

WELCOME TO FIRCOM

FIRCOM OUTDOOR SCHOOL IS A GROUP OF TEACHERS.

outdoor educators, chefs, and farmers who are passionate about education and the outdoors. It is founded on the belief that experiential outdoor education is a cornerstone of student development. Fircom offers a distraction free space that encourages imagination, creative exploration and problem solving.

Program

Built on prescribed learning outcomes, Fircom Outdoor School programs are completely customizable. The program team will work to tailor the program options to fit each class or school group.

Fircom Outdoor School programs start the moment the students step off the boat as the staff treat every moment on the island as a teachable one.

Educational Philosophy

Fircom Outdoor School programs are all based on the philosophy of challenge by choice, an experiential education tool in which the students are guided through a process of identifying and evaluating the risks and challenges involved in an activity. They are then asked to choose the level of challenge they would like to take on.

This allows students to develop risk-assessment skills and to practice communicating clearly in a group. Challenge by choice provides students with a safe space to try new things and defy expectations.

YOURS TO EXPLORE

Canoeing Kayaking Snorkeling Paddleboarding Archery Field
Hiking Volleyball Court Sports Equipment Games Room Craft Room







- Spacious covered outdoor patio with a fireplace for rainy day activities
- Two outdoor fire sites ideal for campfires and music
- Workshop & Classroom Space

- Working Farm & Orchard
- Beautiful outdoor sitting area for quiet reflection
- Secluded pebbled swimming beaches
- Miles of moderate and intense hiking trails

A GREAT PLACE TO LEARN



FIRCOM IS 120 ACRES OF COASTAL FOREST, FARM

and beach located on the east shore of Gambier Island. The property adjoins Halkett Bay Provincial Park with its extensive network of hiking trails. Fircom's three beaches provide areas for canoeing, paddleboarding, swimming, snorkeling, and intertidal exploration. Fircom is a demonstration site for alternative energy initiatives, as it operates on a generator-inverter-battery system and a solar panel array.

JUBILEE HALL: Often referred to as the 'heart of camp,' this heritage building was originally built in 1935. It has recently been completely renovated. Upstairs is a large common room and a learning lab. The ground level has a medical room and accessible washroom and shower facilities.

CABINS: There are six cabins, each with eight bunk beds sleeping 16. With a total capacity of 96 people in the main camp circle, these are perfect for school groups. Each cabin has eight bunk beds with 16 guests per cabin. Cabins are unheated and best used between May and October.

TEEPEES: There are five teepees with a total capacity of 50 people located throughout the site. Each teepee has wood decking and comfortable sleeping mats inside.

CRAIGCROFT: This two-storey lodge has a total capacity of 36 people. There are six bedrooms upstairs and six downstairs. Each room has a single bed and a bunk bed. There is a washroom with a shower on each floor and guests can also use the Jubilee Hall washrooms. A large, open concept kitchen, living room and dining room allows guests to mingle together in the evening. Craigcroft has central heating and a fireplace making it the perfect space for a class or club trip in any season.

FARM AND ORCHARD: The Fircom Farm has 1/2 an acre of vegetable production and a flock of chickens. It processes our kitchen waste and gives us carrots, garlic, greens, beans, squash and more! Much of the produce from our garden ends up as beautiful creations or in our amazing salad bar, and our eggs are served for breakfast. The Orchard is planted with fruit trees and berries. The farm is also an education space: students learn about the science behind ethical food systems and food cultivation. The farm gives students the opportunity to wonder at the complexity and interdependence of nature through everyday functions of the

farm, from planning to planting, maintaining to harvesting, cooking to serving, reflecting and celebrating.

A WORLD OF DISCOVERY

Core Program Areas

Fircom offers four core program streams:

- WATER: learn about our coastal ecosystem, conservation issues, the water cycle and the tides through discussion, exploring the intertidal zone, and paddling in canoes or kayaks.
- WILDERNESS: connect with the forest by gaining wilderness skills, learning about the edible and traditional uses of common plants; come to understand our natural surroundings through discovery based activities.
- FARM & FOOD SYSTEMS: experience hands-on the science behind food cultivation on a mixed vegetable farm. Learn how chickens create a closed loop nutrient cycle. Participate in preparing nourishing and delicious food.
- LEADERSHIP: engage in group building and reflection activities. Identify and enhance your leadership style by learning new skills.

Sample Activities

WILD TEA CRAFTING: Students head into the forest on an interpretive walk. They will learn about medicinal qualities of local plants, ethical harvesting practices and invasive species. Afterwards, they will harvest the ingredients for tea and brew a pot to taste.

MEAL BY THE FIRE: Students prepare a delicious meal over an open fire. They will learn basic knife skills, food prep safety and how to build a good cooking fire. They will then cook and enjoy their efforts around the fire.



HIKE TO HALKETT BAY: Students will hike to Halkett Bay Provincial Park where they learn the essentials of a good emergency shelter including basic knots, and then put their skills to use.

INTERTIDAL EXPLORATION: Students will go on an interpretive ramble along the intertidal zone. They will learn about local species and the ways they interact. They will also learn about human impacts on the ocean and foreshore.

WATER PURIFICATION AND THE WATER CYCLE: In this workshop students will learn about various methods of water purification. They will make a solar still, discuss the processes that make the still work and taste the fresh water they purify.

LOCAL SPECIES HANDS-ON INVESTIGATION: Students will research a plant, an animal and a fungus of the area. They will find samples, preserve them and add them to a local species catalogue.

1/2 MILE CHEF: Students will gather ingredients from the farm, orchard and forest and prepare a healthy snack. They will make scones, salads, smoothies or granola bars (depending on the season) and sample their creations.

START YOUR ADVENTURE



CALL OR EMAIL TODAY TO ARRANGE A TOUR OR FIND OUT MORE.

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To view a comprehensive outline of our program visit www.fircom.ca/venue-rentals/school-group/

