Napier Boys' High School Food Technology Safety Code of Conduct

The Food Technology Department has staff and students working in an environment where there are a number of different risks that could result in harm to a student or others in their vicinity.
These risks have been assessed and will be managed by careful training, students being required to have appropriate clothing, students only using equipment that they are trained to use, careful management of environmental factors and continuing supervision.
To help this process we have developed a set of standards for the students that detail out the requirements and responsibilities we require from each student as a part of keeping our kitchen and those in it safe.
These standards are not negotiable, are mandatory and require agreement before they can be involved in any practical work in the Department.

Student Clothing standards

- I will wear closed in shoes
- I will tie my hair back or wear a hair net
- I will not wear any baggy clothing
- I will not wear any caps / hats, scarves, jerseys or jackets in the kitchen.
- I will wear an apron at all times

Student Behavioural Standards

- I will not run in the kitchen
- I will not throw food in the kitchen
- I will not do anything that could startle or cause danger to another person or myself
- I will listen to and follow instructions from Food Technology / Food tech staff and teachers

Environmental Standards

- I will clean up spills immediately
- If there is a spill and an area of the floor becomes slippery, I will let those in the immediate vicinity know and also make sure that the teacher is informed immediately
- I will wrap up any broken glass or crockery in paper before placing them in the rubbish bin
- I will always clean knives by keeping hold of them to clean them and not putting them loosely into a sink of hot water.
- I will always use an oven cloth when handling any hot equipment
- I will always take care with cleaning chemicals and follow instructions in their usage
- I will not use cleaning chemicals for any task they are not meant for

Equipment standards

- I will be very careful with knives in how I use them and how I store them
- I will always use chopping boards when cutting food and have a mat under the board
- I will not use the Deep Fryer, the kitchen mixer or the kitchen Wizz until I have been trained in their safe
- use and cleaning.
- If there is any faulty equipment, I will bring it to the attention of the teacher or staff