

OCTELAB SAFETY NET

APPENDIX A - PROJECT / LEARNING ACTIVITY MATERIALS, PHYSICAL RESOURCES

PROJECT / LEARNING ACTIVITY TITLE: Knife Skills Project

COURSE CODE AND TITLE: TIJ Integrated Technologies

VERSION PREPARED DATE: May 2012

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PROJECT / LEARNING ACTIVITY MATERIALS LIST FOR THIS PROJECT / LEARNING ACTIVITY

MATERIAL	QUANTITY	DESCRIPTION	SOURCE	WHMIS MSDS ATTACHED	SAFE STORAGE	WASTE DISPOSAL
Potatoes	Approx. 1 lb per student		<input type="checkbox"/> new, purchased <input type="checkbox"/> new, donated from community, industry <input type="checkbox"/> recycled from inside school <input type="checkbox"/> recycled from outside school PREPARATION REQUIRED FOR USE: DETAILS:	<input type="checkbox"/> Y <input checked="" type="checkbox"/> N	Cool Dry Place	Cuts can be used for soups and stocks. Peels - Compost where possible
Carrots	1-2 medium carrots per student		<input type="checkbox"/> new, purchased <input type="checkbox"/> new, donated from community, industry <input type="checkbox"/> recycled from inside school <input type="checkbox"/> recycled from outside school PREPARATION REQUIRED FOR USE: DETAILS:	<input type="checkbox"/> Y <input checked="" type="checkbox"/> N	Fridge Between 1C and 5C	Cuts can be used for soups and stocks. Peels - compost where possible

PHYSICAL RESOURCES USED FOR THIS PROJECT / LEARNING ACTIVITY

EQUIPMENT, TOOL, MACHINE	SUBJECT – SPECIFIC NEEDS	INSPECTED FOR SAFETY FEATURES	STUDENT TRAINING PLAN IDENTIFIED	MAINTENANCE SCHEDULE
<p>NOTE: TEACHER EXPERIENCE AND SAFETY PROFICIENCY IS ASSUMED.</p> <p>DETAIL EQUIPMENT:</p> <p>Cutting Boards Non-Slip pads for cutting boards Knives & Steel</p> <p>MANUAL APPLICABLE / AVAILABLE (LOCATION):</p>	<p>MACHINE GUARDING AND SHIELDING APPLICABLE</p> <p><input type="checkbox"/> YES <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A</p> <p>EMERGENCY STOP / PANIC BUTTON APPLICABLE</p> <p><input type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> N/A</p> <p>LOCK-OUT TAG APPLICABLE</p> <p><input type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> N/A</p> <p>OTHER (SUBJECT-SPECIFIC)</p> <p><input type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> N/A</p>	<p><input type="checkbox"/> Teacher DATE: _____</p> <p><input type="checkbox"/> Board DATE: _____</p>	<p>DETAIL STEPS:</p> <p>Show video on safe knife handling and how to cut properly</p> <p>Demonstrate in class how to handle knives and how to cut properly</p> <p>Students sign knife safety contract</p> <p>In small groups or individually, have students demonstrate cutting with a guard to teacher</p> <p>SIGNAGE:</p> <p>How to Hold a Knife</p> <p>RESOURCES:</p> <p>FREQUENCY OF RETRAINING ADVISED:</p>	<p>DAILY:</p> <p>Maintain sharp knives</p> <p>WEEKLY:</p> <p>Inspect knives for knicks</p> <p>MONTHLY:</p> <p>Sharpen knives on stone or machine</p> <p>ANNUALLY:</p> <p>CONTACT FOR REPAIR:</p>