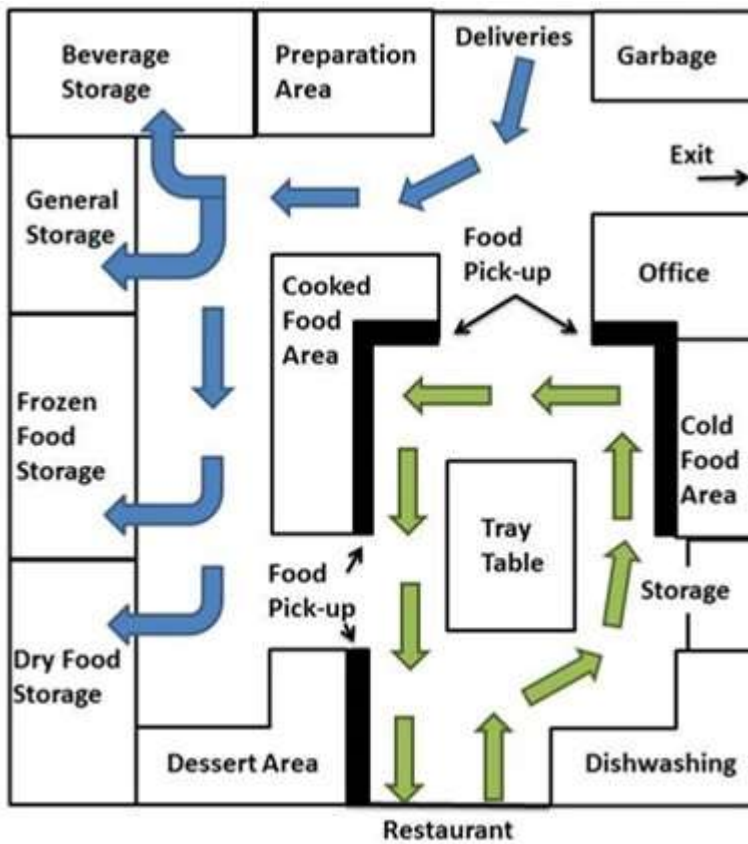


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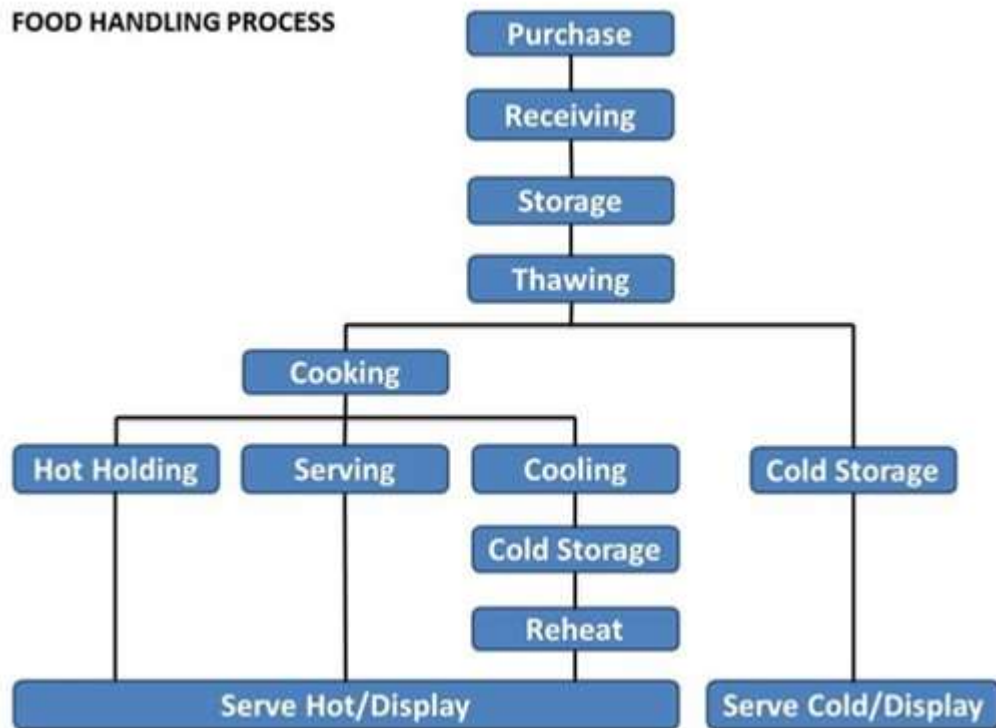
Module 1 – Kitchen Design and Layout

Topic 2 – Kitchen Layout for Food and Beverage Services







Module 2 – Safe Food Handling in Food Service Operations





Topic 3 – Food Handling Process



Module 3 – Preventing and Treating Accidents in Food Service Operations

Topic 3 – Fire Safety and First Aid

1		Place victim flat on his back, if unconscious open the airway
2		If not breathing, begin artificial breathing, four quick full breaths
3		Check for the carotid pulse
4		If pulse is absent, begin artificial circulation

1	Place yourself slightly behind the standing victim	
2	Place your arms around the victim's waist	
3	Make a fist with one hand and place just above the victim's belly button	
4	Grab your fist with your other hand	
5	Deliver an upward squeeze-thrust into the abdomen	