

Commercial Kitchen Safety Training Online Course

Overview

This course is designed to provide you with the knowledge and skills necessary to be part of a safe working environment in commercial kitchen settings. Whether you're a chef, kitchen manager, or kitchen hand, understanding and implementing proper safety protocols is essential for preventing accidents and ensuring the well-being of staff and customers. Throughout this course, we will cover various hazards commonly found in commercial kitchens and explore best practices for hazard identification, risk assessment, and control measures.

This course has been designed to form a part of a new staff induction process for commercial kitchens. the course can be customised to suit a particular organisation or kitchen environment.

Objectives

Learners will be able to:

- Prevent trips and understand the importance of regular housekeeping to keep travel ways clear.
- Avoid fires and burn injuries and safety work around appliances that produce steam and heat.
- Safely store and use sharp knives.
- Safely store and use kitchen chemicals.
- Work safely with electricity in the kitchen.
- Recognise and manage mental health issues.
- Think critically about your manual handling activities.

Course Outline

- Slips, Trips, and Falls
- Burns and Scalds
- Using kitchen equipment
- Knife safety and avoiding cuts
- Fire safety in the kitchen
- Chemical Safety in the kitchen
- Electrical safety in the kitchen
- Manual Handling in the kitchen
- Mental Health in the kitchen
- Personal Security

Who should complete this course?

Employees who are working or intending to work in commercial kitchens (chefs, kitchen hands). Also good for home cooks.

Note: All kitchen staff should complete Food Safety Training such as **SITXFSA005 Use Hygienic Practices for Food Safety** or the free Government **DoFoodSafety** Course which are separate to this course, and are not offered by OHS&HR Management Systems as we are not a Registered Training Organisation (RTO)

Estimated duration – 20-30 minutes

Cost - \$22 per person

Note - Self-enrolment is available via PayPal for a 10% discount. Ask about group discounts for more than 10 persons enrolled and having the course customised to suit your organisational needs.

Getting Started

Enrolment Link - <https://safetyinduct.com.au/course/view.php?id=158>

PayPal Enrolment Instructions - To undertake this course, you will need to be a 'user'. If you are not already a safetyinduct user, click on the create new account link at the top right of the screen and set up as a new user. You will then be able to enrol in the course and pay via PayPal (self-enrolment has a 10% discount). If you would like assistance or other payment options, contact Julie on ohsandhr@gmail.com.

Manual enrolment Instructions – Email ohsandhr@gmail.com and we can set up your enrolments and provide an invoice.

