MERCURY

Kitchen Safety and Fire Prevention Training Course

3 – 7 January 2027
Cairo (Egypt)



Dubai - UAE: +971 4 450 5697
Istanbul - Türkiye: +90 539 599 1206
Amman - Jordan: +962 79 712 3347

MERCURY

Kitchen Safety and Fire Prevention Training Course

Ref: 16125_1079334 **Date:** 3 – 7 January 2027 **Location:** Cairo (Egypt) **Fees:** 3500 Euro

Introduction:

The Kitchen Safety and Fire Prevention course addresses one of the most critical yet often overlooked aspects of workplace and residential safety—preventing fires and accidents in kitchen environments. Whether in commercial kitchens, food preparation areas, or home settings, improper equipment handling and a lack of safety protocols can lead to serious consequences.

This Kitchen Safety and Fire Prevention training course equips participants with essential safety knowledge, practical prevention strategies, and emergency response techniques tailored for kitchen environments. Participants will learn to identify fire hazards, manage cooking equipment responsibly, and implement fire safety systems effectively.

The Kitchen Safety and Fire Prevention program aims to reduce incidents and safeguard lives and property by focusing on proactive risk mitigation and emergency preparedness. It emphasizes compliance with fire codes and occupational safety standards. It provides hands-on guidance to professionals across multiple sectors in maintaining a safe, compliant, and efficient kitchen environment.

Targeted Groups:

This Kitchen Safety and Fire Prevention training course targets professionals seeking specialized knowledge and skills:

- Commercial kitchen staff and chefs.
- Hotel and restaurant managers.
- Catering business owners and employees.
- Food truck and mobile kitchen operators.
- Health and safety officers in the foodservice industry.
- Facility managers of institutions with food services.
- Fire safety auditors and risk assessors.
- Maintenance and housekeeping supervisors.
- Employees in schools, hospitals, and corporate cafeterias.
- Home cooks aiming for professional kitchen safety practices.

Dubai - UAE: +971 4 450 5697
Istanbul - Türkiye: +90 539 599 1206
Amman - Jordan: +962 79 712 3347

Course Objectives:

Participants will achieve the following objectives by completing the Kitchen Safety and Fire Prevention course:

- Understand the common causes of kitchen fires.
- Identify different classes of fire relevant to kitchen environments.
- Describe fire triangle principles and apply them in hazard control.
- Recognize flammable materials and proper storage protocols.
- Apply safety standards for handling cooking appliances and electrical systems.
- Demonstrate correct use of fire extinguishers and suppression tools.
- Assess kitchen layouts for potential fire and safety hazards.
- Develop and implement fire prevention plans.
- Respond effectively to kitchen fire emergencies using established procedures.
- Monitor compliance with kitchen safety regulations and codes.
- Enhance awareness of personal safety behavior and staff training needs.
- Implement checklists for routine safety audits.
- Communicate clearly during fire incidents and evacuations.
- Integrate risk assessment techniques into kitchen operations.
- Promote a safety-first culture within kitchen environments.

Targeted Competencies:

Participants will gain the following competencies during the Kitchen Safety and Fire Prevention program:

- Risk identification and hazard recognition in kitchen settings.
- Strategic planning for fire prevention and emergency response.
- Application of fire safety tools and extinguishing techniques.
- Inspection and maintenance of kitchen safety systems.
- Compliance management with fire safety codes.
- Leadership in promoting kitchen safety culture.
- Communication under emergency and high-stress scenarios.
- Situational awareness and critical thinking in fire risk conditions.
- Integration of fire safety policies into daily kitchen operations.

Dubai - UAE: +971 4 450 5697
Istanbul - Türkiye: +90 539 599 1206
Amman - Jordan: +962 79 712 3347

MERCURY

Course Content:

Unit 1: Fundamentals of Kitchen Safety and Fire Hazards:

- Definition and importance of kitchen safety.
- Overview of common fire hazards in kitchens.
- Understanding the fire triangle and fire behavior.
- Classes of fires encountered in foodservice settings.
- Analysis of kitchen accidents and their root causes.
- Identifying high-risk equipment and areas in the kitchen.
- Safety practices for gas lines, fryers, and ovens.
- Personal protective equipment PPE for kitchen staff.
- Introduction to hazard reporting and incident documentation.

Unit 2: Kitchen Fire Prevention Systems and Equipment:

- Overview of fire detection and suppression systems.
- Installation and maintenance of kitchen hood systems.
- Choosing the right fire extinguishers for kitchen fires.
- Automatic fire suppression systems: features and functions.
- Fire alarms and detection protocols in kitchen environments.
- Safe storage of combustible materials and chemicals.
- Routine inspections and equipment maintenance schedules.
- Emergency power shut-off procedures.
- Integrating technology and sensors for early fire alerts.

Unit 3: Kitchen Layout, Ventilation, and Risk Minimization:

- Designing kitchen layouts for fire safety.
- Placement of equipment to reduce fire spread.
- Importance of ventilation systems and airflow management.
- Grease buildup: causes, risks, and cleaning methods.
- Isolation techniques for high-risk zones.
- Zoning and separation of cooking and prep areas.
- Fire-resistant materials for kitchen construction.
- Ergonomic and safe equipment installation.
- Establishing clear paths for evacuation and access.

Dubai - UAE: +971 4 450 5697
Istanbul - Türkiye: +90 539 599 1206
Amman - Jordan: +962 79 712 3347

MERCURY

Unit 4: Emergency Response, Evacuation, and Fire Drills:

- Developing a kitchen emergency response plan.
- Evacuation procedures and role assignments.
- Training staff for fire drill participation.
- Using fire blankets and extinguishers effectively.
- Communication strategies during emergencies.
- Coordination with local fire departments.
- First-aid basics for burns and smoke inhalation.
- Post-incident reporting and review procedures.
- Lessons learned from real-life kitchen fire incidents.

Unit 5: Regulatory Compliance and Continuous Safety Improvement:

- National and international fire safety regulations.
- Occupational health and safety standards for kitchens.
- Fire code compliance inspections and checklists.
- Legal responsibilities of kitchen operators and employers.
- Recordkeeping and documentation of safety measures.
- Staff training and retraining requirements.
- Creating a safety-first culture in kitchen teams.
- Continuous monitoring and feedback systems.
- Role of leadership in maintaining long-term safety standards.

Final Insights & Key Takeaways:

Kitchen safety is not optional. It is essential to every professional food environment. With the right knowledge, systems, and behavior in place, kitchen fires are highly preventable. This Kitchen Safety and Fire Prevention training empowers individuals to take ownership of fire prevention and safety planning. A proactive safety culture ensures better outcomes for staff, property, and patrons.