



May 10, 2022

Policy on meals during resident camp

This policy establishes the expectations for the serving of regular meals during resident camp at Camp Karoondinha.

Changes to this policy must be approved by the Executive Board.

1. Background

- a. The Council's food service during resident camp must comply with state health regulations and the National Camping Accreditation Program (NCAP) standards. In compliance with those regulations and standards, the Council must provide:
 - 1) Food service that meets all applicable federal, state and local food storage, handling, preparation, service, and facility standards and must have any required licenses. Such as:
 - a) Food service personnel that meet health and sanitation requirements.
 - b) Food preparation, serving, and dining areas that are clean and sanitary.
 - c) Food is stored and prepared in accordance with food safety guidelines.
 - d) Food is served with allowance for portion control.
 - e) Timely, safe, and sanitary food disposal.
 - f) All dishes, silverware, cookware, and cooking utensils are properly cleaned and sanitized.
 - 2) Menus that take into account calories that are suitable for the age groups and activity level of camp, the appeal of food for our participants, and types of food that are able to be safely kept during transportation, storage, and preparation.
 - 3) Menus that reduce excess sugar and fat, provide whole grains and adequate fiber when appropriate, and provide fruit or vegetables at least twice a day.
 - 4) Appropriate and reasonable accommodations for special dietary needs, including food allergies.
 - 5) Food service whereby:
 - a) All meals are provided for campers and staff in the dining hall. If units are given the option to cook some meal(s) in their own campsites, the units preparing their own food are expected to maintain the same level of cleanliness standard as in the dining hall.
 - b) All Cub Scouts/Webelos Scouts are fed in the dining hall, though special program features may include an occasional cookout or bag lunch



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- b. The Council seeks to control the cost of resident camp to the Council and participants through the prudent management of expenses to include the careful planning for the purchase of the types and quantities of food to serve in the dining hall based on registration numbers.
- c. The Council must plan and purchase the food for all Scouts and adults attending camp as participants before their arrival at camp. The purchase of the food in advance has the following implications:
 - 1) The Council will buy the food to feed every regular meal to every Scout and adult attending camp as participants.
 - 2) Due to storage guidelines, most fresh food that is not consumed during the resident camp period cannot be returned to the supplier and will potentially be wasted.

Consequently, unplanned significant reductions in attendance at meals, such as a unit skipping a meal served by the dining hall without prior coordination, will likely result in over-ordering of food or wasted food that would be an unnecessary expense to the Council.

2. Policy on meals during resident camp

- a. All Scouts and adults attending resident camp must be provided the opportunity to eat every regular meal (breakfast, lunch, and dinner) prepared by the food service at camp, unless a unit plans to provide the meal.
- b. The council is committed to providing for the food safety of all at camp and good stewardship of its resources, such as its property, funds, and equipment. The council needs the support of units in its food safety and good stewardship efforts. Thus, units may provide a regular meal in the unit's campsite or elsewhere on the campgrounds during resident camp, only if the following requirements are met:
 - 1) At least 10 days prior to the unit's arrival date at camp (earlier if possible), a unit leader submits to the Camp Director a notice of the unit's plan to miss a regular meal in the dining hall that includes the specific date(s) and meal(s) that the unit will miss.
 - 2) The unit must comply with the NCAP standard for the cleanliness of food service provided by the unit (FS 602).
- c. This policy will remain in effect until updated, superseded, or discontinued.

