

Boot Up! **Activity** Assessment Form

Name: Jane Atkinson	Date:	Location: Boot-Up! Barras Moor Farm
------------------------	-------	-------------------------------------

Visiting school Name & Address:

Activity:
Making damper bread

1	Hazards	What Hazards are there?
2	Risks	Who Might be harmed?
3	Evaluation	How likely is this? Consequences? Are existing precautions adequate?
4	Record Findings	What control actions are required?
5	Review Assessment	Check precautions and adequate control of risk

Hazards List significant hazard. Get rid of hazard. How can I control the risk?	Risks List people at risk	Evaluation Aim to make all risks LOW. List existing controls	Record & review Date 3month/6months/annual Any significant change? Who is responsible? Keep Written records
Cuts from using knives to make cooking sticks Burns from cooking fire Burns from eating the bread while it is too hot Upset stomach from dirty hands	All participants	Introduction and demonstration of using knives safely, to include aspects of health and safety such as a safe working zone. Participants will only use knives when seated and at a safe distance from other people. Knives are to be sheathed and stored safely when not in use. Fire will be surrounded by a safe distance zone and cooking sticks will be sufficiently long for participants to remain a safe distance from the fire. Participants will remain seated around the fire and only move around outside the fire circle.	Activity will be reviewed at the end of the session.

Boot Up! **Activity** Assessment Form

		<p>When cooked, the bread will be cooled at the table and cold ingredients added before eating.</p> <p>All participants will wash hands before handling the dough and will eat only the damper bread that they cook.</p> <p>The activity will be monitored by at least one Forest School Leader.</p>	
--	--	--	--

Assessment By:

Date

Signed