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| **Risk Assessment**  **(OSM)** | **Cooking** | **Date of risk assessment** | **5th September 2022** | **Name of person doing this risk assessment** | **Iain Roy** |
| **Category**  **(OSM)** | **Activities** | **Date of next review** | **5th September 2024** |

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| **What hazard have you identified?**  **What are the risks from it?** | **Who is at risk?** | **How are the risks already controlled?**  **What extra controls are needed?** | **What has changed that needs to be thought about and controlled?** |
| Leaders not qualified to run activity leading to injury | Young people  Leaders | * Designated Leader In Charge. * Planning and Preparation materials shared between all leaders. * Clear roles and responsibilities during the activity. * Risk Assessment Shared. |  |
| Young people not aware of safety rules leading to injury | Young people  Leaders | * Clear briefing before activity by Leader In Charge to include instructions about no neckers, no running, not to touch hot cooking equipment, location of PPE, requirement to tell a leader if burnt. |  |
| Overexcitement and not following rules or instructions leading to injury | Young people  Leaders | * Section code of conduct in place to set clear expectations of behaviour. * Explain the activity clearly using age-appropriate language. * Monitor the mood level throughout the activity. * Use a clear communication to stop the activity – everyone should stop as soon as they hear two blasts on the whistle or anyone shouting stop. * Have a clear location for those not participating in the activity. |  |
| Risk of injuries whilst setting up activity | Young people  Leaders | * Leaders and Young Leaders oversee setting up and moving tables and chairs. Tables and chairs to be set out at the start of the activity * No one carries tables alone – at least two people carry each table. No Beavers to move tables. * First aid if required. * Stack chairs facing side to the wall, so they don’t fall. Don’t stack chairs more than six chairs high. * Leaders help with stacking and unstacking chairs. |  |
| Unsuitable or incorrect use of equipment causes injury | Young people  Leaders | * Check cooking equipment is in good enough condition, appropriate for the planned activity, and is the right the size for everyone taking part. * Leaders consider which parts of the activity need to be done by adults, or with close supervision. * Make sure there’s enough space between participants. Think about their location in the kitchen or main hall or outdoors. * Use all equipment in accordance with instructions * Ensure pan sizes are suitable for the equipment being used e.g., pans must not overhang the canister compartment on portable stoves * Make sure there is good ventilation * First aid if required. |  |
| Risk of injury from sharp items | Young people  Leaders | * Leaders brief young people on using the knives safely before they use them. * Adults or Young Leaders supervise young people when using sharp items (such as knives) – at least one adult or Young Leader for each group. * Consider closer supervision for children with SEN. * Use knives in a defined area to restrict access. * First aid if required. |  |
| Risk of burns from matches / firelighters | Young people  Leaders | * If applicable, give a demonstration on the safe use of matches * Young people to be supervised when lighting stoves. * First aid if required. |  |
| Risk of clothing catching fire | Young people  Leaders | * Ensure young people maintain a safe distance from the heat source as far as possible. * Ensure appropriate clothing is worn (e.g. no shell suits or nylon), and that hair is tied back. * No neckers to be worn around any stove. * Clear rules about behaviour near stoves / heat sources. * Fire blanket available. * First aid if required. |  |
| Risk of burns from heat sources |  | * Leaders brief young people on using the heat sources safely before they use them. * Adults or Young Leaders supervise young people when they’re using hot items – at least one adult or Young Leader for each group. * Use heat sources in a defined area to restrict access. * Consider closer supervision for children with SEN. * PPE to be provided for handling cookware and saucepans. * First aid if required. |  |
| Allergic reactions including food poisining | Young people  Leaders | * Allergy information to be considered prior to activity and no allergens to be included in activity. * Hands to be properly washed by all people who ar prearing or serving food. * Leader responsible for overseeing food preparation to enure food is correctly prepared. * Knives and utensils to be washed between use on raw and cooked foods. * Different chopping boards to be used for raw and cooked foods. * No cross contamination. * First aid if required. |  |
| Other unforeseen hazards | Young people  Leaders | * Dynamic risk assessment to be performed by all leaders in line with TSA guidelines. * Hazards to be shared with other leaders and appropraite mitigation to be actioned. |  |