

Cooking: Risk Assessment

Beresford Road Activity Centre

Risk Rating Key

!! Very High

! High Risk

Medium Risk

* Low Risk

Activity	Hazard	Risk (use Matrix)	Control Measure	Who	When
			Staff will be required to read the Emergency Procedures Manual (EPM) in consultation with this Risk Assessment.		
			 As per our Emergency Procedures Manual & Flip Chart – 3.12 Medical Emergency and Flip Chart – Medical Emergency Page Educators are to be aware and understand procedures to be followed. 	All Educators	On activity day
			As per ACI Policies and relevant Regulations and Laws (Education and Care Services and WHS) • Educators are to adhere to and enforce procedures set out in the following Policies • Child Behaviour Management • First Aid – Management of Incident, Injury, Illness and Trauma • Supervision	All Educators	On activity day
Ingredients used in the recipe	Medical conditions such as allergies, anaphylactic	Medium	Educator to refer to dietary list on pantry door to check for any dietary restrictions, allergies, anaphylactic reactions to ingredients in the recipe.	All Educators	Prior to activity
	reaction to ingredients And dietary		Educator to post the recipe on Class Dojo for Parents to view the recipe a week before the activity During Vacation Care:	All Educators	Prior to activity
	restrictions		Based on permission notes received from parents a list of children with dietary restrictions will be created.	Coordinator & Parents and Guardians	Prior to activity
			Recipes will be available for Parents to view on the website	All Educators	Prior to activity
use of equipment listed in Cooking Tasks for	Kitchen Fire : !! Burns to face and body	Very High	Cooking Tasks are : Use of stovetop hot plates - cooking noodles, pasta, pancakes etc Use of oven for cooking- baking etc Use of grill for cooking - grilled cheese on toast etc		
cooking	Injury to Educators or children:	Medium	 Use of electric hot plate / electric frypan for pancakes, pikelets, fried rice etc Use of Toaster Use of Sandwich Toaster 		

# scalding causing	Use of Microwave		
blisters	Use of Blender/Food Processor/ Hand Blender		
# Explosion while	Use of Hot Water Kettle		
use of microwave # Cuts due to Sharp blades and overload of mixture during	Requirement : Phones, Walkie Talkies and Ipads to be charged for each Session. Educators on site are First Aid trained and First Aid Kits fully stocked.	Coordinator	Prior to activity
use of Blender / Food Processor	Educators on site are First Aid trained and First Aid Kits fully stocked.		·
	Children and educators are to practice emergency evacuations so they know what to do and how to follow Educator instructions	All Educators	Periodic Drills
	Safety checklist includes checking fire blanket and fire extinguisher. Educator to be aware of the location and use.	All Educators	On activity day
	Fire safety equipment in kitchen may be used by educators if safe to do so.	All Educators	On activity day
	Ratio for cooking activity in the kitchen to be limited to 1 Educator : 1 children when doing the above cooking tasks	All Educators	On activity day
	Only Educators are permitted to use the Grill / Oven. Children reminded to stand away from area when Grill/Oven is in use.	All Educators	On activity day
	Use of oven / microwave / grill safe dishes only	All Educators	On activity day
	Safety rules are discussed with children before activity commences especially on safety of hands and arms when flipping or stirring	Educator doing the activity	On activity day
	 During use of cooking equipment like Toaster, Blender, Food Processor, Microwave etc. Children are to be supervised whilst using the equipment and are to be shown the correct way to use it. Children should be encouraged to use the equipment one at a time. 	Educator doing the activity	On activity day
	During use of cooking equipment like cooktop / electric hot plate / electric frypan for stirring, flipping etc	Educator doing the activity	On activity day
	 All other children to be reminded to not stand near the area where equipment are located except for the child using the equipment. When using equipment for stirring or flipping only 1 child to assist at a time. 		
	Trinch doing equipment for suming or imporing only 1 oring to assist at a time.		

equipment listed in Cooking or childre ! Cuts,	Injury to Educators or children: Cuts, scrapes, possible stab	High	on footstools to reach) • Educator to be present a During use of Hot Water Kettle • Fill the kettle to no highe • The hot water kettle is to	the dish to stir/flip at a safe height only are allowed. (no standing all the time to supervise the children while using the equipment. In that the marked 'fill' position. In the behandle by educator only when placing on or off the base hild while handling the kettle and only 1 child to assist at a time	Educator doing the activity	On activity day
cooking	wounds during use of knives		Ratio for cooking activity in the kitchen to be limited to 1 Educator: 8 children when doing the above cooking tasks (Ratio can be changed depending on activity)		All Educators	On activity day
	# Misuse of peeler / grater, unsteady / inability to control the peeler / grater	Medium	Safety rules are discussed with cl and arms when cutting	nildren before activity commences especially on safety of hands	Educator doing the activity	On activity day
	g		way to use it.Children should be enco	vised whilst using the equipment and are to be shown the correct uraged to use the equipment one at a time. hen it is too hard for the child to do alone.	Educator doing the activity	On activity day
			During use of knives	with the plastic knives for a cooking activity that involves cutting. is to use a knife.	Educator doing the activity	On activity day
Cooking	Supervision # Children not following safety instructions # Children misusing the equipment		Children found not to be following on activity.	when cooking equipment is in use ectly use all equipment involved	Educator doing the activity	At all times
Completed by: N	Margaret Saldanha			Approved By: Cindy Millard		
Signature:			Date: 13/11/2024	Signature: :	Date: 13/11/202	24



Risk Matrix

Use the risk matrix to determine the Risk Rating for the activity or area being assessed.

	IMPACT						
		Insignificant	Minor	Moderate	Major	Severe	
	Almost Certain	Medium	High	High	Very High	Very High	
poo	Likely	Medium	Medium	High	High	Very High	
Likelihood	Possible	Low	Medium	High	High	Very High	
Lik	Unlikely	Low	Low	Medium	Medium	High	
	Rare	Low	Low	Medium	Medium	Medium	

	Likelihood	Impact	
Almost Certain	Is expected to occur in most circumstances	Insignificant	Injuries not requiring first aid
Likely	Will probably occur in most circumstances	Minor	First aid required
Possible	Could Occur at some time	Moderate	Medical treatment required
Unlikely	Not likely to occur in normal circumstances	Major	Hospital admission required
Rare	May occur only in exceptional circumstances	Severe	Death or permanent disability to one or more
			persons.

Risk Assessment Communication Record for Cooking Activity						
Educator/Staff Name	I have read and understood the above mentioned Risk Assessment (please tick)	Date & Signature	Educator/Staff Name	I have read and understood the above mentioned Risk Assessment (please tick)	Date & Signature	

Risk Assessment Communication Record for Cooking Activity						
Educator/Staff Name	I have read and understood the above mentioned Risk Assessment (please tick)	Date & Signature	Educator/Staff Name	I have read and understood the above mentioned Risk Assessment (please tick)	Date & Signature	