




KNIFE POLICY

All personnel must adhere to this policy at all times.

The Unit Manager shall have overall responsibility for ensuring that the identified procedures and standards are in place.

1. Only those personnel who have been trained and are assessed as competent may use kitchen knives.
2. All chefs must demonstrate competence in the use and handling of kitchen knives within one week of commencing work. Galley stewards / FSA's will be trained in the required range of knife skills and shall demonstrate competence prior to any knife work. The Unit Manager will deliver training and assess competence. Both parties will sign the individual assessment record. Completed forms shall be kept with the individual's training records stored on Cascade.
3. All knives used in the kitchen must be in a safe and sound condition.
4. One set of 'company' knives is provided to ensure that suitable knives are available at all times. Knives shall be replaced as necessary and all worn/damaged knives shall be disposed of safely.
5. When knives are not in use, they must be safely stored in a clean knife pouch, box or wall rack. Only the knife(s) in use should be removed from storage at any one time.
6. No knives are to be left on work surfaces.
7. The knife handler is responsible for washing and cleaning their own knives. Under no circumstances are knives to be left in sinks or placed in the pot wash for cleaning.
8. Chefs are allowed to bring their own knives to work, but all directives in this policy will apply to them.
9. Cut resistant gloves are provided for use and it is mandatory that they are worn on the 'at risk' hand by all employees using knives.
10. When carving cooked meat, a fork must be used to hold the meat.
11. A chain mail or cut resistant glove must be worn for all knife sharpening.
12. A chain mail glove must be used for all raw meat butchery work. The glove must be worn on the 'at risk' hand.
13. A double handled cheese knife must be used when cutting 5kg blocks of cheese
14. The safe and correct knife use procedure describes the task for which each individual knife is designed. No other use than those stated for each knife is permitted.

Any breaches of this policy may be treated as gross misconduct.

Signed:  Date: 25/7/22 Policy Last Reviewed: July 2022
Peter Bruce
Chief Executive Officer



SAFE AND CORRECT KNIVES USE PROCEDURE

Paring Knife

Thin firm sharp blade tapering to a fine point.
9cm blade with a comfortable handle and shallow heel.

Uses:

Peeling, turning, segmenting, eyeing tomatoes and general garnish production.

French Cooks Knife / Santoku Knife

Strong firm sharp blade tapering to a point. Blades range from 10 to 20 cm Comfortable handle
Broad heel provides a clearance between knuckles and chopping board.

Uses:

These knives are considered general purpose knives, as they are used for a variety of tasks, which include the slicing, chopping, shaping and dicing of foods. The broad heel and sharp pointed blade facilitates ease of use.

Chopping Knife (large and extra heavy)

Strong firm sharp blade tapering to a point. Blades range from 25 to 30 cm comfortable handle.
Broad extra heavy heel provides a clearance between knuckles and chopping board.

Uses:

Its uses are the same as for the French Cooks Knives but the extra heavy heel makes this knife ideal to use when chopping through light bone structures, e.g. chicken frame.

Carving Knife

Fine flexible blade, some taper to a point, some have rounded end to the blade Blades range from 25 to 35 cm long.

Comfortable handle with a relatively shallow heel.

Uses:

Carving butchers' meats, poultry and game, etc. The flexible long blade facilitates ease of movement, enabling the operator to carve evenly and economically.

Pastry Knife

Long wide blade serrated knife.

Uses:

Cutting through pastry, cakes, pies and baked goods. Serrated edge allows operator to easily cut through items.

Filleting Knife

Fine flexible blade.

Uses:

Filleting and skinning fish. The flexible blade bends into the cutting process.

Vegetable peeler

The only handheld implement to be used for eyeing potatoes, peeling carrots.

**Scissors Use**

Cutting pergal nozzles, tetra packs, salad leaves etc.

Double Handled Cheese Knife

Used for cutting 5kg blocks of cheese and cutting of cheese slices for cheese boards.

Slicing Knife

Long rounded top knife.

Uses:

Thinly slicing various food items, narrow blade of knife allows operator to slice evenly and effectively.

Stanley Knives (DMT / DME use only)

Retractable blade knives.

Uses:

general use cutting by maintenance technicians.

Boning Knife

Long blade tapering to a point.

Uses:

Removing bones from meat and poultry as well as skinning.

Palette Knife

Blunt rounded knife.

Uses:

lifting and smoothing food items.