

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 children understand to wash hands before cooking - Cuts etc. are covered with waterproof adhesive dressings. - Tie back long hair. - Pupils are taught about not sneezing/coughing into food e.g. into a tissue or elbow. - Keep windows open for ventilation where possible. 	Class teacher and support staff
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"> - 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 foods after sneezing, etc. - Different chopping boards for different food types - Store food correctly in the fridge. - Separate chopping boards and utensils used for raw and cooked foods. - 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. 	Class teacher and support staff
Burns <i>Frying pans</i> Ovens <i>Baking trays</i> Oil	Pupils, staff	Medium	<ul style="list-style-type: none"> - First aid box in cooking area, qualified First Aider on site. - CO2 extinguisher located nearby. - 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. 	Class teacher and support staff

			<ul style="list-style-type: none"> - Ensure correct cooking utensils are used e.g. non-heat conducting. - Ensure oven gloves are used. 	
<p>Cuts</p> <p><i>Using knives</i> <i>Using graters</i></p>	Pupils, staff	Medium	<ul style="list-style-type: none"> - First aid box in cooking area, 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). 	Class teacher and support staff
<p>Choking, allergies, intolerances</p>	Pupils, staff	High	<ul style="list-style-type: none"> - 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. 	Class teacher and support staff
<p>Trip, slip, fall</p>	Pupils, staff	Low	<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. 	Class teacher and support staff

			<ul style="list-style-type: none"> - 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. - Have a clear plan to tidy away rubbish and excess fats, oils etc...to avoid spillages. 	
Equipment malfunction	Pupils, staff	Low	- Equipment to be PAT tested and checked in full working order	Site Manager