



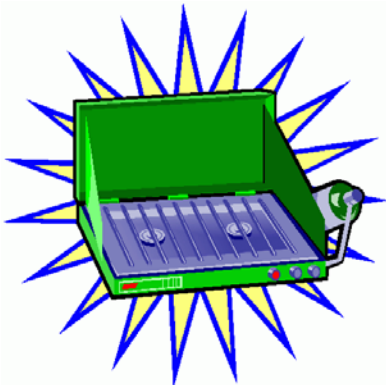
## Progression of Camp Cooking

### Sparks

- Help plan the camp menu
- Helping set tables
- Mixing batters
- Lighting matches
- Roasting Hot Dogs, S'Mores, etc.
- Washing own dishes using 3 sink method



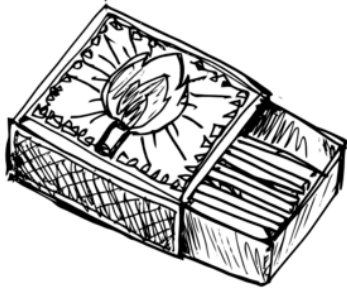
### Brownies



- Help plan the camp menu using Canada's Food Guide
- Mixing batter
- Flipping pancakes, etc.
- Knife safety - Cutting vegetables
- Buddy Burners, flower pot BBQ with supervision
- Lighting stoves
- Washing own dishes using 3 sink method.
- Creative cooking: Kick the can ice cream, armpit fudge, pie iron cooking



## Guides



- Plan menu for camp using Canada's Food Guide
- Preparing all meals & clean up in Patrols supervised by their Guider; Residential and Tent Camping
- Liquid disposal pit
- Baking in a Tin Foil Oven
- Cooking over fire: Tin Foil Dinners, Boiling water/one pot meals over campfire,
- Making gadgets for basins for hand washing

## Pathfinders

- Planning and Budgeting menu using Canada's Food Guide
- Assisting Guider with grocery shopping
- Preparing all meals in Patrols and clean up with little supervision from Guider
- Learn how to use light weight camping stoves,
- Dehydrating food
- Creative cooking – Flaming burlap pizzas



## Rangers



- Planning and Budgeting menu using Canada's Food Guide
  - Shopping for groceries using the budget
  - Dehydration
  - Using dehydrated foods for back packing and camping
  - Packing food for lightweight hiking and camping
  - Creative cooking – Tripod roasted turkey
- Water purification