

# TROOP 172 PATROL MENU PLANNING PROCEDURES

The following procedures and guidelines for menu planning and meal preparation will be followed for every campout (unless specifically temporarily altered by the Scoutmaster). Patrols will follow the simple four step procedure outlined below:

1) Menus for an up coming campout are to be planned during Patrol Time at the Troop meeting the **TUESDAY BEFORE THE CAMPOUT**. Menus will be planned out using the patrol menu planning worksheet. Any specific temporary alterations made by the Scoutmaster 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. 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 three basin dishwashing system to be used for clean up (see page 282 of Boy Scout Handbook). This means no use of disposable dishes (plastic forks or spoons; paper or Styrofoam plates, bowls, or cups) is allowed. Each patrol will prepare, and use, their own three basin dishwashing system on a campout.

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

Meals must meet the following guidelines:

## **Regular Campouts (when patrols can bring an ice chest)**

**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 (not just dumped out of a can into a pot).

## **Backpacking Campouts (when an ice chest is not practical)**

**Breakfasts:** Trail type breakfast food.

**Lunch:** Trail type lunch food.

**Dinner:** Back packing type food. The meal (specifically the main dish) must be prepared and cooked. It must contain ingredients that require some degree of preparation. Raw meat, or any ingredients that must be kept cold prior to use, is not practical.

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 have 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 allocation the food, proper preparation of the food, and proper clean up and storage of the cooking and eating gear occurs at the campout. This does not mean that he must do all of the cooking and cleaning. He may have assistant cooks, and **WILL HAVE A CLEAN UP CREW**, assigned to him by the Patrol Leader.

Patrols may be temporarily combined, or scouts may be temporarily assigned to a different patrol, in order to ensure each patrol has a minimum of four members during a campout. These temporary combinations/assignments will occur at the Troop meeting two Tuesdays before the scheduled campout.

2) The completed worksheet must be reviewed by, approved by, and signed by the Patrol Advisor assigned to that patrol. If a patrol's advisor is not present at the meeting, the patrol must ask another scoutmaster to review, approve, and sign the worksheet. Approval should occur at the meeting two Tuesdays before the campout.

3) Envelopes containing the allotted amount of food money, by patrol, will be handed out at the Troop meeting the week of the campout. In order to receive your patrol's envelope (food money), you must present the Troop Treasurer with your patrol's approved copy of the patrol menu planning worksheet, signed by your Patrol Advisor or another scoutmaster.

4) Turn the menu planning worksheet in to the SPL before loading up for a campout (normally on Friday night in the church parking lot). A scoutmaster will review all menu planning worksheets and each patrol's food sometime during each campout. If it is determined the menu planning worksheet was not followed, the grubmaster(s) will do all cleaning of all patrol dishes for that campout (as well as any other duties assigned by the reviewing scoutmaster).

5) Patrols are required to place all shopping receipts, and any unspent money, in their patrol food money envelope and turn it in to the Treasurer at the Troop meeting immediately after the campout.

## **FOOD RULES**

The following foods are not allowed on campouts: Cheese Whiz (or any other canned spray cheese).

MREs, Mountain House or other brands of freeze dried meals, and pre-cooked meats are not authorized unless specified or approved by the scoutmaster for a particular campout.

Drinks must be non-carbonated and can not contain caffeine (no sodas, even non-caffeinated ones). Coffee is only allowed for the adult leaders.