




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 his/her 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: 1/7/19 Policy Last Reviewed: July 2019
Peter Bruce
Chief Executive Officer