

## Activity Management Plan

# CAMP COOKING

Activity	Detail
Location / Site	Different sites depending on activity (during campout or onsite at APOEC).
Parking	(Relative to activity)
Grid Reference	(Depending on location)
Water	On site at APOEC or bring with on campout
Toilets	On site at APOEC or at the campsite
Access Permission	n/a
Instructor Requirements	Minimum 1 YMCA instructor required: YMCA Outdoor Core 2 (lead) or equivalent Camp Cooking induction completed
Specific Equipment & Resources	Stove and pot set Gas (quantity depending on amount of meals cooked) Personal cooking utensils Water Food to cook (including any dietary requirements) Hygiene and cleaning equipment (hand washing, dish washing etc.) Rope (for cooking circle)
Specific Policies	1 Adult : 6 Students (1 adult: 2 stoves) Maximum participants per session: 20 people (adults and students) A cooking circle must be set up prior to cooking on the ground. All stoves must be set up within the circle. Instructor to run all participants (including adults) through a detailed briefing. No one is to walk through the circle or throw any equipment over it. Gas canisters must be connected/changed outside the circle and away from other participants. All spare gas canisters to be stored away from the group and cooking circle. Check the seals and connections prior to starting the stove. Never leave a stove unattended. Clean and store stoves properly after the session.
Emergency Response	Seeking assistance: 1. Use mobile phone kept with emergency equipment 2. Use UHF radio kept with emergency equipment 3. Use EPIRB (if applicable) 4. Depending on current location of the group an adult could be sent to nearby farmhouse or the road Follow general Kind Foundation Emergency Procedures Follow relevant site evacuation procedures (for huts and shelters) Note: generally the instructor will need to factor in a longer evacuation time than for site based activities
Previous Incidents	n/a

Site/Activity Specific Hazard/Risk	Management of Hazard
<b>Fire</b>	Check fire risk, fire restrictions & ensure have appropriate permission. Ensure access to designated fireplaces, barbeques, appropriate cooking stoves, trays etc. and fire defence.
<b>Burns</b>	Ensure cooking devices are in good condition. Ensure there is adequate supervision. The cookers are placed in a way that there is less chance of one been knocked over. Avoid overcrowding of stove.

**Note:** This Activity Management Plan (AMP) documents only very specific management of risks/hazards for a particular activity. General management of risks/hazards that relate to Outdoor or Adventure Activities are documented in The Kind Foundation Risk Register for Outdoor Activities. These documents are part of The Kind Foundation Safety Management System (SMS), an overview of which is given in The Kind Foundation Safety Management Plan (SMP).