

Judging Factors For Gourmet Cooking Contest

1. Planning - Judge will review the patrol's equipment and menu form

- ✓ Is the patrol's patrol box complete, clean, and properly packed?
- ✓ Did the patrol consider our nutrition requirements?
- ✓ Did the patrol think of everything they needed and get it on their shopping list?
- ✓ Did the patrol figure out the right quantities of items to buy?
- ✓ Did the patrol consider cost when planning the menu and stay within budget?

2. Camp Style Cooking

- ✓ Use of Basic Ingredients, e.g. pie from fresh apples, stew from fresh vegetables etc.
- ✓ How much of the meal was cooked on open fire or charcoal?
- ✓ Did the patrol use a Dutch Oven for anything?
- ✓ High scores will be given in this area for trying camp cooking methods from the handbook or field book that aren't usually tried on our trips.

3. Preparation of the meal

- ✓ Did the patrol work together as a team with everyone involved to prepare the meal?
- ✓ Were appropriate safety precautions taken with the fire and handling hot items?
- ✓ Did the cooks wash before starting, and were clean methods used?
- ✓ Was the cooking timed so that all elements were ready to eat at once?
- ✓ Did the patrol avoid making a huge mess

4. The meal itself

- ✓ Difficulty
- ✓ Something we haven't done before
- ✓ Presentation of meal, table well set, everyone sits down to eat together
- ✓ Was grace said prior to eating
- ✓ Taste of meal
- ✓ Enough food for everyone