

# Kitchen Safety & Procedures



1. Wash your hands before starting class.
2. No horseplay in the kitchen.
3. Keep your area, including the floor, clean at all times.
4. Do not walk away from a pan that you are heating.
5. If your skin contacts scalding hot liquid or oil, immediately go to the sink and apply cold water to the area. Ask for help.
6. Follow knife safety rules. If you get a cut, apply pressure to the wound and let Ms. B know immediately.
7. Do not leave until all the clean up jobs have been completed or until Ms. B says it's okay for you to leave.