

Dutch Oven Cooking Contest Rules:

- Each Troop may send ONE team consisting of 3 or (preferably) 4 youth and 2 adults (to supervise and maintain 2 deep leadership NOT to participate)
- Each team will be expected to prepare a main dish and dessert for 8 PEOPLE
- Meal's must be prepared primarily in Dutch Oven's but we will also allow reflector and foil cooking we WILL NOT permit other types of cooking
- Each team will bring all of their own ingredients and equipment, keeping in mind that their meal will FEED 8
- Ingredients CAN NOT be prepared before hand, this includes pre-cutting ingredients, measuring out ingredients, mixing together spice blends, ect.
- From 12:30 to 1:30 will be check in and set up time, teams are expected to check in by 1:15 at the very latest
- Set up time includes unpacking equipment and ingredients, and presenting your team's patrol flag and yell, you are NOT permitted to use set up time to prepare your ingredients or start coals
- Meal's will be served and judged at 4:30 SHARP (the Chapter will provide paper plates and bowls for serving), these meals MUST be presented in Class A

Failure to follow with these rules will affect your score and may lead to disqualification.

SCORING METRIC:

10% Scout Spirit (How well does your team works together, and how well do you display your Patrol Flag, Yell, and Class A's?)

10% Health & Safety (How well do you apply Requirement 1 of the cooking MB?)

10% Cooking Method (How many cooking methods did you use well?)

20% Presentation (Is your dish visually appealing?)

20% Nutrition & Menu (How unique is your menu and how well it follows MyPlate guidelines?)

30% Taste (How likely is it that we want to eat your dish again?)