

Curriculum activity risk assessment

Food Experimentation

clever • skilled • creative

Activity scope

This document relates to student participation in Food Experimentation as a curriculum activity.

Food handling refers to activities undertaken by students that involve the storage and assembly of raw or cooked ingredients. Food experimentation involves the introduction of agents or conditions that may promote food contamination.

Read in conjunction with [Maintaining a Safe Kitchen](#) and [Cookery](#).

Risk level

The actual risk level will vary according to the specific circumstances of the activity and these **must** be considered when assessing the inherent risk level and planning the activity. As a starting point, ask the following questions:

- Which students will be involved?
- Where will the students be?
- What will the students be doing?
- Who will be leading the activity?
- What will the students be using?



Inherent risk level		Action required / approval
<input type="checkbox"/>	High	<p>Any activities that focus on food experimentation and introduce agents or conditions that promote food contamination and chemicals which constitute a hazard, involve a high risk. This is regardless of the nature of the equipment involved (which in other circumstances might be regarded as a lower risk).</p> <ul style="list-style-type: none"> <input checked="" type="checkbox"/> A <i>Curriculum Activity Risk Assessment</i> must be completed. <input checked="" type="checkbox"/> Principal or delegated Deputy Principal or Head of Program (i.e. HOD, HOSES, HOC) to review and approve risk assessment. <input checked="" type="checkbox"/> Obtaining parental permission is recommended. <input checked="" type="checkbox"/> Once approved, activity details are to be entered into the <i>School Curriculum Activity Register</i>.

Teachers/leaders:

Activity description:

Start date:

Finish date:

No of students (approx.):

Class groups:

Supervision ratio (approx.):



Queensland Government

Listed below are the minimum recommendations for this type of activity. For any items ticked 'No', provide further information regarding the additional alternate controls to be implemented for the safe conduct of the activity.

Minimum supervision

Adequate adult supervision is to be provided. In determining what is adequate, consider the number of students, their individual needs, and the nature of the activity. If an adult other than a registered teacher is engaged for instruction, a teacher is to be present to take overall responsibility. [Blue Card](#) requirements **must** be adhered to.

- Registered teacher with minimum qualifications as outlined below
OR
 An adult with minimum qualifications as outlined below, in the presence of a registered teacher

Further information:

Minimum qualifications

The qualifications listed in this section are minimums for each type of situation. Leaders are encouraged to seek training to raise their qualification level above the minimum listed.

- Current first aid qualifications including Cardio Pulmonary Resuscitation (CPR) or ready access to first aid facilities, including qualified personnel.
 [Blue Card](#) requirements met

High — Any activities that focus on food experimentation and introduce agents or conditions that promote food contamination and chemicals, which constitute a hazard, involve a high risk. This is regardless of the nature of the equipment involved (which in other circumstances might be regarded as a lower risk).

For a registered teacher with qualifications in Home Economics:

- knowledge of food hygiene requirements, safety procedures, potential risk areas
 experience (previous involvement) in supervising students in high-risk food experimentation activities
 competence (demonstrated ability to undertake the activity and in the use of any equipment required for the activity) in food contamination experimentation and in handling chemicals that constitute a hazard
 expertise (formal qualifications to undertake the activity), dependent on specific course offerings

For a leader other than a registered teacher:

- an adult with equivalent knowledge, competence and expertise

Further information:

Minimum equipment/facilities <i>If 'No' is ticked, provide further information.</i>	Yes	No
First aid kit suitable for activity	<input type="checkbox"/>	<input type="checkbox"/>
Communication system: <input type="checkbox"/> phone-line at location <input type="checkbox"/> mobile phone <input type="checkbox"/> walkie talkies/UHF radio <input type="checkbox"/> student/adult messenger Other:		
Drinking water (students should not share drinking containers)	<input type="checkbox"/>	<input type="checkbox"/>
The location for activities involving food experimentation should meet the requirements for a safe kitchen set out in Maintaining a Safe Kitchen , and in addition have: <ul style="list-style-type: none"> a fume cupboard available, when the presence of toxic gases is a possibility chemicals required for decontamination processes arranged in advance and placed near at hand. 	<input type="checkbox"/>	<input type="checkbox"/>
All persons participating in the activity should wear appropriate personal protective equipment that conforms to Australian Standards.	<input type="checkbox"/>	<input type="checkbox"/>
Further information:		

Governing bodies/associations <i>If 'No' is ticked, provide further information.</i>	Yes	No
Guidelines/codes of practice are established for this activity. See Smart Choices - Healthy Food and Drink Supply Strategy for Queensland Schools ; Food Safety Standards . Have these been considered during the planning and performance of this activity?	<input type="checkbox"/>	<input type="checkbox"/>
Further information:		

Hazards/risks	Control measures	Yes	No	Implementation plan / Additional controls
	in spontaneous combustion.			
Breakages <ul style="list-style-type: none"> Glass Crockery 	<ul style="list-style-type: none"> Inspect equipment before use for cracks and damage. Use appropriate equipment when heating or cooling materials quickly. Handle materials and equipment carefully. Ensure the availability of appropriate clean-up equipment (broom, dustpan and brush). 	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Electricity <ul style="list-style-type: none"> Burns Electrocution 	<ul style="list-style-type: none"> Ensure Electrical Safety Guidelines are adhered to. Do not use extension cords to connect appliances if they constitute a tripping hazard or cause an obstruction. 	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	
Environmental conditions <ul style="list-style-type: none"> Surfaces Surrounds 	<ul style="list-style-type: none"> Ensure procedures are in place to immediately manage the removal of all spilt substances. 	<input type="checkbox"/>	<input type="checkbox"/>	
Hazardous substances <ul style="list-style-type: none"> Flammable chemicals Volatile chemicals 	<ul style="list-style-type: none"> Ensure hazardous substances guidelines are adhered to. Ensure students are aware of evacuation procedures in the event of fire or gas leakage. 	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	
Heat sources <ul style="list-style-type: none"> Hot plates Flames 	<ul style="list-style-type: none"> Provide appropriate fire extinguishers and fire blankets in the activity area. 	<input type="checkbox"/>	<input type="checkbox"/>	
Manual handling <ul style="list-style-type: none"> Lifting equipment Manipulating/moving students 	<ul style="list-style-type: none"> Undertake a risk management process in order to prevent or minimise the risk of injuries caused by manual tasks. Instruct students in correct lifting and carrying practices. 	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	
Sharp implements or objects <ul style="list-style-type: none"> Knives 	<ul style="list-style-type: none"> Provide training and instruction in correct use and safe handling of equipment. Ensure equipment is stored safely when not in use. Follow safety guidelines. 	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Students <ul style="list-style-type: none"> Student numbers Special needs 	<ul style="list-style-type: none"> Obtain parental permission, including relevant medical information. 	<input type="checkbox"/>	<input type="checkbox"/>	

Submitted by:	Date:
List the names of those who were involved in the preparation of this risk assessment.	

Approval	
<input type="checkbox"/>	Approved as submitted:
<input type="checkbox"/>	Approved with the following condition(s):
<input type="checkbox"/>	Not approved for the following reason(s):
By:	Designation:
Signed:	Date:
Once approved, activity details should be entered into the <i>School Curriculum Activity Register</i> by administrative staff.	Reference no.

Monitor and review <i>To be completed during and/or after the activity and/or at the completion of the series of activities.</i>	Yes	No
Are the control measures still effective?	<input type="checkbox"/>	<input type="checkbox"/>
Have there been any changes?	<input type="checkbox"/>	<input type="checkbox"/>
Are further actions required?	<input type="checkbox"/>	<input type="checkbox"/>
Details:		

Important links

- HLS-PR-006: Managing Occupational Risks with Chemicals
<http://education.qld.gov.au/strategic/epr/health/hlspr006/hs16.pdf>
- HLS-PR-004: Infection Control and Management of Prescribed Contagious Conditions
<http://education.qld.gov.au/strategic/epr/health/hlspr004/>
- HLS-PR-005: Health and Safety Incident Recording and Notification
<http://education.qld.gov.au/strategic/epr/health/hlspr005/>
- HLS-PR-003: First Aid
<http://education.qld.gov.au/strategic/epr/health/hlspr003/>
- HRM-PR-010: Working with Children Check – Blue Cards
<http://education.qld.gov.au/strategic/epr/hr/hrmpr010/>
- Infection Control Guideline
http://education.qld.gov.au/health/pdfs/healthsafety/infection_control_guideline.pdf
- Maintaining a Safe Kitchen
<http://education.qld.gov.au/strategic/epr/health/hlspr012/resources/maintainsafekitchen.pdf>
- Food Handling
<http://education.qld.gov.au/strategic/epr/health/hlspr012/resources/foodhandling.pdf>
- Cookery
<http://education.qld.gov.au/strategic/epr/health/hlspr012/resources/cookery.pdf>
- Food Safety Standards
<http://www.foodstandards.gov.au/>

Further information

For further information on incorporating risk management strategies into curriculum activity planning refer to [HLS-PR-012 Managing Risks in Curriculum Activities](#) and the associated list of [Curriculum Activity Risk Assessment Guidelines](#). (See: <http://education.qld.gov.au/strategic/epr/health/hlspr012/index1.html>)

For further support with risk management training and advice, contact trained staff in schools such as Workplace Health and Safety Officers (WHSOs) and Workplace Health and Safety Representatives (WHSRs), and regional staff such as Senior Health and Safety Consultants.