

Welcome to the

# Lake Minnetonka District 2016 Fall Camporee Iron Chef Competition Railroad style!

All entries must be Railroad in theme, so anything from a 1-pot/hobo dinner to a dining-car multi-course meal. These meals can be cooked anyway desired as long as at least part of the entry is cooked with the use of charcoal (as we all know the original trains ran on coal.) Each entry must include an explanation of how it fits the theme and the better the story, the more style points awarded.

Each entry must also be cooked onsite by Scouts and presented on-time to the judging table. Entries will be reviewed at 6pm sharp as trains have schedules to keep! For every 5 min increment late, the entry score will be docked 5 points. Here is how the judges will score each entry:

1. Plate Presentation
    - a. Overall Taste (flavor): \_\_\_\_\_ / 25
    - b. Texture: \* \_\_\_\_\_ / 20
    - c. Presentation: \*\* \_\_\_\_\_ / 20\_\_\_\_\_ / 65
  
  2. Scout Presentation
    - a. Clean hands: \_\_\_\_\_ / 5
    - b. Pride/Scout Spirit:\*\*\* \_\_\_\_\_ / 5
    - c. Uniform: \*\*\*\* \_\_\_\_\_ / 5
    - d. Concept/theme: \*\*\*\*\* \_\_\_\_\_ / 20\_\_\_\_\_ / 35
  
  3. Timeliness: (lost/5 min late): \_\_\_\_\_ / (-5 / 5 min)
- Total: \_\_\_\_\_ / 100

Comments (what did you like, what was the theme, etc.):

\* Texture: mouth feel (should it be crunchy but is mushy, is it firm when it should be soft, etc.)

\*\* Presentation: Eye appeal, are there a variety of different colors, looks appetizing, etc.

\*\*\* Pride/Scout Spirit: Enthusiasm, excitement, and positive attitude.

\*\*\*\* Uniform – 2-3 Scouts in Class A uniform, tucked in neatly, clean, neckerchief/bolo tie. Scouts can also be in Theme Costume

\*\*\*\*\* Concept/Theme: How well the Scouts can tell a story to fit the food to the Railroad theme.