



RECORD CARD

KOSHER



7"2

SUMMER 5764

NOTE:

Although to earn Step Two of each Badge, the camper must first earn Step One, the camper may still work on the requirements of all of the Steps simultaneously.

This is to certify that

Tzivos Hashem Member

Of Bunk # _____

has completed:

Step 1 _____
Instructors Signature _____ Date _____

Step 2 _____
Instructors Signature _____ Date _____

Step 3 _____
Instructors Signature _____ Date _____

of the Kosher Skill Badge.

Instructors Signature _____
Date _____
Tzivos Hashem Member
has completed **STEP 3** of Kosher Skill Badge

6. Describe the following mitzvos and their connection to keeping Kosher:
 - a. Separation of bikurim (first fruits); _____
 - b. Separation of terumah and ma'aser (tithes); _____
 - c. Shemittah (sabbatical year); _____
 - d. Orlah (the fruit of young trees). _____
7. Tell what is done when using metal, ceramic or glass utensils for the first time. _____
8. Describe how the following utensils are koshered (renewed):
 - a. Pots and pans; _____
 - b. Ceramic plates; _____
 - c. Oven; _____
 - d. Electric stove top; _____
 - e. Gas stove top; _____
 - f. Microwave; _____
 - g. Sink. _____

approval

Instructors Signature _____
Date _____
Tzivos Hashem Member
has completed **STEP 2** of Kosher Skill Badge

4. Describe what is done to keep a kitchen Kosher and avoiding the mixing of meat and milk. _____
5. Explain the reason we eat milk products which are Cholov Yisroel. _____
6. Describe the proper way to kill a kosher animal and the reason why. _____
7. Show a source from the Chumash for the following Issurim (prohibitions):
 - a. mixing meat and milk; _____
 - b. eating blood; _____
 - c. eating bugs and insects. _____

approval

Instructors Signature _____
Date _____
Tzivos Hashem Member
has completed **STEP 1** of Kosher Skill Badge

5. Collect kosher symbols from 10 three different kosher certifications. _____
6. Tell how long we wait between eating milk and meat (and meat to milk) and why. _____
7. Draw a layout of a Kosher kitchen. Be sure to mark the various areas as meat, milk, or pareve. _____

approval

KOSHER SKILL BADGE REQUIREMENTS STEP 3

1. Describe the effect eating non-kosher has on a person. _____
approval
2. Do the following:
 - a. Show a source in the Chumash for the Issur (prohibition) of eating the Gid Hanoshe; _____
 - b. Explain the process of removing the Gid Hanoshe from the animal. _____
3. Describe how liver is prepared for eating. _____
4. Tell two Halachos which are related to Yaain Nesech (wine handled by a non-Jew). _____
5. Tell two Halachos which are related to Botol B'Shishim (1/60 rule). _____



turn over

KOSHER SKILL BADGE REQUIREMENTS STEP 2

1. List four animals that are kosher from each of the following categories: approval
 - a. Land animals; _____
 - b. Birds; _____
 - c. Fish. _____
2. Name two kosher restaurants in your town. (If your city doesn't have kosher restaurants, name two places where kosher food may be purchased). _____
3. Describe the procedure of preparing the following food to be eaten:
 - a. Meat and Poultry; _____
 - b. Eggs; _____
 - c. Fish; _____
 - d. Vegetables. _____



turn over

KOSHER SKILL BADGE REQUIREMENTS STEP 1

1. Recite the Posuk V'hinei Hashem from the "12 Pesukim" and explain its connection to eating Kosher. _____
approval
2. Explain the following:
 - a. the meaning of the word Kosher; _____
 - b. the connection of Kosher to Moshiach. _____
3. Do the following:
 - a. Describe and explain the two signs that make an animal kosher; _____
 - b. Describe 2 animals that only have one of those signs; _____
 - c. Describe the two signs that make a fish kosher. _____
4. List five foods which are Pareve. _____



turn over