EO C290.02 – DISCUSS SKINNING AND COOKING A SMALL ANIMAL

1. **Performance**: Discuss Skinning and Cooking a Small Animal

2. **Conditions**:

   a. Given:

      (1) Supervision; and

      (2) Assistance as required.

   b. Denied: N/A.

   c. Environmental: Suitable indoor or outdoor training area large enough to accommodate the entire group.

3. **Standard**: In accordance with specified references, the cadet shall discuss skinning and cooking a small animal.

4. **Teaching Points**:

TP	Description	Method	Time	Refs
TP1	Discuss skinning a small animal, to include: a. removing urine; b. cutting a hole in the belly area; c. pulling the skin apart and removing the guts; d. cutting the skin around the front and hind paws; e. hanging the animal; and f. removing the skin and dismembering the animal.	Interactive Lecture	15 min	C3-003 (p. 146)
TP2	Discuss cooking a small animal, to include: a. boiling; b. baking; c. grilling; d. roasting; e. steaming; and f. frying.	Interactive Lecture	10 min	C2-002 (pp. 283–286) C3-003 (p. 146)

5. **Time**:

   a. Introduction / Conclusion: 5 min

   b. Interactive Lecture: 25 min

   c. Total: 30 min

6. **Substantiation**: An interactive lecture was chosen for this lesson to present basic material.

7. **References**:

   a. C3-002 (ISBN 0-00-653140-7) Wiseman, J. (1999). *The SAS Survival Handbook.* Hammersmith, London: HarperCollinsPublishers.

   b. C3-003 1-896713-00-9 Tawrell, P. (1996). *Camping and Wilderness Survival: The Ultimate Outdoors Book.* Green Valley, ON: Falcon Distribution.

8. **Training Aids**: Presentation aids (e.g. whiteboard/flipchart/OHP) appropriate for the classroom/ presentation area.

9. **Learning Aids**: N/A.

10. **Test Details**: N/A.

11. **Remarks**: N/A.