

Guided Trips

Outdoor Education

Corporate Events

Generic Risk Assessment – Camp Cooking using gas stoves / trangias Location: All locations

September 2023 by Ian Sheldrake (Director)

Hazard	Severity	Likelihood	Control Measures	Residual Risk Rating
General			 Suitably experienced staff Clear demonstrations and activity instructions, vigilant supervision. Expectations explained and sanctions used if expectations not met Phone and first aid kit carried All accidents, incidents and near misses reported and recorded appropriately 	
Group control / staffing ratios	Low	Low Medium to high with	 and reviewed. Any review recommendations implemented. Ratio of staff to inexperienced student ratio 1:8, 1:12 with additional adult assistance 	Low / medium
		challenging groups	 Ratio of staff to experienced students ration 1:12, 1:15 with additional adult assistance Ratio of staff to challenging students 1:4 	with challenging group
Damage to clothing / shelter / equipment	Low	Low	 Advise of hazards of wearing synthetic clothing (combustion / melting). Ensure jackets, sleeves, long hair etc. fastened. Location of tarps and other combustibles to be supervised with due regard to wind direction etc. 	Low
Stoves	Low	Low	• Use low stable and easy to shield stoves preference for trangia type (see notes) When packing away ensure stove is cold	Low

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Faulty equipment	Medium	Low	Pre use maintenance checkStudents instructed not to use if faulty.	
Refuelling /splills	Medium	Low	 Gas – beware of cross threading. Training to ensure dial is switched off before connecting canister. Throw a leaking canister into a clear area until it has discharged. Always use self-seal gas canisters 	Low
Long hair and loose clothing, flammables	Medium	Low	Students instructed to tie hair back and fasten all loose clothing.	Low
Location of cooking site	Medium	Low	• Away from all tents and equipment. Keep stove at least 2 meters from flammable objects (tents, packs etc) Clear of all vegetation that might catch fire.	Low
Organisation of cooking	Medium	Low	 Instruction in management and pre-cooking preparation so a clear and organised cooking site i.e. hot pans when not on stove, use of pan handles, water management, waste food collection, timing of cooking, only 1 or 2 people cooking, storage of matches/lighter. Always use the gripper/pan handle (whether pan is hot or cold) 	Low
			Clear boundaries to limit people traffic in area Never leave a lit stove unattended or unwatched	
			Have oven glove available as well as alternative to move pans	
Cooking	Low	Low	 Students only permitted to light stoves unsupervised when they have demonstrated their competence. 	
			Safe volumes in pots	
Hygiene	Low	Low	 Ensure utensils, pots are clean, hands clean, antibacterial products. Appropriate care when using raw meat products 	Low / Medium if
				cooking raw meat

Hazard	Severity	Likelihood	Control Measures	Residual
				Risk Rating
Burns / injury	Medium	Low	Running water nearby or a container of water or a bottle of water.	Low
			Burns kit in first aid supplies	

Notes

- All leaders should be aware of **Venture Out** 'Emergency procedures' prior to delivering any sessions.
- All coaches to carry first aid kit and repair kit and appropriate equipment for weather conditions
- It is the responsibility of the coach to ensure equipment is safe and appropriate for use prior to each session.
- It is the responsibility of the coach to alert the **Director (Ian Sheldrake)** of broken or damaged equipment, or injury or near miss and to record this information in the Accident and Emergency book. If unclear how to complete this, then contact Ian immediately for support.
- If the coach is unsure of any relevant safety-related matters the problem should be resolved prior to the session
- This is an adventurous sport and some risk is assumed by participants. Removal of all risk is not only impossible but detrimental to the development of participants. However risk versus benefits have to be considered.