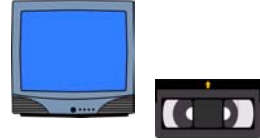


**1. Video Connections - “Sticky Situations”**



**Note to Teachers**

The following activities are extension activities for the video “Sticky Situations”.

**Scenario Summary**

The owners and employees at the Zone are too busy preparing for a waiter race and designing new T-shirts to devote the time required to provide job safety training for their employees. Amber is temporarily blinded when some improperly stored cleaning solvent falls from a shelf onto her face.

**Activity #1 - Kitchen Safety**

After previewing the video, divide students into groups of 2 or 3. Have each group complete the Work Safety Questionnaire - Student Handout #1.

Work Safety Questionnaire	
Name: _____	Date: _____
1. What is a hazard? _____	
2. List hazards that can be found in a kitchen. _____ _____ _____	
3. Have you ever had or seen a kitchen accident? Yes / No If Yes, describe? _____ _____	
4. List some kitchen safety rules. _____ _____ _____	

**Activity #2 - Hazard Sorting**

After previewing the video, divide student into groups of 3 or 4. Have each group use Student Handout #2 - Hazard Sorting worksheet - to sort the potential hazards in the video. Use the 3 hazard categories: physical (mechanical, falls), materials or substances (fire, hot grease, toxic cleaning substances, poisoning) and exposure over time (poor lifting techniques). Refer to Student Handout #3 for answer key.

Hazard Sorting		
Date: _____		
Group Members: _____		
Sort hazards from “Sticky Situations” Video into three types.		
Physical	Material / Substances	Exposure Over Time

## 2. Kitchen Extension Activities

### Activity #1 - Safe Kitchen Practices

Distribute Student Handout #4 to class. Have students take the kitchen quiz. Have a class discussion on each of the questions and answers on the quiz and relate the question to the video scenario (if applicable).

Refer to Student Handout #5 for answer key.

Name: _____	Date: _____
<b>Safe Kitchen Practices</b>	
Circle "T" if the statement is True or "F" if the statement is False.	
T	1. Use spoons to remove pans from the stove.
F	2. Use saw poisons are clearly labeled.
T	3. Keep pan handles toward the edge of the stove so they are easy to reach.
F	4. Touch the surface unit on the stove after use to be sure it is turned off.
F	5. Use electrical appliances with wet hands.
F	6. Wear long-sleeved garments to protect your arms when cooking.
T	7. Keep flammable material away from the stove.
F	8. Wash knives with the silverware when doing dishes.
T	9. Lift the lid of a pan on the stove so the opening is towards you.
F	10. When using a knife, cut away from you.
T	11. Smother a grease fire with a lid or baking soda.
F	12. Wipe up spills on the floor immediately.
T	13. Pour water on a grease fire.
F	14. Tie back long hair when preparing food.
F	15. Pick up glass shivers with your fingertips.
T	16. Place hot pans directly on the counter top.
F	17. Bacteria from spoiled food can cause headaches, cramps and diarrhea.
T	18. Run water when using the garbage disposal.
T	19. Put grease down the garbage disposal to dispose of it.
F	20. When string foods that are cooking on the stove, use wooden spoons.
T	21. Keep electrical appliances in good repair.
F	22. Use a chair or box to reach a high shelf.
T	23. Mix household cleaner if it is hard to remove.
T	24. The term "immersion" means the appliance can be dipped in water.
F	25. Meals should be brewed on the counter top at room temperature.
T	26. Cut vegetables on the counter top.
F	27. Grasp the cord rather than the plug when removing the cord from an electrical outlet.
T	28. Bulging cans, mold, bubbles, or unusual smell may indicate spoiled food.
F	29. Cooking and storing food properly can protect people from food poisoning.

### Activity #2 - Kitchen Rules

Have students make up a list of safety rules for the kitchen. Students can work in pairs to develop their list of rules. After students have developed their lists, distribute Student Handout #6 as answer key.

<b>Think Kitchen Safety</b>	
1.	Keep hair away from eyes and face.
2.	Remove jewelry or clothing that may come in contact with food or appliances.
3.	Keep cupboard doors closed and chairs pushed under the table.
4.	Only use kitchen equipment for their purpose intended.
5.	Use a cutting board for chopping or cutting foods.
6.	Wipe up water or spilled foods immediately from the floor and counter.
7.	If glass breaks, use a broom, dustpan and a damp paper towel to collect the pieces.
8.	Wash knives and sharp objects immediately and put away.
9.	Run cold water while using the garbage disposal.
10.	Never insert anything metal (knife or fork) into an electric toaster.
11.	Use only strong, sturdy stools, ladders, or chairs when climbing to reach something.
12.	Keep knives sharp. A sharp knife is a safe knife.
13.	Use a wooden spoon in glass mixing bowls.
14.	Use a wooden spoon for stirring hot foods.
15.	To remove lids from boiling pots, lifting the side of the lid that is away from your body first.
16.	Turn pan handles toward the center of the range.
17.	Use hot pot holders to pick up hot dishes. Never use aprons or towels.
18.	Put hot baking dishes on a cooling rack.
19.	Never run on a burner with an empty pan on it.
20.	Never walk away from a burner with oil or a flammable substance in the pan.
21.	If using a gas range or oven, ignite the match before turning the gas on.
22.	Smother a grease fire with a lid or use baking soda.
23.	Know where the fire extinguisher and fire blanket are located. Know how to use them.
24.	Make sure hands are dry before plugging a cord into an electrical outlet.
25.	First plug the cord into the electrical appliance, then into the wall.
26.	Be sure cords are not near a source of heat.
27.	Use a rubber scraper with the electric mixer.
28.	Grasp the plug rather than the cord when unplugging the cord from the outlet.
29.	Unplug mixer before removing beaters.
30.	Remove beaters from mixer before washing them.
31.	"Immersion" electrical appliances can be dipped in water safely.

