

SA BRANCH

Cub Scout Cook-off



Sunday 16th September 2018

Woodhouse Activity Centre

Eastern ASU, 9.00 am – 2.30 pm

The spirit of this competition is fun! It is not intended to be difficult for either Leaders or Cubs.

Rules of the Competition:

Before Competition Day:

- Entry to Branch cook-off will be \$8.00 per cub to cover badge, participation certificate, team certificate e.g.; bronze, silver or gold and entry into Woodhouse.
- Teams can be made up with 8 youth members and 2 adult helpers.
- Packs can have more than one team participating in this Branch event.
- Packs are encouraged to work towards their own theme for the day.
- Please complete the Branch cook-off application form detailing the Group/Pack name, Leader details, youth member names competing in the Branch cook-off and a menu.

Please email to abc.cubscouts@sa.scouts.com.au by 1st September 2018

On Competition Day:

- Teams will be nominated a cooking area that will be approximately 7m by 7m on the day.
- The teams will start set-up only after the briefing is complete at 9.15 am and on the indication of the judges by means of the PA system. The pack up process will start at 2.00pm allowing the judges to finish the scoring for each site.
- There will be a maximum number of 8 Cubs per team and 2 adult helpers, supervising. These teams can be made up from your pack or combination of packs from any district.
- Up to 4 adults will be able to assist with the set-up of dining and cooking shelters and thereafter only 2 adults will be permitted to supervise. They should have minimum input and only intervene on the grounds of safety or physical difficulty and should remain outside the kitchen.
- Please be aware any incidents / emergencies must be reported to the administration area on the day and an I1 form completed.
- 1 adult member from each team will take it in turns to judge another dish from another competing team on the day. These adults can rotate between dishes.
- The team will cook and eat a 3-course meal for all members of their team plus provide a course for their judge.

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- Cubs will have to have their meals ready by a set time. Times will be: Entrée by 11.00am, Mains by 12.30pm and Desserts by 1.15pm. There will be a ten-minute warning announcement over the PA.
- Cooking must be conducted under camp conditions (e.g. gas stove, BBQ etc).
- Teams must provide and erect a dining shelter, table, chairs, plates, cutlery etc.
- A written menu must be available for judging and provided previously on application.
- Items on the menu must be prepared from scratch (e.g. custard to be made from base ingredients, not out of a ready-made carton).
- The Branch Cook Off Trophy will be awarded to the team which achieves the highest points score on the day.

Judging will be based on:

The following 3 areas will be judged by a Branch team member: kitchen and dining, food preparation and hygiene.

Cooking Standard and presentation will be judged by a person provided by the team.

In addition, the judges will be looking for the following and will ask questions of the Cubs to determine their understanding in each area:

- Teamwork
- Camp Hygiene
- Safety
- Presentation (e.g. theme your table and meal, or have a tablecloth or decorations etc)
- Clean up

One adult helper / leader from each team will be scoring on the different Courses provided on the day. The adult helper / leader will take it in turns to try the courses.

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Main Judging Form

Name of Team Group

Kitchen & Dining

Area	Requirements	Points Available (If answer yes)	Points Scored	Comments
Cooking Equipment	Is the cooking equipment suitable for the menu?	3		
	Is the cooking equipment suitable for normal camp cooking?	3		
Kitchen Shelter	Is there sufficient area for each of the cooks to undertake their task?	6		
	Is it suitable for the weather on the day?	3		
	Was it put up as a team with minimum adult input?	9		
	Are the cooking appliances in open areas and not under shelters?	6		
Dining Shelter	Is there sufficient area to seat all the cook team, two leaders and a judge?	6		
	Is it suitable for the weather on the day?	3		
	Was it put up as a team with minimum adult input?	4		
	Is the area themed?	15		
Safety Equipment	Is there some form of fire safety available, e.g. extinguishers and blankets (tagged), or fire buckets (sand, dirt, water)	6		
	Is a First Aid kit available?	6		
Total Points Available		70		

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Main Judging Form

Name of Team Group

Food Preparation				
Area	Requirements	Points Available (If answer yes)	Points Scored	Comments
Food scraps	Are they removed from the preparation area immediately?	6		
	Are they disposed of correctly in bins?	3		
Method & Teamwork	Does the team work well together with no arguing or resentment?	6		
	Does every team member have a defined role?	3		
	Is there only supervisory adult input in the food preparation?	9		
Food Storage & Handling	Are raw high risk foods, (meat, dairy), stored in a cooled environment?	9		
	Are different food groups stored appropriately in a segregated manner to avoid cross-contamination?	9		
Total Points Available		45		

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Main Judging Form

Name of Team Group

Hygiene				
Area	Requirements	Points Available (If answer yes)	Points Scored	Comments
Utensils	Are clean utensils used to prepare food?	6		
	Are utensils not cross-contaminated, i.e. used for raw and cooked foods without cleaning?	6		
	Are the correct utensils used in the preparation and cooking?	3		
Rubbish Disposal	Is there at least one rubbish container?	3		
	Is the rubbish container suitably located, close to the preparation area but away from raw foods?	6		
	Is there segregated disposal for different types of rubbish i.e. recycling?	9		
Food preparation areas	Are the food preparation areas kept clean and tidy?	6		
Dining Table	Is the dining table clean and tidy?	6		
Personal	Is long hair tied back, in a bun or a net for every team member?	3		
	Is there frequent hand washing particularly when changing tasks?	6		
	Are hand washing facilities available and clearly identified?	6		
Total Points Available		60		

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Food Judging Form

Name of Team Group

Name of Judge.....

Cooking Standard				
Area	Requirements	Points Available (If answer yes)	Points Scored	Comments
Soup or Entrée	Is the dish tasty?	5		
	Has the dish been prepared from base ingredients?	5		
	Are there sufficient serves for all team members, leader and a judge?	5		
	Is the dish well presented?	5		
Presentation	Is there a written menu provided and visible in the dining area?	5		
	Are all the team members themed?	5		
Total Points Available		30		

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Food Judging Form

Name of Team Group

Name of Judge.....

Cooking Standard				
Area	Requirements	Points Available (If answer yes)	Points Scored	Comments
Main Course	Is the dish tasty?	5		
	Has the dish been prepared from base ingredients?	5		
	Are there sufficient serves for all team members, leader and a judge?	5		
	Is the dish well presented?	5		
Presentation	Is there a written menu provided and visible in the dining area?	5		
	Are all the team members themed?	5		
Total Points Available		30		

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Food Judging Form

Name of Team Group

Name of Judge.....

Cooking Standard				
Area	Requirements	Points Available (If answer yes)	Points Scored	Comments
Dessert	Is the dish tasty?	5		
	Has the dish been prepared from base ingredients?	5		
	Are there sufficient serves for all team members, leader and a judge?	5		
	Is the dish well presented?	5		
Presentation	Is there a written menu provided and visible in the dining area?	5		
	Are all the team members themed?	5		
Total Points Available		30		

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Each team is able to be awarded a maximum of 175 points.

Main Judging Area is a total of 90 points

The Main Judges will score in the following areas listed below

- Kitchen & Dining: 70 points maximum
- Food Preparation: 45 points maximum
- Hygiene: 60 points maximum

Food Judging Area is a total of 90 points

- Entrée and presentation
- Main course and presentation
- Desert and `Presentation

Each of the above main scoring areas is sub-divided in to more detailed scoring areas with relevant points shown.