

Adanac CYC
Camp Cooking – Risk Management Plan

School:	Year Level:
Supervising teachers / staff:	Dates:
Program / Excursion:	Location:

For an explanation of risk management terminology and to ensure you understand how the rating / grading system is determined please ensure you have read the **CYC Activity Risk Profile** document.

The Camp Cooking Risk Management Plan contains the specific risks, control measures and gradings for this activity, as well as the gradings of all general risks relevant for all CYC activities. Please refer to the **General Activity Hazards – Risk Management Plan** for a list of general risks and control measures relevant for all CYC activities.

Risk Description	Existing Control Measures	Risk Rating		
		Likelihood	Consequence	Control Effectiveness
Burns 1. Directly from the main fire	<ul style="list-style-type: none"> Fires are to be constructed only within the concrete fire pits No one is to step into the fire pit Fire is to be tended to by adults and the matches are to remain in the safe care of adults Participants are not to stand on the concrete surrounding the fire pit Participants are warned of the danger of fire Participants are not to crowd around fire but remain spread out and may need to wait before cooking their dough Before commencing, long hair should be tied back, clothing which may get in the way or catch on something should be dealt with. ie. long sleeves rolled up, loose clothing removed / tucked in / zipped up etc. 	Unlikely	Moderate	Satisfactory
2. From hot objects	<ul style="list-style-type: none"> Participants are made aware that the sticks get hot whilst cooking the damper Participants may need to allow damper to cool before removing it from the stick 	Possible	Minor	Satisfactory
Stabbing/Puncture From damper sticks	<ul style="list-style-type: none"> Participants are to watch both ends of their sticks Participants are not to run Participants are not to stand behind anyone who is holding a stick When participants are not using the sticks they must put them a safe distance away from the group and out of harms way 	Possible	Minor	Satisfactory
Allergic Reaction	<ul style="list-style-type: none"> Check for students with food allergies to the ingredients used before commencing cooking Make alternative arrangements with kitchen for those with food allergies Only the specified ingredients can be used 	Rare	Major	Satisfactory
Food Poisoning	<ul style="list-style-type: none"> Safe Food Handling practices are followed Ensure students wash hands before handling food Cover mouth / nose if you are going to sneeze, direct coughs / sneezes away from food, wash hands immediately afterwards Adults need to ensure that any food is cooked thoroughly before it is eaten 	Rare	Moderate	Satisfactory

Slip-Trip-Fall	<ul style="list-style-type: none"> • Wipe up spills as soon as they occur • Always dry hands after washing them, wet hands can be slippery • There should be no running around the campfire area • All students should be wearing appropriate footwear 	Unlikely	Minor	Satisfactory
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Risk Rating – Camp Cooking

All identified risks are recorded in the Risk Matrix according to the Likelihood and Consequence ratings. The purpose of this matrix is to provide a snapshot of all identified risks and establish the level of risk associated to determine if further treatment is required.

X		Likelihood					
		Almost Certain	Likely	Possible	Unlikely	Rare	
Consequence	Catastrophic	80	64	48	32	16	<ul style="list-style-type: none"> • Environmental Exposure 4 • Environmental Hazard 3
	Major	40	32	24	16	8	<ul style="list-style-type: none"> • Allergic Reaction
	Moderate	20	16	12	8	4	<ul style="list-style-type: none"> • Food Poisoning • Environmental Exposure 3
	Minor	10	8	6	4	2	
	Insignificant	5	4	3	2	1	

NB: All risks in **bold** are Camp Cooking specific risks. All other risks are from the General Activity Hazards RMP and are therefore relevant for all activities.

For grading risks, scores obtained from the risk matrix are assigned grades as follows;

HIGH 20 – 80	MEDIUM 10 – 16	LOW 1 – 8
Unacceptable risk which requires immediate action to reduce or remove the hazard. Senior management must be notified. Item should be TAKEN OFF LINE until risk reduced.	Conditionally acceptable, requires short term controls and continuous monitoring.	Acceptable risk, however monitoring required ensuring risk does not escalate. Review in 12 months or if situation changes.