



Design and Technology risk assessment: Cooking

Location of activity: Year 2 classroom

Risk assessment completed by: Megan Donnelly

| Hazards | Potential injury | Control measures |
|----------------|------------------------------|---|
| Oven and stove | Electric shock, fire, burns. | <p>Staff will visually check all equipment before and after use.</p> <p>Ovens are for food preparation and are not to be used for other purposes e.g. heating plastics.</p> <p>Staff should note where the fire blanket is kept. Staff must read the instructions to ensure they know how to use it.</p> <p>Nothing should be stored or left on the top of the oven even when it is turned off.</p> <p>Staff to ensure they and the children know where the nearest fire exit is located and the route to take in case of evacuation.</p> |
| Food hygiene | Sickness | <p>Cleaning spray and cloth are located in the room for use.</p> <p>When the classroom is used for cooking, teaching staff follow their own procedure for maintaining food hygiene standards.</p> <p>Children will wash their hands immediately after touching raw foods.</p> <p>KS1 will work in smaller group ratios to ensure children do not put food into their mouths.</p> |

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|---------------------------|-------------------|---|
| Knives | Cuts | <p>All knives must be kept sharp. A blunt knife is dangerous as it requires more pressure and is more likely to slip and cause injury.</p> <p>They must be stored in a secure environment.</p> <p>Pupils are taught the correct techniques for the use of knives and use under supervision (KS2).</p> <p>Ensure you've got a secure cutting surface. Place a damp cloth under the board to provide grip.</p> <p>When not using the knife, place it flat on the work surface with the sharp edge of the blade facing the board- never leave the knife standing up with the blade facing upwards.</p> <p>Knives should never be left to soak in the sink.</p> <p>Prior to use a member of staff should check the blade for damage.</p> <p>Knives to be stored away from children's access.</p> <p>Knives will be carried with the point facing down and will never be carried on chopping boards.</p> <p>Care will be taken to ensure that the knife is always kept in sight and is not hidden under anything, especially food items.</p> |
| Vegetable peelers | Cuts. | <p>Peelers to be used only whilst seated and at a safe distance from others.</p> <p>Direction of work should be away from the body.</p> <p>Peelers should be always be inspected for damage before and after use.</p> |
| Hot surfaces and liquids. | Burns and scalds. | <p>Position handles so they do not hang over the edge of the cooker</p> <p>Lifting lids off pans and kettles, moving hot trays and hot water is restricted to adults only.</p> <p>Ensure there is adequate space around the cooker at all times.</p> <p>The hot tap should be checked by an adult first to ensure it is not scalding.</p> |