



Knife Safety

Cub Scouts · Elective · Arrow of Light rank

Name

Started

Completed

Knife Safety teaches you to use a pocketknife and kitchen knife the right way. You'll learn the rules, care for your knife, and make something useful at camp. A knife is a tool, and using it safely shows you're ready for responsibility.

Requirements

Every official requirement, in plain language. Check the official wording when you sign off (scouting.org/cub-scout-adventures/knife-safety/). Tips and examples are ideas, not extra requirements.

☐ **1** Know the rules for handling and using a knife safely

Tip: Read the rules with an adult and talk about why each one is important.

☐ **2** Demonstrate the knife safety circle

Tip: Hold your arm out and turn in a circle. If no one is in reach, you're safe to use the knife.

Example: Before opening your knife, hold it closed, stretch your arm out, and turn slowly. If you can't touch anyone, that's your safety circle. If someone steps in, stop, close the knife, and wait.

☐ **3** Show that you know how to take care of a knife and use it safely

Tip: Learn how to open, close, pass, clean, and store your knife. Always cut away from yourself.

Example: Keep your knife clean and dry, close it with your palm away from the blade, and pass it closed or handle first. Always cut away from your body and keep the knife closed when you walk.

- ☐ 4 Show how to use a pocketknife properly by making something useful on a campout

Tip: Carve a tent stake, marshmallow stick, or simple tool at camp with an adult watching.

Example: Carve a tent stake: pick a straight, dead stick about as thick as your thumb, sit down with your elbows on your knees, and shave the end into a point with strokes away from you.

- ☐ 5 Pick the right cooking knife and demonstrate how to slice, chop, and mince properly

Tip: Practice slicing, chopping, and mincing vegetables on a cutting board with an adult.

Example: Use a chef's knife on a cutting board that doesn't slide. Slice a carrot into coins, chop an onion, and mince garlic. Keep the fingers of your other hand curled like a claw.