



1st Kesgrave Scout Group

Twelve Acre Approach, Kesgrave, Suffolk IP5 1JF

Name of activity, section, event, and location	1 st Kesgrave Scout Group - Cooking	Date of risk assessment	1 Mar 2025	Name of person who undertook this risk assessment	Alan Comber (working with others)
		Date of next review	1 Apr 2026		

This document covers cooking using stoves, gas burners, domestic, electric / gas cookers, microwaves, trangia's, burco's, chafers, bbq's, camp ovens, fuel pellet burners, camp ovens, fires etc. It should be read in conjunction with the section meeting and events risk assessment which covers generic items, and the Scout Hall risk assessment and the fire lighting / fire risk assessments if appropriate.

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?
A hazard is something that may cause harm or damage. The risk is the harm may occur from the hazard.	For example: young people, adult volunteers, visitors	Controls are ways of making the activity safer by removing or reducing the risk from it. For example, you may use a different piece of equipment, or you might change the way you do the activity.	Keep checking throughout the activity in case you need to change what you are doing or even stop the activity. This is a great place to add comments which will be used as part of the review.
Kit / Equipment eg Tables, chairs, cooking equipment, other equipment – injuries to people, contamination, infections, allergies, deterioration etc.	All present	Cooking equipment should be: - Kept out of reach when not being used and stored safely / securely as appropriate. - For sharp or potentially dangerous equipment (eg matches, lighters etc), or attractive items, consider counting out and back in and only available for the minimal time required. - Appropriate for the planned activity and suitably sized for those taking part - Returned to its correct place after use.	
Gas Considerations – explosions, carbon monoxide poisoning etc	All present	When using gas appliances in an enclosed space (eg tent, canopy or building) carbon monoxide sensors should be in place and correctly located and the area well ventilated.	

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Cooking Area – burns, cuts, scalds, food poisoning, allergies	All taking part	Make sure all surfaces and cooking devices ie stoves etc are level and unlikely to fall over or spill things. Consider covering / protecting surfaces to prevent damage caused by heat sources, cutting tools, food / ingredient spillage etc. Ensure appropriate tools and cutting surfaces are used to reduce damage to other surfaces and injuries to people. Where heat sources are used: • Use in a defined area to restrict access. • Keep flammable material away. • Use wind shields / wind breaks as appropriate to stop people touching, flames being extinguished or to improve the efficiency of the heat source. • Keep heat sources away from flammable materials especially tent walls. When outside, undertake catering and cooking in suitable environments ie not personal or family type tents unless part of an organised activity. Typically cook in the open, under dining shelters, in marques, or under pop-up gazebo's etc that have adequate space and use fire resistant materials.	
Cooking Activity inc Food preparation, cooking, and hot food – burns, cuts, scalds, food poisoning, allergies	All present	If required provide training/demonstrations on using the equipment and carrying out the cooking activity as appropriate to their abilities/knowledge on: • Any rules/guidance • What they are cooking. • How they are going to prepare it. • How they are going to cook it. • How to identify when items are cooked and suitable to eat. • How they will get items being cooked on and off the heat source safely. • Being careful with warm food and eating it. • Ensuring surfaces are cleaned at appropriate intervals during the activity. Ensure food is properly cooked by use of temperature probes. When cooking in groups, the group should agree on any ingredients that should not be added (or added at the end to their portion) so that everyone can eat the food. Similarly, spices, salts and additional flavourings etc should be limited to make sure any food is not made inedible for any of the group. Ensure any hot items eg pots, pans, lids etc are handled safely using oven gloves, hot cloths, tea towels, tongs, or appropriate lifting devices. Position handles so they are not directly heated.	

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		Ensure any hot items are placed on suitable surfaces (eg metal trays etc) when taken off heat sources. When finished with, hot items should be left to cool down safely. If necessary and practical cool down items in cold water. When cooking using open fires (naked flames) account should be taken of additional measures to ensure that cooking can be carried out safely. Additional things to consider are: • Increased supervision levels. • Keeping as far away from the heat source as practical when putting or removing items on the fire. For example, using long handled tongs etc. • Taking account of wind direction to minimise dangers from smoke, embers etc. • Appropriate clothing and footwear – non-flammable. Do not heat inappropriate items such as stones that may splinter when heated, spray cans, chemicals, food containers that should be pierced before being heated etc.	
Leadership – Inexperience / Lack of competence, over energetic young people leading to loss of control and causing an injury or damage to kit.	All present	Ideally have at least two people managing: one to control the cooking and one to monitor the area generally. Where food is being prepared consider the need for at least one person to have a valid Food Preparation Certificate.	
First Aid / Injuries that need treatment	All present	To treat scalds / burns have cold water available, either as a running tap or bucket/bowl of water, along with appropriate first aid kit items. Use catering plasters (blue) rather than standard plasters.	