

<i>Risk Assessment – Bushcraft</i>			
Hazard	People Harmed	Risk Control	Further Action
General participation – The area used may be uneven leading to slips, trips and falls. There may be stinging, thorny or irritant vegetation, and the safety of participants may be affected by their attitudes and behavior	Participants, staff	Ensure participants wear appropriate clothing and footwear which is suitable for the expected terrain and conditions (flat or low-heeled shoes, long trousers, waterproofs, sun hats, water bottles, etc.) Make best use of space. Allow sufficient room for participants in each of their tasks Select tasks appropriate to the abilities of the group. Some bushcraft activities can be dangerous if not treated with respect. Stop any activity that you think is not being taken seriously	Close supervision and monitoring
Fire lighting – causing burns, abrasions, smoke inhalation or wider fire spread	Participants, staff	Accelerants such as petrol, methylated spirits or paraffin must NOT be used. Make sure all participants with long hair is tied back out of the way. Tell participants to blow gently on their ember and place it in their fire pit as soon as they see a flame. Don't hold on to it for too long. Tell participants not to get too close to their fire if there is lots of smoke Do not feed fires with green/fresh materials; this will increase the amount of smoke Keep the areas around fire pits clear of flammable materials to avoid fires spreading. Do not allow fires to become too large. Secure all fire lighting equipment at the end of the activity.	Close supervision and monitoring

<p>Tool use – knives, saws and other edged tools causing cuts, grazes or punctures</p>	<p>Participants, staff</p>	<p>The instructor can supervise a maximum of 8 knife users at a time. Any assisting adult should be used to supervise other students during this time. Arrange participants in a horseshoe shape so you can see everyone easily and no-one is behind you. Only introduce tool use if it is safe based on the behaviour and ability of the group. Keep tools in a secure place (e.g. locked storage box) until YOU are ready to introduce them. Count out and count in all knives. DO NOT finish an activity until all have been accounted for. Supervise knife use very carefully. Stop and correct any action you consider unsafe immediately. Explain the danger areas of knives each time you use them, (blades AND points). Ensure knives are passed handle first, and are sheathed and placed on the ground when not in use. Demonstrate and explain safe knife use, Space participants to be at least an arm length apart Explain the STOP command which means stop immediately and place the knife on the floor. Items made on bushcraft sessions may be hazardous (e.g. sharpened sticks). Judge carefully whether group members should be allowed to produce or keep items that could cause injury.</p>	<p>Close monitoring and supervision if any unsafe behaviours stop activity immediately</p>
<p>Shelter building – cuts, splinters, scratches and handling injuries arising from moving and assembling wooden structures</p>	<p>Participants, staff</p>	<p>Supervise shelter building and intervene if designs/standards are inadequate or unsafe. Explain safe handling rules when moving logs which can be heavy and may need more than one person to move. Tell participants to be careful of who is around them when moving logs, and give each other space Do not allow anyone inside shelters if the instructor considers unsafe and until the instructor has checked it is safe to go in.</p>	<p>Close supervision and monitoring</p>

Hazard	People Harmed	Risk Control	Further Action
Food and Foraging – possible poisoning, irritation or intolerance to natural foods, leaves, berries, fungi, etc.	Participants Staff	ONLY collect foods from pre-agreed places that are known to be safe. ONLY eat leaves, berries etc. that appear healthy. Avoid wilted, discoloured or dead plants. DO NOT allow participants to eat foods that you do not recognize. DO NOT eat anything if you are not sure what it is. ONLY drink filtered water if it is fresh from the filter and has been examined for colour, clarity and odour.	Close monitoring and supervision
Cordage – stings, cuts, grazes from collecting and stripping nettles, grasses, etc	Participants, staff	Gloves should be provided for those who wish to use them	Close monitoring and supervision
Cooking – Burns and scalds from fires, hot water, cooking pots and hot food	Participants, staff	Follow food hygiene rules at all times. Hands must be clean, food must be cooked thoroughly and contamination during cooking must be avoided. Only allow participants to cook if you are sure their behaviour is safe. Only allow cooking once the fire has stabilized. Cook over embers rather than flames. Position participants so you can see them all while they are cooking. When serving hot liquids (e.g. nettle tea), bring the cups to the kettle, not the other way round. Pour into cups placed on the ground, not held by participants. Use gloves when removing pan lids; they will be very hot. Warn participants that food will be hot.	Close monitoring and supervision