



## Dunnottar Nursery

### Baking Procedures

*Children have the right to good quality health care – the best health care possible – to safe drinking water, nutritious food, a clean and safe environment, and information to help them stay healthy. Rich countries should help poorer countries achieve this. (United Nations Conventions on the Rights of the Child - Article 24: Health and health services)*

These are the procedures which we follow:

- Adult will clean the surface with hot soapy water followed by antibacterial spray. No children in kitchen area when this is occurring.
- Two children help to bake. A rota is kept to ensure that everyone is given the opportunity to bake. Some other children may choose to watch the activity.
- Adult and children will tie back their own long hair and put on aprons and wash their hands.
- Children will help the adult collect the equipment needed for the baking activity.
- Adult discusses the recipe, what is being made and highlights any risks involved e.g. sharp knives.
- Maths work and discussion should take place throughout the process.
- If the cooker or microwave is being used ALL the children are warned of the danger and asked to avoid that area.
- Adults will put items into the oven or on the cooker.
- When the items are ready they are placed on a wire rack on the worktop away from the children.
- Adults are aware of the temperature requirements that food has to reach. A food probe is stored in the cupboard for taking temperature if appropriate.
- Adults will clean and switch off cooker or microwave.
- Bowls and utensils are either washed or placed in the dishwasher.
- Surfaces and children's aprons are cleaned with hot soapy water. Once the children have left the kitchen area the adult cleans the surfaces with antibacterial spray.

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