



MASTER CHEF

RESTAURANT LOCATION: _____

Trying your hand as a Kanki Chef is going to be a great experience. However, there are some dangers in working with knives around a hot grill. Please be aware:

1. Our hibachi grill temperature is around 500 degrees. Please do not touch with your hands, fingers or any other body parts. The entire grill is hot including the edges. On the night of your dinner, please warn your guests as well.
2. Be cautious when using oil on the grill as it can splash and burn you and your guests. Long-sleeved shirts are preferable.
3. Your cooking utensils will be very hot due to constant contact with the grill. Do not touch the metal parts of the utensils.
4. To be able to cut and dice with perfection, our knives are very sharp compared to the ones you might use at home. Please handle with caution.
5. You may dress however you would like on the day of the dinner, but please wear appropriate clothing for cooking. Don't wear loose, hanging clothing to reduce the risk of possible oil spatters and to avoid the heat of the grill.
6. Please wear non-skid shoes. Fallen food particles, oil, etc. might make the cooking area slippery.
7. Only Kanki tricks taught during training are allowed. Safety is our first priority.
8. Please do not throw or toss food into anyone's mouth, plate, etc.
9. While our professional chefs will be standing by, how thoroughly you cook the food is up to your discretion. Any illness that results from under-cooking is your responsibility.
10. You must be 18 years of age or older to participate. By signing below you verify that you are at least 18 years old.
11. We reserve the right to refuse cooking privileges to anyone who appears intoxicated. No drinking of alcohol allowed before or during cooking.

It is hereby agreed that I, _____ (name), do fully comprehend and assume all risks involved in my use of all equipment sponsored by Kanki Japanese House of Steaks and Sushi. I have been advised of most but not all possible dangers in using such equipment. Being fully aware, and assuming all risks involved in the Kanki Master Chef program offered by Kanki Japanese House of Steaks and Sushi, I do hereby release Kanki Japanese House of Steaks and Sushi, of all suits and/or claims in law or equity, of any injury that I may sustain or incur while using the equipment of Owner.

By signing this release you hereby grant Kanki Japanese House of Steaks and Sushi permission to use your name and photographic likeness in all promotional and publicity materials, including but not limited to newspaper, magazine, internet and company newsletter.

Please sign below to indicate your understanding and acceptance of these terms and conditions and to signify that you release Kanki Japanese House of Steaks and Sushi from any liability.

Print Name

Signature

Date