

**Children's House & Rachel Keeling Nursery Schools Risk Assessment Cooking with children** Autumn 2024 – to be reviewed Autumn 2025

Hazard	Risk	Who is at risk	Level of risk	Control Measures
Contamination and spread of germs.	Children and adults becoming ill.	Children and adults	Low to Medium	All staff to support children to wash their hands with soap and dry them before cooking or using the snack area. All equipment to be washed in the dishwasher after use or by an adult with hot water and washing up liquid. Microwave, fridge and cooker to be cleaned thoroughly by the team using them and chopping boards and utensils maintained.
Using knives, peelers, skewers and graters.	Children hurting themselves or others	Children and adults	Medium to High	Children are taught how to use sharp kitchen utensils within a ratio of 1:2. When working with small groups cooking, the ratio may be 1:4 with experienced children or with low risk tools. Only knives to be used that have been agreed by the SLT. Sharp knives to be stored in Tupperware and counted in and out. Do not put knives in the dishwasher – adult to wash immediately with hot water and washing up liquid and return to the Tupperware container. Children not to move around with tools in their hands.
Cooking on stove	Children hurting themselves or others	Children and adults	Medium to High	Adult remains adjacent to the hob at all times when the hob is on. Guard around hob attached (RK). Children are told the area is hot and they must not touch. Children can be shown how the food is changing or be involved in stirring <b>1:1</b> using a step to stand on, or food can be shown to children within a cooled dish. All pot and pan handles must be turned to face the wall when cooking. <b>All staff must turn off the main cooker power switch on the wall when not in use!</b>
Using oven	Children hurting themselves or others	Children and adults	Medium to High	Adult remains adjacent to the oven or table placed in front of the oven door at all times when the oven is on. Children are told the area is hot and they must not touch. Children can be shown how the food is changing through the oven door. <b>All staff must turn off the main power switch to the cooker on the wall when not in use!</b>
Allergies	Children becoming ill	Children and adults	Medium to High	All staff check the list of allergies in the room. If any child is given a food item by mistake, where a child has a severe allergy please follow guidelines for named child. Guidelines are in each base room, kitchen and staff room. Checking dates of all ingredients: Halal and Vegan diets carefully monitored.
Electrical items	Children and adults being hurt, electrocution	Children and adults	Medium to High	All items are PAT (Portable Appliance Testing) annually. Regular visual and operational tests on electrical appliances carried out. Appliances overseen by an adult when in use and used in accordance with manufacturer's instructions.
Risk of choking	Child choking on food	Children	Medium	Ensure children sit down when eating, monitor food on offer (grapes sliced), encourage children to chew, awareness of children's needs. Adequate members of first aid on duty.

If in the event of an accident, a named first aider should be sought and then the SLT notified.

In the event of a severe accident a named first aider should be sought, the emergency services should be contacted as well as the family, the SLT informed and a member of staff should remain with the child at all times.