



### 3.044

## Cooking with one Cook for the entire Camp

#### GENERAL RULES TO FOLLOW:

1. Provide cook with a detailed menu.
2. Inform the cook of time you require meals to be served.
3. DO NOT have the cook in charge of any other activity. He/She has a full time job preparing meals.
4. Include your cook in your menu planning.

You may desire to use a combination of these plans. e.g. each group does breakfast, lunch prepared by one cook, dinner in groups again.

This method will give everyone an opportunity to cook a meal utilising a variety of methods, and also with lunch prepared you can make better use of time for programme activities.

You may wish to try various methods of cooking. It has been said earlier that if it can be cooked at home it can be done at camp. There are many methods of cooking. You can use Coleman stoves, B.B.Q.s, Reflector ovens, tin can stoves. Now you may be saying to yourself - "It's getting too involved for me." It is not being suggested you do all this for the first time out. However, you can try these methods at home and then teach your campers.