The planning considerations that are common to all curriculum activities can be found in the CARA generic template. These must be considered as well as the activity-specific considerations outlined below.

Activity scope

This guideline relates to student participation in food experimentation that involves the introduction of agents or conditions that may contaminate food, as a curriculum activity.

Mandatory/special requirements

Mandatory requirements must be met for the activity to be conducted. Special requirements are to be considered in the planning and delivery of this activity.

This guideline should be read in conjunction with the Cooking and maintaining a safe kitchen activity guideline.

For science experiments involving food, refer to Science experiment activities activity guideline.

Experiments involving food production that is intended for consumption (e.g. sherbet, ice cream, bread, cheese and wine making) must be conducted in an area, and with implements, that are appropriate for food preparation (i.e. not with laboratory equipment).

Experiments involving preservation of food that may lead to contamination must be conducted in a science laboratory.

Risk Level

- **Medium** risk: Food experimentation activities.
- **High** risk: Any food experimentation activities that introduce agents or conditions that promote food contamination and chemicals which constitute a hazard.

Minimum supervision requirements

**Medium risk level**

- Covered in the Planning Considerations section as outlined in the CARA generic template.

**High risk level**

- Any experiment or activity involving contamination of food is to be controlled and strictly monitored.

Minimum qualifications for supervisors

**Medium risk level**

- An adult with qualifications in Home Economics (or equivalent) and competence (knowledge and skills) in food experimentation and the use of all equipment required for the activity.

**High risk level**

- An adult with qualifications in Home Economics (or equivalent) and competence (knowledge and skills) in food experimentation and contamination, the use of all equipment required for the activity, and in handling chemicals that constitute a hazard.
Minimum requirements for equipment/facilities

Medium risk level

• The location meets all of the requirements for a safe kitchen set out in the Cooking and maintaining a safe kitchen activity guideline (excluding those experiments conducted in science laboratories if relevant).
• Appropriate personal protective equipment (including disposable gloves, aprons and head coverings).
• Ready access to appropriate safety equipment (including fire extinguishers and fire blankets).

In addition to the above, for high risk activities

• A fume cupboard should be available when the presence of toxic gases is a possibility.

Hazards and controls

Medium risk level

<table>
<thead>
<tr>
<th>Hazards</th>
<th>Control measures</th>
</tr>
</thead>
<tbody>
<tr>
<td>Biological material</td>
<td>• Instruct students in principles and procedures for food hygiene and safety.</td>
</tr>
<tr>
<td>Student considerations</td>
<td>• For students with known food allergies, refer to the Anaphylaxis Guidelines for Queensland State Schools and, if relevant, your school’s Anaphylaxis Risk Management Plan.</td>
</tr>
</tbody>
</table>

In addition to the above, for high risk activities

<table>
<thead>
<tr>
<th>Hazards</th>
<th>Control measures</th>
</tr>
</thead>
<tbody>
<tr>
<td>Biological material</td>
<td>• Ensure contaminated food stuffs, other substances, and products are not consumed.</td>
</tr>
<tr>
<td></td>
<td>• Ensure all products are disposed of immediately at the close of the activity (i.e. that no products are removed from the classroom).</td>
</tr>
<tr>
<td>Hazardous chemicals</td>
<td>• Ensure chemicals that are toxic are not used in a food preparation area.</td>
</tr>
<tr>
<td></td>
<td>• Ensure all chemicals required for the decontamination processes are arranged in advance and placed near at hand.</td>
</tr>
</tbody>
</table>

Additional links


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