

Bushcraft

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PURPOSE	A safe and enjoyable activity, promoting experiential	OUTCOMES	Increased understanding of campcraft, the environment & risk
	learning.		management
			Learning outside the classroom
			Develop group and personal awareness
			Learn new skills

	Required	Bushcraft Equipment	Suggested
EQUIPMENT	1 st Aid Kit	Fire lighting kit, Food to cook on a fire, Tarps,	Materials/resources for story-
CONCERNS	Personal clothing appropriate to weather conditions Closed-toe footwear	Hammocks, Axe & mallet, whittling knives	telling, creative writing or art

	General Rules	Pre-session	End of session
STANDARD OPERATING PROCEDURES	 Nothing other than the wood available on site should be burned in the fire pit, this is a cooking fire and must remain clear of pollutants All rubbish must be carried out with you to be disposed of in bins at the end of your session Use of knives must be supervised at all times. Movement around the fire pit should be kept to a minimum The fire must be kept to a sensible/manageable size. Do not over feed it! Groups must be supervised by the Leader/Responsible Adult at all times, particularly around the fire pit Assess the group size in relation to the location and leader/adult/participant ratios. Do not over crowd the area. 	 Discuss dangers relating to the fire and restrictions on movement around the fire Ensure that any trip hazards are removed or highlighted Ensure that any medication needed is kept at hand Ensure Long trousers and a long sleeved tops are worn when around the fire Discuss knife safety, if issuing knives for food preparation or whittling. Should there be a shortage of suitably sized wood there is an axe available for use by Responsible Adults/Group Leaders only. 	 The Bushcraft area should be left neat and tidy and ready for another group to use The fire should not be left unattended whilst still blazing, embers may be left unattended to die down All equipment should be returned to the stores In the event of any accidents/near misses, ensure the proper paperwork has been completed De-brief the group



Minimum Leader Qualification	In house assessed	Minimum Assistant Qualification	Responsible Adult
Group ratio	1 to 12 (+1 where appropriate)	Max group size with Assistant	

Leaders should complete an In-house induction to the site.

Relevant First Aid must be kept up to date.

Hazards	Who's at Risk	Control measures	Risk (minimal, manageable, unacceptable)
Campfire Burns	Staff & Participants	Participants should be an appropriate distance from the fire Discuss dangers of and safety precautions to be adhered to around fire with Group Ensure that movement around the fire is restricted Take care that the fire does not become unmanageable Ensure that the fire remains inside the fire pit	Manageable
Smoke inhalation	Staff & Participants	Group to sit/stand out of the smoke line. Members of the group with respiratory problems i.e. Asthma, should be monitored. Dry wood to be use to reduce smoke	
Trip hazards	Staff & Participants	Tidy area policy - Bags, coats, wood, cooking utensils etc should be kept off the ground where possible and/or away from the fire pit area Care to be taken around tarps & hammocks - group to be aware of lines and pegs (if used) Participants to be made aware of trip hazards	Minimal
Food poisoning	Staff & Participants	Ensure that all Staff and Participants have washed their hands before the preparation of any food and that food is completely cooked before eating it.	Minimal
Injury & Illness	Staff & Participants	Group leaders to hold up to date first aid qualification First aid equipment and personal medication to be carried. Group aware of forms of communications and emergency procedures	
Insect bites	Staff & Participants	All participants to carry midge repellent, bite treatment and to keep covered up.	
Axes	Staff	Axes should only be used under the direct supervision by Adventureology Leaders Care must be taken to ensure that limbs are kept clear from the axe blade and the wood being chopped. Ensure you have plenty of space around you when chopping. The axes should be stored in a safe and secure place when not in use.	
Knives	Staff & Participants	If using knives, either in the preparation of food or whittling, Staff should exercise safe practice and ensure that Participants are educated and monitored in the proper ways to hold and use knives. Use of knives must be supervised and knives should be stored in a safe and secure place.	Manageable