

# Health and Safety – Generic Risk Assessment

**Activity:** Cookery Workshops  
**Location:** Schools, Community Centres  
**Date of work:** Autumn 2016

**Assessed by:** L. Foti  
**Signature:**  
**Assessment date:**

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Hazard to health – potential for harm	Who’s at risk	Risk Level (H/M/L)	Precautions (Action) required to reduce the level of risk
Cross <i>contamination</i> from children’s hands.	All	L	All participating children and adults will be required to wash their hands before and regularly during workshops. All children and adults to wash their hands well after toilet visits.
Knives & Peelers– <i>cuts</i>	All	M	Children will be instructed in safe knife skills and techniques, and peeling techniques. Children will work in small group sizes of a maximum of 6. Children will be instructed to stay at their ‘work station’ and will be closely supervised at all times. Proper knives and peelers will only be used by children deemed competent. Safety knives and peelers will be used by younger children.
<i>Slipping</i> on wet floors	All	L	Vegetable produce will be washed prior to visiting schools. Hand washing will occur away from the cookery area.
<i>Food allergies</i> and Intolerance	Children	M	Teachers, parents and guardians will be asked prior to the workshops to inform GL staff of any allergies to fruits, vegetables or dairy, or to touching vegetables or other foods. A final check will again occur immediately before workshop commencement. Workshops will be nut, seed, fish & meat free.
<i>Tripping</i> in the ‘kitchen area’	All	L	The floors will be kept clear, dry and clean. Children will be instructed to stand at their ‘work station’ and to not move around unless instructed.
Food safety – <i>cross-contamination and food health incidents</i>	All	M	All equipment & tables will be washed, cleaned and disinfected for each workshop. All participating adults and children to wear clean aprons. All vegetable produce will be washed prior to the workshop. The kitchen will be <b>meat &amp; fish free</b> . Separate boards will be used for vegetable and dairy preparations. Staff and children will regularly wash hands.
<i>Cross-contamination</i> when tasting food.	All	L	Separate spoons and forks will be used by all children Children asked not to ‘double dip’ the vegetable sticks

		Likely severity of injury		
		Low	Medium	High
Likelihood of occurrence	Low	Low	Low	Medium
	Medium	Low	Medium	Medium
	High	Medium	Medium	High

**Guidance note: severity of injury**

Low –minor injury (cut, bruise etc) to one person  
 Medium – minor injury to several people or medium injury (cut, broken bone etc) to one person  
 High – medium injury to several people or major injury/death to one or more people. NO activities should be carried out with a HIGH risk. Put precautions in place to reduce the risk or DO NOT carry out the work