

FISHING - LEADER KEY

SAINTS GLOBAL MEMBER

NAME: _____

BATTALION: _____

TROOP: _____

SKILL BADGE ADVISOR

NAME: _____

EMAIL: _____

PHONE: _____

LEADER KEY

WITH EVALUATION HINTS

**Gold boxes contain leader hints for evaluating each requirement*

STEP 1 | DISCOVER

INITIALS

- a) Explain the most likely fishing hazards (water, hooks, weather, wildlife, sharp tools) and demonstrate how you will prevent and respond to them. _____

♂ LEADER KEY

Look for practical risk awareness and a willingness to stop when unsafe.

- b) Demonstrate first-aid responses for common fishing injuries and illnesses, including cuts, punctures, insect bites, sunburn, dehydration, heat illness, and hypothermia. _____

♂ LEADER KEY

Ask follow-ups on when to escalate to adult/emergency care.

- c) Explain and demonstrate a safe method for removing a barbed hook from skin using an approved technique under leader guidance (simulation is acceptable). _____

♂ LEADER KEY

Ensure the Saint emphasizes getting qualified help when appropriate.

- d) Explain five safety practices you will always follow while fishing, including safe casting, spacing, and respect for property and regulations. _____

♂ LEADER KEY

Look for specific behaviors, not vague promises.

STEP 2 | PLAN

INITIALS

- a) Compare two fishing outfits (rod/reel/line) and explain when each is best used, including basic care for the equipment. _____

♂ LEADER KEY

Confirm the Saint can justify choices based on conditions and target species.

- b) Plan a lawful fishing outing by reviewing local regulations (license, seasons, limits, bait rules) and describing what the rules protect and why. _____

♂ LEADER KEY

Verify the Saint can apply regulations to real situations.

- c) Prepare a simple tackle plan for the outing, selecting knots, hooks/lures/baits, and landing tools appropriate to the target fish and water type. _____

♂ LEADER KEY

Look for thoughtful simplicity and appropriate selections.

STEP 3 | ACT

INITIALS

- a) Demonstrate the proper use of two different types of fishing equipment in the field (e.g., spinning gear and bobber rig, or spinning gear and lure presentation). _____

♂ LEADER KEY

Watch for safety, control, and adaptive problem-solving.

- a.1) Rig both setups correctly and safely _____
- a.2) Cast with safe spacing and communication _____
- a.3) Adjust presentation based on water conditions _____
- a.4) Explain what you changed and why _____

- b) Tie and use five essential knots in a real rigging context: improved clinch, Palomar, uni, uni-to-uni, and arbor. _____

 LEADER KEY

Require real use, not just tabletop tying.

- b.1) Tie each knot cleanly without slipping _____
- b.2) Explain when each knot is the best choice _____
- b.3) Use at least two of the knots on live rigs during the outing _____
- b.4) Demonstrate line trimming and tag management for safety _____

- c) Identify and use at least five artificial lures and five natural baits appropriate to local fishing, and explain safe, lawful handling of bait and baitfish. _____

 LEADER KEY

Ensure the Saint connects bait rules to stewardship and biosecurity.

- c.1) Name and identify the lures and baits _____
- c.2) Explain how each is presented _____
- c.3) Describe why baitfish are not released and how to follow local rules _____
- c.4) Demonstrate safe hook handling and disposal of used bait _____

- d) Catch at least one fish lawfully, identify it, and demonstrate ethical handling and release or keeping procedures according to regulations. _____

 LEADER KEY

Observe handling—this is the integrity test of the badge.

- d.1) Identify the fish using at least two physical traits _____
- d.2) Handle fish with wet hands or appropriate tools to reduce harm _____
- d.3) Remove the hook safely or cut the line when appropriate _____
- d.4) Release properly OR keep and store the fish lawfully _____

- e) If regulations and health conditions permit, clean and cook a fish you caught OR prepare a legally acquired fish using safe hygiene and food handling. _____

♂ LEADER KEY

Safety and hygiene are the priority over culinary skill.

e.1) Demonstrate safe knife handling and workspace cleanliness _____

e.2) Clean the fish with correct technique and proper disposal _____

e.3) Cook the fish to safe doneness using an appropriate method _____

e.4) Explain one hygiene practice you followed to prevent illness _____

STEP 4 | REFLECT

INITIALS

- a) Explain how Leave No Trace principles, sportsmanship, and obedience to regulations protect fishing resources and other people. _____

♂ LEADER KEY

Look for real examples of restraint and stewardship.

- b) Describe what you learned about patience, self-control, and gratitude while fishing, and identify one way you can use this skill to serve others. _____

♂ LEADER KEY

Listen for humility and practical service intent.

Continue to next page for certification signature

END OF REQUIREMENTS

BY SIGNING BELOW, I CERTIFY TO THE BEST OF MY KNOWLEDGE THAT ALL REQUIREMENTS WERE MET AT OR ABOVE THE REQUIRED STANDARDS AS OUTLINED IN THE BADGE REQUIREMENTS CHECKLIST.

SKILL BADGE ADVISOR

DATE (YYYY-MM-DD)