

Dutch Oven Honor Worksheet

Name: _____ Club: _____

1. Earn the Cooking honor.

2. Give a brief history of Dutch ovens and their role in American history.

3. Know the difference between a bread oven, a stew/meat oven, pot/stove top oven and a camp oven.

Bread oven _____

Stew/ Meat oven _____

Pot/stove oven _____

Camp/oven _____

4. In what way are ovens sized? _____

5. Know and demonstrate fire and Dutch oven handling safety and the proper use of equipment. _____

6. What types of fuels are used to cook with an oven? _____

7. What are the advantages of charcoal over wood as fuel? _____

8. How do you control temperature? _____

9. What do ashes do to the efficiency of the coals? _____

10. If using wood, what types are best for cooking? _____

11. Demonstrate how to properly season a new Dutch oven. _____

12. Demonstrate how to properly clean a Dutch oven after each use. _____

13. Demonstrate how to properly transport Dutch ovens. _____

14. Demonstrate how to properly store a Dutch oven for a short term and long term. _____

15. Cook one of each category using Dutch ovens:

Soup/Stew

Casserole

Vegetable

Bread

Dessert

16. Cook with the lid only as a griddle.

17. Name the six different ways to cook in a Dutch oven.

a. _____

b. _____

c. _____

d. _____

e. _____

f. _____

18. What is meant by stack cooking? _____

For additional information check out:

http://www.pathfinderpathways.com/dutch_oven_cooking.htm