**Risk assessment - template**

**Activity being undertaken: Date of lesson:**

**Age of pupils: Number of pupils involved in the activity: Number of support staff/helpers:**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Hazard** | **Who could be harmed** | **Risk level  – low, medium, high** | **Actions to control the risk** | **Who will do this?** | **Tick and date when undertaken** |
| **Food contamination**  *[Insert any food contamination hazards relevant to your lesson, e.g. personal hygiene, illness, skin conditions, storage of ingredients and cooked foods, equipment, surfaces, soil, chemicals]* |  |  |  |  |  |
| **Cuts**  *[Insert any cut hazards relevant to your lesson, e.g. knife, grater, peeler]* |  |  |  |  |  |
| **Cooking, allergy, intolerance**  *[Insert any coking, allergy or intolerance hazards relevant to your lesson, e.g. size of food samples, types of food used, cross-contamination risks]* |  |  |  |  |  |
| **Trip, slip, fall**  *[Insert any trip, slip or fall hazards relevant to your lesson, e.g. furniture, bags, spillages]* |  |  |  |  |  |
| **Heat, fire, electrical**  *[Insert any heat, fire or electrical hazards relevant to your lesson, e.g. oven, kettle, toaster food processor/blender]* |  |  |  |  |  |

**Name of risk assessor: Job title:**

**Date of risk assessment: Review date:**

**Signature:**