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.   |    |