



Pathfinder's Name

Dutch Oven Cooking

- 1. Earn the Cooking honor and the Camping Skills 3 honor.
- 2. Give a brief history of Dutch ovens and their role in American history.

- 3. Know the difference between a bread oven, a stew/meat oven, pot/stove top oven and a camp oven.

Bread oven _____

Stew/meat oven _____

Pot/stove top oven _____

Camp oven _____

- 4. In what way are ovens sized?

- 5. Know and demonstrate fire and Dutch oven handling safety and the proper use of equipment.
- 6. What types of fuels are used to cook with an oven?

- 7. What are the advantages of charcoal over wood as fuel?

- 8. How do you control temperature?

- 9. What do ashes do to the efficiency of the coals?

- 10. If using wood, what types are best for cooking?

- 11. Demonstrate how to properly season a new Dutch oven.
- 12. Demonstrate how to properly clean a Dutch oven after each use.
- 13. Demonstrate how to properly transport Dutch ovens.
- 14. Demonstrate how to properly store a Dutch oven for a short term and long term.

- 15. Cook one of each category using Dutch ovens:

- Soup/Stew
 - Casserole
 - Vegetable
 - Bread
 - Dessert

- 16. Cook with the lid only as a griddle.

- 17. Name the six different ways to cook in a Dutch oven.

- 1. _____
 - 2. _____
 - 3. _____
 - 4. _____
 - 5. _____
 - 6. _____

- 18. What is meant by stack cooking?

- _____
 - _____
 - _____