




**DT RISK ASSESSMENT**

ACTIVITY: Design and Technology

VENUE: Queens Part Infant Academy

RISK ASSESSMNET OF: Sharp Knife 		UNITS USED IN: Year 1 – Making Sandwiches Year 2 – Fruit Kebabs
LOCATION OF ACTIVITY: <b>CLASSROOMS. To be used 1-1 adult to child ratio.</b>		
HAZARDS	CONTROL measures	ADDITIONAL INFORMATION
Sharp Knife Blade	<p>it requires more pressure and is more likely to slip and cause a cut. This is the most important reason to keep your knives sharp.</p> <ul style="list-style-type: none"> <li>• Most knife manufacturers leave the spines of their knives squared off. The edges of the spine can sometimes be sharper than the knife itself. That edge cutting into your finger can lead to blisters, calluses, reduced circulation, numbness and injury.</li> <li>• Staff to control the storage and use of knives.</li> <li>• Pupils taught correct techniques for use of knives and use under supervision (KS2).</li> <li>• Ensure you've got a secure cutting surface. You can easily slip and cut yourself if the board moves suddenly. Placing a damp cloth under</li> <li>•</li> <li>• the board will give it a good grip. Heavy, solid boards are also less likely to move or wobble.</li> <li>• When not using a knife, place it flat on the work surface with the sharp edge of the blade facing the board - never leave the knife standing up with the blade pointing upwards.</li> <li>• Knives should <b>NEVER</b> be left to soak in a sink because someone could put their hands in the water without seeing the knife and cut their hand or arm badly.</li> </ul>	<ul style="list-style-type: none"> <li>• Prior to use a member of staff should check the blade for any damage.</li> <li>• Knives to be stored away from children's access.</li> <li>• If you have to carry a knife, then carry it at some distance from the body with the point facing down and the sharp edge facing backwards. Never carry a knife with the point facing forwards and never carry knives on chopping boards (this is often done when carrying dirty boards and knives to the sink and is a dangerous short-cut).</li> <li>• Keep knife handles free of grease to prevent your hand from slipping, and wash knives thoroughly between uses.</li> <li>• Take care to keep your knife in sight and never allow it to get hidden under anything, especially food items. This can often occur when piles of vegetable trimmings accumulate or there's a lot of clutter on the work surface.</li> </ul>
		<ul style="list-style-type: none"> <li>• Children and staff should be made aware of the risk assessment before using the sharp knives.</li> </ul>

RISK ASSESSMENT PREPARED BY: Olivia Brown

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