RISK ASSESSMENT WIZARD



CAMPFIRE & OUTDOOR COOKING

Safety Guide

Scouting Guiding

4	16	3
Key Benefits	Control Measures	Checklist Items

KEY BENEFITS

Life Skills

Teaches valuable fire lighting, food preparation, and cooking skills.

Teamwork

Encourages teamwork through shared responsibilities around meals.

Confidence

Builds confidence through mastering practical outdoor cooking techniques.

Social Bonding

Promotes cultural and social bonding through shared campfire activities.

KEY HAZARDS & CONTROL MEASURES

Fire Spread

- ✔ Select fire site away from tents and vegetation
- ✔ Clear area around fire of flammable materials
- ✔ Keep water and fire extinguisher nearby
- ✔ Never leave fire unattended

Burns & Scalds

- ✔ Use heat-resistant gloves when handling hot items
- ✔ Keep safe distance from flames
- ✔ Supervise all cooking activities
- ✔ Establish clear fire zone boundaries

Food Poisoning

- ✔ Cook food thoroughly to safe temperatures
- ✔ Keep raw and cooked foods separate
- ✔ Store food at correct temperatures
- ✔ Ensure handwashing before food handling

Carbon Monoxide

- ✔ Never use stoves inside tents
- ✔ Ensure adequate ventilation
- ✔ Brief participants on CO dangers
- ✔ Carry CO detector for indoor cooking areas

RISK ASSESSMENT WIZARD

Take Your Safety To The Next Level

Create professional, customized risk assessments for your organization with our easy-to-use online wizard.

390+

Activity Templates

Pre-loaded hazards & controls for every activity

100%

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Add your branding & tailor to your needs

- ✔ Instant PDF & print-ready documents
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