

### Eating Equipment

Paper plates, bowls, and cups, and plastic knives, forks, and spoons will not be permitted in troop sites at the jamboree. It is, therefore, very important that your Scouts use nondisposable flatware and dishes. It is also very important that Scouts practice and are instructed in the proper dishwashing of those items at the pre-jamboree campout.

### Gracious Dining/Cleanliness

It is important that the dining table and food preparation area be kept as clean as possible at all times. Patrol members should come to the table with clean hands.

### Food Preparation

The food should be completely prepared, ready to eat, and set on the table in a family-style arrangement at the proper meal hour. Having the food ready on time should be a matter of pride. It is important that the cooks not be interrupted or hindered by others during the food preparation period. The patrol members and guests will be notified to come to the dining table when the meal is ready.

### Dress

Everyone is fully uniformed for the evening meal.

### Duty to God

Everyone should stand respectfully behind their seats until grace has been said, and then all are seated together.

### Tablecloths

Tablecloths can perk up a camp dining table. The tablecloth that will be furnished as a part of the equipment package will be white.

### Centerpiece

The troop could bring four table centerpieces and rotate them daily. The centerpieces could be replicas of Scout badges, displays of emblems, etc. These suggestions will create a more homelike atmosphere and an aura of respect, and the food will be appreciated more.

### Cleanup

It is important that the cleanup procedures in this guide be followed so that Scouts know what is expected of them at the jamboree. Remember to recycle everything possible.

### Washing the Dishes and Cleaning Up

Paper plates, bowls, cups, and plastic knives, forks, and spoons are not permitted in troop sites. It is very important that dishwashing be done properly.

Proper facilities for effective washing and disinfection of eating utensils and of food preparation and cooking equipment must be provided in the kitchen. Unless these items are thoroughly cleaned after they are used, food particles, surface films, or deposits will accumulate. These will support the growth of many types of germs, including those that can cause food-borne disease. An

effective dishwashing procedure, competently supervised, is essential for health protection. Efficient dishwashing is necessary. Actually, the task should not take longer than 20 to 25 minutes if teamwork is utilized. The two cleanup people set up and supervise the operation, but each patrol member takes care of wiping out, washing, and rinsing personal eating gear.

Here are the steps to follow (*also see the illustrations*):

- The first thing the cooks should do to start the meal is to put a large pot of water on the stove. This is used for hot drinks, soups, cooking, etc., during meal preparation. This pot is refilled with water and placed on the stove to heat before everyone sits down to eat.
- Right after the meal, cleanup people prepare dish washing water in a second pot by adding soap to a mixture of hot and cold water. Set up a third pot of hot water for the rinse. Leave the sanitizing water on the stove as long as possible to keep it boiling.
- Spread out a clean plastic sheet for air-drying dishes. For handling utensils in hot water, use hot-pot tongs. Dissolve one sanitizing tablet in the hot water on the stove. The sanitizing water should be kept on the stove and as hot as possible to aid the air-drying of utensils, but it no longer needs to be kept at a rolling boil if a sanitizing agent has been added.
- Each person cleans all food particles and grease from all personal eating gear. Two people volunteer to do the personal dishes of the cleanup people; they should be first in the dishwashing line. Cleanup people start cleaning out cook pots.

### Dishwashing

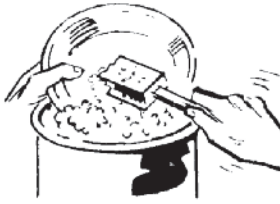
- Everyone washes his own dishes, including his drinking container, each evening. After they are washed in the warm soapy water, the dishes are dunked in the hot rinse water. Next they are dunked for several seconds in the sanitized boiling water on the stove, then placed on the plastic sheet to air-dry. Towels should not be used for drying. All of the personal dishwashing should not take longer than five or 10 minutes. At this point, the others may leave, and the cleanup people finish the job.
- Using a minimum of water with a scouring pad or abrasive cloth, the cleanup people wash out the insides of all pots. They wash and rinse cook pots, then place them on the plastic sheet to air-dry.
- Dishwater is taken to the subcamp garbage disposal tents and dumped in the deep sink.
- Cleanup people wash out and crush all cans, wash out bottles and jars, and then place all recyclables in the proper container.
- Store dishes and cook pots in a dry, fly-proof place, such as the food box or in plastic bags.
- Store eating utensils in bags.

- Clean up stoves and police the area. Clean, hang up, or put away all dishwashing equipment in a place where it will dry out thoroughly. Check the stoves before leaving to be sure that they are completely off. Remember: This whole process is easily completed by a well-organized patrol in 30 minutes or less.

## Dishwashing



1. Each person cleans his own eating utensils.



### WASH

2. Wash utensils in a pot of wash water.



### RINSE

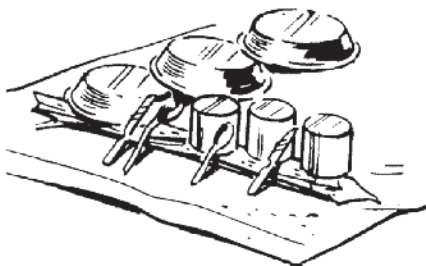
3. Remove cleanser (soap or detergent) by immersing utensils in warm rinse water.



### SANITIZE

4. Sterilize utensils by dunking them in a pot of boiling water.

**Note.** Rinsing and sanitizing are two steps, not one.



5. Air-dry utensils on a plastic sheet. Store in a flyproof container.

## Disposal: Dishwater and Food Waste

An important part of our efforts to preserve the environment is the responsible handling of kitchen waste. Special disposal stations will be located in each subcamp to receive all dishwater and food waste. Each troop will be issued five-gallon pails for collecting and transporting dishwater and food waste to the disposal stations. Troops will carry the pails to the disposal stations after each morning and evening meal cleanup.

## Rotation of Responsibilities

To ensure an efficient food service operation, patrol members should be assigned food preparation responsibilities on a rotational basis as soon as possible.

You will note in observing the sample Patrol Rotation of Responsibilities chart (see **appendix B**) that the patrol leader is not included on the rotation schedule. The leader must serve instead as supervisor of the food preparation people, always on the alert to lend assistance and guidance.

The head cook and assistant are responsible for drawing the food issue, following food cooking instructions carefully, preparing and serving the meals on time, and saying grace.

The waterman has water available for cooks and places drinking water on the table for meals.

The kitchen cleaner and assistant begin boiling water for dishwashing immediately after the cooking is completed. They are responsible for cleaning the kitchen and dining area, and for having all cooking and eating equipment ready for the next meal.

The campsite cleaner and assistant check to see that tents are in good order and keep the campsite clean.

At times, it will be necessary for everyone to pitch in to get the job done. A good leader will encourage the team to be aware of this fact and be ready for any emergency.

## Daily Checkup

As part of the morning's inspection, the assistant Scoutmaster in charge of physical arrangements, together with the senior patrol leader and patrol leaders, should check food boxes for adherence to the following requirements:

1. Order and cleanliness.
2. Proper food on hand. After breakfast, the only food that should remain in food boxes are the nonperishable staples.