**RISK ASSESSMENT – BUSHCRAFT / SURVIVAL SKILLS**

|  |  |
| --- | --- |
| **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
 |

|  |  |  |  |
| --- | --- | --- | --- |
| **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**