

**CYC Phillip Island Adventure Resort
Camp Cooking (on BBQ's) – 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	<ul style="list-style-type: none"> Adults should always light the BBQ Light the BBQ according to instructions in the Activity Safety Guide If you are having trouble lighting the BBQ ask a program or kitchen staff member for assistance Use the utensils and equipment provided Always turn BBQ off when finished Adults always present , vigilant supervision required at all times 	Possible	Moderate	Satisfactory
Cutting	<ul style="list-style-type: none"> Only plastic knives and forks will be used 	Unlikely	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 	Unlikely	Major	Satisfactory
Food Poisoning	<ul style="list-style-type: none"> Safe Food Handling practices are followed Cover mouth / nose if you are going to sneeze. Direct coughs / sneezes away from food. Wash hands immediately afterwards Ensure students wash hands before handling food Ensure the BBQ is clean when finished 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 BBQ area All students should be wearing appropriate footwear 	Unlikely	Minor	Satisfactory

Risk Rating – Camp Cooking (on BBQ's)

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 Environmental Hazard 1 Inappropriate use after hours People – Instructor 1 & 2 People – Group Leader 2
	Moderate	20	16	12	8	4	<ul style="list-style-type: none"> Burns People – participant behaviour Environmental Exposure 2 Food Poisoning Environmental Exposure 3
	Minor	10	8	6	4	2	<ul style="list-style-type: none"> Cutting (Cooking) Slip-Trip-Fall (Cooking) Entanglement Cutting / Scratching Striking People – Group Leader 1
	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.