

Ginger Bread House Decorating - Risk Assessment

Allergies / Reactions

Hazards: Allergic reactions from ingredients cross-contamination between ingredients,

Who's at risk: Participants and host.

Controls:

- Ask for allergies/dietary requirements in advance and re-check at the start.
- Clearly label ingredients (including "may contain" where relevant) and keep allergens separate.
- Use separate serving spoons for each topping/icing; no double-dipping.
- Encourage handwashing/sanitising before starting and after handling shared items.

Residual risk: Low-Medium.

Cuts

Hazards: Cuts from sharp gingerbread edges, snapped biscuit pieces, scissors used for piping bags,

Who's at risk: Participants and host.

Controls:

- Demonstrate safe handling: snap pieces away from the body and keep fingers clear.
- Use scissors for piping bags at the host station (or supervise closely).

Residual risk: Low.

Slips, Trips and Falls

Hazards: Slips/trips from bags/coats, dropped sweets, icing/royal icing on the floor

Who's at risk: Participants, host, venue staff.

Controls:

- Set a bag/coat zone away from the work area; keep aisles clear.
- Keep decorations in bowls; no loose sweets on tables/floor.
- Wipe spills immediately; keep kitchen roll/wipes to hand.
- Do a quick floor scan mid-session and before pack-down.

Residual risk: Low-Medium.

Food Hygiene

Hazards: Food hygiene issues (unclean hands, shared tools, contamination from surfaces),

Who's at risk: Participants and host.

Controls:

- Hand sanitiser/handwashing encouraged on arrival and before eating.
- Use clean, sanitised surfaces and table coverings; clean tools before use.
- Use disposable piping bags where possible; don't share used bags between participants.
- Keep ingredients covered until needed; minimise time left open.

Residual risk: Low.

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Injury

Hazards: Injury from hammer use during "smash and share" (impact injuries to fingers/hands, fragments flying into eyes/face).

Who's at risk: Participants and host.

Controls:

- Host-led safety brief before hammering; one person hammers at a time.
- Use small, lightweight hammers only; inspect for damage before use.
- Set up a dedicated "smash zone" on a sturdy surface away from walkways.
- Place the gingerbread house inside a strong bag/box/tray with a cover to contain fragments.
- Require eye protection if available (or at minimum: everyone steps back)
- Host supervises closely and controls the hammers (hand out/collect back; count in/out).

Residual risk: Low-Medium.

Manual Handling

Hazards: Strains/sprains from lifting stock and equipment.

Who's at risk: Host/instructor primarily.

Controls:

- Use wheeled bags/trolleys where possible; split loads into smaller boxes.
- Use correct lifting technique; ask venue staff for help with heavy items.
- Allow enough setup time to avoid rushing.

Residual risk: Low.

Table Protection

Hazards: Icing drips, staining tables/floors; water damage; icing on soft furnishings.

Who's at risk: Venue (property), host (liability), participants (personal items).

Controls:

- Use table coverings and/or disposable mats; keep wipes handy.
- Set up a controlled "icing" area; lids on when not in use.
- Brief participants to keep personal items off the table edges; provide a side table for coats/bags.

Residual risk: Low.

Behavioral Risks

Hazards: Breakages, spills, injuries if participants are careless (especially with glassware).

Who's at risk: Everyone.

Controls:

- Clear start-of-session briefing; host has authority to pause/stop activity.
- If alcohol is present, keep glass items controlled.
- Maintain appropriate supervision ratio for group size.

Residual risk: Medium (depends on group).