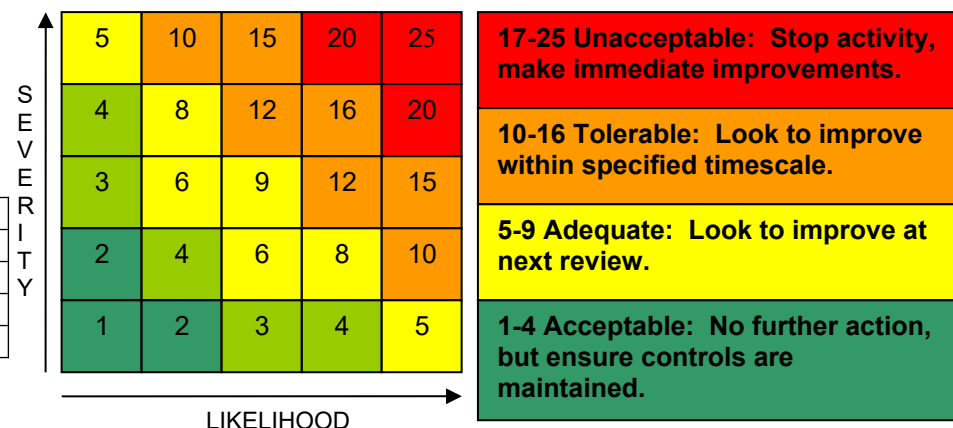


KEY RISK ASSESSMENT FORM

Youth Group - Cooking – Venue

PLEASE ADD FURTHER INFORMATION/HAZARDS IF APPLICABLE

Staff member responsible for risk assessment:	
Date of activity:	
Key: L = Likelihood 1 - 5 S = Severity 1 - 5 R = Risk (L x S)	
Assessing Risk:	
1 – 4 acceptable 5 – 9 adequate 10 – 16 tolerable 17 – 25 unacceptable	



Assessment before action						Assessment after action			
Activity Description	Foreseeable Hazard	Who might be harmed, and how?	L	S	R	Control Measures	L	S	R
Use of Equipment	Young people using cooking equipment i.e. hot cooker and frying pan. - touching hot surfaces/food.	All participants Burns scolds, cuts.	5	4	20	Ensure staff and young people are made aware of the risks. Only authorised people should be allowed near in the kitchen. Inform those eating the food that it may be hot.	2	4	8
All Activities	Falls while walking around	All participants slips, trips, falls, cuts, bruises, breaks	4	5	20	Clean up spills, ensure area is clear.	2	4	8
All Activities	Using crockery/cutlery other sharp equipment, broken equipment causing injury	All participants slips, trips, falls, cuts, bruises, breaks	3	5	15	Check items before use, any broken equipment to be repaired/replaced items should be returned to the bar after use to reduce breakages	2	4	8
Using hot water/milk	Injury	All participants Burns/scalds	3	5	15	Ensure everyone is aware about working with hot liquid – work in an orderly manner to prevent spills/possible burns and scalds. First aider to be present.	2	4	8
Preparing food / drink	Food poisoning	All participants Sickness, allergic reactions, asphyxiation	3	5	15	Check dates on products, prevent contamination from raw and cooked products, ensure equipment, staff and surfaces are clean and hygienic	2	4	8
All Activities	Young people's behaviour, dangerous or inappropriate	All participants slips, trips, falls, cuts, bruises, breaks	3	4	12	Young people to be always supervised and warned of dangers as appropriate. Appropriate ratios for cooking 1:4 max this depends on	2	4	8

Assessment before action						Assessment after action			
Activity Description	Foreseeable Hazard	Who might be harmed, and how?	L	S	R	Control Measures	L	S	R
	behaviour - Minor up to serious injury					the activity, size of kitchen and needs of the young people and should be reduced to match appropriately.			
All Activities	Medical conditions Inc allergies	All participants epileptic fit, diabetes, allergic reaction etc	3	5	15	Young people to be supervised. Ask young people to inform you of any conditions/allergies you may need to know about and check consent forms.	2	4	8
Eating	Choking	All participants Unconsciousness, fatality.	2	5	10	YP to be supervised and informed to be sensible at the meal. Qualified first aider with the group, access to phone usage.	1	5	5
Additional preventative and protective measures: Code of conduct agreed between all participants prior to activity including statement that alcohol/smoking is prohibited. Emergency evacuation procedures should be discussed and understood on arrival at the venue. Young people participating in this activity have been made aware of the risks: This risk assessment has been shared and agreed by all participants.									
OTHER STAFF AND YOUNG PEOPLE INVOLVED IN THIS ACTIVITY I have read and understood all the above information (sign & date) _____									