

Chad Massie

Outdoor Adventures Weekly Lesson Plan

Unit: Outdoor cooking

Topic: Buddy Burners

Objectives: Students will begin their outdoor cooking unit by using buddy burners. These burners can be taken along on camping trips, hiking, or hunting. They are light weight and each burning element can be used up to five meals.

Activities: Students will construct their buddy burners and make their heat elements. They will then use their burners two days to prepare any type of meal that they choose.

Materials: Coffee tin can, tuna fish can, wire hangers, cardboard, and wax

Checks for Understanding: observations/ questioning

Topic: Tinfoil meals

Objectives: Students will learn another variation of outdoor cooking that involves minimal preparation and no cooking utensils are needed. Advantages are light weight, no cooking utensils.

Activities: Students will bring in the types of foods that they wish to put in the tinfoil along with seasoning salts, and butter. We will prepare the meals and then put them on a bed of coals for cooking.

Materials: Fire, tinfoil, food

Checks for Understanding: observations/ questioning

Topic: Dutch Ovens

Objectives: Students will learn what a Dutch oven is and how you can make a variety of meals with them. The disadvantage of using such cooking method is that they are heavy and they are a pain to clean. Many people, before technology would carry this stuff around which made their equipment that much heavier.

Activities: Make sure that the Dutch oven is well oiled and clean. The students will then mix up the recipe for peach and apple cobbler. Fire is what cooks it and a hot bed of coals is what is needed for the cooking.

Materials Dutch ovens, fire, food

Checks for Understanding: observations/ questioning

Standards: A12.1, B12.1, D12.1 – 4, F12.1 – 7, G12.1 - 5