



Scouts in Action Month 2022 Unit Cook Off



Introduction

Scouts in Action Month 2022 is all about cooking and the following are guidelines for Units to use to have their own 'Cook Off'

PLAN>

You can hold your 'Cook Off' anytime during the month of August, Scouts in Action Month or if that does not suit your program cycle you can hold it anytime to suit.

You can hold it on the usual program night at the hall/den or at some other location, it does not matter, or you can make a weekend of it and combine the 'Cook Off' with a weekend away. Let the Unit members decide.

Getting Organised - decide the following:

- Date for the 'Cook Off'
- Location – at the den/hall or in camp
- Will cooking be individual or in Patrols?
- Will there be a theme? – international meals, camp oven only, vegetarian, or free choice (see suggestion sheet attached for inspiration)
 - What will be cooked and by whom (individual or Patrols)?
 - Shopping lists, purchasing of ingredients. Who will do this?
 - If a theme, will there be costumes for the Scouts and Leaders/Judges to wear and will tables be dressed up (score more points)?
- Will the 'Cook Off' incorporate OAS, SIA's and Milestones being achieved – enter via Scouts Terrain
- All to decide the scoring criteria – use the attached score sheet and modify as needed to add more criteria
- Invite parents, other Leaders, or local politicians/personalities to be part of the event and they could be a member of the judging panel.

Notes: *It might be a good idea to program a couple of nights for practice or send details home for your unit members to practice.
This could be a fantastic way to get parents/guardians involved.*



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DO>

The night or the day of the 'Cook Off'

On the day/night of the Cook Off make a special occasion of it – have the clock on the wall (like MasterChef with someone yelling out the time to go if there is a time limit) and dress up as a judge – score sheet/notebook (like MasterChef).

Allow time to let Unit members set things up so they may need to arrive earlier than normal if being held at the den/hall.

Tables, chairs, cooking area, equipment, Patrol box, wash up etc

The program timing on the night or day may need to be extended to allow sufficient time for the 'Cook Off,' judging and clean up, especially if held on a normal program night.

Allow sufficient time for the meal/s to be cooked and plated up for serving for the judges to taste.

Have a tasting desk and each participant or Patrol brings up their 'dish/dishes' for the judges to taste etc.

Judging should, as a minimum, be on appearance, taste, and creativity.

Other judging criteria could be based on smell or even how it was cooked – no-bake, gas cooker, stove, fire, solar, foil packet, camp oven etc. If a themed 'Cook Off' points may be given to how close to the theme the meal was or if the unit member/s dressed to the theme – have fun with the points, could make a difference.



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REVIEW>

This is the bit Unit members (individually or as a Patrol) have been working towards. Convincing the judging panel that their dish is the best.

Remind the panel that everyone has done their best to put a plate on the table so make sure we acknowledge this.

The judging panel can provide feedback on the spot, it tastes good let the cook/s know.

Judges score each dish on its merits and records their score on the provided template

Certificates can be downloaded from the Scouts in Action website, and you can add your own categories.

Announce the winners etc and celebrate their cooking achievements and any SIA's, Milestones or OAS badges.

Don't forget to order your Scouts in Action Month badges via the website to hand out as a memento of the Cook Off - [SiAM2022 \(scoutsinactionmonth.com\)](http://SiAM2022.scoutsinactionmonth.com)

This year's Scouts in Action Month is all about having fun with cooking.

During your Cook Off take lots of photos or video as they cook and of your winners at the end, keep a copy of their recipe, and note who the winners are (if they choose).

Send the winner details and pics/video to scoutsinactionmonth@gmail.com and they will be included in a **Virtual Cookbook** to be shared via the Scouts in Action Month website.

Any questions please email scoutsinactionmonth@gmail.com.

Good luck and have lots of fun with this.



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Suggested Categories/Ideas

Joey Scouts	Snacks, no-bake, smores, best plate of raw vegetables, iced cupcakes, vegetable characters on a plate, tacos, electric pie/jaffle maker – gourmet jaffles
Cub Scouts	Foil meals, cake in an orange, pizza box solar oven snack (smores), gourmet jaffles, camp over lemonade scones, pikelets or pancakes, spuds (pre-cooked) with fillings
Scouts	Mystery Can Cook Off (see Scout Program 3), Gourmet Jaffles Three Course lightweight meal, camp oven meal
Venturer Scouts	Three course camp oven meal, three course lightweight meal using only a Trangia or hiking stove
Rover Scouts	Pavlova cooked in a solar oven, three course camp over meal,
Other categories	Best solar meal, best lightweight cooking meal, best backwoods meal, international meal, vegetarian, gluten free
Special Interest Areas	The Cook Off could be the culmination of your youth members working towards a Growth and Development SIA so maybe have the badges ready to hand out.
Team Challenge	Units may choose to run a Patrol Mystery Box Challenge like MasterChef or the Mystery Can Challenge (see Scout Program No 3) instead of individual unit members cooking to one of the above categories.
Meal on a Budget	Limit the spend - \$20 for a three-course meal
Breakfast Cook Off	Breakfast anytime – if Maccas can do it why not Scouts!
Food suggestions.	Pikelets on a tin can stove or fry pan – may need parent supervision. Hamburger sliders, patties are easy to cook, and the patrols can plan, source, and prepare what goes on them. Tacos – cook mince, grate carrots and cheese, chop tomatoes The electric pie/sausage roll/jaffle maker challenge. Lemonade scones – can cook in a campfire or camp oven Jacket potato bar – potatoes can be par cooked at home, heated in a campfire – patrols need to plan fillings – one of which must be a prepared sauce or something cooked. (bacon bits, cheesy sauce etc)
Bento Box	A bento is a single-portion boxed meal usually composed of a carb (usually rice or noodles), a protein (usually meat or fish), and an assortment of pickled or cooked vegetables.