Try It!

True or False. Write T if the statement is True. Write F if False. Write your answers on the spaces provided.

_____1. A hazard is a situation or circumstance that may harm workers in the workplace.
_____2. Smoking is allowed in the kitchen since it is a source of heat and smoke
_____3. Risks are to be enjoyed by workers in a kitchen.
_____4. Spills in the kitchen may cause severe accidents and injuries.
_____5. Occupational health and safety procedures are developed as a source of income for the establishment.

True or False. Write T if the statement is True. If not, leave it blank. Answer the following questions on the space provided below

_____ 1. Hazards are incidents that improves work efficiency in the kitchen.
_____ 2. Physical ergonomics can be improved through practice of proper body movements in doing tasks in the kitchen.
_____ 3. Faulty wirings of electrical appliances may cause short circuits.
_____ 4. Occupational health and safety procedures are employed to eliminate hazards.
_____ 5. Chemical cleaners are safe to be handled with bare hands.

LIVEWORKSHEETS