

Risk Assessment: Wild Camp Cooking

Reviewed: August 2020

Next Review Date: August 2021

Assessment undertaken by: Chris Martlew, Senior Instructor

L = LOW M = MEDIUM H = HIGH

Hazards	Effects	Who is effected	Risk		Methods to Avoid/Reduce Risk
			Likelihood	Consequences	
Wild Camp Cooking					Wild Camp Cooking
Walking into obstructions	Bumps, cuts, abrasion, concussion, compression	Individual	H	M	Clear safety brief to be given by instructor Entry and exit points made clear to group by instructor Pre-use check to ensure the route is clear Benches/obstacles pointed out and physically highlighted
Slips trips and falls	Abrasion, stings, grazes	All	H	L	Clear safety brief to be given by instructor Pre-use check to ensure the route is clear Good group control and management by instructor Regular grounds maintenance to keep route clear
Stinging nettles and thistles	Irritation, reaction, infection, anaphylactic shock	All	H	L	Pre-use check to ensure the route is clear Regular grounds maintenance to keep route clear Group management by instructor Suitable clothing to be worn
Fire spread	Panic, intoxication, burns, death	All	L	H	Water and fire blanket on session Fire managed by instructor at all times Group managed by instructor at all times Clear safety brief given by instructor

Hazards	Effects	Who is effected	Risk		Methods to Avoid/Reduce Risk
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Wild Camp Cooking					Wild Camp Cooking
Burns	Burns	Individual	M	H	Group and fire to be managed by instructor at all times Burn kit on session at all times (inside instructors first aid kit) Glove to be handy for moving Billy cans from the fire Fuelling fire to be managed by instructor Movement around fire to be managed and supervised by instructor
Falling into the river	Shock, panic, drowning, death	Individual	L	M	Group managed by the instructor
Poisoning or sickness from eating contaminated food.	Sickness	ALL	L	M	Food prepared to Kitchen hygiene standards at the centre. Proper food hygiene standard followed. Clean equipment used Appropriate wood used for dough sticks to avoid contamination. Group encouraged to keep their hands clean and to wash them before eating if dirty.
Scolding	Scolding	Individual	M	H	Instructor to make sure that the children stay away from any pans hanging over the fire. Instructor to handle any hot liquids. Instructor to warn children about any hot liquids Instructor to make sure any nettle tea or hot drinks are not too hot as to cause injury before the cup is passed to the individual. Only solid green bushcraft plastic cups to be used with nettle tea or hot drinks. The Instructor to monitor children when handling warm liquids.