**CULINARY ARTS GUIDELINES AND SAFETY CONTRACT**

Throughout the Culinary Arts Exploratory, students will engage in food labs that will require them to use kitchen equipment and utensils. If not used properly, this equipment can be dangerous and cause injury. Placerita Junior High School is committed to keeping students safe and creating safe environments for learning. Therefore, students will be required to follow specific guidelines for behavior while working in the exploratory. Failure to comply with these rules could result in loss of privileges within the exploratory because inappropriate behavior in the kitchen can place the entire school at risk.

Please read through the following rules and regulations.

Thank you for taking an active role in the safety of Placerita Junior High School and our students.

**KNIFE SAFETY:**

* When using a knife, do not point the knife at any other person, even in a joking manner.
* Do not move about the kitchen with the tip of the knife pointing forward. Proper instructions for carrying a knife from place to place will be given during the first week of class.
* When cleaning a knife, the blade should face away from the sponge and your hand. Clean only from the dull side of the blade. This will be demonstrated during our knife skills lesson.
* Do not place knives in a sink with other dirty dishes. A dirty knife should be placed on the side of the sink until you have time to clean it.

**GENERAL GUIDELINES FOR SAFETY:**

* I will not begin food preparation until I have received instructions from my teacher.
* When using a cutting board, put a wet towel under the board to stop it from sliding around on the counter as you are cutting.
* Food should not be pushed down the sink drain. There is a food basket in the drain that should remain there so that it catches food while cleaning pots and pans. Empty it as often as necessary.
* Kitchen equipment and utensils should be used only for their proper purposes. The right tool for the job should be used at all times. If you are unsure, please ask!
* I will always wash my hands before food preparation.
* I understand that there are some items such as the stove and stove top that can become very hot. I will always use potholders, not dish towels to handle these hot items.
* Items in the microwave and oven are very hot and I will use caution and oven mitts to handle these items or ask for help.
* I will come to class prepared. I will have read my recipe and understand the ingredients, instructions and cooking items I will need.
* I will stay in my assigned kitchen and not visit friends in other kitchens.
* I will wear close toed shoes when it is a cooking lab day.
* If I have a bare midriff/stomach area I will wear a jacket or apron on cooking lab days.

**BEHAVIOR:**

* There should be **no horseplay** or other inappropriate behavior (running, skipping, pushing, towel snapping, throwing of food or ingredients are some examples) in the kitchens. Inappropriate behavior that is dangerous to any student will be dealt with immediately. It will be the instructor’s decision to remove a student from the class.
* There should be no shouting or screaming during the Culinary Arts class.
* Chewing gum and eating of food brought to class is not allowed. The only food you may eat in the classroom is what you have prepared in class.