



### Design and Technology Risk Assessment

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|----------------------------------------------|--------------------------------------------|------------------------------------------------------|----------------------------------|
| <b>Date of latest review:</b><br>Spring 2025 | <b>Date of Next Review:</b><br>Spring 2026 | <b>Assessed by:</b><br>Imogen Woods and John Corlett | <b>Persons consulted:</b><br>N/A |
|----------------------------------------------|--------------------------------------------|------------------------------------------------------|----------------------------------|

| 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<br>Staff<br>Volunteers | <ul style="list-style-type: none"><li>– All pupils, staff and volunteers wash their hands before starting the activity.</li><li>– Pupils and staff wash down surfaces before starting cooking activity.</li><li>– Perishable food kept in fridge.</li><li>– Pupils and staff working with food wear aprons designated for cooking.</li><li>– Pupils must remove any jewellery and tie back hair.</li><li>– All equipment washed by staff or volunteers in hot water using detergent, or in staff dishwasher.</li></ul> | Y                               |                                        |
| Cookery lessons as part of curriculum | Reaction to allergens | Pupils<br>Staff<br>Volunteers | <ul style="list-style-type: none"><li>– 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.</li><li>– Staff leading lessons/club to be responsible for checking ingredient labelling for allergenic ingredients.</li><li>– Staff to consult allergen records for pupils in cookery class.</li><li>– Staff to notify parents of ingredients to be used in cookery class/club.</li></ul>                        | Y                               |                                        |

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|---------------------------------------|---------------------------|-------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---|--|
| Cookery lessons as part of curriculum | Safety                    | Pupils<br>Staff<br>Volunteers | <ul style="list-style-type: none"> <li>– Cookers away from thoroughfare.</li> <li>– Fire blanket adjacent to cooker.</li> <li>– CO2 Fire Extinguisher and Foam Fire Extinguisher. Serviced annually.</li> <li>– Fire Drill clearly displayed in all rooms.</li> <li>– Electrical equipment PAT tested and recorded by trained School Premises Manager.</li> </ul> | Y |  |
| Cookery lessons as part of curriculum | Burns from use of cookers | Pupils<br>Staff<br>Volunteers | <ul style="list-style-type: none"> <li>– KS1/Foundation Stage pupils – no cooking of food, normally only work with food that doesn't need to be cooked.</li> <li>– KS1/KS2 pupils – not allowed to touch or use the cookers.</li> <li>– Staff and Volunteers – use oven gloves.</li> </ul>                                                                        | Y |  |
| Cookery lessons as part of curriculum | Incorrect use of knives   | Pupils<br>Staff<br>Volunteers | <ul style="list-style-type: none"> <li>– Sharp knives kept in locked drawer.</li> <li>– KS1 pupils – only use children's knives.</li> <li>– KS2 pupils – only use sharp knives under close adult supervision. Instructed on correct and safe use of knives.</li> </ul>                                                                                            | Y |  |
| General Art and DT                    | Glue Guns                 | Pupils<br>Staff<br>Volunteers | <ul style="list-style-type: none"> <li>– KS1pupils – low temperature glue guns used by an adult only, pupils may use if under 1:1 supervision.</li> <li>– KS2 pupils – low temperature glue guns used under supervision in a designated work area, pupils must wear safety goggles.</li> </ul>                                                                    | Y |  |
| General Art and DT                    | Craft Knives              | Pupils<br>Staff<br>Volunteers | <ul style="list-style-type: none"> <li>– KS1/Foundation Stage pupils – craft knives not used by these pupils.</li> <li>– KS2 pupils – may only use under supervision, using a cutting mat, and wearing safety goggles.</li> <li>– All KS2 pupils given instruction on the use of craft knives before allowed to handle a knife.</li> </ul>                        | Y |  |
| General Art and DT                    | Hammers, nails and saws   | Pupils<br>Staff<br>Volunteers | <ul style="list-style-type: none"> <li>– KS1/Foundation Stage pupils – saws, hammers, nails not used by these pupils.</li> <li>– 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.</li> </ul>                                    | Y |  |

