

Risk Assessment – Bushcraft Fundamental & Advanced

Updated - 14.02.18

Required Instructor Competence	<ul style="list-style-type: none"> • Land & Wave In-house Training Programme or national equivalent • First Aid Certificate
Ratios	<ul style="list-style-type: none"> • 1:15 • Ratios should be reduced to meet the needs of participants where appropriate - e.g. behavioural issues.

Identified Hazards	Who is at risk?	Example Causes	Control Measures
Personal Injury	Instructors & All Participants/Group Leaders	<ul style="list-style-type: none"> • Using tools incorrectly • Blunt tools • Poor behaviour • Poor instruction & monitoring 	<ul style="list-style-type: none"> • 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	<ul style="list-style-type: none"> • Making fires in inappropriate locations • Making fires during sustained periods of dry weather. • Poor behaviour • Poor instruction & monitoring 	<ul style="list-style-type: none"> • 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)

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Food Poisoning – Cross Contamination	Instructors, participants and group leaders	<ul style="list-style-type: none"> Knives and chopping boards used for different purposes Unwashed hands 	<ul style="list-style-type: none"> 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 and group leaders	<ul style="list-style-type: none"> Meat and fish undercooked Inappropriate produce selected for cooking Individual allergies 	<ul style="list-style-type: none"> 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	<ul style="list-style-type: none"> Inappropriate storage of meat and fish 	<ul style="list-style-type: none"> Meat and fish are to purchased / defrosted shortly before the 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

N.B. This Risk Assessment in no way negates the need for continual dynamic risk assessment