

5th Dunstable ScoutGroup - Risk Assessment

Version	Produced By	Date	Content
1	Jenny Ryder	23/11/20	Base version

Cooking - Indoor, Outdoor and BBQ			Date of next review	23/11/22
Hazard/Risk	To Whom	Controls	Changes which need controlling	
Knives and Cutting - cuts	All	Knives to be stored away from the unsupervised reach of the younger sections		
		Knives to be stored separately to other utensils in outdoor cooking sets (avoiding accidental cuts) or put in blade covers		
		Knives to be kept sharp (as is appropriate for the knife). Regularly sharpened by a competent adult or under adult supervision		
		A chopping board, or other appropriate cutting surface must be used to avoid slips.		
		Before undertaking any knife work the young people must be reminded of safe working practices: not touching the blade, holding the knife blade downwards, keeping fingers clear of cutting area and being aware of other people, not running around, keeping clear of people using knives.		
		Work stations are spread out to prevent people from knocking into one another.		
Allergies	All	Records of allergies to be kept in the member information on the database.		
		If a severe allergy is declared all first aiders should be informed about the allergy and how to deal with it until professional help arrives. Required medication must be carried at all times, if appropriate by the young person or by a leader in their group.		
		In the event a young person informs us of a change to their allergy list avoid the relevant food until the information can be confirmed by their parent/guardian and updated on the database.		
		Where possible foods which participants are allergic to should be avoided. If a child is allergic to peanuts, no peanuts should be present at all.		
		Where it is not possible to avoid allergens then an alternative should be used for the participant with the allergy. This should be prepared, cooked and served separately from all other food with clear distinctions made to avoid accidental contamination.		
Cooking - burns from heat source	All	Young people reminded of safe working practices: keeping clothing and hair away from heat source, not running in the area, watching where other people are, that heat sources take time to cool down after use.		
		The number of people working at a heat sources should be limited so that they can work without knocking one another (this will vary depending on the set up)		
		Temporary cooking facilities (camping stoves etc) to be set up or checked by a competent adult.		
		Gas pipes to be checked before each use and replaced if there is any visible damage or when they are past the expiry date.		

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source		Temporary cooking facilities must be set up at a safe distance from combustible objects (such as marquee walls)	
		Ashes and single use BBQs must be allowed to cool fully before disposal and disposed of as required by the host venue.	
		Gloves, tongs or other appropriate tools must be used when removing items from a heat source.	
		See the separate risk assessment on fire building for further information about safe cooking on open fire.	
Cooking - burns from hot food/ utensils	All	Young people reminded of safe practices.: staying away from areas where cooking is being done (unless required to be there), no running, no game playing (e.g. kicking or throwing a ball), being aware of surroundings, that food can retain heat for some time after cooking, that utensils may continue to be hot after use, which utensils are suitable for use.	
		Equipment and utensils must be suitable for the heat source being used.	
		Equipment and utensils must be visually inspected regularly and discarded if damaged or no longer suitable.	
		As far as possible moving around with hot items should be avoided. Where necessary the person should reduce the weight as much as possible, check for other people around them and call out to make sure anyone nearby is aware of them coming.	
Food poisoning	All	Before beginning any food preparation hands must be washed, when cooking outdoors suitable handwashing facilities should be available for the duration of the cooking period.	
		Foods must be cooked through or as per the recipe or instructions.	
		Raw meats/fish must be kept separate to other foods/cooked meats. Different utensils need to be used for raw products or utensils washed between use.	
		Foods should be stored as per the manufacturers instructions. When outdoors this might mean the use of cool boxes. Different cool boxes must be used for raw meats. Food should be stored in cool boxes for the least amount of time possible and cool blocks changed regularly.	
		Utensils must be washed as soon as possible after use and inspected regularly for damage.	
		Food should be stored so that it cannot be accessed by pests. Leftover/waste food should be disposed of promptly as per the disposal requirements for the location.	
		Cleaning cloths should be replaced regularly. When not in use cloths should be hung up to dry and not left in buckets of water or other liquids.	
		Food cooked in advance of an event should be stored as appropriate and if required reheated in line with given instructions or so that it is piping hot all the way through.	
Slipping on spilled food	All	Clean-up immediately	
Accidental fires	All	Fire blankets, extinguishers or water buckets (as appropriate) must be available for all activities involving a heat source.	

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Injuries - All	All	First aid kit available at all times while cooking.	
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**Considerations for Beavers**

Hazard/Risk	To Whom	Controls	Changes which need controlling
Knives and Cutting - Cuts	Beavers	Beavers to be supervised one-to-one by an adult at all times while using a sharp	
Cooking - burns	Beavers	Many cooking methods will not be suitable for Beavers, when Beavers are near a heat source (such as toasting marshmallows, candle pancakes etc) they must be supervised one-to-one.	

**Considerations for Cubs**

Hazard/Risk	To Whom	Controls	Changes which need controlling
Knives and Cutting - Cuts	Cubs	Cubs in small groups (~6) to be supervised by an adult while using sharp knives	
Cooking - burns	Cubs	Cubs must be supervised by an adult in small groups for all cooking methods, some heat sources may not be appropriate due to the size and reach of the young people.	

**Considerations for Scouts**

Hazard/Risk	To Whom	Controls	Changes which need controlling
Knives and Cutting - Cuts	Scouts	Scouts to be supervised as per normal Scouting ratios.	
Cooking - burns	Scouts	Scouts to be supervised as per normal Scouting ratios.	
Long range preparation	Scouts	When partaking in long range preparation (e.g. microwave cakes) scouts to be reminded to be careful of hitting others with staves and/or canes or other implements designed to elongate their reach.	