

Cooking and Baking Policy

October 2018



Oxenhope Church of England
Primary School

Written by Alice Jones

Cooking and baking at Oxenhope Church of England Primary School

Here at Oxenhope C of E Primary School we believe that, as part of promoting a healthy lifestyle, it is important to teach children life skills such as cooking and baking. Health and Wellbeing is a key priority within our curriculum, and cooking, in particular, has an important part to play in this. Furthermore, cooking is a cross curricular subject involving literacy skills, numeracy skills, scientific skills and technology skills and enables children to become successful learners, confident individuals, responsible citizens and effective contributors.

The act of preparing and eating food together also fits with our school's nurturing ethos.

Procedure for the preparation, cooking and storage of food and drinks.

- All adults must prepare a risk assessment by at least the day before the activity is due to take place and have the activity agreed by the Senior Leadership Team
- Adults preparing food for the consumption of others must hold an up to date food hygiene certificate – please find an up to date list of these adults in the school office.
- All adults, children or visitors need to inform the school in writing of any known or suspected food allergies or intolerances.
- Should any child or member of staff be unwell, it is advised that they should not participate in the preparation or cooking of food or drink.
- Any person with long hair should tie it back.
- All jewellery should be removed prior to the activity.
- Nail varnish must be removed or gloves worn.
- Hands must be washed thoroughly using hot water, soap and dried using a paper towel.
- Long sleeves must be rolled up, scarves and other accessories (except for religious headwear) removed.
- A clean food use apron must be worn before handling any food.
- It is the responsibility of the adult to wash the aprons thoroughly after every cooking activity
- Blue plasters should be applied to any cuts or burns. More extensive injuries or burns should be covered with vinyl or latex gloves.
- Appropriate footwear should be worn (all laces tied, low heeled and closed in shoes to be worn).
- Wipe up any spillages immediately
- Glass bowls should not be carried or washed by pupils.
- Care should be taken when handling any utensils especially when using and cleaning knives.
- Some pupils will not be permitted to use knives. This will be determined at the head teacher's discretion.

- A maximum of eight children will be cooking at any one time – 6 if Reception stage.
- All surface areas must be cleaned before and after use, using an antibacterial spray.
- Keep all flexes, pan handles and electrical equipment, including the dish washer, out of the reach of children.
- Children must be kept away from the cooker at all times it should only be operated by the adult in charge.
- All participating children must behave in a safe and responsible manner
- Wash all fruit and vegetables thoroughly before preparation for cooking.
- Use the appropriate chopping board for all food preparation. Red for raw meats, green for fruit and vegetables, blue for fish and seafood and yellow for cooked food.
- Once washed, chopping boards should be air dried.
- When mixing food, ensure that the children do not lick the spoons or their fingers.
- Children should only taste food/drinks at the invitation of the adult in charge.
- All raw food should be kept away from cooked food.
- All waste should be disposed of appropriately.
- All food must be suitably wrapped and covered after use to prevent contamination by humans, flies or other insects.
- All utensils and equipment used should be washed appropriately, using the dishwasher or the appropriate concentration of antibacterial washing up liquid.
- All utensils, cooking equipment and storage cupboards must be checked by the responsible adult for cleanliness, wear and tear and to ensure that everything is accounted for.

Our school focuses on the preparation, making and cooking of healthy food as the key experience in learning about the qualities and social importance of food.

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