

Reviewed Date	22/03/2024		
Next Review Date	23/03/2025		
Manager Name	Paul Taylor / Phil Harris		
T/A(Name & Date)	N/A		
General Information	This risk assessment considers both fundamental bushcraft - I.e. day in the woods - and more advanced sessions such as the Ultimate Stag packages and NCFE Level courses		
Instructor Competence	Day in the Woods - NCFE Level 2 Instructor or equivalent Ultimate Stag Package - L&W Statement of Competence		
Ratios & Remits	1:15		
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 Trips and Falls Injuries from vegetation 	 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 If instructors wish to use Axes they must provide their own and ensure its fit for use, or use one supplied by Land and Wave. Only instructors can use Axes. They must have had training and work in a safe and suitable way. High visibility guy lines Green vegetation is not to be harvested
Fires out of control	Instructor, Participants/Group	 Making fires in inappropriate locations 	 Instruction to be provided, including health and safety briefing
Personal Burns	Leaders and Public	 Making fires during sustained periods of dry weather. Poor behaviour Poor instruction & monitoring Burns, including those from Marshmallows 	 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) Burn specific items in first aid kits and

			fireblankets. - Leave Marshmallows at least 30 seconds to cool before eating. - Maximum of 4 people around a fire at one time - Burn specific items to be included in the bushcraft first aid kit.
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, and be wiped over with Antic-Bac.
Food Poisoning – Poor Cooking	Instructors, participants and 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 Lead Instructors will hold a current food hygiene certificate.
Food Poisoning – Infected Food	Instructors, participants and group leaders	 Inappropriate storage of meat and fish Poor quality game 	 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

	- Identify if food is fresh of an appropriate
	<mark>quality</mark>
	- Food must be brought to a safe
	temperature

This risk assessment in no way negates the need for continual dynamic risk assessment on session.

You must report incidents or near misses using company procedures.

If you have any concerns or questions about the risk assessment speak to your manager.