The below activities to be inserted into the main risk assessment depending on their involvement in the event.

ACTIVITY SPECIFIC	RISK				CONTROLS	
Faculty of Agriculture and Environment – Analyse Chocolate	This workshop involves the consumption of chocolate. Chocolate contains dairy, traces of nuts, soy and sometimes gluten. Participants may have an allergy to any of these products which can cause varying degrees of allergic reactions.	P	H	H	• Participants (and staff) will be asked whether they have allergies to several ingredients before starting the workshop and will be briefed on the food components. An age range for non-supervised participants is also set (only high school students). • Signage will be displayed to explain the food components of the workshop. • Should any students have an allergy, there will be an alternative food available (apples) to conduct the activities. • People who indicate severe allergies (i.e. cannot be in the same physical space as the allergen) to be removed from the activity and allocated another activity at the time. This is to be done prior to walking to the activity location. • Through the online registration system the activity is advertised as containing food that may cause allergic reaction for certain people.	M
Faculty of Chemistry	Use of various chemicals and glassware – breakages and misuse of chemicals by students cause injury	U	M	M	• Students to be inducted into the space and advised of safe working methods within the laboratory • Students supervised by university faculty staff and ambassadors • MSDS sheets available for chemical use	L
Psychology	Triggering of unpleasant memories and cause emotional stress.	P	L	L	• Students offered reassurance through the process • Students able to opt out of the activity at any point if they feel uneasy/uncomfortable • Teachers to be mindful of students reactions and alert student ambassador if any concerns with the session content	L
Young Scientists Australia – Kitchen Science	Getting food substance (e.g. citric acid) into student's eye or consumed in excessive amounts	P	L	L	• Students to be closely supervised at all times and advised of the risks involved • First aid station located near to the station so eyes can be washed out as needed • Only small amounts of sherbet made thereby limiting over consumption • Standard household products used – corn flour, bicarbonate soda, jelly crystals • Students will be asked to identify any food allergies, and the	L

					activity will work around those to ensure student safety at all times.	
Making Ice Cream using Liquid Nitrogen	Ice burns using Liquid Nitrogen	P	M	H	• Only small amount of liquid nitrogen coming onto site and managed by trained USYD staff and science students • Students to be briefed on the safety and the area to have designated ambassadors to maintain safe distance from demonstrations • Demonstration area to be roped off and students kept a safe distance from the demonstration • First Aid located onsite and advised of activity area for immediate action as needed.	M
Sydney Institute of Marine Sciences – Dissecting fish Faculty of Architecture, Design and Planning – The Great Spaghetti and Marshmallow Challenge	Student can cut themselves with scissors	P	M	M	• Clear instructions, demonstrations and supervision will guide students through dissection. • Students wear plastic gloves providing additional barrier of protection.	L
Faculty of Science / School of Molecular Bioscience – Microbes in the Lab: Friend or Foe	Live microbes on agar plates posing risk to human health	P	M	M	• All live microbial cultures used are non-pathogens (risk group 1). These are : Micrococcus luteus, Penicillium notatum, Serratia marcescens, Escherichia coli (K12 strain), Saccharomyces cerevisiae. • The GMO microbes are strains of E.coli K12 carrying non-conjugative plasmids encoding antibiotic resistance (chloramphenicol) and fluorescent proteins from corals and jellyfish. These GMOs do not pose a human health risk, and are risk group 1 microbes. • All live microbial cultures will be double-contained (sealed with Parafilm, then enclosed in sealed zip lock bags), and these containers will not be opened at any time. Neither the USyd students nor the school students will be allowed to manipulate the cultures directly, only look at them. • All handling of the sealed microbial cultures ("handling" = limited to only picking up the double-contained plates and looking at them) will be done under close supervision of the USyd students.	L

					• All school students will be provided with lab coats as standard personal protective equipment (PPE) for working in this lab environment • USyd students acting as demonstrators for this activity have been thoroughly trained in lab safety, especially in safe handling of microorganisms (including GMOs). All the student demonstrators have read, understood, and signed off on Standard Operating Procedures for these tasks. • All microbial cultures will be returned to the Coleman lab at USyd for destruction by autoclaving after the activity is completed	
Faculty of Science / School of Molecular Bioscience – Microbes in the Lab: Friend or Foe	There is a very small risk of the glass slides breaking, leading to possible broken glass injuries	P	M	M	• Microscopy requires manipulation of fixed and heat-killed specimens of bacteria and fungi on glass slides. There is a very small risk of the glass slides breaking, leading to possible broken glass injuries, this will be managed by not letting the school students handle the slides directly (they are only allowed to adjust the focus on the microscopes), and by warning the group at the start of the session to immediately alert the class coordinator (Dr. Coleman/instructor) in the event of any slide breakage. The USyd demonstrators have also been informed of this possible risk, and how to respond (stay calm, ensure school students don't touch the broken glass, isolate that particular microscope from activities, put on gloves to carefully clean up the broken glass) • All microbial cultures for microscopy will be heat-killed, and thus pose no biological hazard • All microscopes have been annually electrically tested and tagged, according to USyd guidelines, and are known to be in good condition and pose no electrical hazard.	L
Faculty of Engineering and Information Technologies (Engineers Without Borders) – Prosthetic Leg workshop	Injury to leg when testing self-built prosthetic leg	P	M	M	• Students only walk a short distance on leg • Students advised to stop walking/testing apparatus if feel any discomfort or pain	L
Sydney College of the Arts – Drawing with Wax and Ink	Tripping Ingestion of dirty water Ink in eyes	P	M	M	• Ensure students don't rush or run. • Students informed to be mindful of how they interact with the mediums so they do not put themselves at risk. • Ensure students avoid putting ink near or around their eyes.	L

Nursing – Hands on Health	Triggering of unpleasant memories and cause stress. Possible to lead to a fainting episode.	P	L	L	• Students offered reassurance • Students able to opt out of the activity at any point if they feel uneasy • Affected students will be taken to a place of safety and accompanied by a student ambassador, a member of the lab staff or a Compass rep until the tour has been completed.	L
Sydney School of Public Health - You Are What You Eat	Burning of hands in preparation of food	P	M	M	• Students will use warm water to soak their rice paper sheets, and will not handle hot/boiling water.	L
Sydney School of Public Health - You Are What You Eat	Handling of food and illness arising from poor food handling	P	M	M	• Students have access to hand sanitizer and/or hand washing • Students will be asked to identify any food allergies, and the activity will work around those to ensure student safety at all times.	L
Sydney School of Public Health - You Are What You Eat	Food allergies: students will identify food allergies prior to attending workshop and presenters will be aware of these.				• Students will identify food allergies prior to attending workshop and presenters will be aware of these. • Students who have food allergies and on the day cannot participate can select alternate session as needed. • Through the online registration system the activity is advertised as containing food that may cause allergic reaction for certain people.	
Young Scientists Australia – Kitchen Science	Getting food substance (e.g. citric acid) into student's eye or consumed in excessive amounts	P	L	L	• Students to be closely supervised at all times and advised of the risks involved • First aid station located near to the station so eyes can be washed out as needed • Only small amounts of sherbet made thereby limiting over consumption • Students will be asked to identify any food allergies, and the activity will work around those to ensure student safety at all times.	L
Faculty of Dentistry - Pouring models in preparation for mouth guards	Participants clothing soiled and not able to clean on site	P	I	L	• Aprons and gloves will be provided for the students to wear to prevent clothes being • Masks provided to minimise breathing in the fine plaster powder. • Students briefed at the beginning of session about possible mess during the activity and can chose to withdraw from	L

					participation if needed.	
Faculty of Dentistry - Pouring models in preparation for mouth guards	Participant inhale plaster powder causing medical reaction/ severe coughing	P	Min	L	• Masks provided to minimise breathing in the fine plaster powder. • Students briefed at the beginning of session about possible mess during the activity and can chose to withdraw from participation if needed.	L