Work Station Set Up Procedures

Compiled by Iowa State University Extension, 2010 with information from HRIM Quantity Food Production laboratory and National Foodservice Management Institute Culinary Techniques for Healthy School Meals at http://www.nfsmi.org/ResourceOverview.aspx?ID=287

1. Clean & sanitize work area

2. Obtain a clean damp cloth

3. Use damp cloth to secure cutting board. Place cutting board on top of cloth & nearest the edge of the table to reduce back injury

4. Place a garbage container at work station

5. Place folded towel next to cutting board to rest knives on

6. Place required knives on top of towel with edge facing cutting board

7. Proper work station set up