

Use of Kitchens Policy

Introduction

At Child Side School children are part of the daily rhythm of preparing food and being part of the 'story' of food - growing, shopping, cooking, managing risks in the kitchen and cleaning up.

Scope and Application

This policy applies to all employees, parents, children and community members of Child Side School. This policy will be reviewed and amended in accordance with Child Side School Policy on Policies and Policy Guidelines and Procedures Contents Schedule.

The use of the word child/children in this policy refers to students in the context of the school environment.

Related Legislation/Guidelines

- Work Health and Safety Act 2020
- Food Safety Standards (www.foodstandards.gov.au)

Related Policies

- Critical and Emergency Incidents and Crisis Management Policy
- Code of Conduct Policy
- General Duty of Care Policy
- Employee Injury Management Policy
- Guiding Children's Behaviour Policy
- Nutrition, Health and Hygiene Policy
- Risk Management Policy
- Work Health & Safety Policy

Policy Statement

Each General Learning Area (GLA) will have its own food preparation area to ensure that it becomes part of the children's regular curriculum on a daily basis.

Time is allocated daily so that adults and children can work together in regular authentic learning experiences.

Adults work with a small group of children when in the kitchens. Children are not permitted in the kitchen without adult supervision. The level of supervision by adults is dependent on the age and skill level of the children using the kitchen.

Part of the role of the adult in the Kitchen is to 'Strike the right balance between protecting children from harm and allowing them the freedom to develop independence and life skills' (refer to 'Managing Risk in Play Provision: Implementation Guide' David Ball, Tim Gill and Bernard Spiegel).

Eg:

- Alerting children to the hazard of a hot stove or sharp knives
- Modelling how to cut vegetables safely with a sharp knife
- Modelling how to put saucepans on the oven with the handles facing the wall rather than sticking out
- Modelling how to use oven mitts to remove hot trays from the oven
- Modelling and making very obvious how often they need to wash their hands, use colour-coded clothes for cleaning, putting rubbish in the bin, putting food scraps in the chook buckets, keeping away from hot drinks and hot ovens.

Health and hygiene form integral parts of preparing and eating meals together. Children will discuss hygiene and health and have demonstrations as they work preparing meals. All adults including parents, volunteers and prac students helping out and working in the school kitchens are required to follow food safety practices.

Using the kitchens and helping to prepare meals is an essential life skill for all children.

"Knowing about risks and how to manage them is an essential part of growing up. If children and young people are not allowed to explore and learn through playing and taking part in positive activities, they will not learn how to judge risks and manage them for themselves."

Staying Safe: A consultation document (DCSF, 2007b)

Version Management

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