



QPIA COOKING RISK ASSESSMENT

ESTABLISHMENT: Queens Park Infant Academy

ACTIVITY/ENVIRONMENT: Food technology

UNITS OF WORK: EYFS – Forrest School

YEAR 1 – Making Sandwiches

YEAR 2 – Fruit kebabs

ASSESSMENT DATE: Jan 2026

COMPLETED BY: O Brown

EDUCATIONAL AIMS

EYFS

- that hands can carry germs and should be washed before handling food.
- that ingredients can be measured using non-standard measurements, e.g. cups, spoons etc.

Key stage 1

- **that there are basic hygiene rules that should be followed when preparing food**, e.g. hands washed, hair up, apron on, sleeves rolled up.
- **that ingredients can be measured accurately using given tools**, e.g. scales, spoons, cups. (a dip?)
- that surfaces need to be prepared and kept clean when working with food.
- **know that care must be taken when cutting ingredients.**

DATE TO REVIEW (ANNUALLY): Sept 2024

1. Hazard <i>List significant hazards, which may result in serious harm or affect several people.</i>	2. Who might be harmed? <i>List groups of people who are especially at risk from the significant hazards identified.</i>	3. Is the risk adequately controlled? <i>List existing controls or note where information may be found. (e.g. Information, instruction training, systems or procedures).</i>	4. What further action is needed to control the risk? <i>List the risks, which are not adequately controlled and proposed action where it is</i>
Sharp equipment <i>knives, peelers and scissors.. - Cuts</i>	<i>Staff, pupils, parents</i>	<ul style="list-style-type: none"> • Controlled storage and use of knives. • Pupils and parents taught correct techniques for use of knives under supervision. • Knives are kept sharp as blunt knives can cause serious injuries. • Wash separately do not leave in the sink. 	<i>Pupils not to wash up sharp equipment.</i>
Slippery floors <i>-Slips and trips</i>	<i>Staff, pupils, parents</i>	<ul style="list-style-type: none"> • No obstacles in walkways and regular cleaning of floors. • Prompt maintenance of defects. • Spillages will be dealt with immediately. • Paper towels to be used on small areas of water-based contamination. • Ensure good housekeeping and that any spills/food debris is cleared up immediately. 	<i>Dynamic risk assessment. What needs removing/storing?</i>
Food hygiene	<i>Staff, pupils, parents</i>	<ul style="list-style-type: none"> • The kitchen area is used for lunch preparation (not at present) and sorting. It should be kept clean and tidy at all times and wiped down before and after use. - Cleaning spray and a cloth are located in the room for use. • During current lunchtimes, teaching staff follow their own procedure for maintaining food hygiene standards (area to be left clean and tidy for when/if used by staff for lunch.) 	
Allergies	<i>Staff, pupils, parents</i>	<ul style="list-style-type: none"> • Where possible all ingredients to be listed and shared • Parents informed of all ingredients • Allergens to be checked -Areas to be cleaned between use and all ingredients cleared 	<i>Individual phone calls to check up to date information is held</i>

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