



# Consent and Safety Risks - Food Technology and Hospitality

As part of the activity scope for subjects held in the Technologies - Food, Fibre and Hospitality, Trinity Bay State High School is required to undertake an annual review of the activities' inherent risk to ensure that adequate provisions are in place to support the safety of our students and staff.

In the Applied Technologies Faculty, through activities conducted with their relevant subject course, students will be exposed to a range of Low - High Risk activities to achieve the desired learning outcomes. Throughout the duration of the subject course, students will be supervised by registered Teachers with qualifications in the activity being undertaken (or equivalent demonstrated capability) and with knowledge and skills in teaching the activity.

**For activities relating to the Year 7-12 Food Technology and Hospitality classes, the activities fall into the Low-High risk categories.**

Due to the risk categories attached to the activities undertaken, students are required to demonstrate the ability to follow the safety expectations, conditions and requirements outlined by the supervising Teacher.

Students who are unable to consistently demonstrate the ability to follow the expectations outlined by the supervising Teacher and provided in this consent, may result in being removed from the subject course.



The attached course information provides examples of the activities that will be undertaken, risk category attached to the equipment and expectation of general safety for all students whilst undertaking the subject course.

In order to ensure the safety of the students and staff, the Food Technology and Hospitality risks are managed using:

- Appropriate Risk Assessments
- Kitchen and Cafe Rules training
- Practical demonstrations and assessment
- Questioning on safe operating procedures/requirements
- Teacher supervision of student safe use of equipment

If you wish for your student to participate in the course, please complete the attached consent form and return page 3 to your student's Teacher. Students will not be able to participate in practical activities until the consent has been returned.

For further information about the course, please contact Tracy Shorten on 40375222.

 Anthony Whybird Executive Director	 Tracy Shorten Head of Department - Technologies
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<b>Course Information</b>	<b>Food Technology and Hospitality Kitchens</b> <b>Years 7-12</b>	
<b>Course Supervision</b>	Students will be supervised by a registered Teacher with qualifications in the activity (or equivalent demonstrated capability) and with knowledge and skills in teaching the activity.	
<b>Activities Undertaken and Risk Category</b>	Low 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.
	Medium Risk	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 medium-risk cookery equipment are steamers, pressure cookers, Espresso machines and unearthed appliances, (e.a. toasters).
	High Risk	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.
<b>Expectations and Conditions</b>	General Activity Safety	<ul style="list-style-type: none"> <li>• Sensible and safe behaviour is to be demonstrated at all times in line with the Student Code of Conduct</li> <li>• Students will follow all teacher instructions</li> <li>• Students will follow all safety procedures and correct techniques</li> <li>• Loose clothing and jewellery must be removed, and long hair must be tied back.</li> <li>• Practical spaces must be tidied at the end of the lesson. Students refusing to participate in clean-up may be required to tidy during lunch break or after school.</li> <li>• Students are to use only equipment they have been trained to use by their teacher.</li> <li>• All tools and equipment are to be used correctly at all times, and for its intended purpose.</li> </ul>



		<ul style="list-style-type: none"><li>• Electronic devices (Including head phones) are to be switched off and out of sight.</li><li>• All student bags must be stored in the space provided at the start of the lesson. Lockers are available for electronic equipment.</li></ul>
<b>Appropriate Dress Code</b>	Uniform and PPE	<ul style="list-style-type: none"><li>• Personal Protective equipment (PPE) is to be worn at all times when in the kitchen. This includes strong protective footwear covering the entire foot and aprons.</li><li>• Specific PPE may be required for catering activities (e.g. gloves, hairnets) .</li><li>• <b>Fully enclosed, non-slip leather shoes are recommended for kitchens</b></li></ul>

## Activity risks and insurance

The Department of Education does not have personal accident insurance cover for children/students. If a child/student is injured as a result of an accident or incident while participating in the activity, all costs associated with the injury, including medical costs are the responsibility of the parent/carer. Some incidental medical costs may be covered by Medicare. If the parent/carer has private health insurance, some costs may also be covered by your provider. Any other costs must be covered by the parent/carer. It is up to the parent/carer to decide the type/s and level of private insurance they wish to arrange to cover their child. Please take this into consideration in deciding whether or not to allow the child/student to participate in this activity.

## Student Acknowledgement

As a Food Technology and/or Hospitality student at Trinity Bay State High School, I acknowledge and understand the need to follow all teacher instructions about safety regulations, expectations, conditions and requirements. I understand that failure to follow these instructions may result in me being removed from the subject.

Student Acknowledgement	Name:		Class:	
	Signature:		Date:	



## Parent Consent

By signing this form, I agree to all the following statements:

- I have read all of the information contained in this form in relation to the excursion (including any attached material)
- I am aware that the department does not have personal accident insurance cover for children/students.
- I give consent for the named child/student, \_\_\_\_\_ <insert child's/student's name> to participate in the Food Technology and Hospitality Low-High risk activities in \_\_\_\_ <insert year>.
- In the event of an accident or illness, school staff may obtain or administer any medical assistance or treatment the child/student may reasonably require, including contacting their doctor.
- I accept liability for all reasonable costs incurred by the department in obtaining such medical assistance or treatment (including any transportation costs) and undertake to reimburse the department the full amount of
- those costs.
- I have provided the school with all relevant details of the child/student's medical or physical needs on registration/enrolment and where relevant have updated this information.
- I give consent for child/student contact information to be shared in relation to this excursion in compliance with relevant Queensland Chief Health Officer's Directions.

Parent/ Carer Consent	Name:			
	Phone Number:			
	Email Address:			
	Signature:		Date:	
Emergency Contact information for duration of the course	Name:			
	Phone Number/s:			