

THE IMPORTANCE OF CAMPING EARLY AND OFTEN IN SCOUTING

Camping and Cooking are very important aspects of Boy Scouting and required for 3 rank advancements. Many of the following rank advancements require camping and cooking on campouts.

Camping Requirements for Advancement:

Tenderfoot – Spend at least 1 night on a patrol or troop campout.

Second Class – Have been on at least 3 campouts in total

First Class – Have been on at least 6 campouts in total

The Eagle Required Camping merit badge require 20 nights camping in total:

From [Camping Merit Badge Requirements](#): *“Camp a total of at least 20 nights at designated Scouting activities or events. * One long-term camping experience of up to six consecutive nights may be applied toward this requirement. Sleep each night under the sky or in a tent you have pitched. If the camp provides a tent that has already been pitched, you need not pitch your own tent”*

Cooking Requirements for Advancement:

Tenderfoot – Assist in preparing one of the meals.

Second Class – Plan and cook one hot breakfast or lunch

First Class – Help plan a menu for one of the above campouts that includes at least one breakfast, one lunch, and one dinner. On one campout, serve as cook.

The Eagle required Cooking Merit Badge requires Cooking on Campouts:

From [Cooking Merit Badge Requirements](#):

Camp cooking:

..Plan five meals for your patrol (or a similar size group of up to eight youth, including you) for a camping trip. In the outdoors, using your menu plans for this requirement, cook two of the five meals you planned using either a lightweight stove or a low-impact fire..

Trail and backpacking meals:

.. While on a trail hike or backpacking trip, prepare and serve two meals and a snack from the menu planned for this requirement. At least one of those meals must be cooked over a fire, or an approved trail stove (with proper supervision)..

Prepare an agenda of the things you want to accomplish on each campout towards your next rank advancement. Let your patrol leader and senior patrol leaders know what you would like to accomplish before the campout so you can be involved in the planning.

Red Highlights are Camping Requirements

Green Highlights are Cooking Requirements



Tenderfoot

- **CAMPING AND OUTDOOR ETHICS**
 1.
 - a. Present yourself to your leader **prepared for an overnight camping trip**. Show the personal and camping gear you will use. Show the right way to pack and carry it.
 - b. **Spend at least one night on a patrol or troop campout**. Sleep in a tent you have helped pitch.
 - c. Tell how you practiced the Outdoor Code on a campout or outing.
- **COOKING**
 2.
 - a. On the campout, **assist in preparing one of the meals**. Tell why it is important for each patrol member to share in meal preparation and cleanup.
 - b. While on a campout, demonstrate the appropriate method of safely cleaning items used to prepare, serve, and eat a meal.
 - c. Explain the importance of eating together as a patrol.



Second Class

- **CAMPING and OUTDOOR ETHICS**

1.

- a. Since joining, participate in five separate troop/patrol activities, **three of which include overnight camping**. These five activities do not include troop or patrol meetings. On at least two of the three campouts, spend the night in a tent that you pitch or other structure that you help erect (such as a lean-to, snow cave, or tepee.)
- b. Explain the principles of Leave No Trace, and tell how you practiced them while on a campout or outing. This outing must be different from the one used for Tenderfoot requirement 1c.
- c. **On one of these campouts**, select a location for your patrol site and recommend it to your patrol leader, senior patrol leader, or troop guide. Explain what factors you should consider when choosing a patrol site and where to pitch a tent.

- **COOKING and TOOLS**

2.

- a. Explain when it is appropriate to use a fire for cooking or other purposes and when it would not be appropriate to do so.
- b. Use the tools listed in Tenderfoot requirement 3d to prepare tinder, kindling, and fuel wood for a cooking fire.
- c. At an approved outdoor location and time, use the tinder, kindling, and fuel wood from Second Class requirement 2b to demonstrate how to build a fire. Unless prohibited by local fire restrictions, light the fire. After allowing the flames to burn safely for at least two minutes, safely extinguish the flames with minimal impact to the fire site.
- d. Explain when it is appropriate to use a lightweight stove and when it is appropriate to use a propane stove. Set up a lightweight stove or propane stove. Light the stove, unless prohibited by local fire restrictions. Describe the safety procedures for using these types of stoves.
- e. **On one campout, plan and cook one hot breakfast or lunch**, selecting foods from MyPlate or the current USDA nutrition model. Explain the importance of good nutrition. Demonstrate how to transport, store, and prepare the foods you selected.
- f. Demonstrate how to tie the sheet bend knot. Describe a situation in which you would use this knot.
- g. Demonstrate how to tie the bowline knot. Describe a situation in which you would use this knot.



First Class

- **CAMPING and OUTDOOR ETHICS**
 1.
 - a. Since joining, participate in 10 separate troop/patrol activities, **six of which include overnight camping**. These 10 activities do not include troop or patrol meetings. On at least five of the six campouts, spend the night in a tent that you pitch or other structure that you help erect. (such as a lean-to, snow cave, or tepee.)
 - b. Explain each of the principles of Tread Lightly! and tell how you practiced them while on a campout or outing. This outing must be different from the one used for Tenderfoot requirement 1c and Second Class requirement 1b.
- **COOKING**
 2.
 - a. Help **plan a menu for one of the above campouts that includes at least one breakfast, one lunch, and one dinner** and that requires cooking at least two of the meals. Tell how the menu includes the foods from MyPlate or the current USDA nutrition model and how it meets nutritional needs for the planned activity or campout.
 - b. Using the menu planned in First Class requirement 2a, make a list showing a budget and food amounts needed to feed three or more boys. Secure the ingredients.
 - c. Show which pans, utensils, and other gear will be needed to cook and serve these meals.
 - d. Demonstrate the procedures to follow in the safe handling and storage of fresh meats, dairy products, eggs, vegetables, and other perishable food products. Show how to properly dispose of camp garbage, cans, plastic containers, and other rubbish.
 - e. **On one campout, serve as cook**. Supervise your assistant(s) in using a stove or building a cooking fire. Prepare the breakfast, lunch, and dinner planned in First Class requirement 2a. Supervise the cleanup.