

Practical Guide Components	Descriptions and examples (e.g.)
Risk assessment checklist	Checking allergies, intolerances or dietary requirements e.g. nut allergies Hygiene and food handling e.g. hand washing Food safety storage and contamination e.g. clean containers Hot water e.g. scolds Kitchen knives e.g. cuts Graters e.g. grating skin Electric frying pans e.g. burns Trip hazards e.g. frying pan power cord Lifting Injuries e.g. kitchen kit boxes Chemical hazards e.g. detergents Fire/Emergency e.g. fire blanket, extinguisher, exit plan Students e.g. challenging behaviours
Food cost saving tips	Shop at local supermarkets and buy fruits and vegetables from the 'odd bunch'.
Food waste reduction tips	Buy only what you need, shop with a list, freeze leftover food.
Food orders	FEAST practical cold and hot recipe food order list.
Preparation	List of procedures for teachers for: before/during/after sessions.