



## 8. Lets explore what you know about kitchen safety

### What to do - Students

1. Think about you kitchen at home and some of the hazards that could cause:
  - Burns
  - Scolds
  - Electric Shock
  - Poisoning
  - Slips Or Trips
  - Cuts
2. Write down the hazards and next to each write some things you can do to make them safer.

### Teacher tips

**Curriculum Framework: This activity links to CF outcomes:**

The Arts	
English	
Health and Physical Education	1, 2, 4
LOTE	
Mathematics	
Society and Environment	2
Science	1, 4, 8
Technology and Enterprise	

**Conducting the activity:** This activity is designed as either a small group or individual task.

**Class discussion:** Ask students to think about their own kitchen at home. Discuss the hazard types so they are able to identify hazards of each type. You may need to provide some examples.

Discuss what they may need to change in their own kitchens and direct students to draw up a table of hazards, risks and changes.

**Expanding the activity:** The whole class could collate all responses into one table of what they would change to make a very safe kitchen. The table could be printed in the school newsletter.