



GENERAL RISK ASSESSMENT FOR ON-SITE COOKERY WORKSHOPS/CLUBS/DEMO

Hazard	Who could be harmed and how	Risk level	Precautions and control measures
Slips and hazards	Staff and participants may be injured if they trip over objects or slip on spillages.	Medium - High	<ol style="list-style-type: none">1. Good housekeeping – work areas kept tidy, goods stored suitably, etc.2. Kitchen equipment is maintained to prevent leaks onto the floor.3. Equipment faults leading to leaks are quickly reported to the manager.4. Staff clean up spillages (including dry spills) immediately using suitable methods and leave the floor dry.5. Suitable cleaning materials are available.6. Good lighting in all areas
Manual handling Handling heavy items such as ingredients.	Staff may suffer injuries such as strains or bruising from handling heavy/bulky objects.	Low - Medium	<ol style="list-style-type: none">1. Ingredients bought in package sizes that are light enough for easy handling.2. Commonly used items and heavy stock are stored on shelves at waist height.3. Sink at a good height to avoid stooping.4. Staff trained in how to lift safely.
Contact with steam, hot water, hot oil and hot surfaces	Staff and participants may suffer scalding or Burns injuries.	Medium - High	<ol style="list-style-type: none">1. Staff and participants are made aware of risks of releasing steam.2. Water mixer taps provided.3. Ensure handles on pans are maintained.4. Appropriate safety equipment provided i.e. oven gloves



Knives	Staff and participants could suffer cuts from contact with blades.	Medium - High	<ol style="list-style-type: none">1. Staff trained to handle knives.2. Knives suitably stored when not in use.3. Participants to be monitored whilst using knives and in the case of children, supervised.4. First aid box provided and nominated first aider always on site.5. Children to use safety knives
Food handling	Staff and participants. Frequent hand washing can cause skin damage. Some foods can cause some staff to develop skin allergies.	Low - Medium	<ol style="list-style-type: none">1. Where possible and sensible, staff use tools (cutlery, tongs, scoops, etc.) to handle food rather than hands.2. Food-grade, single-use, non-latex gloves are offered for tasks that can cause skin problems, e.g. salad washing, vegetable peeling and fish filleting.3. Where handling cannot be avoided, hands are rinsed promptly after finishing the task.
Gas appliances	Staff and participants could suffer serious/fatal injuries as a result of an explosion/release of gas.	Medium - High	<ol style="list-style-type: none">1. All gas appliances are checked by the school regularly2. A member of the school team is on site who knows where the main isolation tap is and how to turn supply off in an emergency.



<p>Electrical</p>	<p>Staff and participants could suffer serious/fatal injuries as a result of electric shock.</p>	<p>Medium - High</p>	<ol style="list-style-type: none"> 1. System inspected and tested by an electrician every five years (school's responsibility). 2. Staff trained to check equipment before use and to report any defective plugs, discoloured sockets or damaged cables and equipment. 3. Staff know where the fuse box is and how to safely switch off electricity in an emergency. 4. Plugs, sockets, etc., suitable for kitchen environments. 5. Access to the fuse box kept clear.
<p>Food contamination (food poisoning)</p>	<p>Staff and participants</p>	<p>Medium - High</p>	<ol style="list-style-type: none"> 1. Staff have an up-to-date food hygiene certificate 2. Store food correctly in the fridge. 3. Ensure food is clearly labelled. 4. Separate chopping boards and utensils used for raw and cooked foods. 5. Chopping boards and utensils used for raw food are washed up last. 6. Equipment, including cutlery, should be stored in secure, clean conditions and used only for food preparation. 7. Ensure ovens are the correct temperature. 8. Check dates on food (use by, best before, etc.). 9. Once opened, food packaging should be appropriately sealed and kept for the recommended time on the packet/tin.
<p>Choking, allergies, intolerances & unexpected illness</p>	<p>Staff and participants</p>	<p>Medium - High</p>	<ol style="list-style-type: none"> 1. All participants are asked about any allergies/intolerance during the booking process 2. Members of staff are made aware of any allergies or dietary needs 3. Recipes are adapted to ensure they are safe and inclusive. 4. Staff check labels and packaging for allergens 5. There is always a first aid person present and all staff are aware of the location of the first aid box 6. Staff made aware of the correct procedure for dealing with unexpected illness