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| **To be read in conjunction with other related risk assessments & policies/procedures.****NB: It is accepted that this risk benefit assessment is applicable to everyone attending the programme** |
| **Name of person compiling this risk benefit assessment: xx** |
| **Please state the benefits to the children of offering this experience?**Cooking is an important life skill and the ability to prepare and cook food is an essential one. Sharing food and cooking together is a social activity that helps bring groups together. Cooking outdoors on a camp fire provides much needed warmth in the form of a cooked meal or a hot drink, especially in colder weather. |
| **Probability Score:**1. <5% chance that it will occur – very unlikely
2. 25% chance that it will occur
3. 50% chance that it will occur
4. 75% chance that it will occur
5. >95% chance that it will occur – very likely
 | **Severity Score**1. Not serious – no first aid required
2. Minor Injury – requiring basic first aid
3. Injury – requiring non immediate professional medical attention
4. Serious injury/multiple injuries – requiring immediate medical attention
5. Major accident – multiple injuries or fatality
 | **Calculate the risk levels:**The rating is calculated from the probability multiplied by the severity which will give a rating between **1 & 25.**Our school will not be carrying out any activities deemed to have **a revised rating of over 12** as they are deemed too dangerous even with control measures in place. |
| **Hazard** | **Harm** | **Risk Rating prior to control measures****(Probability x Severity = )** | **Control measures to reduce the risk and actioned by whom?** | **Revised Risk Rating (Probability x Severity = )** |
| Fire |  |  | See separate Risk Benefit Assessment for Campfire |  |
| Using knives and utensils to prepare food | Injury – Cuts, grazes | 4x3=12 | Safety talk and demonstration of safe use of knives, peeler and any other sharp utensil, as well as behavioural expectations.CT to check the condition of utensils before the start of the OL session.Staff to supervise the use of knives and utensils in small groups during food preparation.CT to check all knives and utensils have been returned at the end of the activity.Knives and utensils to be used on a suitable cutting surface, such as a chopping board. | 1x3=3 |
| Incorrect food storage/cross contamination. | Injury –Stomach upset, diarrhea, vomiting, dehydration  | 4x3=12 | Cooked and raw food will be stored and prepared separately.Food will be stored in plastic storage boxes with fitted lids.In hot weather food will be stored at a suitable temperature with the use of ice packs and insulated bags.Leftover cooked food will be cooled and stored as quickly as possible.Different colour chopping boards will be used for different foodstuffs. | 1x3=3 |
| Food not cooked properly/not heated all the way through  | Injury –Stomach upset, diarrhea, vomiting, dehydration | 5x3=15 | Safety talk to inform all participants that camp fires do not cook evenly and to show how to check the food is cooked all the way through. Staff to inform children if they think food they are eating is not hot enough all the way through to stop eating and inform an adult.If cooking or reheating meat a food probe will be used to check the centre of the meat has reached the minimum required temperature of 75 degrees, once the food has been removed from the fire.Staff to check food is hot enough before it is eaten. | 2x3=6 |
| **Hazard** | **Harm** | **Risk Rating prior to control measures****(Probability x Severity = )** | **Control measures to reduce the risk and actioned by whom?** | **Revised** **Risk Rating (Probability x Severity = )** |
| Incorrect equipment used on fire | Serious injury –Burns, scalds, inhalation of toxic fumes | 5x4=20 | Cooking equipment used will be made from suitable materials and not have any parts that will melt when on the fire.Metal and wooden utensils will be used, not plastic.Participants to wear material aprons, not plastic, if appropriate to do so. | 1x4=4 |
| Disposal of waste | Injury- Spread of infections or diseases | 5x3=15 | All leftover food to be disposed of into the bin provided.All refuse bags to be tied and removed at the end of the OL session to prevent attracting vermin. | 1x3=3 |
| Too hot food and drink/unsuitable equipment | Serious injury-Burns, scalds | 4x4=16 | Safety talk to include warning children to check the temperature of food and drinks before consuming.Suitable containers to be used for food and drinks to prevent burns to hands or body.  | 1x4=4 |
| Food spilt on fire, sudden increase in flames, spitting embers | Serious injury-Burns, scalds, eye injury | 5x4=20 | Staff to directly supervise cooking on the fire.Food should be cooked in a suitably sized pot or pan, to reduce the risk of boiling over the top. Lids should be used if appropriate to do so. High adult:child ratio around fire, 1 adult to a maximum of 4 children around the fire at any given time, dependent on age and ability. | 2x4=8 |
| Poor hygiene | Injury- Spread of infections or diseases, stomach upset, diarrhea, vomiting | 5x3=15 | Staff to remind children to wash hands after using the toilet, before eating and before preparing food and cooking.Hand sanitizer and water to be available for hand cleaning at all times.Staff to be responsible for checking all equipment is thoroughly cleaned, dried and stored at the end of the activity.Any participant with a known infectious illness, such as a stomach upset, may be excluded from cooking activities at the discretion of the CT. | 1x3=3 |
| Any further information which needs to be noted:Please note – Repton Manor Primary School operate under a dynamic risk assessing process which is the continuous process of identifying hazards, assessing risk, taking action to eliminate or reduce risk, monitoring and reviewing, in the rapidly changing environment of the natural world |

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| Signed: | Position: | Date: |

This assessment is reviewed annually unless accident/incident occurs requiring immediate review.