



BOY SCOUTS OF AMERICA
Troop 146
St. Francis Church
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First Class Requirement 2d1

"Demonstrate the procedures to follow in the safe handling and storage of fresh meats, dairy products, eggs, vegetables, and other perishable food products."

_____ Name

Part 1 - Normal camping trip - not a backpacking trip

1. When our Troop goes on a normal camping trip, if we have some raw hamburger meat, how do we make sure it stays fresh until it's time to make the burgers? (Hint: your answer should contain the word "ice" and "cooler".)

2. What we do for meat, above, will it also work for dairy product, eggs, and fresh vegetables?

- ___ Yes for all
- ___ No for dairy products. Do this instead: _____
- ___ No for eggs. Do this instead: _____
- ___ No for vegetables. Do this instead: _____

3. This actually happened: One winter, we arrived at our cabin on Friday evening, and set up the kitchen near the wood-burning stove. The milk was in the ice chest surrounded by ice. Two days later, when we took the milk out for Sunday breakfast, it had had the consistency of yogurt and tasted awful. What did we do wrong?

4. If we have a carton of eggs, what can we do to prevent them from breaking?

Part 2 - Backpacking trip in hot weather

5. What can you do to ensure that meat stays fresh on a backpacking trip?

6. What can you do to ensure that milk stays fresh on a backpacking trip?

7. What can you do to ensure that eggs stay fresh on a backpacking trip?

Part 3 - Super-Scout questions

8. Why does milk go bad when it's not kept cool?

9. What is pasteurization? What effect does it have on milk going bad?

10. Why doesn't Parmalat milk have to be refrigerated?
