



Camp kitchen – cooking outdoors for the whole group

AT A GLANCE



Place

Outdoors at a level, sheltered cooking area



Key idea

Cooking outdoors safely and hygienically and experiencing how eating together builds community



Effort

Materials 25 min · Preparation 30 min



120 minutes



cooking teams of 4



12–16 years



gas stove or fire pit



Materials

- ☐ for each team a gas stove (or a permitted fire pit with a grill), pot with lid, wooden spoon
- ☐ ingredients for pasta with vegetable tomato sauce (about 125 g pasta per person)
- ☐ chopping boards, knives, tin opener
- ☐ water container, washing-up bowl, washing-up liquid and tea towels
- ☐ fire blanket or bucket of water, first aid kit



Schedule

0–15'

Introduction – Stove rules and hygiene: wash hands, tie back long hair, keep raw and cooked food apart.

15–30'

Planning – Work out quantities and share out jobs: who chops, who cooks, who washes up?

30–75'

Cooking – Chop vegetables, start the sauce, cook the pasta in salted water.

75–100'

Eating and devotion – Acts 2:46–47: the first Christians ate together with glad and sincere hearts. Say grace and eat together.

100–120'

Washing up and tidying – Wash up, let the stoves cool, leave the place cleaner than we found it.



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How it works – simply explained

- 1 Put the stove on firm, level ground and set up a windbreak – never cook in a tent.
- 2 Turn pan handles inwards; nobody runs around the cooking area.
- 3 Dice onions and vegetables, fry them in a little oil, add tomatoes, season and let it simmer.
- 4 Bring the pasta water to the boil with a lid on – that saves gas and time.
- 5 At the end: turn off the gas, let the stove cool, store canisters in the shade.

 **Example:** “Whoever cooks takes care of everyone. When we eat together in a moment, it is more than just filling up – it is community.”

Safety

- Never use gas stoves in a tent or enclosed space – risk of fire and carbon monoxide.
- Keep a fire blanket or water to hand; cool minor burns straight away with lukewarm water for about 10 minutes.
- Ask about allergies and intolerances beforehand; only use knives on the board.
- Open fires only at permitted fire pits and with a leader; check the current wildfire risk.

Variations

- Cooking contest: each team gets the same ingredients plus one surprise ingredient.
- Dessert from the embers: bananas with chocolate in foil.

Something to think about

Who would you like to share a meal with one day?