

Survivor Cook-off Competition

Rules

Must be prepared on-site Saturday, October 26, 2015. Participants can use any outdoor preparation method. The meal should contain elements of a "Survivor" theme and should incorporate a protein and vegetable. Be creative! Points will be awarded for preparation, taste, presentation and overall "dining" experience. Outrageousness and team spirit will definitely impact the judges' perception.

Cooking Competition Grading Criteria

I. Plate Presentation

A. Overall Taste (flavor) _____/25

B. Texture* _____/20

C. Presentation** _____/20

Total _____/65

II. Scout Presentation

A. Clean Hands/Fingernails _____/5

B. Pride/Scout Spirit*** _____/5

C. Recipes and oral presentation _____/10
(Neat & easy to read or presentation is easy to follow)

D. Uniform **** _____/15

Total _____/35

Grand Total _____/100

Comments:

***Texture** – mouth feel, is it mushy when it should be firm.

****Presentation** – Eye appeal. Are there a variety of different colors or is there one color that overpowers all the other colors on the plate? Does it look appetizing?

*****Pride/Scout Spirit** – Enthusiasm, excitement and positive, helpful attitude

******Uniform** – 2 to 3 scouts in Class A uniform (uniform tucked in neatly, CLEAN, neckerchief or bolo tie), 1 Scout may be in Survivor theme based costuming to reflect their meal.