

Learning Unit *Use of simple Tools and Machines*

Learning Outcomes

The participant can use a knife to peel food (vegetables and meat) and cut it up for further processing.

For example: cutting into pieces (cubes, slices, strips or sticks), paring meat (removing tendons and fat from meat)

Target Group

The learning unit is aimed at participants who are taught the proper use of the knife in easy language and with visual material.

Content of Learning Unit

A) Preparing the workplace:

- Place a non-slipping cutting board on the worktable for cutting
- What should be cut?
- Providing and preparing food
- Use the right knife for different works
- Use the “claw handle” when cutting
- Clean the workplace after each use
- Observe safety instructions:
 - Work away from the body
 - Put the knife down safety, not too close to the edge of the table
 - Don't place the cutting edge upwards
 - The knife handle should fit good in the hand and should be dry
 - Only use the knife as intended
 - Sharpe the knife appropriately
- Foods are cut and processed further

B) Follow-up:

- Dispose the waste
- Tidying up and clean the workplace
- Rinse knives individually, do not leave them in water
- Store the knife properly

Application Task

Assessment of Work Pperformance

The participant knows how to observe the cutting techniques.



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The performance is determined by the work sample based on the work order.

Criteria of the performance assessment:

- Insert cutting board
- The participant shows the " claw handle" cutting technique, considering the risk of accidents.

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