

RISK ASSESSMENT – BUSHCRAFT / SURVIVAL SKILLS

REQUIRED INSTRUCTOR COMPETENCE	• IN HOUSE TRAINING PROGRAMME
RATIOS	• 1:15 • RATIOS 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 SENSIBLY • 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 BRIGADE (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 POISONING – 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 BROUGHT TO A SAFE TEMPERATURE

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