Safety Guided Notes

1. What is the order in severity of burns? Describe Each.

1.

2.

3.

2. What are the 4 types of cuts. (Describe each)

1.

2.

3.

4.

3. What is the minimum time you should apply water to a burn?

4. Who should you avoid using the Heimlich maneuver on?

5. What are the classes of fire extinguishers? What are they used on?

1.

2.

3.

4.

5.

6. What is the most common fire extinguisher in the kitchen?

7. What is the acronym that is used for the proper use of fire extinguishers?

8. What does MSDS stand for? What is its purpose?

9. When cleaning electrical equipment, what is the first thing you should do.

10. When using a knife, which direction should you cut?

Towards you or away from you?

11. What is a pilot light?

12. What types of Personal Protective equipment is used in a kitchen?

13. What is the most common fire suppressant system in a kitchen?

14. What is the minimum amount of evacuation routes you should have in a building?