

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
			<u>During Vacation Care:</u> Based on permission notes received from parents a list of children who can participate will be created.	Coordinator & Parents and Guardians	Prior to activity
			Educator to ensure the list is followed and only children given permission to participate are involved in the activity	All Educators	On activity day
using ingredients	Medical conditions such as allergies,	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
	anaphylactic reaction to ingredients		Educator to post the recipe on Class Dojo for Parents to view the recipe a week before the activity	All Educators	Prior to activity
	And dietary restrictions		<u>During Vacation Care:</u> 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 cooking	Kitchen Fire: !! Burns to face and body Injury to Educators or children: # scalding causing blisters # Explosion while use of microwave # Cuts due to	Very High Medium	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 Use of electric hot plate / electric frypan for pancakes, pikelets, fried rice etc Use of Toaster Use of Sandwich Toaster Use of Microwave Use of Blender/Food Processor/ Hand Blender Use of Hot Water Kettle	Coordinator	Prior to
	Sharp blades and overload of mixture during use		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	activity
	of Blender / Food Processor		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 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. Children who can reach the dish to stir/flip at a safe height only are allowed. (no standing on footstools to reach) Educator to be present all the time to supervise the children while using the equipment. 	Educator doing the activity	On activity day
			 During use of Hot Water Kettle Fill the kettle to no higher than the marked 'fill' position. The hot water kettle is to be handle by educator only when placing on or off the base Educator to supervise child while handling the kettle and only 1 child to assist at a time 	Educator doing the activity	On activity day
use of equipment listed in Cooking Tasks for cooking	Injury to Educators or children: ! Cuts, scrapes, possible stab	High	Cooking Tasks are: Using Sharp knives Use of Peeler Use of Grater		
101 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 children before activity commences especially on safety of hands and arms when cutting	Educator doing the activity	On activity day
	the position grater		 During use of equipment like Knives, Peeler, Grater 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 are to assist when it is too hard for the child to do alone. Educator are to show correct technique 	Educator doing the activity	On activity day
			 During use of knives Children to be provided with the plastic knives for a cooking activity that involves cutting. Only one child at a time is to use a knife. 	Educator doing the activity	On activity day

Cooking	Supervision # Children not following safety instructions # Children misusing the equipment	activity Children found not to be follow miss out on activity. Children's skills and abilities w offered if necessary to ensure Children are not to be left alon	istance and supervision throughout the entirety of this ving safety guidelines will be asked to move away and may vill be assessed by educators and more assistance may be safety requirements are followed. e when cooking equipment is in use prrectly use all equipment involved	Educator doing the activity	At all times
Completed by: Margaret Saldanha			Approved By: Cindy Millard		
Signature:		Date: 8/3/2024	Signature: :	Date: 8/3/202	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.	