

1st Port Nelson - Camp Planning Checklist

Planning								
Camp Organizer(s):	1)		2)					
Dates:		Location:						
Facility/Campground Booked:								
	To book a Scout camp in our area visit: <u>https://www.scouts.ca/camps/home.html</u> to determine what is available/cost and reserve a spot							
Facility Cost:		Transportation	Required:	□ Yes □ No				
Activities Planned:	RI	IN	N/					
Special Considerations:			~ n					
Scouts Canada Forms:	Camping and Outdoo	or Activity Applicati	on Form Complete	ed: <u>Link</u>				
2	 Application Forms Approved by Group Commissioner Risk Assessment Completed Camp Details Provided to Parents Permission form for <i>high-risk</i> camps (rappelling, white water rafting etc.) 							
Event Preparation								
Final confirmation of attendees:	1)		11)	11)				
- 2 weeks in advance	2)		12)	12)				
	3)		13)	13)				
	4)		14)	14)				
	5)		15)	15)				
	6)		16)	16)				
	7)		17)	17)				
	8)		18)	18)				
	9)	1	19)	19)				
	10)		20)					
Accommodation:	Tent 1	Tent 2	Tent 3	Tent 4				
– Who is sharing tents?	1.	1.	1.	1.				
	2.	2.	2.	2.				
	3.	3.	3.	3.				
	Tent 5	Tent 6	Tent 7	Tent 8				
	1. 2.	1. 2.	1. 2.	1. 2.				
	3.	3.	3.	3.				
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Who can drive: - Be sure to print & email out a map		Leaders:	Parents:	
•	To Camp:	2. 3. 4.	2. 3. 4.	
•	Home from Camp:	Leaders: 1. 2.	Parents: 1. 2.	
		3. 4.	3.	

Event Pre	paration Continue	ed							
Duty	Day 1	Breakfa	ast:	1)	3)			5)	
Roster:				2)	4)			6)	
		Lunch:		1)	3)	-	<u></u>	5)	
				2)	4)	. \		6)	
		Dinner		1)	3)			5)	
				2)	4)			6)	
		Mug U	o:						
	Day 2	Breakfa	ast:	1)	3)			5)	
	~ ~ ~			2)	4)			6)	
		Lunch:		1)	3)			5)	
				2)	4)			6)	
		Dinner		1)	3)			5)	
				2)	4)			6)	
		Mug U	p:						
	Day 3		ast:	1)	3)			5)	
				2)	4)			6)	
		Lunch:		1)	3)			5)	
			1	2)	4)			6)	
		Dinner		1)	3)			5)	
				2)	4)			6)	
		Mug U	o:		N				
Equipmen	t Checklist: Not ev	ery camp requ	ires all gear listed	l below – this is a guideline					
Facilities	8:		Kitchen:				Cooking Ge	ar:	
Tarp			Stove	1 (check for connector)			Pot Set	1	
Rope			Stove	2			Pot Set	2	
Pegs		Stove		3 – Grill			Fry Pan		
Tents		Portat		ole BBQ			Ladle		
Hatche	et/Mallet	t 🗌 Napth		a - Fuel Bottles	uel Bottles		Spatula		
Poles				ne Hoses			Cutting Board		
File (ha			Match	es/Containers			Knives		
Axe				ne Tree	Tongs				

Fire Extinguisher

Oven Mitts/Glove

1		1	1		1		
		Lantern (Spare Mantles)			Tin Foil		
		 Propane Tank(s)			Herbs & Spices		
		1lb			Can Opener		
		5lb			Potholder		
		20lb			Strainer/Sieve		
		Camp Oven			Bowl(s)		
					Measuring Cup		
					Plastic Wrap/Zip Locks		
Other Gear:		Storage:			Cleaning:		
Trowel/Shovel		Portable Pantry	d		Wash Basins		
Toilet Paper		Food Barrel(s)	d		Camp Soap		
First Aid Kit		Cooler(s)	d		Bleach		
Dry Sacks		Ice	d		Wash Cloth/Sponge		
Saw	d	Gear Bin(s)	d		Pot Scrubber		
Duct Tape	C	Rope to tie bins shut	d		Garbage Bag(s)		
Fire Starter	C				Grey Water Net		
Water Treatment							
Water Tablets							
Water Filter	C						

Event Preparation Continued	4	
Menu Plans:	Day 1	Breakfast:
Confirm with attendees any		Protein:
dietary requirements		Vegetable & Fruit:
(vegetarian, diabetic etc.)		Carbohydrates:
		Drinks:
KEY – You <u>must</u> review for		Lunch:
food allergies. It is best		Protein:
practice to always go nut free for meals.		Vegetable & Fruit:
		Carbohydrates:
		Drinks:
		Dinner:
		Protein:
		Vegetable & Fruit:
		Carbohydrates:
		Drinks:
		Mug Up:
	Day 2	Breakfast:
	/	Protein:
		Vegetable & Fruit:
		Carbohydrates: Drinks:
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\sim		Lunch: Protein:
		Vegetable & Fruit:
		Carbohydrates:
		Drinks:
		Dinner:
		Protein:
		Vegetable & Fruit:
		Carbohydrates:
	_	Drinks:
		Mug Up:
	Day 2	
	Day 3	Breakfast:
		Protein: Vegetable & Fruit:
		Carbohydrates:
		Drinks:
		Lunch:
		Protein:
		Vegetable & Fruit:
		Carbohydrates:
		Drinks:
		Dinner:
		Protein:
		Vegetable & Fruit:
		Carbohydrates: Drinks:
		Mug Up:
		<u>.</u>

