

COOKING COMPETITION

Sunday 9th February 2025 10am – mid afternoon

Venue Tolmers



A three-course meal is to be prepared for a team of 4 people [and a small taster portion for judging] with a maximum budget of £25, (points will be deducted for exceeding the budget).

Any items including meat, fish, vegetables and fruit may be used so long as the budget is not exceeded.

The meal is to be prepared using equipment which may be found in an average camp kitchen, i.e. with limited portable equipment, see the equipment list below, if in doubt ask the organiser.

Extra points may be awarded for items prepared 'from scratch', (e.g. curry from basic ingredients, not a jar).

Teams should consist of 4 Scouts or Explorers and should arrive in full uniform 30min before your start time. ie 10 for 10:30 start. Once we have received the entries you will be notified of your start time. The meal must be ready for final judging 2 hours after your start time. Teams should not plan on having more than 2 hours available.

A menu and costing with receipts (with team name clearly written on) should be handed to the judges/organiser on arrival. Explorer teams to provide a risk assessment. The method of cooking, table setting and the appearance of the meal will be judged according to the attached criteria. After final judging and tasting, the team will eat the meal.

The trophy for the winning team and certificates for all teams will be presented at the end of the competition after all the clearing up has been completed.

Districts should, whenever possible, have their own competition prior to this event. It is recommended that a similar menu format be used in order to give the finalists a high level of skills.

Theme

Teams should follow the theme: "Winter to Spring Fusion" - a blend of cozy winter recipes with fresh, early spring ingredients.

Points will also be awarded for the most original use of the ingredients.

Examples of in a can/ packet would be pasta, tinned tomatoes (pre-prepared or made from more than one ingredient). Allowed would be fruit, veg, milk (basic core ingredients).

Menu Requirements

Cook and serve a 3-course meal: Starter, Main Course and Sweet.

There are NO set ingredients.

Drinks to be served during the meal do not need to be costed.

Small quantities of normal pantry items will be allowed in addition to costed ingredients (e.g. flour, herbs, spices, oil, vinegar, sugar and butter).

Kit List: Each team should only bring the following equipment:

- Gas cooker with two rings, grill and a gas bottle (in date gas pipe)
- County Team will check gas before cooking commences
- No oven! No other heat sources.
- 1 set of billies (large, medium and small)
- 1x1 gallon dixie
- 2 mixing bowls
- 2 washing up bowls/buckets and tea towels
- Cutlery, crockery and glassware
- No electrical equipment to be used!
- 2 tables will be provided – teams should not bring extra tables (there is not enough space.)
- 1 frying pan or wok
- 1 water container
- Cooking utensils (peeler, knives, grater, whisk, etc).
- Table decorations, linen, cruet, etc.
- Chopping boards
- Common sense with regards to equipment applies, if you can get it in a patrol box and take it on camp
- FIRST AID KIT
- Board to put burner on to protect table

SCOUTS

MENU AND COSTINGS			
Menu Presentation/ Menu content and costings	All menu requirements met, balanced courses, includes theme. Spelling, size, style, explanation of dishes.		20
Budget	20 points if in budget - Deduct 10 points per £1 or part of over £25, eg £26.99 spent -20 points, £28 spent -30 points		20
TEAM WORK, HYGIENE AND COOKING			
Team dress	Smart appearance, hygienic. (Wear aprons to cook!)		5
Team work	Leadership, work allocation, planning, organisation and methods.		10
Food preparation/Cleanliness/ safety	Safe hygienic practice. Workstation kept clean and tidy during cooking, i.e. spills mopped up. Safe working area and use of equipment		20
'home cooking'	Extra points at judges' discretion for meals prepared from basic ingredients, e.g. rice pudding, curry not from a jar		25
TABLE LAYOUT			
Table setting /Theme	Table layout and visual appearance. Use of theme in table setting and food		10
FOOD AND TIMINGS			
Timing/Service	All courses served together on time, served at correct temperature. Does food look tempting, dishes suitable for service, courses complement each other.		all menu require ments met
Chef's Palate - Starter	Seasoning, texture, flavour, colour.		
Chef's Palate - Main	Seasoning, texture, flavour, colour.		
Chef's Palate - Sweet	Seasoning, texture, flavour, colour.		
Quantity of food	Enough food for four people and a sample for the judge (not a whole plate). Wasted food will incur penalty points.		20

EXPLORERS

MENU, COSTINGS AND RISK ASSESSMENT			
Menu Presentation/ Menu content and costings	All menu requirements met, balanced courses, includes theme. Spelling, size, style, explanation of dishes. Menu to cater for any allergies or religious dietary needs.	20	
Budget	20 points if in budget - Deduct 10 points per £1 or part of over £25, eg £26.99 spent -20 points, £28 spent -30 points	20	
Risk Assessment	Risk assessment for the setup, preparation, cooking, clean up and packing away for the competition	20	
TEAM WORK, HYGIENE AND COOKING			
Team dress	Smart appearance, hygienic. (Wear aprons to cook!)	5	
Teamwork	Leadership, work allocation, planning, organisation and methods.	10	
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Registration

Registration information details and online payment instructions will be available via the website.

Cost

£30 per team payable online

