



Wild Food

Site Location: All		Assessor: Marina/Anna	
Date: October 2014		Review date: October 2015	
Benefits of the Activities:			
<ul style="list-style-type: none"> • Being able to identify plants and fungi in the local area connects participants to their local environment. • Using plants creates direct relationships that foster stewardship. • It has been identified that one of the barriers to spending more time outdoors is fear. By raising awareness of plants that are useful, fear will be replaced by knowledge and sense of place • Being able to use a field guide correctly is a useful skill - using it in context makes it more meaningful and gives it more memory power. • Identifying plants will make participants more aware of seasonal change. <p>Additionally the children</p> <ul style="list-style-type: none"> • Increased hand-eye coordination • Increase in pattern awareness • Health benefits of consuming wild food (increased nutritional value) • Sense of history and ancestral lineage • Increased self-reliance with living world • Build up skills by repeating activities • Discover how a stable environment changes in different seasonal or weather conditions • Increase medical knowledge 			
Hazard, and to whom: all humans taking part		Likelihood	Severity
Wrong identification of plants (general)		3	4
Misidentification due to poisonous lookalikes – careless gathering mixing, edible with non-edible species, different parts of plants.		3	4
Nut allergy reaction		1	4
Chemical pollutants from agricultural spray, along the roadside, weed killing chemicals, contaminated water ways		3	3
Dirt or faecal material on plants		2	3
Individual sensitivity to plants		2	2
Species related risks e.g scratch from Blackthorn or sting from nettles			
Individual variations of substances within plants		3	3
Seasonal plant related risks e.g falling chestnuts on head		1	2
Accidental ingestion of poisonous plants e.g Yew berry edible but pip is poisonous and could be swallowed accidentally		2	4
Attitude – some people go out with attitude that it's okay to taste everything		2	3
Confusion/mix up because of too much information/poor communication		2	3
Parasites such as sheep liver fluke found on watercress or contaminated fresh water plants. Deer parasite found on bilberries		2	2
Hazard to flora and fauna:		3	
Over harvesting threatening plant life, food supply of animals (including birds and insects)			



Risk Factor	HIGH
Control Measures	
<p>All plants are shown to adult before ingesting Recheck if any of participants are allergic to anything edible e.g apples Only using easily identifiable plants and checking relevant literature. Advise H & S precautions including only with responsible adult Advise potential ID problems</p>	
Using plants that are included in the 'safe food plants' category e.g hawthorn, nettles, elder, onions, lemons, sweet chestnut, daisy, dandelion, plantain, blackberry.	
Using separate container to gather edible known species and poisonous or unknown species.	
Pick plants from dog free areas Wash well before use	
Using well known species with a history of use Only tasting small amount Checking relevant literature	
Check with parents and students prior to activity about allergies	
Only use abundant species. Use caretaking approach e.g scatter the seeds of plants to encourage regeneration. Forage in more abundant areas and bring to site in certain cases. Consider local wildlife and take measures to protect their well being.	
Risk Factor	Low
Further Measures	

Risk Assessment scoring- Scores of 8 and above cease activity or reassess the control measures

Likelihood		Hazard severity		Risk Factor (likelihood x hazard severity)	
1	Very unlikely	1	Minor injury, scratches, bruises, burns etc.	1-3	Low
2	Unlikely	2	Moderate injury, cuts, grazing, burns etc.	4-7	Moderate
3	Likely	3	Serious- Person requires hospital treatment or time of school/work	8-12	High
4	Very likely	4	Significant, risk of death or loss of limbs/ eyesight etc.	13-16	Very High