

Risk assessment and Management 2024	Bushcraft
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<p>Description.</p> <p>Bushcraft is about thriving in the natural environment, and the acquisition of the skills and knowledge to do so.</p> <p>Bushcraft skills include <u>firecraft</u>, <u>tracking</u>, <u>hunting</u>, <u>fishing</u>, shelter-building, navigation by natural means, the use of tools such as knives and axes, <u>foraging</u>, water sourcing, hand-<u>carving</u> wood, container construction from natural materials, and rope and <u>twine</u>-making, among others</p>		
<p>Managing Risk Statement. Supervisors will hold the appropriate qualification for this activity (see Minimum Qualifications document). The quality and safety of sessions will be regularly reviewed with any outcomes being fed into the RA and policies. Inherent within this activity is the possibility of getting wet, tired and exposed to ambient weather conditions (see Weather Policy)</p>		
<p>Benefits. Adventure Activities provide a range of benefits (see Adventure policy)</p>		
The Hazard, what is causing a risk?	Who might be affected	How we manage the risk
<p>Cuts from bladed tools</p> <ul style="list-style-type: none"> Using tools incorrectly Blunt tools Poor behaviour Poor instruction & monitoring 	<p>All</p> <p>Instruction to be provided, including health and safety briefing</p> <p>Ongoing supervision</p> <p>Tools only given to participants who can behave sensibly</p> <p>When not in use knife to stay in its case</p> <p>When not in use saw to be folded in closed position</p> <p>Tools to be carried in their cases</p>	<p>Instruction to be provided, including health and safety briefing</p> <p>Ongoing supervision</p> <p>Tools only given to participants who can behave sensibly</p> <p>When not in use knife to stay in its case</p> <p>When not in use saw to be folded in closed position</p> <p>Tools to be carried in their cases</p>
<p>Slips trips falls</p>	<p>all</p>	<p>No running during the session</p> <p>Obvious trip hazards identified during the initial briefing</p>
<p>Burns</p> <ul style="list-style-type: none"> Making fires during sustained periods of dry weather . Poor behaviour 	<p>all</p>	<p>Ongoing Supervision</p> <p>Fires must only be lit in areas where permission has been granted.</p>

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Signed By: <i>Bryn Beach</i>	Review on: Jan 2025
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<ul style="list-style-type: none"> Poor instruction & monitoring 		<p>An appropriate means of extinguishing a fire should be present Extra care must be taken when lighting fires during sustained periods of dry weather.</p>
<p>Food poisoning – cross contamination</p> <ul style="list-style-type: none"> Knives and chopping boards used for different purposes Unwashed hands 	all	<p>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</p>
<p>Food poisoning – poor cooking</p> <ul style="list-style-type: none"> Meat and fish undercooked Inappropriate produce selected for cooking Individual allergies 	all	<p>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</p>
<p>Food poisoning – infected food</p> <ul style="list-style-type: none"> Inappropriate storage of meat and fish 	<p>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</p>	<p>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</p>
Specific assessments		

Operating Procedures

Before

- Check medical / consent forms.
- Instructor to be familiar with activity RA – specifically any site specific notes.
- Check the weather forecast – does your plan still work.
- Check if there any venue restrictions
- Instructor to ensure correct kit is available for the venue / group.

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- Instructor to inspect all kit to ensure it is usable.
- If residential course ensure the group know where to go / park etc.

During

- Clear briefing to highlight risks, safety measures and expectations.
- Any assistants / staff to briefed on their role.
- Session delivered within instructors NGB remit / inhouse training / experience and accounting for the weather / group ability.

After

- Return kit.
- Inform SAC of any damages or loss.
- Inform manager of any issues with group / venue to assist with planning for future.

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