

Troop \_\_\_\_\_ Patrol \_\_\_\_\_ Crew \_\_\_\_\_ Team \_\_\_\_\_

## **FISH 'N FRY Cooking Competition**

Your entree must be prepared on-site on Saturday, May 6, 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 / Fish 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 Fish caught and cleaned onsite?

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

**Lake Minnetonka District**

<http://www.lmdbsa.org/2017SpringCamporee>