

TROOP 31
DUTY ROSTER
 (Revised 4/3/03)

Patrol Name: _____ Campout Date: _____ Patrol size (this campout): _____

Patrol leader: _____ Menu Planner: _____ Food Buyer: _____

Food budget – Per person \$ _____ Total food budget \$ _____ Actual amount spent \$ _____

PATROL DUTIES

Meal	Head Cook	Assistant Cook	Collect/cut firewood. Make and maintain cooking fire	Get water. Heat all hot water for dishwashing	Kitchen cleaner upper	Assistant kitchen cleaner upper	

* Patrol Leader – List name of Scout assigned to take patrol gear home for cleaning. Be sure to save this list and make sure the equipment is returned at the following troop meeting.

Patrol Box - _____ Ice Chest - _____ Water Jug - _____ Food Tubs (2) - _____ Stove - _____

Bow saw - _____ Trail "Fly"- _____ Dutch Oven - _____ Other gear (list) - _____

Explanation of duties:

A Duty Roster must be created by the Patrol Leader at the beginning of every campout.

Fairness is critical to your success!

The Duty Roster must be posted in patrol campsite for duration of campout.

The Patrol Leaders does not typically fill a specific spot on the duty roster – His job is to supervise, teach, and if need be, help, so that all duties get done.

Head Cook and Assistant Cook – Clean hands before starting. Use safety and common sense. Start meal preparations duties on time. Serve all of the meal components as planned on the menu. Try to avoid making excess mess for the dishwashers.

Fire/Firewood – Make sure that proper fire is available for the cooks and the clean-up water people.

If using a stove - make sure it's fuel tank is full before starting meal (see an adult leader to fill fuel tank). Make sure stove is located level and safe. Continue to maintain stove (fire) during cooking and cleanup.

If using wood fire – Gather enough firewood (well prior to your meal) so that enough fuel is available for entire cooking process. Start fire early enough to ensure cooking coals are ready in time to prepare meal. Continue to maintain fire until all dishwasher for clean-up has been made.

Water – Fetch all necessary water to the patrol campsite. Lead in purification duties, if needed. Be sure cooks have all water needed to prepare the meal, including beverage for mealtime.

Heat water for all dishwashing and cleanup duties. This job begins while the meal is cooking (start dishwasher – in big galvanized bucket) while meal is cooking or immediately when food is done. This job does not end until the last dish has been washed and sterilized (with boiling hot water).

Dishwashers/Kitchen Cleanup – This job begins by setting up the three basins (for 3 pot cleaning method). These people should not be responsible for heating water. The clean-up people are responsible for cleaning patrol cooking pots and utensils, the stove, the patrol box, and the general cooking area.

Although they are not responsible for washing individual patrol members eating gear, they do need to make sure that the three wash tubs are usable (reasonably clean and HOT water) for personal dishes for a short time after patrol gear is completed.

Patrol Members – Help or stay out of the way. Wash their own dishes, immediately after patrol gear is done.

Do their fair share of the work – without whining or complaining.

If you have problems, see your senior youth leaders. If that does not help, talk to an adult leader.