

## Maintain and handle knives

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### Overview

This standard is about using and maintaining knives within a professional kitchen. Knives must be kept in good condition for hygiene, safety and good performance. Knives may include both straight and serrated blades, and scissors / secateurs are also covered in this standard.

When you have completed this standard you will have demonstrated your understanding of and your ability to:

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### Performance criteria

You must be able to:

1. Prioritise work and carry it out in an efficient and organised manner
2. Ensure knives are clean and undamaged prior to use
3. Sharpen knives using safe sharpening methods
4. Select knives that are appropriate to the task you are about to commence
5. Ensure the cutting surface is firm, secure and appropriate to the task
6. Handle knives safely and use the correct techniques while undertaking tasks
7. Clean and store knives according to organisational requirements
8. Report damage to knives to the appropriate person

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## Knowledge and understanding

You need to know and understand:

1. Why knives should be kept sharp
2. Methods used to sharpen knives in your organisation
3. Why knives should be stored safely
4. Why and to whom all accidents should be reported
5. Why the appropriate knife should be selected for the specific task
6. Correct knives techniques to use for each task
7. Why handles of knives should not be allowed to become greasy during use
8. Why knives should be handled and carried correctly
9. Why cutting surfaces should be firm and secure
10. Why knives should be cleaned in between dealing with different food groups
11. What risks there are of contamination from poorly maintained knives
12. Why cutting surfaces should be clean
13. Why damaged knives should not be used
14. What action can be taken to prevent allergenic reactions amongst consumers when maintaining, handling and cleaning knives

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**Scope/range**

**1. Knives**

- 1.1 straight blades
- 1.2 flexible blades
- 1.3 serrated blades
- 1.4 scissors / secateurs

**2. Tasks and techniques**

- 2.1 peeling
- 2.2 chopping
- 2.3 slicing
- 2.4 dicing
- 2.5 portioning
- 2.6 skinning
- 2.7 filleting
- 2.8 boning
- 2.9 turning

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**Links to other NOS** This standard links to all of the standards in the hospitality suite of occupational standards

## Maintain and handle knives

<b>Developed by</b>	People 1st
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<b>Validity</b>	Current
<b>Status</b>	Original
<b>Originating Organisation</b>	People 1st
<b>Original URN</b>	PPL1GEN7
<b>Relevant Occupations</b>	Team Member; Waiter/Waitress; Bar Staff; Cook; Chef; Kitchen Assistant; Housekeeper; Room Attendant (housekeeping); Chamber Maid; Receptionist; Drinks Dispense Technician; Maintenance Team Technician
<b>Suite</b>	Hospitality - Generics; Food Production and Cooking; Drinks Dispense Systems
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