



MERIT BADGE UNIVERSITY: COOKING MERIT BADGE

Beaumont Scout Reservation
March 20, 2022

<https://scoutingevent.com/440-CookingMBMarBSR>

Firelands Scout Reservation – Camp Avery Hand
March 27, 2022

<https://scoutingevent.com/440-CookingMBMarFSR>

Beaumont Scout Reservation
August 28, 2022

<https://scoutingevent.com/440-CookingMBAugBSR>

Firelands Scout Reservation – Camp Avery Hand
November 20, 2022

<https://scoutingevent.com/440-CookingMBNovFSR>

ABOUT THE EVENT

Scouts will learn about food safety, nutrition, and cooking techniques while working on the cooking merit badge. They also have to plan, prepare, and cook meals at camp, at home, and on the trail.

HOME ASSIGNMENTS: (TO BE DOCUMENTED BY THE SCOUT AND SUBMITTED)

- Scouts will use at least five of the 10 cooking methods to prepare and serve themselves and at least one adult one breakfast, one lunch, one dinner, and one dessert from the planned meals.
- After each meal the Scout and Adult served will evaluate the meal on presentation and taste.
- Scouts should be prepared to discuss what they learned with the counselor on the final day of class. Include any adjustments that could have improved or enhanced the meals.
- Track and create a budget for the meals cooked at home.

CLASS ASSIGNMENTS: (WILL BE COMPLETED IN THE CLASS)

- Requirements 1, 3, 5, 6 & 7 will be completed at camp during the live sessions.

\$75 per youth participant. (Includes all food and materials to complete the merit badge requirements for the hands on portion.)

\$10 per adult participant. (Includes antacid for taste testing.)

