

	William Gilpin Forest School Risk Assessment			Title		Risk Assessment	
				Reference			
	Area: Cooking		Status		DRAFT/ACTIVE		
			Revision	0	Date	February 22	
			Page	1 of 2			

GENERIC HAZARDS			PEOPLE	RATING (RISK = L X S)			RISK CONTROL									
A	Stairs	B	Stair gate	C	Doors	SEVERITY (S)	3. HIGH Major Injury/Fatality	3	6	9	HIGH DO NOT PROCEED, Further controls required					
D	Windows	E	Flooring	F	Shelves							2. MEDIUM Notifiable Injury	2	4	6	MEDIUM Further controls required unless not reasonably practicable. Only continue under strict control.
G	Small movable objects	H	Knives	I	Cooker											
J	Water	K	Food	L	Chemicals/Harmful substances		LIKELIHOOD (L) 1 LOW 2 MED' 3 HIGH									
M	Fire	N	Electric sockets	O	Lifting/stooping / twisting trunk											
P	Cars	Q	Visitors	R	Strangers											
S	Estranged parent	T	Climbing	U	Child exiting the building unsupervised											
V	Radiators	W	Animals	X	Chicken pen											
Y	Tool	Z	Plants	A1	Rubbish											
B1	Lost Child	C1	Uneven pathways and protruding roots	D1	Branches at eye level											
E1	Falling deadwood	F1	Wasps & Bees	G1	Extreme weather conditions											
H1	Infection															

Benefits of the activity:	This activity gives the children a chance to gain new experiences through cooking in a variety of ways and can encourage healthy eating and a healthy attitude to food. Forest School also provides a wonderful opportunity for the children to prepare, cook and eat the food they have grown in the school gardens.
Is the risk acceptable?	Yes

ACTIVITY	HAZARD	RISK	PEOPLE AFFECTED	UNCONTROLLED RISK RATING			CONTROL MEASURES	RESIDUAL RISK RATING		
				L	S	R		L	S	R
Preparing, cooking and eating food	K - Food	Food poisoning	1 & 2	2	2	4	Make sure food is cooked thoroughly Make sure hands are washed before food/drinks are prepared High level of hygiene especially preparation areas	1	2	2



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Page	2 of 2		

							<p>Check sell by dates of food items</p> <p>Make sure food is stored correctly</p>			
Preparation of food	H - Knives	Cuts	1 & 2	2	2	4	<p>Make sure knives are suitable for the task.</p> <p>Limit the number of children using knives at any one time.</p> <p>Ensure food is being cut/chopped on a suitably flat surface and on a chopping board.</p>	1	2	2
Preparation and consumption of food	K - Food	Severe allergic reactions and food intolerances	1 & 2	2	3	6	<p>Check with medical form to ensure staff are aware of any dietary or allergy requirements and engage the child in relevant discussions so they can take a role in keeping themselves safe.</p> <p>Check packaging of food items that will be used.</p> <p>For the children with severe food allergies ensure that their medication is taken to forest school e.g. epi pen</p>	1	2	2
Cooking	M - Fire	Burns and scalds	1 & 2	2	3	6	<p>Ensure the Fire Risk Assessment is followed at all times and appropriate ratios are maintained.</p>	1	1	1