



Short/Active Risk Assessment Outdoor Cooking

Published	14.06.21		
Location	Among The Trees		
Date	14.06.21	Time	1045
Reason for RA	Use of an open fire to cook within the Forest School setting. Cooking with fire by young children with supervision from leader. Building of fires to cook by children with less supervision from a leader.		

Who is affected?		Details
<input checked="" type="checkbox"/>	Leader / Staff	Demonstrating, using and supervising use of cooking on an open fire.
<input checked="" type="checkbox"/>	Learner	Accessing, building, tending and cooking on an open fire.
<input type="checkbox"/>	Public	
<input type="checkbox"/>	Others	

Description of risk/hazard	Severity (1-5)	Likelihood (1-5)	Risk Factor S x L =	Risk before precautions have been taken
Mild burn from a fire or cooking	4	3	12	L / N / A / U
Severe burn from a fire or cooking	5	3	15	L / N / A / U
Trip over firewood or logs	3	3	9	L / N / A / U
Person's clothing catches fire	4	3	12	L / N / A / U
Eye injury from branch or debris	4	3	12	L / N / A / U

Low 1-3	Acceptable 11-18 (improve if possible)
Normal 4-10	Unacceptable (19+ further action needed)

Recommended precautions in place	Risk AFTER Precautions
Fire circle safety and protocol included with every session [fire or no fire].	L / N / A / U
Wearing of appropriate fire gloves when tending or cooking on fire.	L / N / A / U
Use of appropriate tools that are long enough to avoid fire when cooking.	L / N / A / U
Learners only access fire square by invitation using the respect position.	L / N / A / U
Appropriate modelling and supervision of learners when cooking on fire.	L / N / A / U
Two buckets of cold fresh water by the fire for emergencies.	L / N / A / U

Assessed by	MC	Signature 
Position	FS Leader	
Date	14.06.21	



Risk Benefit Analysis Outdoor Cooking

Risk Benefit Analysis of Outdoor Cooking

Use of a fire, both for heat and cooking are part of the Forest Club programme. Learning to safely manage and use a fire equips learners with practical skills and awareness of items they will encounter in every day life (see Life Links below)

Learning how to manage these potential risks using hot and potentially dangerous items in a safe and controlled manner will help learners gain benefit from taking part. The benefit of taking part outweighs the levels of risk involved in the activity.

Specific Benefits From Using Outdoor Cooking

Increased emotional intelligence	Self esteem and confidence	Resilience and grit	Holistic development	Individualised learning outcomes	Communication skills
Logical thinking	Outdoor connection	Environmental stewardship	Responsible resource use	Practical skills	Behaviour improvements
Learning beyond NC	Cross curricular learning	Self-awareness	Risk management	Awareness of others	Following instructions
Learning safe practices					

Life Links Through Outdoor Cooking

Cooking on a gas hob.

Cooking on a bbq or open flame.

Handling fire safely.

Working safely with hot items.

Handling food safely.