

## **Cooking in Scouting requirements: March 2004**

### ***Tenderfoot (11<sup>th</sup> Edition Scout Handbook)***

- ❑ Spend at least one night on a patrol or troop campout....On the campout, assist in preparing and cooking one of your patrol's meals. Tell why it is important for each patrol member to share in meal preparation and cleanup, and explain the importance of eating together.

### ***Second Class (January 2001)***

- ❑ On one campout, plan and cook over an open fire one hot breakfast or lunch for yourself, selecting foods from the food pyramid. Explain the importance of good nutrition. Tell how to transport, store, and prepare the foods you selected.

### ***First Class (January 2004)***

- ❑ Help plan a patrol menu for one campout that includes at least one breakfast, one lunch, and one dinner and that requires cooking at least two meals. Tell how the menu includes the foods from the food pyramid and meets nutritional needs.
- ❑ Using the menu planned in requirement 4a, make a list showing the cost and food amounts needed to feed three or more boys and secure the ingredients.
- ❑ Tell which pans, utensils, and other gear will be needed to cook and serve these meals.
- ❑ Explain the procedures to follow in the safe handling and storage of fresh meats, dairy products, eggs, vegetables, and other perishable food products. Tell how to properly dispose of camp garbage, cans, plastic containers, and other rubbish.
- ❑ On one campout, serve as your patrol's cook. Supervise your assistant(s) in using a stove or building a cooking fire. Prepare the breakfast, lunch, and dinner planned in requirement 4a. Lead your patrol in saying grace at the meals and supervise cleanup.

### ***Camping Merit Badge (January 2000) [selections]***

- ❑ Prepare a camp menu that is right for backpacking.. Give recipes and make a food list for your patrol. Plan two breakfasts, three lunches, and two suppers. Discuss how to protect your food against bad weather, animals, and contamination.
- ❑ Pack your own gear and your share of the ... food for proper carrying.....
- ❑ Cook for your patrol a trail meal requiring the use of a lightweight stove.

### ***Cooking Merit Badge (January 2002) [full requirements]***

1. Do the following:
  - a. Review with your counselor the injuries that might arise from cooking, including burns and scalds, and the proper treatment.
  - b. Describe how meat, fish, chicken, eggs, dairy products, and fresh vegetables should be stored, transported, and properly prepared for cooking.
  - c. Describe the following food-related illnesses and tell what you can do to help prevent each from happening:
    1. Salmonella enteritis
    2. Staphylococcal enteritis
    3. E. coli (Escherichia coli) enteritis
    4. Botulism
    5. Trichinosis
    6. Hepatitis
2. Do the following:
  - a. Illustrate for your counselor the food pyramid. Label the pyramid, including:
    1. The food groups
      - i. Milk, yogurt, and cheese group
      - ii. Vegetable group
      - iii. Meats, poultry, fish, dry beans, eggs, and nuts group
      - iv. Fruit group
      - v. Bread, cereal, rice, and pasta group
    2. The item on the pyramid that is not considered part of a food group and tell why its use is discouraged

3. The number of servings recommended per day from each group
  - b. Give your counselor examples from each food group.
  - c. Describe for your counselor the measurements of servings for each food group.
  - d. Describe to your counselor food preparation techniques that result in more healthful and nutritious meals.
3. Plan a menu for two straight days (six meals) of camping. Include the following:
  - a. A camp dinner with soup; meat, fish, poultry, or an appropriate substitute; two fresh vegetables; drink; and dessert. All are to be properly prepared. When preparing your menu, follow the nutritional guidelines set by the food pyramid.
  - b. A one-pot dinner. Use foods other than canned.
  - c. Using the menu planned for requirement 3, make a food list showing cost and amount needed to feed three or more boys.
  - d. List the utensils needed to cook and serve these meals.
4. Using the menu planned for requirement 3, do the following and discuss the process with your merit badge counselor:
  - a. Prepare and serve for yourself and two others, the two dinners, one lunch, and one breakfast. Time your cooking so that each course will be ready to serve at the proper time. The meals for this requirement may be prepared for different trips. They need not be prepared consecutively. Scouts working on this badge at summer camp should plan around food they can get at the camp commissary.
  - b. For meals prepared in requirement 4a for which a fire is needed, use a lightweight stove or build a low-impact fire. Include support for your cooking utensils from rocks, logs, or like material. The same fireplace may be used for more than one meal. Use a backpacking stove to cook at least one meal. (Where local regulations do not allow you to do this, the counselor may change the requirement to meet the law.)
  - c. For each meal prepared in requirement 4a, use safe food-handling practices. Dispose of garbage, cans, foil, paper, and other rubbish by packing them out and depositing them in a proper container. After each meal, clean up the site thoroughly.
5. Plan a menu for one day (three meals) or for four meals over a two-day period of trail hiking or backpacking. Include the following:
  - a. A breakfast, lunch, and dinner for a trail or backpacking trip where light weight is important. You should be able to store all foods used for several days without refrigeration. When preparing your menu, follow the nutritional guidelines set by the food pyramid. The meals for this requirement may be prepared for different trips. They need not be prepared consecutively. Scouts working on this badge at summer camp should plan around food they can get at the camp commissary.

- b. Using the menu planned for requirement 5, make a food list showing cost and amount needed to feed three or more boys.
  - c. List the utensils needed to cook and serve these meals.
  - d. Figure the weight of the foods in requirement 4a.
6. Using the menu planned for requirement 5a, do the following:
  - a. Prepare and serve for yourself and two others, the trail breakfast and dinner. Time your cooking so that each course will be ready to serve at the proper time. The meals for this requirement may be prepared for different trips. They need not be prepared consecutively. Scouts working on this badge at summer camp should plan around food they can get at the camp commissary.
  - b. Use an approved trail stove (with proper supervision) or charcoal to prepare your meals.
  - c. For each meal prepared in requirement 6a, use safe food-handling practices. Dispose of garbage, cans, foil, paper, and other rubbish by packing them out and depositing them in a proper container. After each meal, clean up the site thoroughly.
7. Plan a menu for three full days of meals (breakfast, lunch, and dinner) to be cooked at home.
  - a. When preparing your menu, follow the nutritional guidelines set by the food pyramid. All meals are to be cooked or properly prepared.
  - b. Using the menu planned for requirement 7, make a food list, showing cost and amount needed to feed yourself and at least one adult (parent, family member, guardian, or other responsible adult).
  - c. Tell what utensils were needed to cook and serve these meals.
  - d. Prepare and serve a breakfast, lunch, and dinner from the menu you planned for requirement 7. Time your cooking to have each course ready to serve at the proper time. Have an adult verify the preparation of the meal to your counselor.
8. Do the following:
  - a. Find out what opportunities are available for a career in food service management. Find out what high school courses might help you prepare for a career in cooking, and about special training you might need and where to obtain such training. Discuss what you learned with your counselor.
  - b. Visit a professional cook, chef, food service manager, or Registered Dietician and learn what this professional's duties are. Discuss the person's education and training, techniques, and means used in professional food preparation, and local health regulations and licensing requirements that must be followed. Report to your counselor your findings.