

Blair Atholl Risk Assessment 2024

Name of activity, event, and location	Ready Steady Cook Blair Atholl Jamborette	Date of risk assessment	17/06/2024	Name of person doing this risk assessment	Fiona Smart
		Date of next review	13/07/2024		

What could go wrong? What hazard have you identified? What are the risks from it?	Who is at risk?	What are you going to do about it? How are the risks already controlled? What extra controls are needed? How will they be communicated to young people and adults and remain inclusive to all needs?	Review & revise What has changed that needs to be thought about and controlled?
Gas Leakage	Young people, adult volunteers, Vistors	All Gas cylinders will be located outside the tent. Oven will only be Operated by staff when once lit, any change in temperature will be supervised by staff	
Food allergies	Young people, Adult Volunteers	Check all food allergy information provided by camp admin and swop the appropriate ingredients. Ensure the Young person has any medication required.	
Burns/Scalds	Young people, Adult Volunteers	Organised movement within the marquee Supervision Safety Briefing – reiteration throughout Heat resistant clothes/Gloves	
Heat Exhaustion	Young people, adult volunteers, Vistors	Limit the time the gas burners are in operations and have the marquee well ventilated by opening doors/sides to allow free movement of fresh air- Young people advised to carry water bottles	
Slips/Trips/Fall	Young people, Adult Volunteers	Organised movement within the marquee Supervision Safety Briefing – reiteration throughout	
Cuts	Young people, Adult Volunteers	Organised movement within the marquee Supervision Safety Briefing – reiteration throughout	

You can find more information in the [Safety checklist for leaders](#) and at scouts.org.uk/safety

UKHQ template published January 2023



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Food Poisoning	Young people, Adult Volunteers	Hand Washing frequently is paramount. Antibacterial products. Hot water for washing dishes and hands Food Hygiene brief at beginning of activity PPE for young people (aprons)	

Don't forget, as part of your programme planning, you should have contingency activities in reserve just in case you can't do what was planned or you need to stop half way through. Make sure this is shared with those involved, so everyone knows how to respond. You should have risk assessed contingency activities prior to them taking place and communicated key information to those involved as with all activities.

