**Dutch Oven Cooking Syllabus**

To prepare for the class, I brought 3 fire pits to cook in, 6 Dutch Ovens, Lid Lifters, Chimney Charcoal Starters, Tongs, Heavy Gloves, Charcoal, Cooking Utensils, Dining utensils, and prepped food. We set up 3 fire pits in a suitable location under the patio out of the weather and wind. We set up 3 tables to be used for prep work for cooking close to the cooking spots.

At beginning of class, have helpers start coals in chimney starters so they are ready for cooking later. Also, have all food prepped and ready to go, pre-cook any item that may take a long time to cook or prepare (This was done at home and brought in a cooler to class), set out items for recipes on tables.

1. Class Start (Possibly meet in corner of cafeteria or in classroom again)
2. Introduction of Instructor
   1. Name, Troop, Position, Experience with Cooking and the Class
3. Introduction of class
   1. Name, Troop, Position, experience with Dutch Ovens
4. Talk about Dutch Ovens
   1. What are they
   2. What can you cook in them
   3. Differences in Dutch Oven and Bean Pot
      1. Show and Tell, I had one of each
   4. Handout Introduction to Dutch Ovens and talk about what to look for when buying one
   5. Handout Truth About Cast Iron Pans and talk about care and cleaning and handling
5. Handout Dutch Oven Recipe Book with Coal placement chart
   1. Talk about coal placement and temperature guide
6. Move Outside
7. Break class into 3 groups
8. Handout 3 different recipes, one to each group
9. Have 3 tables set up with Dutch Oven and all of prepped food ready to go
10. The 3 groups will assemble at their location and prepare the recipe given to them
11. Let the group figure out how to put coals down and where and start cooking
12. While the class is cooking it is a good opportunity to chat and talk about different aspects of Scouting and Cooking and Campouts and what different Troops and Packs do for them.
13. We had 3 different recipes that took 45 -60 minutes to cook.
14. When done cooking, each group opened their Dutch Oven and we all tried out the different recipes
15. Class was over, make sure everyone knows that I can be reached through email, text, or phone for any and all questions related to the class or Scouts.