

Meat Cutter Equipment Assignment Answers

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Introduction A variety of equipment is used by the Meat Cutter to prepare recipes. For your safety and the safety of your Co-workers, it is important that you operate and clean the equipment properly.

Directions In the Operations Manual, locate and read the equipment section behind the Meat Cutter section. Use this information to answer the questions below.

1. How often should knives be sharpened?

Daily

2. What is the first step to cleaning the Slicer?

Unplug the power cord before cleaning.

3. What steps do you take when cleaning the scale?

Wipe the scales with a clean, damp towel then sanitize and dry. Do not immerse the scales in water or hose down. Pick up the scale by the base or sides only, not by the platform.

4. How do you calibrate the scale?

1. **Set the scale on a level surface.**
2. **Set the needle on zero.**
3. **Place an eight-ounce weight on the scale. If the scale reads less than eight ounces, move the adjusting nut up the spring. Refer to the following diagram. If the scale reads more than eight ounces, move the adjusting nut down the spring. Both springs must be adjusted equally.**
4. **Adjust the scale back to zero.**
5. **Repeat the procedure until the proper weight is attained.**

6. How old must a Co-worker be to operate the slicer?

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7. If the needle on the scale bounces excessively, what should you adjust?

If the scale needle bounces excessively or responds sluggishly when weighing meat, adjust the scale dashpot