The Competition

Meet at Kinver, 28/03/2019 by 9:00am. Each Group to be registered on Eventbrite prior to attending by a leader, indicating total attendance and also if the group is camping.

Working in patrols of no more than 9 people, prepare a 3 course meal for two people by completing the following:

- Build and use at least one camp gadget
- Build and use a kitchen tent or Dining Shelter
- Cook a 3 course meal on either or both- alter fire or gas stove using raw materials
- Serve all three courses at once on a table of your choice complete with menu

Timing

- Arrive and register by 9am
- Set up kitchen by 12pm
- Have all food served and ready to be judged in your area by 3pm
- Clear away ready for awards at 4pm

The Menu

Choose one item from each course, spending no more than £20 on ingredients, reciepts need to be produced as proof of compliance!

Starter	Main	Dessert
Homemade Vegetable Soup	Pasta and homemade Sauce	Crumble of choice with custard
Mini Camp Quiches	Curry of Choice with home made egg fried rice	Multiple layered Trifle
Devilled Eggs	Burger and Potato Side (no deep frying allowed)	Eton Mess
Potato Cakes	Faijata Wraps and Melted cheese Nachos	Sponge Pudding with custard

Awards

- County Trophy and £100 Go-Outdoors Voucher for winning patrol
- Medals for 2nd Place
- Certificates for all

Suggested Equipment

The meal is to be prepared using equipment which could be found in an average camp kitchen so no fridge, no electrical items, no oven and no blow torch to be used. Small portable utensils such as pasta makers are permitted as these could be items taken to camp to prepare a particular meal.

The following items are a guide:

- Gas cooker with two rings, grill and a gas bottle.
- Fire wood and grill
- 1 set of billies or saucepans (large, medium and small)
- 2 mixing bowls
- 2 washing up bowls/buckets and tea towels / hand towel / hand-wash
- Cutlery, crockery and glassware
- Cool box with ice packs
- 1 frying pan or wok
- 1 water container
- Cooking utensils (peeler, knives, grater, whisk, etc).
- Table decorations, linen, cruet, etc.
- Chopping boards
- First Aid Kit (mandatory)
- Fire blanket (mandatory)
- Aprons
- Rope and poles for camp gadgets

Rules

- 1. Each troop may enter as many patrols as they wish, which preferably will comprise of the same troop. These should be formed into patrols of a maximum of nine. The main purpose is participation and inclusion for all Scouts across the district.
- 2. Troops must enter teams within the age range of the Scout Section. No member of the team can be older than the permitted age within POR on the date of the Competition. All team members must be members of the Scout Section.
- 3. On the of day registration, the Patrol Leader or Troop Leader must supply:
 - a. Names of Patrol Members
 - b. Patrol Names
 - c. Emergency contact details of their patrol members. A template to be populated will be sent prior to the event.
- 4. Food will not be provided to cook per patrol. There are no official dietary notifications and the menu is to be designed with the confines stated
- 5. All camping gadgets must be made on site and should be useful.
- 6. Manufactured tables are permitted and the patrols should be self-equipped to cook basic camp meals
- 7. Toilet Facilities will be provided for by the campsite
- 8. Tents
 - a. Patrols should erect their dining shelter or event shelter.
 - b. Scouts should be familiar with their tents,
 - All guy lines should be pegged in line with seams and pegged at 45 degrees.
 If Dolly lines are used they should not touch canvas and storm lashed.
 - i. Fabric Tents: All straps should be stored correctly, guy-lines following seams. Poles following correct position and not overly stretched in the wrong direction. All items of the tent must be used correctly. Guy lines not used should be hanked.
 - ii. Pop Up tents are not allowed
 - d. Any questions on this rule should be directed to the organisers.

- 9. Patrols will be in full top half of Scout Uniform. We would expect all members of the Patrol to be smartly turned out in their top half of Scout Uniform. Troop Hoodies etc are permitted to be worn over the top.
- 10. Personal meals for the day must be supplied by the Patrol themselves, no food or drink will be provided by the organisers. (Except water)
- 11. Allergies must be catered for during the competition by each patrol.
- 12. Patrols to book in by 0900 hrs on the day.
- 13. All Patrols will be given until 12:00 to set up.
- 14. Dry Waste should be bagged in the bin liners provided, tins flattened then all rubbish should be secured in bags. Wet waste disposed of carefully in designated areas.
- 15. Judging will be to the level of the requirements of the Scout Training Scheme and camp craft as set out in 'Nights Away'. The marking scheme is as described in this document.
- 16. The judges will be looking for use of a Patrol System control by a Patrol Leader.

17. Inspections:

- a. Kitchen includes all utensils, plates, mugs, pots, pans, food stores and eating areas.
- b. Patrols will receive feedback after the first set of inspections highlighting good points and any areas for improvement / changes expected before the next inspection.
- 18. Theme for menu and food display can be any topic chosen by the team. The theme must be appropriate within Scouting.
- 19. Random tasks may be assigned to Scouts to complete for extra points based on the role of a dice. Further information will be provided on arrival
- 20. Each Patrol will have a leader overseeing the camp hygiene, general safety and welfare of the scouts
- 21. All items to be cooked fresh and homemade. Where possible or food items to made from scratch. No pre-bought sauce jars- exception on curry pastes or tomato bases.
- 22. The County Commissioner's or designate decision on all matters is final.

Marking Schedule

MENU AND COST	INGS			
Menu Presentation	Spelling, size, style, theme.	10		
Menu content	Balanced courses, explanation of dishes relevant to theme	10		
Costings	Clearly presented receipts against menu items	10		
Within budget	Full marks (10 points) if within budget.			
Judges discretion – if budget	ruii marks (10 points) ii within budget.	10		
exceeded by over £5 teams may not	2 points deducted per £1 over £20,			
be eligible for the trophy.	eg £20 spent = 8 points, £22+ spent = 8 points			
TEAM WORK, HYGIENE AND COOKING				
Team dress	Smart themed appearance / hygienic measures eg. wear aprons to cook; roll up sleeves or wear protective jackets, restrain long hair	20		
Team work	Leadership, work allocation and communication, planning, organisation, methods and good behaviour / use of time.	10		
Food preparation	Safe hygienic practice; proficient use of utensils / equipment. – Including knowledge	10		
Cleanliness	Work station kept clean and tidy during cooking, hands washed before food prep, washing up cleared away. – Including knowledge	10		
Difficulty', Skill	Extra points at judges' discretion (5 per course) for amount of work needed to prepare menu. NB. This bonus only applies to food prepared during the competition.	15		
Dining Shelter	Kitchen Tent or Dining Shelter Correctly pitched and erected in a safe and appropriate manner	20		
	Total prior to final judging	125		
TABLE LAYOUT				
Table setting	Table layout and visual appearance: homemade better than shop brought decorations.	20		
Theme	Use of theme in table layout	10		