



Merit Badge Counselors may not require the use of this or any similar workbooks.

You should use the work space provided for each requirement to keep track of which requirements have been completed, and to make notes for discussing the item with your counselor, not for providing full and complete answers.

If a requirement says that you must take an action using words such as "discuss", "show", "tell", "explain", "demonstrate", "identify", etc, that is what you must do.

No one may add or subtract from the official requirements found in Scouts BSA Requirements (Pub.# 33216) and/or on Scouting.org.

The requirements were last issued or revised in 2023 • This workbook was updated in February 2024.

Scout's Name: _____ Unit: _____

Counselor's Name: _____ Phone No.: _____ Email: _____

Please submit errors, omissions, comments or suggestions about this **workbook** to: Workbooks@USScouts.Org

Comments or suggestions for changes to the **requirements** for the **merit badge** should be sent to: Merit.Badge@Scouting.Org

1. a. Explain to your counselor the most likely hazards you may encounter while participating in cooking activities and what you should do to anticipate, help prevent, mitigate, and respond to these hazards.

| Hazard | How to anticipate, help prevent, mitigate, and respond |
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- b. Show that you know first aid for and how to prevent injuries or illnesses that could occur while preparing meals and eating, including burns and scalds, cuts, choking, and allergic reactions.

Burns and scalds

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Cuts

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Choking

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Allergic reactions

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- c. Describe how meat, fish, chicken, eggs, dairy products, and fresh vegetables should be stored, transported, and properly prepared for cooking.

Meat

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Fish

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Chicken

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Eggs

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Dairy
Products

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Fresh
Vegetables

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Explain how to prevent cross-contamination.

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- d. Discuss with your counselor food allergies, food intolerance, and food-related illnesses and diseases.

Food allergies

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Food-related
illnesses

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Food
intolerance

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Food-related
diseases

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Explain why someone who handles or prepares food needs to be aware of these concerns.

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- e. Discuss with your counselor why reading food labels is important.

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Explain how to identify common allergens such as peanuts, tree nuts, milk, eggs, wheat, soy, and shellfish.

Peanuts

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Tree nuts

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Milk

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Eggs

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Wheat

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Soy

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Shellfish

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2. **Nutrition.** Do the following:

- a. Using the MyPlate food guide or the current USDA nutrition model, give five examples for EACH of the following food groups, the recommended number of daily servings, and the recommended serving size:

| | Example | Daily servings | Serving Size |
|---------------|---------|----------------|--------------|
| 1. Fruits | | | |
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| 2. Vegetables | | | |
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| 3. Grains | | | |
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| 4. Proteins | | | |
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| 5. Dairy | | | |
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- b. Explain why you should limit your intake of oils and sugars.

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- c. Track your daily level of activity and your daily caloric need based on your activity for five days.

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Then, based on the MyPlate food guide, discuss with your counselor an appropriate meal plan for yourself for one day.

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Note: The text of requirement 2d which appears on Scouting.org duplicates the text of requirement 1d. The following should be substituted:

- d. Discuss your current eating habits with your counselor and what you can do to eat healthier, based on the MyPlate food guide.

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- e. Discuss the following food label terms: calorie, fat, saturated fat, trans fat, cholesterol, sodium, carbohydrate, dietary fiber, sugar, protein.

Calorie

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Fat

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Saturated fat

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Trans fat

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Cholesterol

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Sodium

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Carbohydrate

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Dietary fiber

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Sugar

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Protein

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Explain how to calculate total carbohydrates and nutritional values for two servings, based on the serving size specified on the label.

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3. **Cooking Basics.** Do the following:

- a. Discuss EACH of the following cooking methods. For each one, describe the equipment needed, how temperature control is maintained, and name at least one food that can be cooked using that method: baking, boiling, broiling, pan frying, simmering, steaming, microwaving, grilling, foil cooking, and use of a Dutch oven.

| Method | Food | Equipment needed | How is food cooked and temperature maintained? |
|----------|------|------------------|--|
| Baking | | | |
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| Boiling | | | |
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| Broiling | | | |
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Pan frying

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Simmering

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Steaming

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Microwaving

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Grilling

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Foil cooking

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Use of a
Dutch oven

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- b. Discuss the benefits of using a camp stove on an outing vs. a charcoal or wood fire.

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- c. Describe for your counselor how to manage your time when preparing a meal so components for each course are ready to serve at the correct time.

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Note: The meals prepared for Cooking merit badge requirements 4, 5, and 6 will count only toward fulfilling those requirements and will not count toward rank advancement or other merit badges. Meals prepared for rank advancement or other merit badges may not count toward the Cooking merit badge. You must not repeat any menus for meals actually prepared or cooked in requirements 4, 5, and 6.

4. **Cooking at home.** Using the MyPlate food guide or the current USDA nutrition model, plan menus for three full days of meals (three breakfasts, three lunches, and three dinners) plus one dessert. Your menus should include enough to feed yourself and at least one adult, keeping in mind any special needs (such as food allergies) and how you keep your foods safe and free from cross-contamination. List the equipment and utensils needed to prepare and serve these meals.

| Day 1 | Menu | Quantity | Equipment | Utensils |
|-----------|------------|----------|-----------|----------|
| BREAKFAST | Fruits | | | |
| | Vegetables | | | |
| | Grains | | | |
| | Proteins | | | |
| | Dairy | | | |
| | | | | |
| LUNCH | Fruits | | | |
| | Vegetables | | | |
| | Grains | | | |
| | Proteins | | | |
| | Dairy | | | |
| | | | | |
| DINNER | | | | |
| | Fruits | | | |
| | Vegetables | | | |
| | Grains | | | |
| | Proteins | | | |
| | Dairy | | | |
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Day 2

Menu

Quantity

Equipment

Utensils

BREAKFAST

| | | | | |
|------------|--|--|--|--|
| Fruits | | | | |
| Vegetables | | | | |
| Grains | | | | |
| Proteins | | | | |
| Dairy | | | | |
| | | | | |
| | | | | |
| | | | | |
| Fruits | | | | |
| Vegetables | | | | |
| Grains | | | | |
| Proteins | | | | |
| Dairy | | | | |
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| Fruits | | | | |
| Vegetables | | | | |
| Grains | | | | |
| Proteins | | | | |
| Dairy | | | | |
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DINNER

Cooking

Scout's Name: _____

Day 3

Menu

Quantity

Equipment

Utensils

BREAKFAST

Fruits

Vegetables

Grains

Proteins

Dairy

LUNCH

Fruits

Vegetables

Grains

Proteins

Dairy

DINNER

Fruits

Vegetables

Grains

Proteins

Dairy

DESSERT

Then do the following:

- a. Find recipes for each meal. Create a shopping list for your meals showing the amount of food needed to prepare for the number of people you will serve. Determine the cost for each meal.

Breakfast 1

| Menu Item | Components to purchase | Quantity | Cost |
|------------------------|------------------------|----------|------|
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| | | | |
| Breakfast 1 Total Cost | | | |

Breakfast 2

| Menu Item | Components to purchase | Quantity | Cost |
|------------------------|------------------------|----------|------|
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| | | | |
| Breakfast 2 Total Cost | | | |

Breakfast 3

| Menu Item | Components to purchase | Quantity | Cost |
|------------------------|------------------------|----------|------|
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| | | | |
| Breakfast 3 Total Cost | | | |

Lunch 1

| Menu Item | Components to purchase | Quantity | Cost |
|--------------------|------------------------|----------|------|
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| | | | |
| Lunch 1 Total Cost | | | |

Lunch 2

| Menu Item | Components to purchase | Quantity | Cost |
|--------------------|------------------------|----------|------|
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| | | | |
| Lunch 2 Total Cost | | | |

Lunch 3

| Menu Item | Components to purchase | Quantity | Cost |
|--------------------|------------------------|----------|------|
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| | | | |
| Lunch 3 Total Cost | | | |

Dinner 1

| Menu Item | Components to purchase | Quantity | Cost |
|---------------------|------------------------|----------|------|
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| | | | |
| Dinner 1 Total Cost | | | |

Dinner 2

| Menu Item | Components to purchase | Quantity | Cost |
|---------------------|------------------------|----------|------|
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| | | | |
| Dinner 2 Total Cost | | | |

Dinner 3

| Menu Item | Components to purchase | Quantity | Cost |
|---------------------|------------------------|----------|------|
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| | | | |
| Dinner 3 Total Cost | | | |

Dessert

| Menu Item | Components to purchase | Quantity | Cost |
|--------------------|------------------------|----------|------|
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| | | | |
| Dessert Total Cost | | | |

- ☐ b. Share and discuss your meal plan and shopping list with your counselor.

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- ☐ c. Using at least five of the 10 cooking methods from requirement 3, prepare and serve yourself and at least one adult (parent, family member, guardian, or other responsible adult) one breakfast, one lunch, one dinner, and one dessert from the meals you planned.*

Cooking methods used:

- ☐ Baking ☐ Boiling ☐ Broiling ☐ Pan frying ☐ Simmering
- ☐ Steaming ☐ Microwaving ☐ Grilling ☐ Foil Cooking ☐ Dutch oven

- ☐ d. Time your cooking to have each meal ready to serve at the proper time. Have an adult verify the preparation of the meal to your counselor.

- ☐ Breakfast No. _____ Date: _____ Adult's verification: _____
- ☐ Lunch No. _____ Date: _____ Adult's verification: _____
- ☐ Dinner No. _____ Date: _____ Adult's verification: _____
- ☐ Dessert _____ Date: _____ Adult's verification: _____

- e. After each meal, ask a person you served to evaluate the meal on presentation and taste, then evaluate your own meal. Discuss what you learned with your counselor, including any adjustments that could have improved or enhanced your meals. Tell how planning and preparation help ensure a successful meal.

***The meals for requirement 4 may be prepared on different days, and they need not be prepared consecutively. The requirement calls for Scouts to plan, prepare, and serve one breakfast, one lunch, one dinner, and one dessert to at least one adult; those served need not be the same for all meals.**

5. **Camp Cooking.** Do the following.

- Using the MyPlate food guide or the current USDA nutrition model, plan a menu that includes four meals, one snack, and one dessert for your patrol (or a similar size group of up to eight youth, including you) on a camping trip. These four meals must include two breakfasts, one lunch, and one dinner. Additionally, you must plan one snack and one dessert. Your menus should include enough food for each person, keeping in mind any special needs (such as food allergies) and how you keep your foods safe and free from cross-contamination. List the equipment and utensils needed to prepare and serve these meals.
- Find or create recipes for the four meals, the snack, and the dessert you have planned. Adjust menu items in the recipes for the number to be served. Create a shopping list and budget to determine the per-person cost.

| | Menu | Quantity | Equipment | Utensils |
|-------------|------------|----------|-----------|----------|
| Breakfast 1 | Fruits | | | |
| | Vegetables | | | |
| | Grains | | | |
| | Proteins | | | |
| | Dairy | | | |
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| Breakfast 2 | Fruits | | | |
| | Vegetables | | | |
| | Grains | | | |
| | Proteins | | | |
| | Dairy | | | |
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Cooking

Scout's Name: _____

Lunch

| Menu | Quantity | Equipment | Utensils |
|------------|----------|-----------|----------|
| Fruits | | | |
| Vegetables | | | |
| Grains | | | |
| Proteins | | | |
| Dairy | | | |
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Dinner

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|------------|--|--|--|
| Fruits | | | |
| Vegetables | | | |
| Grains | | | |
| Proteins | | | |
| Dairy | | | |
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| | Menu | Quantity | Equipment | Utensils |
|-------|------------|----------|-----------|----------|
| Snack | Fruits | | | |
| | Vegetables | | | |
| | Grains | | | |
| | Proteins | | | |
| | Dairy | | | |
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|---------|------------|--|--|--|
| Dessert | Fruits | | | |
| | Vegetables | | | |
| | Grains | | | |
| | Proteins | | | |
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Shopping Lists:

Breakfast 1

| Menu Item | Components to purchase | Quantity | Cost |
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| | | | |
| Breakfast 1 Total Cost | | | |

Breakfast 2

| Menu Item | Components to purchase | Quantity | Cost |
|------------------------|------------------------|----------|------|
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| | | | |
| Breakfast 2 Total Cost | | | |

Lunch

| Menu Item | Components to purchase | Quantity | Cost |
|------------------|------------------------|----------|------|
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| Lunch Total Cost | | | |

Dinner

| Menu Item | Components to purchase | Quantity | Cost |
|-------------------|------------------------|----------|------|
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| Dinner Total Cost | | | |

Snack

| Menu Item | Components to purchase | Quantity | Cost |
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| | | | |
| Snack Total Cost | | | |

Dessert

| Menu Item | Components to purchase | Quantity | Cost |
|--------------------|------------------------|----------|------|
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| Dessert Total Cost | | | |

- [illegible]

- ☐ Meal 4 _____ Heat Source: _____ Method: _____ Date: _____

- ☐ Snack: _____ Date: _____

- | Meal | Evaluation by those served | | Self Evaluation | |
|------|----------------------------|-------|-----------------|-------|
| | Presentation | Taste | Presentation | Taste |
| 1 | 4 | 4 | 4 | 4 |
| 2 | 4 | 4 | 4 | 4 |
| 3 | 4 | 4 | 4 | 4 |
| 4 | 4 | 4 | 4 | 4 |
| 5 | 4 | 4 | 4 | 4 |
| 6 | 4 | 4 | 4 | 4 |
| 7 | 4 | 4 | 4 | 4 |
| 8 | 4 | 4 | 4 | 4 |
| 9 | 4 | 4 | 4 | 4 |
| 10 | 4 | 4 | 4 | 4 |
| 11 | 4 | 4 | 4 | 4 |
| 12 | 4 | 4 | 4 | 4 |
| 13 | 4 | 4 | 4 | 4 |
| 14 | 4 | 4 | 4 | 4 |
| 15 | 4 | 4 | 4 | 4 |
| 16 | 4 | 4 | 4 | 4 |
| 17 | 4 | 4 | 4 | 4 |
| 18 | 4 | 4 | 4 | 4 |
| 19 | 4 | 4 | 4 | 4 |
| 20 | 4 | 4 | 4 | 4 |
| 21 | 4 | 4 | 4 | 4 |
| 22 | 4 | 4 | 4 | 4 |
| 23 | 4 | 4 | 4 | 4 |
| 24 | 4 | 4 | 4 | 4 |
| 25 | 4 | 4 | 4 | 4 |
| 26 | 4 | 4 | 4 | 4 |
| 27 | 4 | 4 | 4 | 4 |
| 28 | 4 | 4 | 4 | 4 |
| 29 | 4 | 4 | 4 | 4 |
| 30 | 4 | 4 | 4 | 4 |
| 31 | 4 | 4 | 4 | 4 |
| 32 | 4 | 4 | 4 | 4 |
| 33 | 4 | 4 | 4 | 4 |
| 34 | 4 | 4 | 4 | 4 |
| 35 | 4 | 4 | 4 | 4 |
| 36 | 4 | 4 | 4 | 4 |
| 37 | 4 | 4 | 4 | 4 |
| 38 | 4 | 4 | 4 | 4 |
| 39 | 4 | 4 | 4 | 4 |
| 40 | 4 | 4 | 4 | 4 |
| 41 | 4 | 4 | 4 | 4 |
| 42 | 4 | 4 | 4 | 4 |
| 43 | 4 | 4 | 4 | 4 |
| 44 | 4 | 4 | 4 | 4 |
| 45 | 4 | 4 | 4 | 4 |
| 46 | 4 | 4 | 4 | 4 |
| 47 | 4 | 4 | 4 | 4 |
| 48 | 4 | 4 | 4 | 4 |
| 49 | 4 | 4 | 4 | 4 |
| 50 | 4 | 4 | 4 | 4 |
| 51 | 4 | 4 | 4 | 4 |
| 52 | 4 | 4 | 4 | 4 |
| 53 | 4 | 4 | 4 | 4 |
| 54 | 4 | 4 | 4 | 4 |
| 55 | 4 | 4 | 4 | 4 |
| 56 | 4 | 4 | 4 | 4 |
| 57 | 4 | 4 | 4 | 4 |
| 58 | 4 | 4 | 4 | 4 |
| 59 | 4 | 4 | 4 | 4 |
| 60 | 4 | 4 | 4 | 4 |
| 61 | 4 | 4 | 4 | 4 |
| 62 | 4 | 4 | 4 | 4 |
| 63 | 4 | 4 | 4 | 4 |
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| 87 | 4 | 4 | 4 | 4 |
| 88 | 4 | 4 | 4 | 4 |
| 89 | 4 | 4 | 4 | 4 |
| 90 | 4 | 4 | 4 | 4 |
| 91 | 4 | 4 | 4 | 4 |
| 92 | 4 | 4 | 4 | 4 |
| 93 | 4 | 4 | 4 | 4 |
| 94 | 4 | | | |

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| Meal 1 | | | | |
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| Meal 2 | | | | |
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Meal 3

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Meal 4

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Dessert

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Snack

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Discuss what you learned with your counselor, including any adjustments that could have improved or enhanced your meals. Tell how planning and preparation help ensure successful outdoor cooking.

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- g. Lead the clean-up of the equipment, utensils, and the cooking site thoroughly after each meal. Properly store or dispose unused ingredients, leftover food, dishwater and garbage.

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Explain how you properly disposed of dishwater and of all garbage.

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- h. Discuss how you followed the Outdoor Code and no-trace principles when preparing your meals.

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6. **Trail and backpacking meals.** Do the following.

- a. Using the MyPlate food guide or the current USDA nutrition model, plan a **meal** (sic – should be “**menu**”) for trail hiking or backpacking that includes one breakfast, one lunch, one dinner, and one snack. These meals must not require refrigeration and are to be consumed by three to five people (including you). List the equipment and utensils needed to prepare and serve these meals.

| | Menu | Quantity | Equipment | Utensils |
|-----------|------------|----------|-----------|----------|
| Breakfast | Fruits | | | |
| | Vegetables | | | |
| | Grains | | | |
| | Proteins | | | |
| | Dairy | | | |
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| | Menu | Quantity | Equipment | Utensils |
|-------|------------|----------|-----------|----------|
| Lunch | Fruits | | | |
| | Vegetables | | | |
| | Grains | | | |
| | Proteins | | | |
| | Dairy | | | |
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Cooking

Scout's Name: _____

Desert or
Snack

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Dinner

[illegible]Desert or
Snack

Snack

[illegible]Desert or
Snack

Cooking

Scout's Name: _____

- b. Create a shopping list for your meals showing the amount of food needed to prepare and serve each meal, and the cost for each meal.

| Menu Item | Components to purchase | Quantity | Cost |
|-----------|------------------------|------------|------|
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| Breakfast | | Total Cost | |

| Menu Item | Components to purchase | Quantity | Cost |
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| Lunch | | Total Cost | |

| Menu Item | Components to purchase | Quantity | Cost |
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| Dinner | | | Total Cost |

| Menu Item | Components to purchase | Quantity | Cost |
|-----------|------------------------|----------|------------|
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| | | | |
| Snack | | | Total Cost |

- ☐ c. Share and discuss your meal plan and shopping list with your counselor. Your plan must include how to repackage foods for your hike or backpacking trip to eliminate as much bulk, weight, and garbage as possible.

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- ☐ d. While on a trail hike or backpacking trip, prepare and serve two meals and a snack from the menu planned for this requirement. At least one of those meals must be cooked over a fire, or an approved trail stove (with proper supervision).**

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|---------------------------------------|--------------------|-------------|
| <input type="checkbox"/> Meal 1 _____ | Heat Source: _____ | Date: _____ |
| <input type="checkbox"/> Meal 2 _____ | Heat Source: _____ | Date: _____ |
| <input type="checkbox"/> Snack _____ | Heat Source: _____ | Date: _____ |

- ☐ e. After each meal, have those you served evaluate the meal on presentation and taste, and then evaluate your own meal.

| Meal | Evaluation by those served | | Self Evaluation | |
|--------|----------------------------|-------|-----------------|-------|
| | Presentation | Taste | Presentation | Taste |
| Meal 1 | | | | |
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| Meal 2 | | | | |
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| Snack | | | | |
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Discuss what you learned with your counselor, including any adjustments that could have improved or enhanced your meals. Tell how planning and preparation help ensure successful trail hiking or backpacking meals.

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- ☐ f.. Explain to your counselor how you should divide the food and cooking supplies among the patrol in order to share the load. Discuss how to properly clean the cooking area and store your food to protect it from animals.

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****Where local regulations do not allow you to build a fire, the counselor may adjust the requirement to meet the law. The meals in requirements 5 and 6 may be prepared for different trips and need not be prepared consecutively. Scouts working on this badge in summer camp should take into consideration foods that can be obtained at the camp commissary.**

7.. **Food-related careers.** Find out about three career opportunities in cooking.

- 1.
- 2.
- 3.

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Select one and find out the education, training, and experience required for this profession.

Career:

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Education:

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Training:

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Experience:

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Discuss this with your counselor, and explain why this profession might interest you.

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When working on merit badges, Scouts and Scouters should be aware of some vital information in the current edition of the *Guide to Advancement* (BSA publication 33088). Important excerpts from that publication can be downloaded from <http://usscouts.org/advance/docs/GTA-Excerpts-meritbadges.pdf>.

You can download a complete copy of the *Guide to Advancement* from <http://www.scouting.org/filestore/pdf/33088.pdf>.