



SAFE AND CORRECT KNIVES USE PROCEDURE

All personnel must adhere to this policy at all times.

The Unit Manager shall have overall responsibility for ensuring that the identified procedures and standards are in place.

1. Only those personnel who have been trained and are assessed as competent may use kitchen knives.
2. All chefs must demonstrate competence in the use and handling of kitchen knives within one week of commencing work. Galley stewards will be trained in the required range of knife skills and shall demonstrate competence prior to any knife work. The Unit Manager will deliver training and assess competence. Both parties will sign the individual assessment record. Completed forms shall be kept with the individual's training records.
3. All knives used in the galley must be in a safe and sound condition.
4. One set of 'company' knives is provided to ensure that suitable knives are available at all times. Knives shall be replaced as necessary and all worn/damaged knives shall be disposed of safely.
5. When knives are not in use, they must be safely stored in a clean knife pouch, box or wallrack. Only the knife(s) in use should be removed from storage at any one time.
6. No knives are to be left on work surfaces.
7. The knife handler is responsible for washing and cleaning his/her own knives. Under no circumstances are knives to be left in sinks or placed in the pot wash for cleaning.
8. Chefs are allowed to bring their own knives to work, but all directives in this policy will apply to them.
9. Cut-resistant gloves are provided for use and it is mandatory that they are worn on the 'at risk' hand by all employees using knives.
10. When carving cooked meat, a fork must be used to hold the meat.
11. A chain mail or cut-resistant glove must be worn for all knife sharpening.
12. A chain mail glove must be used for all raw meat butchery work. The glove must be worn on the 'at risk' hand.
13. The safe and correct knife use procedure describes the task for which each individual knife is designed. No other use than those stated for each knife is permitted.

Any breaches of this policy may be treated as gross misconduct.

Signed Ronnie Kelman

Date 1st January 2024

Ronnie Kelman Managing Director EGI

A. Types of knife

a) Paring Knife

Thin firm sharp blade tapering to a fine point
9cm blade with a comfortable handle and shallow heel.

Uses:

Peeling, turning, segmenting, eyeing tomatoes and general garnish production.

b) French Cooks Knife

Strong firm sharp blade tapering to a point.
Blades range from 10 to 20 cm
Comfortable handle
Broad heel provides a clearance between knuckles and chopping board.

Uses:

These knives are considered general purpose knives, as they are used for a variety of tasks, which include the slicing, chopping, shaping and dicing of foods. The broad heel and sharp pointed blade facilitates ease of use.

c) Chopping Knife (large and extra heavy)

Strong firm sharp blade tapering to a point.
Blades range from 25 to 30 cm
Comfortable handle
Broad extra heavy heel provides a clearance between knuckles and chopping board.

Uses:

Its uses are the same as for the French Cooks Knives but the extra heavy heel makes this knife ideal for use when chopping through light bone structures, e.g. chicken frame.

d) Carving Knife

Fine flexible blade, some taper to a point, some have rounded end to the blade
Blades range from 25 to 35 cm long
Comfortable handle with a relatively shallow heel.

Uses:

Carving butchers meats, poultry and game, etc. The flexible long blade facilitates ease of movement, enabling the operator to carve evenly and economically.

e) Filleting knife

Fine flexible blade

Use:

Filleting and skinning fish. The flexible blade bends in to the cutting process.

f) Vegetable (tattie) peeler

The only hand held implement to be used for eyeing potatoes, peeling carrots

g) Scissors

Use:

Cutting pergal nozzles, tetra packs, salad leaves etc.