

Prior learning

- Understand some common woods and the properties that make them good and bad for use on a fire.
- Construct two styles of campfires.
- Basic food hygiene when cooking (popcorn).

Key knowledge I will understand

- Know the four important steps to follow when building a campfire: **preparation, building, maintenance, and extinguishing the fire.**
- Demonstrate safe sitting, lighting and management of a campfire and the surrounding area.
- Demonstrate simple methods of cooking over a campfire with due regard to basic food hygiene.
- Demonstrate what an ideal campsite should look like.

Toffee apples

Step 1

Find a stick long enough to hold your apple over the fire.

Step 2

Sharpen one end of your stick using a potato peeler or knife.

Step 3

Peel your apple using a potato peeler.



Step 4

Mix up a handful of brown sugar with a sprinkle of cinnamon and keep to one side.

Step 5

Skewer your apple on the sharp end of your stick. Cook over the fire, turning frequently. It is ready when it starts to bubble all over.

Step 6

BE CAREFUL as it will be hot. Roll the apple in your sugar mix until completely covered.

Step 7

Cook on the fire again, roasting frequently until all the sugar has completely melted.

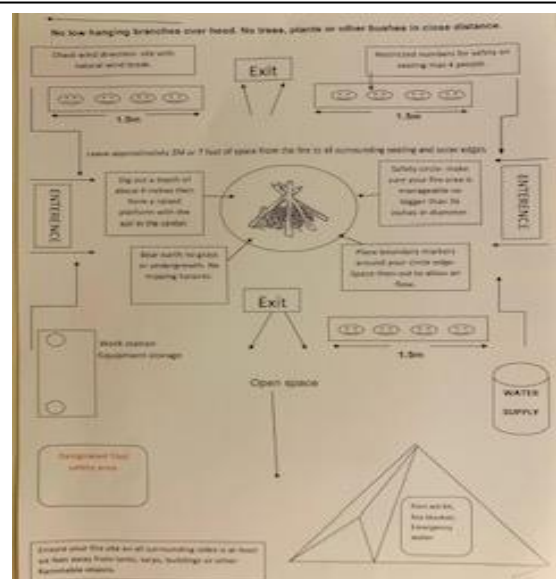
Step 8

Wait until the toffee has cooled and then eat.

How I will investigate

Applying all skills, children will set up their campsite and prepare for campfire cooking. Follow tool safety guidelines and ensure all safety procedures are in place.

Diagram of camp site



Consider: dimensions, seating, safe working area, entrance, exit, water storage and tree overhang.