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| **Activity** | **Camp Cooking** |
| **Activity Description** | Education based activity around teaching basic fire safety and introduction to using gas stoves |
| **Activity Site** | Camp Adair | **Water**: | Camp Adair | **Toilets**: | Camp Adair |
| **Instructor Requirements** | * Can manage entire group effectively
* Ensure a first aid kit, radio and rescue kit is readily accessible in your area
* Conduct pre use checks on the equipment, element, environment
* Continually identify, manage and disclose hazards and risks
* Clearly brief the group and ensure they understand their roles and can confidently perform them
* Ensure correct clothing is worn
 | Instructor Level: | **1** |
| **Participant Competencies** | * Identify their own challenge
* Communicate with the team
* Can understand and follow activity safety rules
 | Ratio: | **1:12** |
| **Equipment** | 1. Covered footwear
2. Water
3. Clothes appropriate for the weather
4. First aid kit for the area
5. Fire lighter
6. Food
 | Weight: | **N/A** |
| **Policies**  | Standard operating procedures, SMS, Calling a halt to an activity |
| **Weather Factors** | This activity can be run in most weather conditions  |

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| **Site Specific Hazard** | **Severity** | **Potential** | **Management of Hazard** | **Result** |
| Falling branches from overhead trees | **H** | **H** | Site check before activity commences especially after windy or bad weather.  | **M** |
| Slippery ground | **M** | **M** | Ensure that clients are aware of the footing and proceed with caution. | **M** |
| **Activity Specific Hazard** | **Severity** | **Potential** | **Management of Hazard** | **Result** |
| Abrasions and cuts from apparatus or ground. | **L** | **M** | Ensure whole group has appropriate closed toe footwear and clothing on before commencing. Monitor apparatus for signs of wear.  | **M** |
| Burns | **M** | **M** | Ensure group understands and abides by safety rules when handling hot cookware or when around flames | **M** |
| Food poisoning  | **M** | **M** | Ensure participants wash their hands before preparing food. Ensure food it fresh. | **M** |
| Food Allergies | **M** | **M** | Ensure Staff have correct dietary requirements and information specific to their group  | **M** |
| ***Severity & Potential:*** | *L = Low, M = Medium, H = High* |  | ***Result****:* | *M = Minimizes Hazard, E = Eliminates Hazard* |

**Policy Approval**

Approved and Signed: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Position: Camp Manager Date: April 2017

**Review by – August 2017**

**Tracking Changes**

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| --- | --- | --- |
|  | **Who and When** | **What was Changed** |
| **Written:** | Steffen Poepjes Feb 16 | New format |
| **Amendments:** | Peter April 17 | Eliminated Isolate from management strategies |
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