

Fire Building and Outdoor Cooking

Pre and During Trip Assessment – Teacher and Student Evaluation

Pre-Trip

- 1) Fire Structure Creation – Total = 20 marks
 - a) Is the structure recognizable in relation to the demonstrations /5
 - b) Is the structure well supported with appropriate sized materials /5
 - c) Is there kindling and a variety of different sized wood /5
 - d) Is teamwork demonstrated in the creation of the fire /5
- 2) Group Gear List for Cookout Lunch, Fire Building, and Shelter Creation
 - a) is the list thorough - /5
 - b) is the list appropriate - /5
 - c) does the group work together to create the list - /5

Total = 15 marks

- 3) Menu Plan for the Cookout
 - each group needs to make a recipe for an appetizer, main course and dessert
 - this should be made over the fire
 - this should include a wide variety of healthy ingredients
 - this should include appropriate foods for outdoor activity
 - this should demonstrate the students understanding of healthy eating, different nutrients, and nutritional needs
 - the group must communicate and work as a unit on this assignment

Assessment – (1) Appetizer Recipe – include ingredients and how to prepare this

(2) Main Course – same as above (3) Dessert – same as above

(15 marks each – total of 45 marks)

During Trip

Fire Analysis

- 1) Is the fire structure visible /5
- 2) Is the fire created safely /5
- 3) Is the fire maintained properly during the cooking /5
- 4) Is the fire doused out effectively /5

Cooking Assessment = 51 marks

- both the students, peers and teacher will partake in this evaluation
- each group must have a member of a different group "TASTE TEST" their food creations

Task	Student Evaluation	Teacher
1) Was cooking area clean prior to cooking?		
2) Was cooking area clean after cooking?		
3) Were utensils and cooking equipment used safely?		
4) Were steps taken to avoid injuries?		
5) Were the chefs hands washed prior to contact with food?		
6) Did the group work as team?		
7) Did the group communicate effectively?		
8) Did everyone participate equally?		
9) Positive Attitude		

(2 marks are awarded for each of the 9 tasks above) = 18 for student evaluation and 18 for teacher evaluation = 36 marks in TOTAL

TASTE TEST – Evaluator’s Name _____

- 1) Rate the quality of the food in terms of taste, smell, visual appeal, overall effect

Appetizer /5

Main Course /5

Dessert /5

Total = 15 marks

Comments: (please be constructive and honest)

