



Design and Technology Risk Assessment

Date of latest review: Spring 2024	Date of Next Review: Spring 2025	Assessed by: Imogen Woods and Daniel Walker-Cheetham	Persons consulted: N/A
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PROCESS/ACTIVITY	HAZARDS IDENTIFIED	PERSONS AT SIGNIFICANT RISK	EXISTING CONTROLS	ARE EXISTING CONTROLS ADEQUATE?	WHAT ADDITIONAL CONTROLS ARE REQUIRED?
Cookery lessons as part of curriculum	Food Hygiene	Pupils Staff Volunteers	– All pupils, staff and volunteers wash their hands before starting the activity. – Pupils and staff wash down surfaces before starting cooking activity. – Perishable food kept in fridge. – Pupils and staff working with food wear aprons designated for cooking. – Pupils must remove any jewellery and tie back hair. – All equipment washed by staff or volunteers in hot water using detergent, or in staff dishwasher.	Y	
Cookery lessons as part of curriculum	Reaction to allergens	Pupils Staff Volunteers	– Food Protocols Form to be completed and signed by Class Teacher, authorised by Headteacher, and shared with all TAs and staff/volunteers working on the day. – Staff leading lessons/club to be responsible for checking ingredient labelling for allergenic ingredients. – Staff to consult allergen records for pupils in cookery class. – Staff to notify parents of ingredients to be used in cookery class/club.	Y	

Cookery lessons as part of curriculum	Safety	Pupils Staff Volunteers	– Cookers away from thoroughfare. – Fire blanket adjacent to cooker. – CO2 Fire Extinguisher and Foam Fire Extinguisher. Serviced annually. – Fire Drill clearly displayed in all rooms. – Electrical equipment PAT tested and recorded by trained School Premises Manager.	Y	
Cookery lessons as part of curriculum	Burns from use of cookers	Pupils Staff Volunteers	– KS1/Foundation Stage pupils – no cooking of food, normally only work with food that doesn't need to be cooked. – KS1/KS2 pupils – not allowed to touch or use the cookers. – Staff and Volunteers – use oven gloves.	Y	
Cookery lessons as part of curriculum	Incorrect use of knives	Pupils Staff Volunteers	– Sharp knives kept in locked drawer. – KS1 pupils – only use children's knives. – KS2 pupils – only use sharp knives under close adult supervision. Instructed on correct and safe use of knives.	Y	
General Art and DT	Glue Guns	Pupils Staff Volunteers	– KS1pupils – low temperature glue guns used by an adult only, pupils may use if under 1:1 supervision. – KS2 pupils – low temperature glue guns used under supervision in a designated work area, pupils must wear safety goggles.	Y	
General Art and DT	Craft Knives	Pupils Staff Volunteers	– KS1/Foundation Stage pupils – craft knives not used by these pupils. – KS2 pupils – may only use under supervision, using a cutting mat, and wearing safety goggles. – All KS2 pupils given instruction on the use of craft knives before allowed to handle a knife.	Y	
General Art and DT	Hammers, nails and saws	Pupils Staff Volunteers	– KS1/Foundation Stage pupils – saws, hammers, nails not used by these pupils. – KS2 pupils – used only under adult supervision. Bench hooks used for sawing. All KS2 pupils given instruction on the use of equipment before allowed to handle saw, hammer, nails.	Y	

