

# PLAN>DO>REVIEW> CARD

## CAMPFIRE COOKING



### PLAN

- Where and when will we have the campfire?
- What do we need to have a successful campfire?
- What safety aspects do we need to consider with a campfire? How can we ensure that everyone is safe?
- What will we be cooking? How much will it cost? Where will we go shopping?
- What special skills do you need to learn and practice to successfully cook a meal on a campfire?
- Do we know anyone with special skills or experience who could assist us develop our cooking skills?

### DO

- Ensure all your equipment and food is ready to go.
- It's ok if things don't go to plan. What changes do you need to make? Is there anyone around who could assist you resolve the problem?
- How is the food looking? Do you need to make changes to any of the recipes?
- Is everyone being safe and having fun? Is everyone engaged?

### REVIEW

- What did you learn about cooking over a fire that you didn't know before?
- What changes to your method or your recipes would you make for next time?
- What issues did you encounter? How did you overcome these issues?
- Was the food enjoyable? Did you have fun while cooking the meal?
- Would you recommend this activity again for another program cycle? If not, why? Could you make improvements?





## PLAN>DO>REVIEW> CARD

# CAMPFIRE COOKING

Members of your section want to cook over a campfire. Working through the following steps, discuss the *planning, doing and reviewing* for this activity.

Not every question needs to be asked as the content may be discussed as the conversations evolve. These questions don't always have to be discussed in this order, this is simply a guide to help you **Plan>Do>Review>** your next adventure.

JOEY  
SCOUTS

CUB  
SCOUTS

SCOUTS

VENTURER  
SCOUTS

ROVER  
SCOUTS

