**Food Service Occupations NAME:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Unit 2: Safety PowerPoint Review**

1. Which factor can cause accidents to occur in the commercial kitchen?

 A. Amount of activity

 B. Potentially dangerous tools

 C. Potentially dangerous equipment

 D. All the Above

2. Safety is the responsibility of whom in the commercial kitchen?

 A. Everyone

 B. Chefs

 C. Managers

 D. Employees

3. What does the acronym OSHA represent?

 A. Occupational Supervisory Health Administration

 B. Occupational Supply Health Administration

 C. Occupational Safety and Health Administration

 D. Occupational Supply Handle Administration

4. Identify the common cause for cuts in the commercial kitchen.

 A. Can Opener Blade

 B. Broken Glass

 C. Knives

 D. Broken Equipment

5. Identify the proper procedure if a person has a minor cut.

 A. Treat cut immediately, bandage and then cover with glove

 B. Do nothing, since it’s minor

 C. Wash and cover with glove

 D. Apply pressure and cover with glove

6. Identify the food ingredient that commonly causes minor burns.

 A. Hot Pans

 B. Steam

 C. Popping grease

 D. Both A & C

7. Which item do you NEVER apply to a burn?

 A. Running cold water

 B. Bandage

 C. Ice

 D. Antibiotic

8. Which statement correctly depicts a 1st degree burn?

 A. Red and swollen

 B. Blisters, swelling, and painful

 C. Damage to body tissue

 D. None of the Above

9. Which statement correctly depicts a 2nd degree burn?

 A. Red and swollen

 B. Blisters, swelling, and painful

 C. Damage to body tissue

 D. None of the Above

10. Identify the proper procedure to minimize falls in the commercial kitchen.

 A. Clean up all types of spills immediately.

 B. Use non-slip mats.

 C. Wear closed toe non-slip shoes.

 D. All the Above

11. Identify how to avoid strains and sprains in the commercial kitchen.

 A. They are unavoidable

 B. Use proper lifting techniques (weight put on legs and arms)

 C. Lift heavy objects alone

 D. All the Above

12. Which factor is **NOT** an indicator that someone is choking?

 A. Gasping for air

 B. Talking

 C. Turning blue

 D. Inability to breathe

13. The Heimlich maneuver should not be performed on which individuals?

 A. Unconscious victims

 B. Pregnant women

C. Small infants

 D. All the Above

14. Identify the correct fire extinguisher for vegetable or animal oils and fats.

 A. Class A

 B. Class B

C. Class D

 D. Class K

15. Identify the correct fire extinguisher for wood, paper, cloth, trash, and other ordinary materials.

 A. Class A

 B. Class B

C. Class D

 D. Class K

16. Identify the **INCORRECT** statement concerning fire safety rules.

 A. Grease build-up inside of stove ranges can cause fires.

 B. Always turn on the gas first then ignite with a lighted match.

C. Always check gas and electricity to make sure it is shut off.

 D. Keep towels away from the stove range.

**True (A) or False (B)**

\_\_\_\_17. Use clean, dry pot holders when handling hot pans.

\_\_\_\_18. Remove the lids of pots quickly and in front of your body.

\_\_\_\_19. Always give the notice of “Hot Pan” when passing fellow workers in the kitchen.

\_\_\_\_20. To be efficient as possible always fill containers to the top.

\_\_\_\_21. Never let the handles of saucepans and skillets extend over into the aisles.

\_\_\_\_22. Always absorb the weight in your back when lifting heavy objects.

\_\_\_\_23. Always slide food into hot grease.

\_\_\_\_24. Always pay attention to the job at hand.

\_\_\_\_25. Never leave a hot pan or pot on the countertop.

\_\_\_\_26. Always carry a knife with the blade tip up.

\_\_\_\_27 Always place dirty knives in the sink with other dishes.

\_\_\_\_28. Always use the appropriate cutting boards when using knives.

\_\_\_\_29. Always use utensils that are NSF approved and porous.

\_\_\_\_30. Never operate equipment without proper training.

\_\_\_\_31. Always wear open toe non-slip shoes in the commercial kitchen.

\_\_\_\_32. Always wear a chef coat or apron to promote proper safety and sanitation.

\_\_\_\_33. You don’t need to clean up spills immediately.

\_\_\_\_34. Glassware (cup) is allowed to cut dough (like biscuits) in the commercial kitchen.