

Patrol Menu Planning Procedures

The following procedures and guidelines for menu planning and meal preparation will be followed for every campout (unless specifically temporarily offered by the Scoutmaster, Mr. Stephens). Patrols will follow the simple six step procedure outlined below.

1. Menus for an upcoming campout are to be planned during patrol time at the troop meeting the **MONDAY BEFORE THE CAMPOUT**. Menus will be planned out using the patrol menu planning worksheet. Any specific, temporary alterations made by the Scoutmaster (Mr. Stephens) will be indicated in the appropriate location on the patrol menu planning worksheet for that particular campout.

All meals will be planned to include the four basic food groups (grains, dairy, meats, and fruits and vegetables). All meals (except breakfast on the morning of departure from a campout location) will be planned, prepared, and eaten in a manner that requires a four basin dish washing system to be used for clean up. This means use of disposable dishes (plastic forks or spoons, paper or Styrofoam plates, bowls, or cups) is **NOT** allowed. Each patrol will prepare, and use, the troop's four basin dishwashing system on a campout.

There are two basic types of campouts: regular campouts (ice chests permitted) and backpacking campouts (ice chests not permitted). Each type of campout has slightly different meal planning considerations.

Meals must meet the following guidelines:

REGULAR CAMPOUTS - ICE CHESTS PERMITTED

Breakfasts: Breakfasts should require some degree of preparation. It is understood that a "fully cooked" breakfast may not always be practical, but do not plan a strictly "cold" breakfast for the first morning (usually Saturday) of a campout. Easy preparation/clean up, or "cold", breakfasts are recommended for the morning we depart (usually Sunday) from a campout location.

Lunch: Lunches do not necessarily have to be "cooked", but must require some degree of preparation.

Dinner: The meal (specifically the main dish) must be prepared and cooked. It must contain raw ingredients (meat, vegetables, fruit, etc.) or consist of three or more different ingredients that require some degree of preparation.

BACKPACKING CAMPOUT- ICE CHESTS PROHIBITED

Breakfasts: Trail type breakfast food (will be covered in presentation during a meeting on backpacking campout).

Lunch: Trail type lunch food (will be covered in presentation).

Dinner: Backpacking type food. The meal (specifically the main dish) should be a form of dehydrated food pack, where minimal preparation is required. Raw meat or any ingredients that must be kept cold prior to use is prohibited.

2. Indicate who the grubmaster for the campout is on the Patrol Menu Planning Worksheet. The grubmaster is responsible for shopping for the food. It is highly recommended that he has another patrol member go shopping with him. **THE APPROVED MENU WILL NOT BE DEVIATED FROM DURING SHOPPING.** The grubmaster is also responsible for ensuring proper placement of the food, proper preparation of the food, and proper clean up and storage of the cooking and eating gear used on the campout. This does not mean that he does all of the cooking and cleaning. Other may cook, and there **WILL BE A CLEAN UP CREW**, assigned by the Patrol Leader.

Patrols may be temporarily combined or scouts may be temporarily assigned to a different patrol in order to ensure that each patrol has a minimum of four members during a campout. These temporary combinations/assignments will occur at the troop meeting the Monday before the scheduled campout by the SPL (Tom McDonagh).

3. The completed Patrol Menu Planning Worksheet must be reviewed by, approved by, and signed by an Assistant Scoutmaster. Approval should occur at the meeting the Monday before the campout.
4. Each scout **MUST** bring \$12 to the meeting the Monday before the campout. They will turn it in to the grubmaster so they can purchase food on their own time.
5. Turn a copy of the Patrol Menu Planning Worksheet in to the Youth Campout Coordinator (Matthew Afflerbaugh) before loading up for a campout. This can be done either the Monday before the campout or the Friday evening that the troop departs. An Assistant Scoutmaster will review all Patrol Menu Planning Worksheets and each patrol's food some time during each campout. If it is determined the Patrol Menu Planning Worksheet was not followed, the grubmaster will do **ALL CLEANING OF ALL PATROL DISHES FOR THAT CAMPOUT** (as well as any other duties assigned by the reviewing scoutmaster).

6. Patrols are required to attach all receipts to the Patrol Menu Planning Worksheet and split up any remaining money accordingly with the number of scouts who went on the campout.