


Department: <u>FRASERBURGH SOUTH PARK SCHOOL NURSERY</u>						RISK ASSESSMENT					
Process/Activity: Baking/Preparing Snack/Serving						Location: Fraserburgh South Park School Nursery			Date: Ongoing		
Describe activity: Children participating in the daily preparation of food in the nursery both indoors and outdoors						Assessor Name: V. Stephen, L. Cameron, M. Mackie. J. Whyte, K. Chicken, N. Wallace, Mrs M. Stephen, K. Barclay, S. Crane, L. Parker			Updated; September 2023		
Hazard	Person/s Affected	Risk	Risk level before controls are in place			Control Measures			Risk level after controls are in place		
Tools/cutlery/utensils	Staff Children	Physical injury	Low	Med	High	<ul style="list-style-type: none"> Children are shown safe ways to handle and store tools/cutlery/utensils. Children are supervised when using tools/cutlery/utensils until they become confident users. Staff ensure safe storage check tools/cutlery/utensils to ensure they are fit for purpose. Remove/replace if necessary. 			Low	Med	High
Knives and sharp implements	Children Adults	Physical injury	Low	Med	High	<ul style="list-style-type: none"> Sharp equipment to be stored in drawers and cupboards. Children to be supervised at all times when using kitchen area and taught how to use implements/equipment correctly. Child friendly knives available for use also 			Low	Med	High

Dirty clothes when undertaking baking/cooking activities	Children	Infection control	Low	Med	High	<ul style="list-style-type: none"> Children to wear aprons when undertaking cooking/baking. Staff to remove and wash aprons when deemed necessary. 	Low	Med	High
Dirty equipment	Children Staff	Infection control	Low	Med	High	<ul style="list-style-type: none"> All equipment to be washed in hot soapy water after use then placed in sterilising dish washer and either air dried or dried with a paper towel. 	Low	Med	High
Putting equipment/ingredients in mouth	Children	Choking hazard	Low	Med	High	<ul style="list-style-type: none"> Children to be reminded that they do not put any equipment in their mouth and explanations given – children encouraged to participate ideas of why? Children to be monitored, as far as possible, when preparing/baking foods. Staff aware of individual needs of children and when a higher amount of support is required 	Low	Med	High
Dirty hands	Children Staff	Unhygienic Cross-contamination Infection control	Low	Med	High	<ul style="list-style-type: none"> All hands washed with soap and running water before (during) each food preparation activity. Dried with paper towels. Disposed off in lidded bin. Hands washed after activity to ensure reduced risk of infection within the nursery. 	Low	Med	High
Spillages	Children Staff	slipping hazard Physical injury	Low	Med	High	<ul style="list-style-type: none"> Children asked to tell an adult if a spillage occurs so it can be mopped up immediately – paper towels then mopped later when activity is completed 	Low	Med	High

						<ul style="list-style-type: none"> Children encouraged to contribute to cleaning up of spillages – promoting responsibility and risk awareness. 			
Allergies	Children Adults	Physical Harm – reaction	Low	Med	High	<ul style="list-style-type: none"> Display of known allergies available to whole nursery team Medication available for individual children with allergies. Regular home/nursery communication for information sharing 	Low	Med	High
Outdoor snack/food preparation	Children Adults	Infection control Contamination	Low	Med	High	<ul style="list-style-type: none"> Some staff have undertaken several training courses such as cook around the campfire and food hygiene in the outdoor environment Hygiene procedures in place, camping tables, prep areas and handwashing facilities carried along safely and according to guidance. 	Low	Med	High

Benefits

- Children are given a sense of ownership over their snack if they help prepare it whilst building valuable skills.
- Opportunities for discussion/learning around risks and how to minimise them.
- Unlimited opportunities for extending language, introducing numeracy and numerical language.
- Encourages more adventurous tasting, exposed to smell, textures, taste and trying new foods.
- Children have opportunity to be heard and listened to.
- Opportunity to create and express themselves
- Develop attention span, turn taking skills, team building and co-operation

- Strengthen fine/gross motor – rolling for bilateral movement, whisking, stirring, tearing etc
- Exposure to technology with electric whisks, digital scales etc.
- During full outdoor days children can prepare soup, snack and other items to be cooked on the firepit. This promotes risk awareness, ownership, a sense of pride and builds upon self-esteem whilst also developing a sense of belonging and pride within the local community.