



Dutch Oven Cook-Off

1. A scout team may consist of up to 4 patrol members. An adult team may consist of up to 4 adults.
2. Contestants may not be professional chefs, employees of contest sponsors, their affiliates, subsidiaries, advertising or promotional agencies.
3. Only team members and the helper/runner (no family or friends) are allowed in the cooking area. One team member must remain in the cooking area at all times. Each team will be given a 10 X 10 foot space to cook in. ALL equipment must fit in that space.
4. Recipes must be submitted by the designated time. They should include a complete list of all ingredients in order of use and complete instructions on how to prepare them, including the temperature the meat will be taken to.
5. Ingredients cannot be precooked and must be combined, chopped, sliced, or diced during the competition--on site—including garnishes and marinating. For safety reasons, no ingredients prepared or processed at home are allowed.
6. All cooking must be done in an approved (Factory-Made) Dutch oven and everything MUST be presented to the judges with the exception of excess gravies and sauces. No griddles, grills, roasters, sauce pots, spring form pans or skillets are allowed to be used. ONLY DUTCH OVEN's are allowed.
7. Removing burnt or undercooked sections of food will lead to disqualification. Side items such as butter, jam or sauces should not be presented to the judges' table unless specifically listed in the recipe.
8. Dishes must be presented to the judges' table on time—NO EXCEPTIONS.
9. Know and practice safe food handling procedures
 - a. Teams should start with clean equipment and use clean cooking practices.
 - b. Good hand washing practices are required, including a separate basin for hand washing. There should be no finger licking.

- c. Food service gloves must be worn when handling food that will not be cooked further. Hot foods must be kept above 135 degrees F.
 - e. Some type of hair restraint (hat, hair net, pony tail holder, etc) should be worn during the cook off.
 - f. Wash cutting boards with bleach water between meats and vegetables to avoid cross contamination, or if possible, use different cutting boards for meat and vegetables and clearly label them.
 - g. Coolers are required for all refrigerated items and cold food must be kept below 41 degrees F.
 - h. All reheated food must be taken back up to 165 degrees F for safety purposes if the temperature goes below 135 degrees F.
 - i. Use good fire safety practices. Keep yourself and the public safe. You must provide your own charcoal and all supplies.
10. All judging decisions are final

Klondike Camp Dutch Oven Cook-off Score Sheet

Scoring Range should stay within the following guidelines: 7—Exceeded requirements; 5 to 6 for satisfying requirements; 3 to 4 for minor mistakes; 1 to 2 for major mistakes; 0 for unsatisfactory performance.

Team Name	Description	Possible Points	Dessert	Bread	Main Dish
Overall Appeal	Originality Creative ingredients Good recipe Good Sportsmanship	7			
Appearance Presentation	Visually appealing Pleasing aroma Appropriate garnish	7			
Execution of Recipe	Cooked just right (not over or under done), Color, Volume, too Moist or too Dry (per recipe)	7			
Taste	Good flavor combination, Appropriate seasoning, Spices & Herbs balanced for best flavor Texture is tender, moist, or crunchy as appropriate	7			
Difficulty Bonus	If it is a difficult recipe for the DO, you may award an extra point.	1			
Total	Points Possible Per Dish = 29 Total Points Possible = 87	Total Desert	Total Bread	Total Main Dish	Total Points

COMMENTS

Judges Initials: _____