Junkfood Risk Assessment:

Reviewed by:	Date:	Changes:
Ross Muir	04/02/2020	Original Draft

Manual handling of equipment from vehicle to venue and vice versa:

Hazard	Who is at risk?	Control measures	Level	Responsible
Physical Injury	Presenter. Venue staff.	Manual Handling training. Load bearing trolly. Assistance from venue staff.	of risk Low	Zoolab. Presenter. Venue.
Slips, Trips & Falls	Presenter. Venue staff.	Ensure route is free of obstacles. Ensure route has no spillage (Hazard Signage used)	Low	Zoolab. Presenter. Venue.

Home Economics Classroom:

Hazard	Who is at risk?	Control measures	Level of risk	Responsible
Slips, Trips & Falls	Presenter. Venue staff.	Ensure areas are free of obstacles. Ensure route has no spillage. (Hazard Signage used) Ensure the floor surface has no damage.	Low	Zoolab. Presenter. Venue.
Gas supply	Presenter. Students. Venue staff.	Gas supply security procedure.	Low	Venue. Presenter. Zoolab.
Cookers: Fire Burn injury	Presenters. Students. Venue staff.	Equipment use procedure. Standard equipment maintenance checks. Fire safety procedure. Fire extinguishers.	Low	Venue. Presenter. Zoolab.
Kitchen and Chef knives	Presenter. Students. Venue staff.	Training. Kept in a secure location. Not used by students.	Low	Presenter. Zoolab. Venue.
Food processor	Presenter. Students. Venue staff.	Safety lid. Not used by students	Low	Presenter. Zoolab. Venue.

Food Consumption:

Hazard	Who is at risk?	Control measures	Level of risk	Responsible
Allergies	Students. Staff. Presenter.	Allergy assessment carried out by school. Students with allergie do not consume provided food.	Low	Venue. Presenter. Zoolab.
Choking	Students. Staff. Presenter.	First Aider or staff trained to deal with a choking incident.	Low.	Venue. Presenter. Zoolab.