Name:                                                                                                  Date:

Mailing Address:

Email Address:                                                                                       Phone:

**Please ensure that all experience listed is within the last five years and corresponds to you leading camping experiences.**    
 

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| **Topic** | **Qualifications** | **Applicant's Experience** |
| **Meal Planning** | Briefly summarize 3 meals that were planned and executed with a group of people on two separate camping experiences.  Include date, location, and group size.    Example:  7/14: Core Creek Park - 18 people - chicken foil dinners with s'mores |  |
| **Propane Stove** | List 3 different occasions on which you have used a propane stove when cooking with a group.    Example:  7/24: Prepared soup |  |
| **Charcoal**  **&**  **Wood Fires** | How many times have you led a group in using each of the following cooking methods with charcoal or wood fires? | Foil Packets:      Stick Cooking: |
| **Health**  **&**  **Safety** | List 3 primary safety considerations when cooking with a group in the outdoors.  Describe how you have addressed each of these. |  |
| **Other** | Include any other experience that you have which would be relevant to your exemption from the Basic Outdoor Skills course. |  |