Grubmaster Guide

The Grubmaster is the **Scout** who volunteers or is assigned to be responsible for the meals for the campout. You will collect the fees from your patrol, help plan the menu, do the shopping, stay within the budget, make the cooking/cleaning duty rosters for the campout and ensure that everything is done.

Step 1: Patrol decides who is Grubmaster

The position of Grubmaster often fulfills rank requirements or merit badge requirements. Those Scouts who need to meet requirements should have priority when deciding. If no one needs requirements fulfilled or no one volunteers, the Patrol Leader should appoint a Scout for the campout. This should be decided as soon as possible.

Step 2: Collect fees

<u>Two Tuesdays</u> before a campout, all Scouts should turn in the determined fees for the campout (always a minimum of \$5 per Scout). Write down who turned in the fees on the **Budget Worksheet**. Place the fees in the zippered pouch in your binder.

Step 3: Prepare a menu

The Monday before the campout, lead your patrol in planning a menu for the campout. Use the **Grubmaster Worksheet** to help plan. Things to consider:

- **Dietary restrictions/allergies of campout attendees.** Try not to make two completely separate menus to accommodate if you can help it.
- The cooking and food storage methods available to you.
- **The budget.** You should stay within the budget, so plan reasonably.
- The requirements of eating healthy. Each meal should strive to be balanced and nutritious.

Step 4: Review the menu and prepare for shopping

After the meeting, review the menu and make any necessary changes that were overlooked at the meeting. As much as possible, try to adhere to choices made by the patrol. Only make changes

when needed to address budgetary issues, dietary restrictions, or rank/MB requirements

Make a shopping list that (a) takes into account the ingredients you will need to prepare your menu, (b) the number of servings needed for your patrol, (c) any condiments/spices/etc you may need (may borrow from SM spice box but check inventory), and (d) the cooking equipment that you will have in your patrol box.

You may ask a parent/guardian to review your shopping list. The parent may make suggestions, but you are the one doing the planning.

Step 5: Go shopping

Late in the week before the campout go shopping for your food and supplies. You should probably wait until Thursday (if possible) so that the food is as fresh as possible for the campout. Bring the collected fees with you to pay.

When you're at the store, you (not your parent) should be doing the shopping. A parent can help you find items but you, the Grubmaster, is in charge. Do price comparisons and keep track of your selections and prices so you can stay within your budget.

Save your receipts! Put them in the zippered pouch in your binder along with any leftover cash, if any.

Please note: a parent may have to supplement the fees collected even to stay under budget. Keep receipts for reimbursement.

Step 6: Pack the food and get ready to go

- Keep food together until campout frozen foods in freezer, cold foods in fridge and dry goods together.
- Make a Duty Roster. Make sure everyone gets an equal share of cooking and cleanup duties-include yourself for cooking and cleanup of at least one meal (if you are fulfilling rank/MB requirements, you may need to cook/clean more than one meal). Send the Duty Roster to your Patrol Leader.

• Day of campout: Pack the food into a cooler or bring to the meet site to pack in the trailer's cooler.

Step 7: Go camping

Supervise the cooking/cleanup for every meal (even if you're not cooking/cleaning). You or someone else should say grace before each meal. Keep your patrol cooking area well ordered. Sit and eat as a patrol.

Step 8: Post-Campout

Distribute any leftover food among the patrol members if possible. Save any leftover non-perishable supplies (spices, oil and other pantry staples) which can go in the SM's spice box.

Complete the Budget Worksheet, attach your receipts, and turn in to the Troop Treasurer for reimbursements if applicable.

Note: The meals you prepare for First Class cannot be used to fulfill the requirements for the Cooking Merit Badge.