

Name of activity, event, and location	Cooking 12th South West Cheshire Shavington Scouts	Date of risk assessment	27/09/2022	Name of person doing this risk assessment	Chris Wood
		Date of next review	26/09/2023, or earlier as appropriate		

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?
<p>A hazard is something that may cause harm or damage.</p> <p>The risk is the harm that may occur from the hazard.</p>	For example: young people, adult volunteers, visitors	<p>Controls are ways of making the activity safer by removing or reducing the risk.</p> <p>For example, you may use a different piece of equipment or you might change the way you do the activity.</p>	<p>Keep checking throughout the activity in case you need to change what you're doing or even stop the activity.</p> <p>This is a great place to add comments which will be used as part of the review.</p>
<p>Behaviour Risk of over excitement</p>	All Present	Everyone to follow section code of conduct that sets clear expectations and behaviour standards.	
<p>Emergency aid</p>	All Present	<p>A qualified first aider will be present throughout the activity.</p> <p>A first aid kit will be on site during the activity.</p>	
<p>Tables and chairs (and other obstructions) Risk of injuries to participants or leaders setting up, moving, or collapsing the items.</p>	All present	<ul style="list-style-type: none"> Leaders and Young Leaders oversee setting up and moving tables and benches No one carries tables alone – at least two people carry each table. Leaders and Young Leaders set out tables at the start of the meeting in spaced positions to avoid collisions etc when cooking 	

You can find more information in the Safety checklist for leaders and at scouts.org.uk/safety

<p>Cooking Equipment Is the equipment safe and appropriate for the activity?</p>	<p>All present</p>	<ul style="list-style-type: none"> • 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 (if any) 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. • Make sure there is good ventilation for the gas bottles that will be in use. • Ensure that gas hoses are routed to bottled in such a way that they do not present a trip hazard. • Stoves to be placed on flat surface and ensure stable before lighting • Stoves not to be moved whilst hot 	
<p>Sharp items Risk injuries from mistakes or misuse.</p>	<p>All present</p>	<ul style="list-style-type: none"> • Leaders count out the sharp items and are clear on how many are being used. Leaders count sharp items back in to make sure that all are returned. • Adults or Young Leaders supervise young people when they're using sharp items – at least one adult or Young Leader for each group. • Leaders brief young people on using the sharp item safely before they use it. 	
<p>Heat sources Risk burns from mistakes or misuse.</p>	<p>All present</p>	<ul style="list-style-type: none"> • Leaders or Young Leaders supervise young people when using hot items (such as gas ring burners, ovens, stoves, candles, and fires) – at least one adult or Young Leader for each group. • Leaders brief young people on using the heat sources safely before they use them. • Young people are supervised until the leader in charge is 	

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		<p>confident that the individual can operate the equipment safely.</p> <ul style="list-style-type: none"> • Lit stoves and/or open fires are not to be left unattended • Participants are briefed on the dangers of fire from naked flames • Any flammable materials are stored away from marked flames • Running water or a bucket of clean water available and close to the activity area • All fire exits are clear and not obstructed. • Participants are briefed on evacuation of area in the event of a fire • Firefighting equipment are available for use, e.g. fire extinguishers, fire blankets, bucket of water. 	
<p>Washing up Risk of slips and falls, cuts, and scalds</p>	All present	<ul style="list-style-type: none"> • Leaders to prepare sink for washing up, ensure water is at appropriate temperature • Young people to be briefed on appropriate way to wash sharp items, knives etc and to handle glass items appropriately • Young people to be briefed on not being 'splashy' when doing dishes to avoid wet floors and slip hazards • Check with young people to ensure none have any allergies to washing up liquid. 	
<p>Clothing/Hair Risk of burns</p>	All present	<ul style="list-style-type: none"> • Long hair to be tied back ahead of activity. • Loose clothing tucked in or removed. • Neckers are removed, turned around or tucked in. 	
<p>Hygiene Risk of food poisoning</p>	All present	<ul style="list-style-type: none"> • Food is to be stored correctly especially in hot weather • Equipment is clean prior to use. • Equipment smelling or methylated spirits, paraffin or other fuel 	

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		<p>to be cleaned before use.</p> <ul style="list-style-type: none"> • Participants wash hands prior to handling food, cooking or eating. • Chopping boards to be kept separate according to food (raw/cooked). • Food is cooked thoroughly prior to eating 	
<p>Food allergies and food intolerance Risk of allergenic reactions</p>	All present	<ul style="list-style-type: none"> • Leader in charge to ensure that information relating to food allergies and intolerances are captured through communication with parents/guardians, and understood, prior to the event. • If there are participants that have severe reactions, those ingredients are to be avoided by all participants. • For less extreme allergies, to ensure that their food is not contaminated, e.g. that group to cook without the allergen, and separate equipment used to cook their meal. • The individuals that create the menu and purchase the food are aware of all participants allergy information and are conscious of this when purchasing ingredients. • Individuals who are prone to severe reactions have appropriate medicines available, e.g. epipen 	
<p>Use of hand sanitiser and alcohol-based cleaners Risk of burns and poisoning</p>	All present	<ul style="list-style-type: none"> • Where practical, use other forms of sanitation other than alcohol based hand sanitiser, e.g. soap and water. • Where hand sanitiser is used, participants are to use it well away from any naked flame. They are to remain away until their hands are completely dried. • Hand sanitiser to be stored well away from any naked flame. 	

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