



Elements Outdoor Learning Cooking (including food hygiene) Policy

Snack time and cooking on a fire is a regular feature of our outdoor learning sessions. Everything from having bread sticks or marshmallows, fruit snacks or hot chocolate, staff to apply food hygiene controls in line with Food Standards Agency guidance and good practice.

This will include:

- When possible, staff acquire the Outdoor Food hygiene qualification.
- Food/ingredients will be stored at correct temperatures prior to the session and checked to ensure they are in-date and not subject to contamination by pests, mould etc. A cool box will be used to transport and store any ingredients requiring refrigeration prior to use at the site.
- Raw meat and fish should be stored cold separately from cooked meats, cereals, dairy products etc.
- All cooking utensils, crockery etc. will be checked to ensure they are clean before use.
- Use separate chopping boards & utensils in preparing vegetables and meat free products.
- All hair will be tied back, and loose clothing secured prior to cooking on a campfire.
- Prior to any eating of snacks or meals all participants required to wash their hands using the washing facilities set up.
- Serve food and drink at a temperature and consistency that is safe and suitable for consumption.
- All medical records must be checked to ensure that no food item or ingredient is given to a child or adult with an allergy to it.
- Cooked food will not be re-heated.
- Waste food will be disposed of promptly.