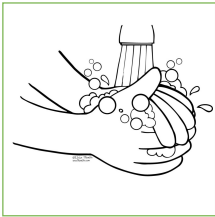


# Learning in the Leaves

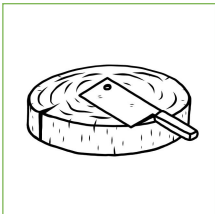
## Camp Fire Cooking Hygiene



Ensure your hands and your participants hands are clean. This can be done by either providing warm soapy water or if hands aren't too dirty they can be cleaned with hand sanitizer. Catering gloves can be worn when preparing food but should not be worn near the fire.



Before setting off check your cooking equipment is clean, don't assume it is. Clean all cooking equipment after you have cooked and before storing.



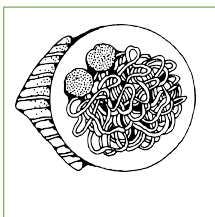
Prepare food carefully following standard hygiene rules:

- Keep utensils used for preparing meat and vegetables separate.
- Wash hands between handling meat and vegetables.
- Have clean tupperware for storing prepared food before cooking.
- Ensure meat is stored correctly before cooking.
- Waste needs to be disposed of appropriately.



When cooking:

- Avoiding tasting and returning the utensil to the food.
- Leave utensils in a clean/hygienic location.
- Food falling on the floor must be disposed of.
- If hands become dirty clean them again.
- Never leave the fire/food unattended.



When serving:

- Ensure everyone has cleaned their hands.
- Serve onto clean plates/bowls etc. Provide clean cutlery.
- Use clean utensils for serving food.
- Have facilities available for the disposal of waste.