**RISK ASSESSMENT – BUSHCRAFT / SURVIVAL SKILLS**

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| **REQUIRED INSTRUCTOR COMPETENCE** | * IN HOUSE TRAINING PROGRAMME |
| **RATIOS** | * 1:15 * RATIONS SHOULD BE REDUCED TO MEET THE NEEDS OF PARTICIPANTS WHERE APPROPRIATE – E.G BEHAVIOURAL / DISABILITY |

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| **IDENTIFIED HAZARDS** | **WHO IS AT RISK ?** | | **EXAMPLE CAUSES** | **CONTROL MEASURES** |
| **PERSONAL INJURY** | INSTRUCTORS & ALL PARTICIPANTS / GROUP LEADERS | | * USING TOOLS INCORRECTLY * BLUNT TOOLS * POOR BEHAVIOUR * POOR INSTRUCTION & MONITORING | * INSTRUCTION TO BE PROVIDED, INCLUDING HEALTH AND SAFETY BRIEFING * ONGOING SUPERVISION * TOOLS ONLY GIVEN TO PARTICIPANTS WHO CAN BEHAVE SENSIBILY * NO RUNNING IN PROXIMITY OF SESSION * WHEN NOT IN USE KNIFE TO STAY IN ITS CASE * WHEN NOT IN USE SAW TO BE FOLDED IN CLOSED POSITION * TOOLS TO BE CARRIED IN THEIR CASES |
| **FIRES OUT OF CONTROL & PERSONAL BURNS** | INSTRUCTOR, PARTICIPANTS/GROUP LEADERS AND PUBLIC | | * MAKING FIRES IN APPROPRIATE LOCATIONS * MAKING FIRES DURING SUSTAINED PERIODS OF DRY WEATHER * POOR BEHAVIOUR * POOR INSTRUCTION & MONITORING | * INSTRUCTION TO BE PROVIDED, INCLUDING HEALTH AND SAFETY BRIEFING * ONGOING SUPERVISION * FIRES MUST ONLY BE LIT AT AREAS WHERE PERMISSION HAS BEEN GRANTED * AN APPROPRIATE MEANS OF EXTINGUISHING A FIRE SHOULD BE PRESENT * EXTRA CARE MUST BE TAKEN WHEN LIGHTING FIRES DURING SUSTAINED PERIODS OF DRY WEATHER * NOTIFY FIRE BRIGAGED (IF REQUIRED) |
| **FOOD POISONING – CROSS CONTAMINATION** | INSTRUCTORS, PARTICIPANTS AND GROUP LEADERS | * KNIVES AND CHOPPING BOARDS USED FOR DIFFERENT PURPOSES * UNWASHED HANDS | | * CLEARLY MARKED CHOPPING BOARDS AND KNIVES FOR DIFFERENT TASKS * INSTRUCTORS TO PROVIDE BRIEFING ON FOOD HYGIENE * HANDS MUST BE WASHED REGULARLY IN HOT, SOAPY WATER * FOOD MUST BE BROUGHT TO A SAFE TEMPERATURE * ALL FOOD PREPARATION EQUIPMENT TO BE SCRUBBED IN HOT SOAPY WATER |
| **FOOD POISONING – POOR COOKING** | INSTRUCTORS, PARTICIPANTS, GROUP LEADERS | * MEAT AND FISH UNDERCOOKED * INAPPROPRIATE PRODUCE SELECTED FOR COOKING * INDIVIDUAL ALLERGIES | | * A THOROUGH COOKING BRIEFING MUST BE DELIVERED BY THE INSTRUCTOR * FOOD SHOULD BE INSPECTED BEFORE BEING EATEN * INSTRUCTOR OBSERVATION OF GROUP IS ESSENTIAL * INSTRUCTOR MUST MAKE THEMSELVES AWARE OF SPECIAL DIETARY NEEDS BEFORE COOKING |
| **FOOD POISOING – INFECTED FOOD** | INSTRUCTORS, PARTICIPANTS AND GROUP LEADERS | * INAPPROPRIATE STORAGE OF MEAT AND FISH | | * MEAT AND FISH ARE TO BE PURCHASED / DEFROSTED SHORTLY BEFORE SESSION * PRODUCE SHOULD BE KEPT IN A COOL ROOM OR FRIDGE AWAY FROM DIRECT SUNLIGHT AND INSECTS * FOOD MUST BE BROUGH TO A SAFE TEMPERATURE |

**NB – THIS RISK ASSESSMENT IN NO WAY NEGATES THE NEED FOR CONTINUAL DYNAMIC RISK ASSESSMENT**