



## Pathfinder Honour: Requirements & Framework

# Camp Oven (ie Dutch Oven)

Part of Recreation Category of Honours

Honour Patch



Part of Wilderness  
Master Honour



Also Part of Homemaker  
Master Honour



### Snapshot of Honour

The Camp Oven honour is one that will please all hungry Pathfinders. In this honour, you'll learn about the fascinating history of the humble Camp Oven. In Australia, it's called a 'Camp Oven'; in North America - a 'Dutch Oven'; in South Africa - a 'Potjie'.

In order to get the most out of a Camp Oven, you'll understand the principles of operation of a Camp Oven, how to season a Camp Oven, what fuels to use, how heat is controlled and more.

You will know about and adhere to safety issues while using a Camp Oven. Best of all you will use a Camp Oven to cook a soup/stew, a casserole, vegetables, bread and wait-for-it . . . a dessert. YUM!

### Honour History:

Original Honour: 2006, North American Division, Author not Known

General Conference: Reviewed (Not applicable)

South Pacific Division: Reviewed November 2009.

- John Sommerfeld, Glenn Bernoth, Ian Norris; South Queensland Conference

## Camp Oven (Dutch Oven) Honour

**Honour Framework:** [Compulsory items are underlined. Others are for guidance]

#Skill Level:	Level 2
<u>Pre-requisites:</u>	Cooking 1 or Fire Building & Camp Cooking Honour
Preparation Time:	Average (4-8 hrs)
Physical Requirements:	Minimal / Moderate
Equipment/Materials Required:	Camp oven and utensils, food for cooking, heat source (fire, LP gas etc)
Location:	Indoors; Outdoors
Sabbath Appropriate:	Not likely
<u>Safety &amp; Legal Requirements:</u>	Refer to and comply with Local, State and Country Requirements. All duty of care must be complied with.
Links to P/F Curriculum: (Cards, Speciality, Pursuits), or AO Modules	
Suggested Teaching / Presentation method(s):	Presentation and Discussion; Excursion; Practical application;
Recommended Assessment:	Workbook & Assessment Sheet which has a checklist of practical requirements and a short test to check knowledge of the honour.
List of Resources:	See Trainer's Notes

#Skill Level. A General Conference term which broadly describes typical physical and mental development. Level 1 (Friends, Companions); Level 2 (Explorers, Rangers); Level 3 (Voyagers, Guides)

### Honour Components:

Requirements:	See following page
Trainer's Notes:	Camp Oven (Dutch Oven) Honour Trainer's Notes
Student's Workbook:	Camp Oven (Dutch Oven) Workbook Camp Oven Recipe Book (Optional to use)
Assessment Sheet:	Camp Oven (Dutch Oven) Assessment (On SPD Honour Website but Leader's level access is required)

## Camp Oven (Dutch Oven) Honour

# Requirements

Source: General Conference of SDA, 19 August 2009.

<http://gcyouthministries.org/Ministries/Pathfinders/Honors/tabid/85/agentType/View/PropertyID/299/Default.aspx>

*Note: This honour was originally developed by the North American Division (NAD) of SDA. It has been adopted by the South Pacific Division (SPD). The NAD requirements have been formatted to meet the needs of the SPD.*

1. Earn the Cooking 1 honour or the Fire Building & Camp Cooking honour.
2. Briefly describe what constitutes a camp oven (ie Dutch oven). Use 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
3. Give a brief history of camp ovens and their role (if applicable) in the history of your country.
4. Know and demonstrate fire and camp oven safety and the proper use of such equipment.
5. Demonstrate how to properly:
  - 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.
6. In relation to camp oven cooking:
  - a. What types of fuels are used?
  - b. What are the 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. If using wood, what types are best for cooking in your area?
7. Cook at least one of each category using camp ovens:
  - a. Soup / Stew
  - b. Casserole / Savoury
  - c. Vegetables
  - d. Bread
  - e. Dessert
8. Cook with a camp oven lid turned upside down and used as a griddle.

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General Conference Reference No: Not Applicable (North American Division Honour)