



Ku-ring-gai Community Workshop “The Shed”

Member Accreditation

<h2>Knife Sharpening</h2>	Accreditation Code	S2
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- Knife Jig Wet Sharpening - Older Tormek
This procedure must be read in conjunction with the Shed’s Safety Induction Package.

Assessment Reference: S2 Knife Sharpening V001

Assessment checklist

<i>Item</i>	<i>Assessor Initial</i>
Tormek Wheel. Understands wet grinding principles and can explain why water cooling is important	
Demonstrates correct set-up. Positions universal support bar securely. Ensures correct use of plain water	
Demonstrates selection of the correct jig for the type of blade (long, short, scissors)	
Demonstrates the correct setup of angle using the KS-123 Knife Angle Setter or black pen on blade	
Demonstrates the correct usage of the KJ-45 Centering Knife Jig, KJ-140 Wide Centering Knife Jig and SVX-150 Scissors Jig	
Demonstrates positioning of blade on wheel and applies appropriate light, controlled pressure	
Demonstrates correct method for showing sharpness – paper cutting or testing on fingernail	
Checks wheel for condition. Inspects for wear or grooves and notifies Coordinator of any issues	
Demonstrates cleanup - Removal of water tray and cleaning	

Member Details

Name:		Signature	
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The member has adequately demonstrated the requirements and is hereby accredited as a user.

Assessor Name		<i>Signature</i>	Date:	
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<i>Version Date:</i> 05/06/2026	<i>Version Prepared by:</i> M Champion	<i>Version Authorised by:</i> B Killin	
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A copy to be provided to records management and the original is to be retained by the Member.