



## Cooking and Cleanup

### Cooking

Most meals will only require boiling water.

Only two cooks in the cooking area and one must be an adult. The Scout is the lead cook.

1. Figure out how much water will be needed.
2. Fill two of the pots with the correct amount of water. In the third pot, fill it with half of the needed amount.
3. Bring the pot with half of the water needed to a boil.
4. One of the cooks should sanitize their hands.
5. Once the half pot of water has come to a boil, start boiling the other two pots.
6. In the pot with half of the water, begin sterilizing all of the plates, cups, and silverware by dipping in the boiling water for 30 seconds. Use either a dipping bag or a pair of pliers. The cook that has the sanitized hands should be the one that removes the item from the boiling water.
7. Place the clean plates, cups, and silverware on a small ground cloth.
8. Once all of the dishes are sanitized, add the rest of the needed water to the sanitizing pot and bring to a boil.
9. Follow the directions on the bag.
10. EVERYONE sanitizes their hands.
11. Enjoy your meal.



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### Clean-up

All of the cleaning should occur in the sump area.

All plates, cups, and pots should be “human sumped.” Human sumping entails licking your plate clean or adding some water to your cup to get all the remaining food into your stomach. There should be no food left on any plate, in any cup, on any fork/spoon, or in any pot.

We will use two pots for cleaning dishes. The first pot will contain warm water with one or two drops of soap. Pot two will be the rinse pot and will contain warm water.

The clean-up crew (2 crew members) cleans all of the plates, cups, and silverware.

1. Move all of the dirty plates, cups, and silverware to the sump area.
2. Boil one pot of water. (splitting the water between two pots might be faster)
3. Pour half of the boiled water into another pot. Add an equal amount of clean water to each pot. There is no need to sanitize since everything will be sanitized before the next meal.
4. Add one or two drops of “Camp Suds” to the wash pot.
5. If there is food remaining in any item to be cleaned, return it to the owner.
6. Wash pots, plates, cups, and silverware in the wash pot (cleanest items first) and rinse off the soap in the rinse pot.
7. Place the clean dishes on a small ground cloth in the sump area.
8. Pour the wash water into a sump bag (i.e. sump bag is a 1 gallon Ziploc bag partially filled with leaves and/or pine duff with numerous small holes or slits cut in the bottom to drain the “cleaned” water.)
9. Disperse the water over a wide area.
10. Pour part of the rinse water into the wash pot and sump again
11. Pour more rinse water into the wash pot and sump again
12. Repeat as needed