

Patrol Site Inspection Form

Well-prepared patrols know what is expected of them on their campsite

1) Tents and Sleeping Area

- _____ A) Tents properly pitched and set up for the weather and terrain?
- _____ B) Personal equipment in tent neat and tidy?
- _____ C) If morning inspection and weather clear, are sleeping bags hung to air out?

2) Cooking / Dining Area

- _____ A) Pots, dishes, table, stove, food preparation area clean?
- _____ B) If Patrol has patrol box or food storage tent, is it clean and neat?
- _____ C) Dining fly erected properly?
- _____ D) Ground clean and free of litter?
- _____ E) Basin, soap, clean water for hand washing ready for use?
- _____ F) Garbage container clean, elevated, covered to keep out flies/animals?
- _____ G) Drinking water supply covered and clean?

3) Pits and Campfire Area

- _____ A) Grease, wet pit cover fresh and clean?
- _____ B) No Litter in pit?
- _____ C) If Troop has campfire, they must have a woodcutting area. Is it well organized, fenced off? (one point for each Patrol which helped.)

4) Patrol Site Improvements –Sweeping leaves from the site is not an improvement

- _____ A) Did all patrol members actively help in the planning/work division of the project?
- _____ B) Did patrol members make fair contributions to material acquisition/construction?
- _____ C) Did patrol help make the project fun?
- _____ D) Did the finished project achieve the useful purpose the patrol desired?
- _____ E) Is the project sturdy?
- _____ F) Did patrol members make useful suggestions for improvements and help to carry them out?

5) Personal Inspection

- _____ A) Are patrol members dressed appropriately for activity and weather conditions?
- _____ B) Did patrol members have clean hands and faces?
- _____ C) Did patrol members have reasonable harmony and in good spirits?
- _____ D) No personal gear scattered around campsite!

Scoring:

Each item is worth up to one point. Be sure to go over with the patrol your reasons for awarding what you gave them. Be sure to weigh effort as well as success. This inspection is to be done three times during the weekend. Only give points in section 4 if actual work or improvements have been made in the interval since your last inspection. (23 points maximum)

Scoutmaster's Meal Inspection Form

Well prepared patrols know what is expected of them at meal time

1)

Meal Preparation:

- _____ A) Did the cooks wash their hands before cooking meal?
- _____ B) Were the pots, table, stove and food preparation area clean?
- _____ C) Was the food stored properly prior to cooking?
- _____ D) Was the table set with all the required utensils, and condiments before the patrol was called to the table?
- _____ E) Were appropriate beverages prepared before the patrol was called to eat?

2)

Meal Served:

- _____ A) Did patrol members wash their hands before sitting down?
- _____ B) Was grace said before eating?
- _____ C) Were all parts of the course ready at about the same time?
- _____ D) Was food served in an orderly fashion?
- _____ E) Did cooks heat dishwater prior to sitting down?
- _____ F) Did the cooks serve themselves last?

3)

Clean-Up:

- _____ A) Were dishes scraped by patrol members and made handy to the dishwashers?
- _____ B) Was a systematic/organized method used for dishwashing?
- _____ C) Was the dishwater hot? Was Javex used?
- _____ D) Was a clean, dry, flyproof location made available for the clean dishes, pots and utensils?

- _____ E) Were the pots washed after the all the dishes and utensils?
- _____ F) Were the stove, patrol box, food prep area and table washed with hot soapy water. Was Javex used?
- _____ G) Was all the food put back into the patrol box/cooler and not left out on the table?
- _____ H) Was all the work done properly and completely?

4)

General Information:

- _____ A) Was there harmony among patrol members during all phases of the meal?
- _____ B) Did the patrol enjoy the meal?
- _____ C) Was there enough food prepared with little waste?
- _____ D) Were there extra touches to the meal presentation? e.g. attractive table setting?
- _____ E) Were at least three food groups represented in the meal?
- _____ F) Was junk food an important part of the meal?
- _____ G) Was food cooked properly? e.g. cooked chicken shouldn't be pink!
- _____ H) Were extra touches used in the preparation/serving of the main course e.g. sauces, coatings

(maximum 2 points)

Scoring:

Each item is worth one point. Be sure to go over with the Patrol your reasons for awarding what you did. Be sure to weigh effort as well as success.

(28 points maximum)