

I might get burnt on hot pans



Aims and objectives

Recognise how young children copy behaviour of those around them, and how a child may reach at saucepans on the cooker.

Activity/Session

Parents/carers discuss experiences of managing burn and scald risks in the kitchen whilst cooking.

Outcomes

Learners to be able to:
Understand the burn and scald hazards in the kitchen. Consider reduction and prevention ideas.

Session notes

How might a child get burnt by hot pans?

- Using the rings at the front of the cooker means children are more likely to be able to reach saucepans.
- Leaving pan handles sticking out or kettle flexes dangling over the side means children are more likely to be attracted to them and able to get hold of them.
- Leaving children alone in the kitchen when you are cooking can make it more likely for them to get burnt.

What can you do to stop this kind of accident from happening?

- Use the back rings of the cooker whenever possible.
- Turn pan handles into the back of the cooker.
- Use a kettle with a short flex and always keep it at the back of the worktop.
- Consider using a safety gate on the kitchen door to keep children out when you are cooking.
- Do not leave children alone in the kitchen when you have food cooking.

How else may a child be burnt in the kitchen?

- If they put their hand on the top of the hot oven hob. They don't know to pull their hand away from heat so they can be badly burnt.

Surprising facts

- Children love to be helpful and copy the adults around them.
- Helping in the kitchen is a favourite pastime for many children.
- Children may have some understanding of safety rules like 'hot, don't touch' but they will not always be able to follow the rule or remember when they are distracted or excited.
- Children's skin is thinner than adults so they burn easily.
- Children do not have a natural reflex to move their hand away from something that is burning them, so can be badly burnt.