

WSH Videos on Kitchen Safety available in English and Mandarin

Dear industry partners,

We would like to update you on the latest Workplace Safety and Health (WSH) resources for the Hospitality and Entertainment Industries (H&EI) available for you to disseminate to your colleagues and workers.

WSH is paramount in any workplace. This includes our employees and workers in the H&EI, such as staff working in kitchens. They may encounter WSH risks and challenges including slips, trips and falls, scalding and burns, cuts by knives and back strains and injuries.

To support you in ensuring these workplaces remain safe for your workers, the WSH Council has produced WSH videos highlighting key learnings and recommendations stemming from past cases, **to prevent common injuries and occupational diseases faced by Kitchen workers.** They are currently available in English and Mandarin. We encourage you to share these videos with your workers through your internal communication channels. They serve as valuable training tools to address specific WSH concerns, promote best practices, and encourage workers to prioritise WSH for themselves and their colleagues.

Please find the links to the videos below:

English Version

Video Description	QR Code
<u>Safety Tips for Working in the Kitchen</u> 	 SCAN ME

Mandarin Version

Video Description	QR Code
<u>Safety Tips for Working in the Kitchen (Mandarin) 厨房工作安全小贴士</u>	 SCAN ME



By circulating the videos to your workers and encouraging them to engage in good WSH practices, it will also reinforce the safety culture within your organisations.

The WSH Council also welcomes any constructive feedback on the videos, for the development of future resources. Feel free to email your feedback, if any, to contact@wshc.sg.

Thank you and remember to take time to take care of your safety and health!

Best Regards,

SACEOS Secretariat

