



Activities Ops – Food Planning & Prep

Source Material – TLT Director’s Guide, Activities Operations, Food #1, 2

1. Assist in developing a menu and food supplies list for the event. Assist in the purchase of required food items & supplies.
2. Assist in unit assignment to KP (Kitchen Police), food preparation, water detail, and wash station.

Students

The TLTs who attend this Operation have been in the TLT program for at least 1 years. They should already be acquainted with each other and are building long-lasting relationships. Help them be interactive by having activities that they can do together, and be intentional about them working with other TLTs who are not part of their own club.

Purpose & Goals of Workshop

This workshop is intended to help the TLTs understand and develop the skills and knowledge necessary to effectively deal with the camping food and cooking essentials. The goal of the class is to teach the TLTs the technical basis for: creating a balanced and complete menu for camping meals, preparing food supplies list, buying the items on the list (under adult supervision), and making sure the foods are prepared and handled in a sanitary way. TLTs should be equipped to manage the camping food and cooking with minimal assistance. It is imperative that this workshop be interactive and activity-based.

Ideas for Workshop activities:

- Activity # 1: Divide TLTs into groups of 2 or 3 from different clubs. Ask them to come up with a balanced and completed menu for a Friday evening to Sunday afternoon club campout. Allow time for each group to make a presentation.
- Activity # 2: Have TLTs go back to their previous group. Ask them to prepare a food supplies list for their menu in activity # 1 and estimate the cost of each item and the total cost. Have each group write ideas on where they could buy those items on the list, and who are the adults who can help them with buying and transportation. Allow time for each group to make a presentation.
- Activity # 3: Have TLTs go back to their groups. Ask them to prepare a schedule for the KP (Kitchen Police – or kitchen duties including water detail) and draw a layout plan of how their kitchens would look like, including the location for the food storage, kitchen utensils, wash station, garbage location ... Allow time for each group to make a presentation.
- Facilitate discussion among the TLTs about what their clubs do to deal with the camping food and cooking. (Intent is for them to get ideas from other clubs so when they go back to their own Staff meeting they will have some new ideas for their club).

Ideas for Convention activities:

- TLTs could play “The Price Is Right” (Kahoot!) for camping food list items during game night.

Additional Resources:

- Adventist Youth Honor “Fire Building and Camp Cookery”: <http://wiki.pathfindersonline.org>