## **Braeside Education Centre - Activity Risk Assessment**



Assessment of:		Food for Thought		Venue:	Bra	raeside education centre –		
Assessor:		Josh simons			Date:	January 2023	Review Date:	January 2024
ID	Hazards Identified	Persons at Risk	Current Risk Factor (High, medium or low)		Actions to be Taken to Minimize each Risk			New Risk Factor (High, medium or low)
	le: what can cause harm?	le: who could be harmed by the hazard?	le: determine the level of risk		le: what ac	le: risk factor after action taken to minimize the risk		
	Cutting fingers with knives	<ul> <li>Young people</li> <li>Braeside staff</li> <li>Visiting staff</li> <li>Volunteers</li> </ul>	Medium	<ul> <li>Clear instructions on safe use of knives</li> <li>All equipment to be returned to the kitchen in a timely manner</li> <li>First Aid Kit to always be accessible</li> </ul>			Medium	
	Allergies to food	• All	High	<ul> <li>Dietary requirements to be checked beforehand</li> <li>Any severe allergies, no pupil is to purchase or use that food</li> <li>Any minor allergies, restrict the small groups to not use that food</li> </ul>			Low	
	Getting lost in market	• All	Medium	• S	<ul> <li>Adult at central meeting place to gather pupils after shopping</li> <li>Stay in groups (less than 10) with adult supervision or clear boundaries and meeting point. Check whole group understands.</li> </ul>			Medium
	Abduction	• All	Low	• S	And the central meeting place to gather pupils are snopping			Low
	Poor behaviour	• All	Medium	• C	lear instructio eachers and ir ehaviour	to be returned to the kitcher on son behaviour expectation on structors to oversee each on into different groups if ca	ons given before activity group to control	Medium

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Failure to follow instructions	• All	Medium	<ul> <li>Split pupils into separate groups if causing problems</li> <li>Regular reminder of instructions and expectations</li> <li>To remove pupil from session if continually disruptive or unsafe</li> </ul>	Low
Food hygiene /     Personal hygiene	• All	Low	Clear instructions on hygiene when preparing food, and clear instructions of hand-washing.	Low
Cross     contamination of     food.	• All	Low	<ul> <li>Pupils should use separate containers, boards and utensils when preparing food.</li> <li>Groups should only use ready to eat food rather than any raw food such as meats.</li> <li>Washing hands thoroughly before working with foods and wiping down all surfaces.</li> </ul>	Low
<ul> <li>Possible contact with public and dogs</li> </ul>	• All	Medium	<ul> <li>Pupils briefed to step aside and let passing public and dog's pass</li> <li>Clear instructions on behaviour expectations given before activity</li> </ul>	Low
Poor weather conditions	• All	Low	Students to wear appropriate clothing, one child per group to wear high-vis jacket if instructor/school staff deems necessary	Low
Busy day in market	• All	Low	<ul> <li>Adult at central meeting place to gather pupils after shopping</li> <li>Stay in groups (less than 10) with adult supervision or clear boundaries and meeting point. Check whole group understands.</li> <li>Clear instructions on behaviour expectations given before activity</li> </ul>	Low
High winds /     stability of trader's     stalls.	• All	Low	<ul> <li>Instructors to check weather forecast beforehand and postpone activity if needed</li> <li>Adult supervision at all times</li> </ul>	Low