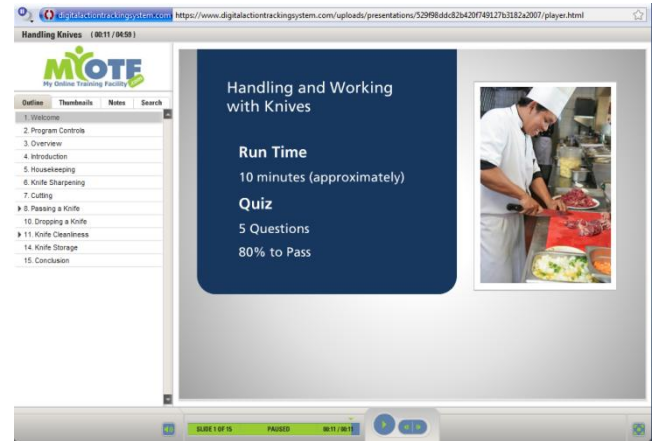


About this Course

One of the most basic and fundamental tools in any kitchen are knives. With cuts being one of the most common injuries found in any kitchen, this training program will teach you about the correct cutting technique as well as general knife safety. Specific training topics include: knife sharpening, correct knife handling and storage, as well as proper knife cleaning and storage.

The average student requires 10 minutes to complete this training and is awarded with a downloadable and printable certificate of training.



Course Outline

- | | |
|----------------------|----------------------------|
| Introduction | Dropping a Knife |
| Housekeeping | Knife Cleanliness |
| Knife Sharpening | Knife Washing |
| Cutting | Knife Storage |
| Passing a Knife | Mastery Quiz (80% to pass) |
| Walking with a Knife | |

Verification Techniques Employed

- ✓ **Identity:** Unique usernames and passwords.
- ✓ **Security:** Bank-level encryption.
- ✓ **Question Bank:** Every quiz attempt includes a unique combination of questions pulled from a large pool.
- ✓ **Certificate Verification:** Certificates contain a verification code that can be checked on MyOTF.com.