

Risk Management Plan for Activities run by the Tinaroo Environmental Education Centre

**Food preparation**

<b>Hazard</b>	<b>Consequence</b>	<b>Risk Control</b>	<b>Before</b>	<b>Briefing</b>	<b>During</b>
Sharp Edges	Student cut	Pupils are to be given instruction on using knives before camp. Particular attention to: <ul style="list-style-type: none"> <li>• method of holding knife</li> <li>• necessity to use cutting boards</li> <li>• never cutting towards any part of the body</li> <li>• methods of cutting and peeling fruit and vegetables (onions, tomatoes, potatoes, pumpkin, carrots, apples and oranges).</li> </ul>	●	●	●
Steam – Liquids, Microwave Foods	Burns, Scalds	Students, at no stage, are to use the microwave or Zip-Heater.	●	●	●
		Students do not lift pots of water or cooked food from the stove.	●	●	●
Poor Hygiene	Contamination of Food, Spread of disease to students on camp	Students must wash hands with soap before cooking/preparation - must be visually monitored by an adult on duty.	●	●	
		All students to be reminded of the need for personal hygiene.	●	●	
		Hand washing posters in the kitchen area.	●		
Electrical Appliances	Electrocution, burns	Students advised that, at no stage, should knives or metal objects be inserted into toaster	●	●	●
		Students told not to use microwave	●	●	
		Students advised of danger of water on or near electrical appliances	●	●	
Bare feet	Burns, falls, cuts	Students must have covered footwear if involved in preparation and cooking	●	●	●
Hot objects & spillage	Burns	Adult supervision for BBQ.	●	●	●
		Adults only must remove trays from oven and cooked food from stove.	●	●	●
Gas Appliances	Burns, Build up or escaping gas, explosion	Adults are at all times to light and monitor the stove.	●	●	●
		Adults are to ensure that gas is turned off completely after each meal	●	●	●