Module	Session 9: Being Safe	
Qualification	Unit Leader / Assistant Unit Leader	
Proposed length of session	2 hrs	

Training Objectives

During this session Leaders will:

- Create and use a ballista
- Assess an outdoor activity for risk
- Read an overview of the GGA Risk Management plan
- Prepare a Risk management plan for a camp
- Learn about food safety

After the session, Leaders will be able to:

- Manage risk to individuals.
- Minimise risk in unit activities both in and away from meeting place.
- Handle food safely.
- Manage risk in the outdoors.
- Document risk management plans.
- Define an incident and report it.

General notes: It is suggested that participants move directly from Colours to the ballista activity as this is the Ice Breaker for Day 2.

MODULE OUTLINE					
Time	Activities	Trainers Notes	Resources		
20 mins	9.1 Outdoor activity at unit meeting	 Do a relatively simple outdoor activity accessing the risk factors. For instance: Each patrol makes ballista with canes, rubber bands and foam balls. Trainer can add risk elements such as two of the girls are fencing with the garden canes or the balls are splitting and foam pieces are flying about. Discuss hazards and how to reduce the risk 	 Ballista instructions and equipment Note: This is the ice breaker for Day 2. 		
2 mins	9.2	Give out Being Safe booklet	Being Safe booklet		
43 mins	9.3 Risk Management	Working in pairs complete a Risk Management plan for a camp. (Learners to decide on kind of camping is relevant to them) Trainers to work through the RM plan asking the questions as below, and allowing the pairs to discuss briefly and complete the form. Section 1 • What is the activity? What am I going to do? • Complete a notification of camp form too Section 2 • Step 1 - Identify the tasks and the associated hazards. Learners to add all they can think of • Step 2 – use the tables to demonstrate risk assessment and ask Learners to complete the rest for themselves • Step 3 – What can be done to reduce the risks – record in the next 2 columns • Use Guide Lines to help • Step 4 – use the tables to re-assess the risk with controls in place and record the results	A GGA Risk Assessment & Plan_Outdoor ActivitiesEventsCamps May 2013 per 2 participants Guide Lines per 2 or 3 participants Own State Notification of Camp form per 2 participants Unit Profile can be used to add health issues etc		

15 mins	9.4 Report an incident / accident	Section 3	 9.4 Scenarios to report ADM 24 Notification of Accident or Incident report form per pair ADM 53b Medication to youth members – first aid treatment record
		 Reflect on Learning: What is reportable? Legal responsibilities 	•
20 mins	9.5 Food Safety	 Visit kitchen (preferably while a meal is being prepared). Note: This can be scheduled at an appropriate time according to the needs of the catering team and for the weekend program. Ask one of the catering team to talk about the safe food handling procedures they use. Have a quiz with questions such as what safe food handling precautions are used when washing dishes, preparing meat (use only as many as you need) For further info: Online course: http://dofoodsafely.health.vic.gov.au. Takes about 1 hour and prints a certificate If kitchen visit not possible see options below. 	 Prompts for Caterers re food handling information they can share. Prizes for those answering questions

5 mins	9.6 Summary	 Ask 3 questions What am I going to do? What can happen / go wrong? What can I do to make it safe? GGA values all its members (not just girls). We know you'll keep the Guides safe, but writing plans/forms protects adults too. Guide Lines, policies etc are there to protect all members from harm. They can be found on the GGA and state websites. Your state Risk Management Team contact is write this on your booklet When doing activities with outside groups, Guide Leaders must not sign waivers on behalf of parents or Guides. Do quick evaluation activity. 	Note: GGA Risk Management Policy is on GGA website Butchers paper
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SUGGESTED ACTIVITIES

Outdoor Activity

- o Include an outdoor activity that is simple enough to do quickly, but could have some risks. Remember the point is not learning to do the activity, but being safe.
 - Ballistas
 - Scouts pace
 - Obstacle course
 - o Climb a tree

Food safety

If not able to visit kitchen, try other activities such as quiz & Pack a Fridge

- o A food safety quiz
- o Play "Pack a fridge" with a picture of a fridge on a board and Velcroed food cards.
- Watch clips from the Environmental Health Australia food safety website. Participants wanting more information can do an food safety course (eg ALERT or Do Food Safely)

