

Risk assessment

Name of Section or Activity	Cooking Including use of gas & Electric hobs / oven, & Trangia & Open fires	Date of risk assessment	1 st September 2020	Name of who undertook this risk assessment	Tris Cocks
		Date of next review	September 2026		

Hazard Identified? / Risks from it?	Who is at risk?	How are the risks already controlled? What extra controls are needed?	What has changed that needs to be thought about and controlled?
<i>Hazard – something that may cause harm or damage. Risk – the chance of it happening.</i>	Young people, Leaders, Visitors?	Controls – Ways of making the activity safer by removing or reducing the risk from it. For example - you might use a different piece of equipment or you might change the way the activity is carried out.	Keep checking throughout the activity in case you need to change it...or even stop it! This is a great place to add comments which will be used as part of the review.
Equipment	All	<ul style="list-style-type: none"> Visually check cooking equipment is in a good condition and free from damage prior to use, i.e. secure handles, correct lids to fit pans being used etc. If using a Gas burner / Trangia, ensure they are placed on a level heatproof surface Tables and cooking / preparation surfaces are to be level and free from wobbles Location of Fire Extinguishers and Fire blanket to be noted prior to use. 	
Location – Inside the Hut	All	<ul style="list-style-type: none"> Cooker to be switched off and isolated after use Ventilation to be switched on (Humidity sensor in the kitchen) If cooking in the hall, windows or doors are to be opened to provide ventilation Any spills to be cleaned immediately 	
Location – Inside Mess Tent	All	<ul style="list-style-type: none"> Cooking equipment to be away from the side of the tent Tent window or door to be open to provide ventilation Exit route to be clear of obstacles Fire Blanket to be mounted in an easily accessible place. 	
Location – Outside	All	<ul style="list-style-type: none"> Cooking utensils not to be placed on the floor Food to be prepared on a suitable hygienic surface 	
Electricity -Electric shock	All	<ul style="list-style-type: none"> Electric cooker to be switched off after use Visual inspection to take place to ensure cooker is free from damage 	

Additional information can be found in the [Safety Checklist for Leaders and other information at scouts.org.uk/safety](https://scouts.org.uk/safety)

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Gas – Fire, Burns, Explosion, Leaks, Asphyxiation	All	<ul style="list-style-type: none"> – Gas only to be connected by a suitably trained person – Ensure appliance is switched off before turning gas on • Hose to be checked for Visual damage prior to use • Gas hose not to be older than 5 years old from date of manufacture (printed on hose) • Hose to be secured at each end using mechanical fixing • Gas to be switched off at bottle after use • Gas bottle outside Tent, out of direct sunlight. (shelter can be provided by windbreak etc. to provide shade) 	
Flammable Liquids – i.e. Methylated Spirit – Fire, Burns, Explosion	All	<ul style="list-style-type: none"> • Flammable liquids to be stored in a suitable container • Burner to be fully extinguished after use • Ensure the fire is extinguished before re-filling the burner 	
Open Fire – Burns, Explosions Asphyxiation	All	<ul style="list-style-type: none"> • See Separate Risk Assessment for Risks and mitigations associated with Fire 	
Hot Equipment / food – Burns	All	<ul style="list-style-type: none"> • Covered footwear to be worn whilst in the kitchen area • Verbal warning to be given when moving Hot items through the cooking area • Suitable heat proof gloves / Oven gloves to be available 	
Sharps - Cuts	All	<ul style="list-style-type: none"> • Covered footwear to be worn whilst in the kitchen area • Training to be given to YP on how to correctly use and move with sharp knives • YP to be supervised whilst using sharp knives • Knives to be securely stowed when not in use 	
Bacteria – Food Poisoning	All	<ul style="list-style-type: none"> • All surfaces to be cleaned with Antibacterial spray before and after use • Hands to be washed with Antibacterial hand was before preparing food, during food preparation (i.e. after touching raw meat) and before eating • All items to be washed and dried after use, Care to be taken to ensure they are dry before storing. 	

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Allergies – Allergic reactions	All	<ul style="list-style-type: none"> Menu Preparation to take into account allergies of all people involved. Separate cooking equipment & storage facilities are to be used to ensure there is no Cross-Contamination between foods. 	
Hygiene	All	<ul style="list-style-type: none"> Hands to be washed with Antibacterial hand was before preparing food, during food preparation (i.e. after touching raw meat) and before eating Long hair to be tied back whilst preparing food. Any cuts to be covered with Food preparation (Blue) plaster. Hand to be washed after coughing or sneezing 	
Behaviour	All	<ul style="list-style-type: none"> Behavioural expectations of all persons involved in the activity to be briefed before the activity commences. Warning to be given if behaviour slips during the activity, Repeat offenders to be excluded from the activity. 	
Supervision	All	<ul style="list-style-type: none"> Supervision of YP to be within minimum ratios as specified in POR. 	
First Aid	All	<ul style="list-style-type: none"> At least one leader to hold a current first aid qualification and to have easy access to a first aid kit suitable for the activity. 	

Checked by Line Manager	Paul Woodward Assistant GSL 9 th December 2020	Checked by Executive	Lesley Dingle Group Chair 9 th December 2020
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Version Control

Date	Version	Changed by	Comments
1 st September 2020	1	Tris Cocks	Initial Version
28 th August 2023	1.1	Paul Woodward	Reviewed
16 th September 2024	1.2	Paul Woodward	Reviewed & additional mitigation added Gas – Ensure appliance is turned off before turning gas on
17 th February 2026	1.3	Paul Woodward	Reviewed

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