

Venue: Welbeck classroom

Activity being undertaken: Cooking in the curriculum

Age of pupils: 8-11

Number of pupils involved in the activity:

Number of support staff/helpers: 1

Recipe being cooked/prepared: Spaghetti Bolognese; Soup; Chicken fajitas; cottage pie; sausage pasta; stir-fry; butter chicken; meatballs.

Date of lesson/s: 7/3/23 – 12/6/23

Hazard	Who could be harmed	Risk level – low, medium, high	What are you doing to control the risk?	Who is responsible?
General hygiene	Pupils, staff	Medium	<ul style="list-style-type: none">- Pupils taught the need for personal hygiene.- Ensure that warm water, soap and towels (disposable) are available.- Cuts etc. are covered with waterproof adhesive dressings.- Tie back long hair.- Aprons are kept clean and washed between use / use of disposable aprons- Nail varnish is removed.- Aprons to be removed when pupils are visiting the toilet during lessons.- Pupils are taught about not sneezing/coughing into food e.g. into a tissue or elbow.- Keep windows open for ventilation where possible.	BG
Food contamination (food poisoning) <i>Ready to eat/cooked food coming into contact with raw food</i>	Pupils, staff	Medium	<ul style="list-style-type: none">- Does staff member have an up to date food hygiene certificate?- Pupils are instructed/educated on the significance of hygiene in the kitchen – e.g. the importance of washing hands with soap and water after handling certain foods like raw meat, or after sneezing, etc.- Different coloured chopping boards for different food types (or if all same colour, use separate boards to avoid cross contamination?)- Store food correctly in the fridge.- Ensure food is clearly labelled.- Separate chopping boards and utensils used for raw and cooked foods.- Chopping boards and utensils used for raw food are washed up last.- Equipment, including cutlery, should be stored in secure, clean conditions and used only for food preparation.- Ensure ovens are the correct temperature.- Check dates on food (use by, best before, etc.).- Once opened, food packaging should be appropriately sealed and kept for the recommended time on the packet/tin.	

<p>Burns</p> <p><i>[Insert any heat, fire or electrical hazards relevant to your lesson, e.g. oven, kettle, toaster food processor/blender]</i></p>			<ul style="list-style-type: none"> - First aid box in kitchen, qualified First Aider on site. - Fire blanket/CO2 extinguisher located in kitchen/nearby. - COSHH risk assessment in place for cleaning products. - Pupils instructed in how to use oven safely (if applicable) - Ensure correct supervision from a teacher/member of staff. - Check ovens and hobs are correctly turned off at the start and end of all sessions. - Ensure sleeves are rolled up when using a hob. - Use a flameless hob where possible. - Ensure pupils know how to use heat sources correctly. - Ensure pan handles are turned inwards away from pupils. - Ensure correct cooking utensils are used e.g. non-heat conducting. - Ensure oven gloves are used. 	
<p>Cuts</p> <p><i>[Insert any cut hazards relevant to your lesson, e.g. knife, grater, peeler]</i></p>			<ul style="list-style-type: none"> - First aid box in kitchen, qualified First Aider on site. - Pupils should receive correct education and training for age-appropriate knife skills. - Use bridge and claw technique. - Use snipping technique. - Correct size and sharpness of knives are used. - Knives are kept in a locked draw, box or cupboard. - Soft foods are used when learning knife skills. - Use of knives is supervised by an adult if required. - Pupils are aware of how to manage cuts. - Blue plasters are kept in in the first aid box in the cooking room/easily accessible during cooking lessons. - Pupils are aware of how to manage cuts. - Box graters are use on a flat surface. - Grating is introduced using appropriate foods (e.g. hard or soft). 	
<p>Choking, allergies, intolerances</p> <p><i>[Insert any coking, allergy or intolerance hazards relevant to your lesson, e.g. size of food samples, types of food used, cross-</i></p>			<ul style="list-style-type: none"> - An ingredients check letter has been issued to pupils at the start of each year/term. - Members of staff have a record of pupils' allergies or dietary needs. This is accessible during cooking lessons. - Staff have received training on allergens and how to manage allergic reactions. - Allergies and dietary requirements are included in the whole school food policy/as a stand-alone policy. - Recipes are adapted to ensure they are safe and inclusive. - Lesson plans and recipes have key allergens listed. - Staff check labels and packaging for allergens. 	

<i>contamination risks]</i>				
Trip, slip, fall <i>[Insert any trip, slip or fall hazards relevant to your lesson, e.g. furniture, bags, spillages]</i>			<ul style="list-style-type: none"> - Chairs are safely removed from tables/tucked under. - Bags and coats are removed from cooking areas. - Spillages are reported to a member of staff and cleaned promptly. - Pupils are reminded to move around the classroom safely e.g. walk. - There is a visual check to ensure all walkways are clear, no obstructions, etc. - Wet floor signs are available. 	

Name of risk assessor: Ben Haynes-Greenwood	Job title: Class Teacher
Date of risk assessment: 21/2/23	Review date:
Names of members of staff who have read the risk assessment: LC, DA, BHG, PK, AC.	Signatures: On hard copy