

# Advanced QUARTERMASTER COURSE

with National Food Safety Exam



**April 8-10 and June 3-5, 2022 | Camp Samac, Oshawa, Ontario**

*This 2 weekend course will prepare you for all types of menu planning, camp equipment requirements, safe food handling and includes the National Food Safety exam. From weekend camps with indoor kitchen to week long backpacking trips and everything in between.*

## **Main Topics Include:**

- Canada Food Guide
- Meal Planning & Dietary Needs
- The Camp Kitchen
- Preparing in Advance
- Food Allergies
- Safe Food Handling
- Water and waste
- Camp cookery

## **Course Fees:**

**EARLY BIRD ONLY \$195**

after February 15, 2022 regular rate \$225

Course fee includes all materials, accommodations for the 2 weekends, food, National Food Safety exam fee, crest, QM flash, and certificate.

Course is open to all registered Scouts Canada Scouters.

First weekend participants will bring your own tent. (Very limited indoor spaces available.) Second weekend participants are encouraged to tent camp (limited space for those with medical requirements).

You will participate in a number of theory sessions and also gain hands on experience in a Quartermaster environment for the Wood Badge Advanced program which is running at the same time. There will be some assignments that will require individual study in between the 2 weekends.

The National Food Safety exam fee is included and will be written on the second weekend, successful participants will be awarded the National Food Safety Certification. The lead facilitator for the course is Derek Lawday, Canadore College Chef and School of Culinary Arts Professor.

**Register and More Information Online At**

**[www.qmcourse.ca](http://www.qmcourse.ca)**

For more information or registration assistance, please contact  
Course Coordinator: Derek Lawday [derek.lawday@scouts.ca](mailto:derek.lawday@scouts.ca)  
Course Administrator: Brenda Swain [drkagl@rogers.com](mailto:drkagl@rogers.com)

705-476-1381  
905-410-0758

