### Innisfail State College - Hospitality and Industrial Technology

# SAFETY RISKS IN HOSPITALITY / TOURISM / RETAIL



LOW RISK	MEDIUM RISK	HIGH RISK
Use of low risk equipment including non-electrical equipment (e.g. whisks, sifters, measuring cups and any other implement that will not cause injury unless seriously abused).  Those that include dry-heat methods of cookery (e.g. crepe, pastry or cake making. Examples of low-risk cookery equipment are crepe-makers and microwave-convection ovens.	Use of medium-risk equipment which includes electrical appliances, cutting or garnishing tools and any other implement that by virtue of its action or use could cause injury if sufficient training is not provided in its safe operation or if supervision is not given.  Those that include moist-heat methods of cookery, (e.g. steaming and boiling); Examples of mediumrisk cookery equipment are steamers, pressure cookers, cappuccino machines and unearthed appliances, (e.g. toasters).	Use of high-risk equipment (e.g. woks, fry pans) and agents or conditions that promote food contamination and/or chemicals which constitute a hazard.  Those that include activities involving heating fat or oil, (e.g. baking, frying); Examples of high-risk cookery equipment are woks and fry pans.

#### Activities for Hospitality & Tourism classes fall in the Low to High risk classifications.

The above table gives examples of the equipment in each category.

The Faculty Teachers are all experienced in the subject area and have been trained with the equipment utilised.

In order to ensure the safety of students, risk is managed in the kitchen by:

- Appropriate Risk Assessments
- Kitchen rules
- Teacher demonstration on correct use of equipment
- Questioning on safe operating requirements
- Teacher supervision of student safe use of equipment
- Students ask permission to use equipment
- Free access when student is competent
- All students will be required to wear correct PPE at all times in the kitchen

Students who cannot demonstrate that they can follow all kitchen rules, standard operating procedures and safety rules, may be removed from this subject area for safety reasons.

Please discuss the need for safe behaviour with your student.

Damian McAvoy Head of Department Tanya Martin Principal

## Student Acknowledgement and Parental Permission Form

Low to High Risk activities in Hospitality

#### STUDENT ACKNOWLEDGMENT

Student Name:

As a Hospitality/Tourism/Retail student at Innisfail State College, I acknowledge and understand the need for safety regulations and requirements, and agree to follow all instructions given regarding health and safety.

Student Signature:		
PARENT/CARER PERMISSION		
my permission for them to undertake low to h	nigh risk hospitalit quipment safely.	, I have discussed the need for safety with them and egulations and all directions regarding health and safety. I gively activities after they have been given training and instruction I understand that failure to follow safety rules, use Personal emoval of the student from this subject.
to the first practical lesson.		urately provided to your child's Hospitality teacher prior
Does your child present with any of the follow	wing medical cor	nditions?
Medical Condition	Response	Additional Comments
Heart Problems	Yes / No	
Respiratory problems (other than Asthma)	Yes / No	
Asthma	Yes / No	
Epilepsy	Yes / No	
Diabetes	Yes / No	
Allergies to first aid supplies (i.e. latex)	Yes / No	
Allergies to food/s	Yes/ No	Food type/s:
		Reaction:
Please provide any further medical informati	on:	
l understand the need to inform the schoo	l immediately o	f any changes to my student's medical condition.
Parent/Carer Name:		· · · · · · · · · · · · · · · · · · ·
Parent/Carer Signature:		
Date:		