to prevent slipping.*