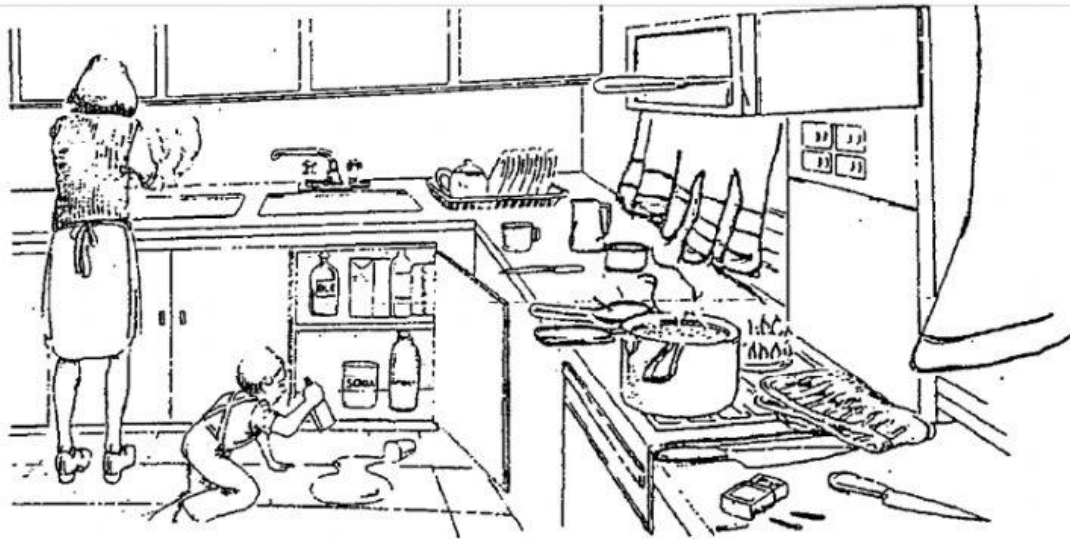


Safety in the kitchen



Many accidents can be prevented if sufficient attention is given to safety.

1. List one hazard shown in the picture that can cause each of the following accidents:
 - i) Falls
 - ii) Cuts
 - iii) Scalds
 - iv) Fire
 - v) Poisoning
2. Name 2 pieces of equipment that should be visible in the kitchen in case of a fire?
3. State 3 safety measures that could be taken to prevent accidents in this kitchen?
4. State the reason for the following in preventing accidents:
 - i) Always use sharp knives for cutting
 - ii) Keep cleaning chemicals in their own containers
 - iii) Keep wide sleeved clothing rolled up when working in the kitchen
 - iv) Store large pieces of equipment on low shelves.
 - v) Keep a lid nearby when frying food.Use throw rugs with rubber backing

State why the following should not be done when administering first aid:

- i) Heimlich manoeuvre on a young child.
- ii) Applying grease on burns and scalds.
- iii) Inducing vomiting when chemicals are swallowed.
- iv) Touching a person who is experiencing electric shock