



Hospitality and Catering

Knife Skills

Lesson 4

This course will enable you to become proficient in knife skills.





Colour coding

This is to prevent cross contamination of bacteria when we use knives. It is the same coding as for chopping boards

If you provide your own knives and they are not coded, you must take care to wash and clean.





Colour coding

- Red – raw meat
- Yellow – cooked meat
- Green – salad
- Brown – vegetables
- White – dairy and bread
- Blue - fish





Use the correct board

Don't forget to use the correct coloured chopping board too.





Cross contamination

Knives come into contact with more food than any other piece of equipment.





Keeping knives clean and sanitised

This prevents:

- Food poisoning
- Allergic reactions
- Accidents





Problem with knives

If your employer provides your knives, report problems with them immediately and get them replaced.

If you provide your own, dispose safely and replace with new.





Disposing of old knives

Wrap them in paper first.

You can then safely put this in the bin.

Blunt knives can also be taken to the scrap-metal section at your recycling centre.





Revision Activity 4

What coloured knives and chopping boards are used for different products?