



Hemingford Grey
SCHOOL

SHARP IMPLEMENTS (FOOD TECHNOLOGY)

Date policy was last reviewed:	June 2016
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Produced with the advice of Miss Redmond, Advanced Skills Trainer

Includes 'Guidelines for Food Helpers in Primary Schools'

Hemingford Grey Primary School

Food Technology – Sharp Implements Policy

Sharp implements should be stored in the cupboard in the staff room with all cooking equipment.

All KS1 and KS2 children should be taught to use sharp implements, for appropriate activities, under strict supervision.

When finished, the supervising adult should remove the sharp implements from the working area and wash them.

All children should be made aware of the dangers of sharp implements.

Hemingford Grey Primary School

Guidelines for Food Helpers in Primary Schools

1. Checklist

I have been fully informed on:

- Pupils' food profiles
- The food safety and hygiene regulations
- The school's fire procedures
- The **safe** use of equipment
- The school's policy on disposal of 'sharp implements'

2. People preparation

- People with heavy colds or other infections should not work with food
- Jewellery, watches and nail varnish should be removed
- Clean aprons should be worn
- Hair should be covered
- Long hair should be tied back
- Shoes should cover the foot
- Hands should be washed in warm water using soap (anti-bacterial soap is recommended)
- Disposable gloves should be provided to protect skin with a sensitive condition or an open cut
- First Aid box should be available

3. Preparation of work area

Extra care is required when food work is undertaken in a classroom

- Carpet should be covered
- Worktops should be sanitised before use
- Classroom tables should be covered with a 'food' PVC cloth which is sanitised before use – also the aprons
- Identify nearest source of designated drinking water and ensure this is used for food work
- Provide a bin/liner with lid
- Ensure lighting and ventilation is adequate

4. Storage

Food storage

- Fresh food should be bought daily or stored wrapped/covered in a refrigerator
- Dry foods should be stored in a designated safe food area
- Dry food bags should be stored in sealed labelled containers, e.g. ice cream tubs
- Food waste should be wrapped for disposal
- Cooked food should be kept covered and cool (cool box or refrigerator)
- Cooked food should be stored **above** raw foods

Food equipment storage

- Sharp implements (knives, graters, cutters, peelers, etc) should be checked and stored in a cupboard
- Pupils should not have access to sharp implement storage areas

- Equipment and linen should be stored in a dust-free cupboard or lidded container that is washable
- Designated areas/bowls are required for HANDS, DISHES, FOOD
- Food aprons should be non-flammable and washable

Cleaning equipment storage

- All cleaning equipment must be kept scrupulously clean (e.g. dust pan and brush)
- Cleaning agents must be stored away from food
- Pupils should be supervised when handling cleaning agents

5. Supervision during food activities

- Good practice on food safety/hygiene should be paramount throughout
- Instruction in the safe use of all equipment **must** be given
- Appropriate equipment for protection from heat must be used, eg oven gloves, pan stands, etc
- Close supervision must be given when dealing with 'hot' situations, eg ovens, liquids, etc
- 'Clean as you go' strategy should be implemented at all times
- Strict hygiene standards must be observed in all 'tasting' work, eg one spoon/one taster
- When washing sharp implements the items must be held at all times and brushed clean
- Electrical equipment should be switched off and unplugged when work is finished and **always** before cleaning

To be completed by food helpers:

I have read and understood the requirements of this policy in the supervision of food activities with pupils:

Signature of helper Date.....

Signature of teacher responsible

NB Schools not complying with these recommendations will not be meeting statutory regulations