

District Cooking Competition Details 2018

Saturday 27th January 10am-2.00pm. Only 1 team of 4 per group. (3 acceptable, but NOT 5 or more). Leaders please bring their team of 4 scouts promptly for the scouts to set up own area themselves from 9.45am. leaders/parents only to deliver scouts/equipment to the room. Leaders do not stay with the team. **We have independent judges, they will supervise/check the setting up/gas etc.** it will be part of the marking.

10am-12noon setting up/preparation and cooking. **Timing is essential**/part of marking. Don't start serving up before 12. plan when things are prepared/ kept hot etc.

12noon-1pm serving and eating meal. 4 sitting down to eat properly, *all team to eat*, extra plate set for judges.

1pm-1.30pm clearing and washing up. To be inspected.

1.45pm final judging/presentation of trophy. Then teams can clear equipment and **go home only after** their area has been checked and they are given the all clear.

Leaders can return for the presentation, they are not required to stay for the duration of the competition.

Please bring details of the team/names/ contact phone nos/activity letters etc. in case of emergency.

This year the theme is open to your choice. However there are rules - 3 course meal, properly balanced food content, to be made on site, minimum 2 courses cooked/hot, not excessive expenditure (*bring receipts for marking*), content to be eaten by all.

Equipment: You may use up to 4 gas rings, with your own equipment/utensils all supplied/brought by you on the day for cooking, preparation & cleaning. **No electrical equipment to be used at all. You will need to boil your own water for all purposes. Bring your own full water jack to start off, you may ask for further water if needed. Scouts will have no access to Bradway's kitchen incl 297.** At least 1 large groundsheet to work on in your allotted patch. Safety, hygiene, common sense, behaviour will all be marked. Eg. use of knives, burning gas, rubbish sacks, regular hand washing, adequate supply of dry t-towels, wet floors, quality of washing up etc. Please remember a good supply of MATCHES!! Double check your supplies before you come so you don't leave anything behind, we don't have any spare supplies.

Dishes: All courses are to be prepared and cooked on the day at the event from fresh produce- nothing to be pre-done at home before hand. Remember it is how well/what you present and not how complicated you get that counts. A simpler dish brilliantly done is better than something 'over the top' done badly. Drinks to accompany your meal; tea/coffee etc. to end the meal is extra marks.

Presentation: *the setting of the table, presentation of the food, table manners whilst dining etc. will be closely watched and marked. Any sensible extras to enhance your team's presentation are allowable, such as menus. Presentation of the 4 scouts also important – appropriate clothing- no uniform needed. Hair to be tied up.*

Costs: bring your receipts with you to show to the judges. **It is a meal for 4/5 people to sit and eat so make sure you choose recipes that all the team will eat. Get the right quantities, waste will be marked down. Your overall meal must be balanced;** carbohydrate/protein/vegs. etc.

Details Submitted: Remember that your team's recipes/plans/list to be used must be emailed to me (rose@prfrancis.plus.com) before Sat 27th, If you have any queries please email Rose in good time, or phone Ian 07711086901. **Don't forget to bring the form/list of names and contact numbers for the competitors.** Failure to do these submissions will lose your team marks. The judges are completely independent.

Looking forward to seeing and tasting your meals- Rose, Pete Clark and Ian.

PLEASE EMAIL ME ASAP TO TELL ME YOU WILL TAKE PART so I can plan the room layout- OTHER DETAILS MUST FOLLOW NEARER THE TIME.