

Risk assessment

Name of activity, event, and location	Master Chef, Blair Atholl Scout Jamborette, Target Park	Date of risk assessment	27/05/2026	Name of person doing this risk assessment	Jayne Banner
		Date of next review	05/2028		

What could go wrong? What hazard have you identified? What are the risks from it?	Who is at risk?	What are you going to do about it? How are the risks already controlled? What extra controls are needed? How will they be communicated to young people and adults and remain inclusive to all needs?	Review & revise What has changed that needs to be thought about and controlled?
<p>A hazard is something that may cause harm or damage.</p> <p>The risk is the harm that may occur from the hazard.</p>	For example: young people, adult volunteers, visitors	<p>Controls are ways of making the activity safer by removing or reducing the risk.</p> <p>For example, you may use a different piece of equipment or you might change the way you do the activity.</p>	Keep checking throughout the activity in case you need to change what you're doing or even stop the activity. This is a great place to add comments which will be used as part of the review.
<p>For example: Hazard: fire Risk: smoke inhalation or burns</p>	Section Volunteers, Visitors, Young Leaders, Scouts	<p>Smoke: use dry wood, check wind direction, stand people out of smoke direction.</p> <p>Burns: stay a safe distance from fire, place extra wood on carefully, teach Scouts good practice around fires, have a burns first aid kit easily available.</p>	
<p>Hazard- food allergens Risk - Allergic reaction</p>	Adult volunteers & Young people	<ul style="list-style-type: none"> • Check with each group at the beginning of the activity to identify any allergies. • If an allergy is identified remove ingredient and make sure cooking utensils do not come into contact with ingredient • Ensure scout has appropriate medication with them. 	
<p>hazard - stoves/ovens Risk- Burns and scalds</p>	Adult volunteers	<ul style="list-style-type: none"> • Organised movement within marquee with distinct stove/oven areas 	

You can find more information in the Safety checklist for Section Volunteers and at scouts.org.uk/safety

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	& Young people	<ul style="list-style-type: none"> ● Sturdy and robust cooking equipment and tables ● Supervision of use of stoves by staff in particular when lighting ● Provision and use of heat resistant gloves when carrying hot objects ● Hair tied back and appropriate clothing/ footwear ● Risk addressed during health & safety briefings and ongoing monitoring and feedback by adult volunteers 	
hazard- ground level objects risk - Trips and falls	Adult volunteers & Young people	<ul style="list-style-type: none"> ● Organised movement within and out with marquee ● Monitor ground conditions (mud) & contact site services if needs reinforced ● Risk addressed during health & safety briefings and ongoing monitoring and feedback by adult volunteers 	
hazard- knives & other sharp objects Risk- cuts	Adult volunteers & Young people	<ul style="list-style-type: none"> ● Knives stored in separate box when not in use ● Risk addressed during health & safety briefings and ongoing monitoring and feedback by adult volunteers 	
Hazard- Cross contamination Risk - illness	Adult volunteers & Young people	<ul style="list-style-type: none"> ● Separate chopping boards and multiple knives for prevention of cross contamination between meat, dairy, veg and bakery products ● Waste bins provided to prevent food waste accumulation ● Risk addressed during food hygiene briefings and ongoing monitoring and feedback by adult volunteers 	
Hazard- undercooked food Risk- Food poisoning	Adult volunteers & Young people	<ul style="list-style-type: none"> ● Ensuring hot soapy water and rinsing water is available at all times for dishes ● Ensure clothes & product available to clean surfaces at all times ● Enforce hand washing before beginning activity & before eating at end. ● Ensuring that hand washing water is available at all times with antibacterial soap ● All scouts to wear protective aprons during preparation and cooking 	

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		<ul style="list-style-type: none"> ● Cool boxes for any meat & dairy products - returned to QM refrigeration overnight ● Daily checking of food products & removal of any spoilt food ● Risk addressed during food hygiene briefings and ongoing monitoring and feedback by adult volunteers 	
Hazard- Gas Risk - inhalation/leaks	Adult volunteers & Young people	<ul style="list-style-type: none"> ● Check equipment daily ● In well ventilated space ● Ensure adult present when stoves/ovens lit ● Ensure gas off & disconnected at end of activity sessions ● Risk addressed during health and safety briefings and ongoing monitoring and feedback by adult volunteers 	
hazard - hot ambient tem Risk - heat exhaustion	Adult volunteers & Young people	<ul style="list-style-type: none"> ● Monitor weather and if needed drop sides of marquee ● Drinking water available ● Reminder by staff through activity to stay hydrated ● Limit the time the ovens/stoves are in operation ● Risk addressed during health and safety briefings and ongoing monitoring and feedback by adult volunteers 	

Don't forget, as part of your programme planning, you should have contingency activities in reserve just in case you can't do what was planned or you need to stop half way through. Make sure this is shared with those involved, so everyone knows how to respond. You should have risk assessed contingency activities prior to them taking place and communicated key information to those involved as with all activities.

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