

Activity 4: Kitchen Hazard Hunt

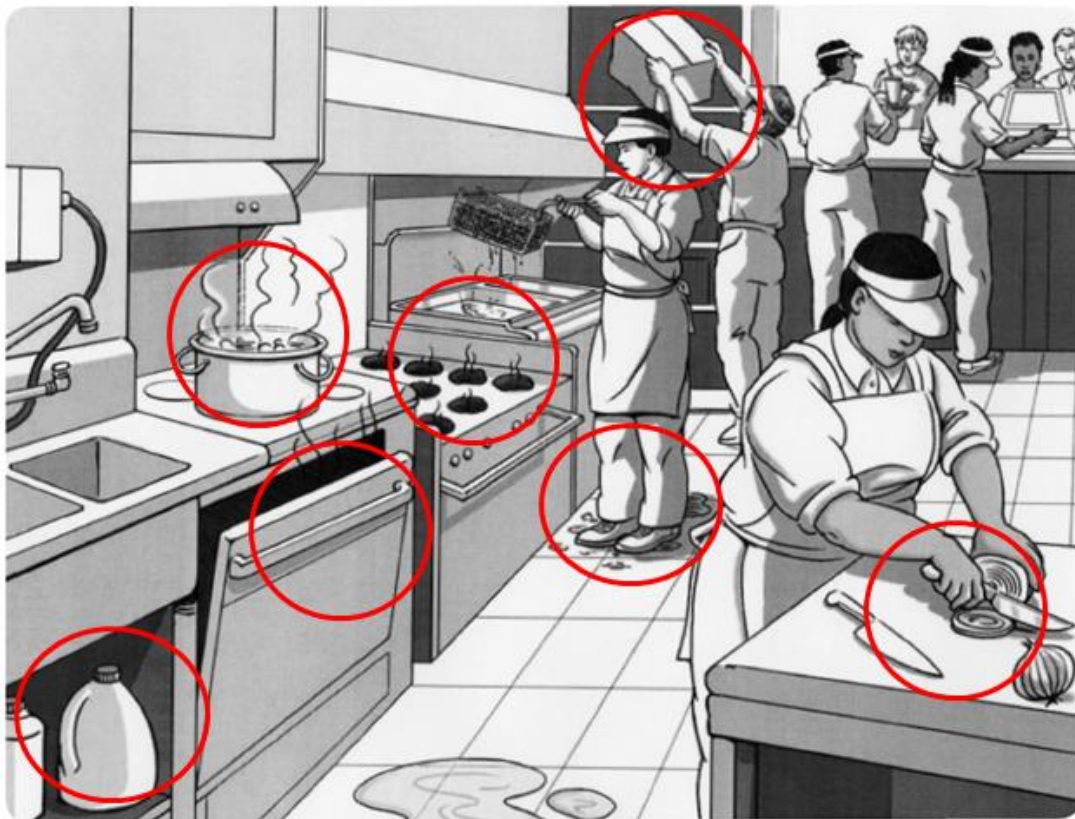
Identifying & Solving Problems

- ✓ Identifying Issues
- ✓ Evaluation
- ✓ Problem Solving

Kitchens can be very dangerous places to work in. However, if you know the dangers and avoid them, you can keep yourself safe. This activity is designed to get your students thinking about some of the things that can be hazardous in kitchens.

Getting Started

Photocopy and hand out the picture of the kitchen or make a transparency of the picture and project it for a class discussion. Ask students to identify the situations in the kitchen that can make it dangerous for the people who work there. Eight hazards are identified on this page, but your students may find more! When they find a hazard ask them to state what is wrong, what could happen if the hazard isn't fixed, and what needs to be done to eliminate the danger.



- ✓ Pot on stove could cause steam burns.
- ✓ Hot oven should be closed.
- ✓ Chemical containers are not labelled.
- ✓ He could hurt his back by reaching up to lift objects.
- ✓ Burners should be off if not in use so no one gets hurt.
- ✓ Grease on the floor is slippery.
- ✓ She could cut herself with the knife. A knife should be put away when not in use.