



UPCC

Camp Cooking RMP

Last modified

05/10/2026

To be reviewed

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Activity overview

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 UPCC activities. Please refer to the General Activity Hazards – Risk Management Plan for a list of general risks and control measures relevant for all UPCC activities.

Risk register

Risk description	Existing control measures	Likelihood	Consequence	Risk rating
Burns. Directly from the main fire	- Fires are to be constructed only within the designated fire pit - No one is to step into the fire pit - Fire is to be tended to by adults and the matches are to remain in the safe care of adults - Participants are not to stand on the rocks surrounding the fire pit - Participants are warned of the danger of fire - Participants are not to crowd around fire but remain spread out and may need to wait before cooking their dough - The fire is to be kept at a safe size. Bon fires or over filling of the fire pit is not allowed - Before commencing, long hair should be tied back, clothing which may get in the way or catch on something should be dealt with. ie. long sleeves rolled up, loose clothing removed / tucked in / zipped up etc.	Unlikely	Moderate	Medium
Burns. From hot objects	- Participants are made aware that the sticks get hot whilst cooking the damper - Participants may need to allow damper to cool before removing it from the stick - An adult is to check the temperature of the damper before they allow the students to eat	Possible	Minor	Medium
Stabbing / puncture. From damper sticks	- Participants are to watch both ends of their sticks - Participants are not to run - Participants are not to stand behind anyone who is holding a stick - When participants are not using the sticks they must put them a safe distance away from the group and out of harms way	Possible	Minor	Medium
Slip, trip, fall. Around the campfire area	- There should be no running around the campfire area - All students should be wearing appropriate footwear	Unlikely	Minor	Low
Allergic reaction. Food ingredients used in camp cooking	- Check for students with food allergies to the ingredients used before commencing cooking - Make alternative arrangements with kitchen for those with food allergies - Only the specified ingredients can be used	Rare	Major	Medium
Food poisoning. Food prepared during camp cooking	- Safe Food Handling practices are followed - Ensure students wash hands before handling food - Cover mouth / nose if you are going to sneeze, direct coughs / sneezes away from food, wash hands immediately afterwards - Adults need to ensure that any food is cooked thoroughly before it is eaten	Rare	Moderate	Medium

Likelihood and consequence matrix

Likelihood \ Consequence	Insignificant	Minor	Moderate	Major	Catastrophic
Almost certain	Medium	High	High	Extreme	Extreme
Likely	Medium	Medium	High	Extreme	Extreme
Possible	Low	Medium - Burns. From hot objects - Stabbing / puncture. From damper sticks	Medium	High	Extreme
Unlikely	Low	Low Slip, trip, fall. Around the campfire area	Medium Burns. Directly from the main fire	High	High
Rare	Low	Low	Medium Food poisoning. Food prepared during camp cooking	Medium Allergic reaction. Food ingredients used in camp cooking	High

Emergency procedures

Follow site emergency procedures. Stop the activity if unsafe, administer first aid, and notify camp staff immediately.

Review

Review this plan before each use and after incidents or near misses. Reformatted from the 2025 Camp Cooking Risk Management Plan. Control effectiveness in that plan was recorded as Satisfactory for each camp-cooking risk. Ratings in this register follow the camp likelihood and consequence matrix. General activity hazards stay in the General Activity Hazards Risk Management Plan.