

Lesson Plan

Cleaning Dishes

Ref: Cooking Merit Badge Book, Boy Scout Handbook, Fieldbook, Leave No Trace

Objective: Teach how to wash dishes while camping

Motivation: Prevent dysentery (nausea, diarrhea), speed up cooking, share cleanup, and speed up cleanup

Supplies: Biodegradable soap, 4 pots of increasing size, strainer, stable heat source, 4' x 4' plastic drop cloth, dish towel, cup, sponge, bleach, and paper towels (optional)

Cautions:

1. Boiled water is hot. Need 110-120° F water to prevent scalding and proper hygiene.
2. Handle sharp objects separately to prevent cuts

Responsibilities:

1. Clean Up Crew: Set up dishwater, clean cooking surfaces
2. Patrol Members: Personal mess kit and Utensils or a Cooking Pot
3. Cooking Crew: Clean stoves and pots with burned-on food

Procedure:

1. Patrol Leader assigns patrol members to cleanup crew
2. Cleanup crew boils water in smallest bucket (Bucket 1)
3. Cleanup crew separate hot water into Buckets 1 and 3. Most water needed in Bucket 3
4. Add cold water to Bucket 1 and Bucket 3 to achieve 110-120° F. (Not too hot to touch)
5. Fill Bucket 2 with cold water
6. Add a cap full of bleach to Bucket 3
7. Lay out plastic sheet and dishwasher
8. Before washing, each dish is scraped into Bucket 4
9. Use sponge to clean food off dishes in Bucket 1: Personal items are cleaned first!
10. Dip or use cup to rinse dish in Bucket 2
11. Dip or use cup to sanitize dish in Bucket 3
12. Place dish on plastic ground cloth
13. Cleanup crew uses towel to dry patrol dishes. Patrol members dry personal items
14. Cleanup crew puts dishes away
15. Cleanup crew cleans food preparation surfaces
16. Cooking crew cleans stoves and pots with burned on food
17. Cleanup crew disposes of food scraps from Bucket 4 in proper waste receptacles
18. Cleanup crew strains water from Buckets 1-3 into Bucket 4
19. Cleanup crew disposes of food scraps from strainer and rinse strainer
20. Cleanup crew broadcast water 200' from camp, trails, and water sources