

**SHS COVID SECURE RISK ASSESSMENT: Food and Nutrition Department R23 and R6 SEPT**

RA No: 21	Severity X Likelihood + Weighting <b>WITHOUT</b> control measures = Risk	S	L	W	R	(S) Severity (L) Likelihood	(W) Weighting (R) Risk	Severity X Likelihood + Weighting <b>WITH</b> control measures = Risk	S	L	W	R
		4	4	5	21				2	2	5	9

**Hazard: Transmission of infection / Breaching of social distancing bubble**

**Control measures to reduce the risk:**

Staff will collect students in Y7/Y8 from their form room and escort them to the specialist room. Where other year bubbles may be using blocks/specialist areas at the same time, staff will ensure a 2m+ social distance bubble will be kept between students when entering and exiting the building. The same applies as staff escort students back to their base rooms.

Students in Y9-Y13 will be dismissed from their year group zones at staggered times to move to the specialist room using prescribed outdoor routes. Students in Y9-13 are not to move to specialist rooms through the buildings or through other year group zones. Specialist staff will be at the specialist room to supervise arrival and entry to the room and monitor student movement in their area to ensure social distancing between year groups is observed. Students in Y9-Y13 will be dismissed from the specialist rooms at staggered times and will take the prescribed route back to their year group zone and room.

Students will only take materials/equipment specifically needed for the practical lesson to the specialist room. Other belongings and bags etc. will be left in the form room.

Staff will ensure that students use the year group toilets before leaving the form room so that toilet visits during the practical lesson are emergency visits only. Students will be instructed to keep 2m+ from other year group students in the toilets.

Under the direction of the teacher, students enter the room individually in an orderly fashion and make their way to their allotted workplaces. The rooms are zoned into workstations. Each students and member of staff will use antibacterial hand sanitiser when entering the room.

Workstations are marked with safe working spaces and a number; a room plan is kept of where students will sit. They are to remain next to the person in their usual teaching bubble.

Students will bring their pre weighed / pre labelled ingredients to the room at the start of the day, under instruction from the teacher / technician, where they will be stored appropriately, until required. The specifics will be bespoke to each class, e.g. different recipes/ nutritional need/ allergies/ time of lesson.

Workstations will be set up before the lesson with individual instruction sheets, equipment setup, and ingredients as required. The technician will wear gloves/mask or visor/apron to prepare this.

Safety Zone are marked for one at a time limited social distanced access for limited key room facilities such as bins, laundry bins, fridges, first aid kits etc. Students will raise their hand to attract the teacher's attention for permission to enter the Safety Zone so the teacher can ensure that only one person is in the zone

Students will be monitored during activities at a distance by the teacher with a 2m zone around the desk.

Normal health and safety routines and procedures for practical lessons/rooms/equipment remain in place and will be upheld. Students will be reminded of these routines regularly.

Staff will instruct students to sanitise the stools/chairs at the end of the lesson before leaving the room.

**Control measures to reduce the risk: Coronavirus transmission – Cleanliness:**

- The rooms will be cleaned in advance of practical work with all work surfaces sanitised.
- Where possible separate socially distanced hand, washing facilities with anti-bacterial soap and water.
- Students will wash their hands before and after practical work timed for 20 seconds or more. Disposable gloves may be worn during practical.
- Students will be reminded to regularly wash their hands throughout the activities and after using limited key room facilities (such as fridges etc.).
- For minor spills, students will be instructed to clear up their own localised spill using blue roll provided at their workstations under teacher/ technician instruction.
- For larger spills, all students will be required to move from their work zone in order that the technician/teacher may clean the spillage.
- At the end of the activity, students will wash and dry all equipment wearing rubber gloves (marigold type, owned by each individual student).
- At the end of the lesson teacher/technician will sanitise and clear away school practical equipment e.g. flour dredgers and limited key room facilities such as bins, laundry bins, fridges, first aid kits etc. used will be wiped clean and readied for use for the next class. A “free lesson” has been left between year group users of the rooms to allow for this cleaning to take place.
- Aprons, dishcloths and tea towels will all be washed after one use on a hot wash cycle.

**Control measures to reduce the risk: Coronavirus transmission – Response to cuts and burns and Emergency response:**

- For minor cuts and burns students will be instructed how to treat themselves at their workstation under teacher instruction (such as accessing plasters in the Safety Zone)
- For other responses where close contact may be needed, and the teacher/technician will ‘break’ the 2m exclusion zone to provide IRM (Immediate Remedial Measures ) following the latest guidance on what PPE and changes to first aid practice that are now in place to minimise Corona virus transmission (disposable gloves, face mask, eye protection etc.)