

Troop _____ Patrol _____ Crew _____ Team _____

Space Cooking Competition

Your dessert must be prepared on-site on Saturday, February 11, 2017.
You may use any other outdoor preparation method. Good Luck!

Grading Criteria

I. Plate Presentation

- A. Overall Taste (flavor) _____/25
- B. Texture* _____/20
- C. Plate Layout / Space Ingredient* _____/20
- Total _____/65

II. Scout Presentation

- A. Clean Hands/Fingernails _____/10
- B. Uniform* _____/10
- C. Pride/Scout Spirit / Story* _____/10
- D. Recipes (typed neatly/easy to read) _____/5
- Total _____/35

Grand Total _____/100

Comments:

***Definitions:**

Texture – Mouth feel. Is it mushy when it should be firm (for example, in a stew a carrot should be “al dente” or firm to the bite and the carrot should not be mushy).

Plate Layout – Eye appeal. Are there a variety of different colors or is there one color that overpowers all the other colors on the plate? There should be a variety of different colors. Does it look appetizing? Does it use a SPACE ingredient (Tang, Spam, be creative!)

Your Uniform – Is it tucked in (neatly), CLEAN, Neck wear (neckerchief/bolo tie).

Lake Minnetonka District
Camporee 2017

<http://www.lmdbsa.org/WinterCamporee2017>