



# Pathfinder Honour: Workbook

## Camp Oven (Dutch Oven)



Name:

Club:

Date Started:

Date Completed:

Instructor Name:

Signature:

Club Director's Name:

Signature:

Please Award Patch:

Date:

To be signed by Authorised Person (ie District Director for Pathfinders) after satisfactory completion. Leaders, please see the Assessment Sheet for a checklist of practical requirements and a short test to check knowledge of honour.

Date Patch Presented

# Camp Oven (Dutch Oven) Honour

**Requirement 1. Earn the Cooking 1 honour or the Fire Building & Camp Cooking honour.**

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**Requirement 2. Briefly describe what constitutes a camp oven (ie Dutch oven). Use the following headings:** Please write brief notes beside the following headings.

a.	Physical description (shapes, materials used, sizes):	
b.	Principles of operation:	
c.	Different ways a camp oven may be used for cooking:	

**Requirement 3. Give a brief history of camp ovens and their role (if applicable) in the history of your country.** Please use brief notes.

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**Requirement 4. Know and demonstrate fire and camp oven safety and the proper use of such equipment.** *Hint: Please see Trainer's Notes.*

Please write brief notes beside the following headings.

Always remember that:	
Planning:	
Heat source:	
Lifting and moving the camp oven:	
Personal Protection Equipment (PPE):	
Any other safety ideas:	

**Requirement 5. Demonstrate how to properly:**

Please write brief notes beside the following headings.

a.	Season a new camp oven:	
b.	Clean a camp oven after use:	
c.	Transport a camp oven:	
d.	Store a camp oven for a short term and long term:	

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### Requirement 6. In relation to camp oven cooking:

Please write brief notes beside the following headings.

a.	What types of fuels are used?	
b.	Advantages of heat beads / charcoal briquettes over wood as fuel?	
c.	How is temperature controlled?	
d.	What do ashes do to the efficiency of the coals?	
e.	Best types of wood for Camp Oven cooking in your area?	

### Requirement 7. Cook at least one of each category using camp ovens:

Brief Details of What was Cooked. Include When and Where.

a.	Soup / Stew:	
b.	Casserole / Savoury:	
c.	Vegetables:	
d.	Bread:	
e.	Dessert:	

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**Requirement 8. Cook with a camp oven lid turned upside down and used as a griddle.**

Please give brief details of what was cooked. Include When and Where.