Risk assessment for Animal Aid primary school cookery demonstration

Activity: Vegan cookery demonstration and food tasting for primary school pupils
Session leader: Trained and experienced Animal Aid volunteer school speaker
Duration: Approximately 60 minutes

Hazard	Who may be harmed	Risk level	Control measures
Allergic reaction to ingredients (particularly soya and wheat)	Pupils, staff	Medium	Recipe and ingredients shared with school in advance. Teacher asked to identify allergies beforehand. Alternative recipe can be used if required. Allergies checked again before tasting. Children are not required to taste the food.
Food contamination/ food poisoning	Pupils, staff, volunteer	Low	Volunteer follows food hygiene practices, washes hands, uses clean equipment and thoroughly cooks food.
Burns from portable hob, saucepan, hot food or utensils	Volunteer, pupils	Medium	Children remain a safe distance away. Only volunteer handles hot equipment. Equipment monitored and cooled before packing away.
Electrical hazards from portable hob and extension lead	Volunteer, pupils, staff	Medium	Equipment checked before use. Cables secured and kept away from walkways.
Cuts from knife or tin opener	Volunteer	Low	Sharp equipment used only by the volunteer and kept out of reach of children.
Slips, trips and falls	Pupils, volunteer, staff	Low	Walkways kept clear. Spillages cleaned immediately. Extension leads secured.
Choking during food tasting	Pupils	Low	Small portions served. Pupils remain seated while eating.
Cross-contamination during food serving	Pupils	Low	Serving utensils used and handwashing encouraged before tasting.
Safeguarding concerns	Pupils, volunteer	Low	Teacher present throughout. Volunteer holds enhanced DBS and follows safeguarding procedures.
Distress caused by discussion of animal suffering	Pupils	Low	Content kept age-appropriate and non-graphic. Teacher present throughout.

Additional control measures

- Volunteer follows Animal Aid primary cookery guidance, wears an apron, ties back long hair and maintains good food hygiene.
- Cleaning materials are available throughout the session.
- Emergency procedures and first aid arrangements remain the responsibility of the school.
- The demonstration is observational only; pupils do not use knives, hobs or cooking equipment.

Overall risk rating after controls: LOW

Assessor: Natasha Bailey, Education Programme Manager

Date: 5th November