



Core Creative Education CIC

Cooking Procedure (Indoor & Outdoor Cooking)

◆ 1. Preparation of Food



Use a ventilated space

- Kitchen (doors/windows open)
- Cabin (door open)
- Outdoors preferred



Clean all work surfaces before use

Check for any food allergies, intolerances or dietary requirements before preparing or serving food.



Wear clean clothing & aprons

Staff or students who are unwell with vomiting or diarrhoea must not prepare food until they have been symptom-free for at least 48 hours.



Wash hands with warm water + soap for 20s:

- Before & after handling food
- After toilet use
- After touching bins or waste
- After touching doors, switches, phones, or shared equipment
- After entering from outside
- After touching face / sneezing / coughing

 Dry hands with paper towels only – no damp hands when handling food.

 **Use coloured chopping boards & knives for distancing**

 **Prepare food outdoors on picnic tables when possible (with clean plastic covers)**

2. Cooking Food

 Maximum ratio: 1 staff : 2 students

↔ Be mindful of physical proximity at all times

During campfire or outdoor cooking, students must remain under direct supervision and maintain a safe distance from fires, stoves or hot cooking equipment unless actively participating under staff instruction.

3. Eating Food

 All plates, mugs & cutlery must be:

- From the Cabin kitchen
- Cleaned in the dishwasher beforehand

 Staff serve food onto clean plates/cutlery

 Students collect food and eat in their own space

 Eat outdoors whenever possible

4. Clearing Up

 Rinse & place in dishwasher:

- Cutlery
- Plates

- Pans



Wipe down all surfaces



Wash hands again (20s, warm water + soap)



Nothing left on kitchen sides – all items in dishwasher



Safe • Clean • Respectful

Signed: Alasdair Green (Education manager)



Updated: 15/7/26