

Outdoor Cooking Standards

Standards for Grades 1- 12

Equipment	Camp layout	Supervision
<p>Grade 1-12 The full responsibility for inspecting any and all cooking gear to be used on a school trip lies with the teacher in charge.</p> <p>This includes ensuring that appropriate equipment is used and that all equipment is inspected to ensure it is good working order and does not pose a safety hazard.</p> <p>A decision must be made in the trip planning phase to use either White gas or Methyl hydrate, but not both, or Propane.</p>	<p>Grades 1-12 Unless using a ventilated cooking shelter, all cooking camps must be done in an open area free of tarps and other covers.</p> <p>Warm up fires, if used, must be set at a distance from the cooking fires.</p> <p>Camp layout and camp boundaries must be established with the group.</p> <p>Eating and cooking areas should be separated from any sleeping by 100 meters where possible.</p> <p>No open flame in or near tents.</p>	<p>Grades 1-3 Constant Visual Supervision required at all times. All cooking and meal preparation is the full responsibility of the Staff member in Charge and/or volunteers.</p> <p>Grades 4-5 Constant visual supervision is required at all times. All cooking is the responsibility of the Staff member in Charge and/or volunteers.</p> <p>Some responsibility for serving, laying out and meal preparation can be done by students provided that clear instruction is provided and students are fully supervised.</p> <p>No filling and/or lighting camp stoves.</p> <p>Grades 6-7 Constant visual supervision is required at all times.</p>

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		<p>Some responsibility for serving, meal preparation and meal layout can be delegated to students provided that the Staff member in Charge and/or volunteer adults are able to provide constant visual supervision at all times.</p> <p>No filling and/or lighting camp stoves</p> <p>Grades 8 – 9 On-site supervision level is required at all times.</p> <p>Grades 9 may be taught kitchen set up and cooking under constant visual supervision.</p> <p>Students filling and lighting camp stoves must be under constant visual supervision</p> <p>Grades 10 – 12 Students may be fully responsible for meal preparation and cooking with on-site supervision provided that the staff member in charge has provided a review of safety procedures and have checked all gear.</p> <p>On-site supervision is required at all times.</p>