

District Master Chef 2024

This year the District Master Chef is being held on Saturday 3rd February. Due to the success of last year's competition and the number of patrols which took part, we have decided to run a morning and afternoon sessions with the patrols split between the two, at two different venues. The winner will be the patrol with the most points from the two sessions.

The morning venue will be at Holy Trinity Scout Hall, Lysander Road, Yeovil, BA20 2PZ. Meeting at 10.00am and starting at 10.30 to roughly 1.30.

The Afternoon venue will be at Great Lyde Scout Hall, St Johns Road, Yeovil, BA21 5QR.
What 3 Words. Saint. Head. Origin,
Meeting at 2.00 and starting at 2.30pm to roughly 5.00. pm.

The group leaders will be notified by email which venue they will be allocated to.

Each team of four Scouts is to prepare a three-course meal for five people (The four participants and a judge plate), of which two of the courses should be hot. This needs to be done on a total budget of £22. The meal is to be prepared using equipment which can be found in an average camp kitchen and must comply with the requirements stated on the attached sheet.

The theme for this year is "A Meal with a Difference". You should design a 3-course meal, menu, table setting and themed dress to represent this theme.

On arrival to your venue all teams are to present their menus, costing and receipts to the judges. Scouts should arrive in full uniform or themed dress. The patrols will be briefed, given their starting times. While patrols are cooking, the judges will be watching and asking the teams questions as they cook their meals. The attached marking schedule provides an indication of what the judges will be looking for and the points possible for each area being judged.

Please fill out the attached application form / health forms and return to me by Saturday 27th January 2024.

Yours in Scouting

Ray Marsh
East Somerset District Scouter

01373 461319
ray.jmarsh@btinternet.com

Requirements

A three-course meal, two courses should be hot, is to be prepared for five people (The four participants and a judge plate), with a budget not exceeding a total of £22. Any items including meat, fish, vegetables and fruit maybe used as long as the budget is not exceeded. The meal is to be prepared using equipment that can be found in an average camp kitchen, i.e with limited portable equipment, see Equipment list below. If in doubt, ask before the competition.

Menu Requirements

Cook and serve a 3-course meal, Starter, Main Course and Sweet, two of which should be hot, for 5 people on a total budget of £22.00.

The theme for this year is “A Meal with a Difference”:

You should design a 3-course meal, menu, table setting and themed dress to represent this theme.

There are NO set ingredients.

Drinks served during the meal does not need to be cost.

Small quantities of normal pantry items will be allowed in addition to cost ingredients (e.g., flour, herbs, spices, oil, vinegar, sugar and butter). If you are in any doubt, contact me for confirmation before the competition.

Equipment

Each team should bring the following equipment only:

2 x Tables

1 x Gas cooker with two rings, grill and a gas bottle. No oven! No other heat sources.

1 x set of billies (Large, medium and small)

1 x 1 gallon Dixie

1 x frying pan or Wok.

1 x Water container

2 x mixing bowels.

Cooking utensils (peeler, knives, grater, whisk, etc)

Chopping boards

Cutlery, crockery and glassware.

Table decorations, tablecloth, mats etc.

Ground sheet (to protect the HQ floor)

NO electrical equipment to be used.

1 x Washing up bowl, tea towels, cleaning equipment.

Scouts will be expected to wash their equipment, clean their area before leaving and are responsible for disposing of their rubbish. Points may be deducted if this isn't done. Hot water will be provided for washing up only.

Marking Schedule

	Points
Budget Within budget, no unauthorised extras.	5
Menu Content All menu requirements met, balanced courses, complexity, most original use and in budget.	20
Team Dress Smart appearance, hygienic, Themed	10
Team Work. Leadership, work allocation, planning.	20
Food Preparation/Health and Safety - Aspects of safe and hygienic practise, tidiness of workstation, organisation and methods. Cleaning up after cooking.	20
Table Setting Table decoration and visual appearance Table Decoration, Menu, choice of food, Correct use of Cutlery, Crockery	15
Timing – All courses ready together, served together at correct temperature. (Was the Menu met)	15
Serving Does the food look tempting, dishes suitable for service, do the course compliment each other, evidence of the theme.	20
The Tasting – Starter Seasoning, Texture, Flavour, colour, requirements met	25
The Tasting – Main Seasoning, Texture, Flavour, colour, requirements met	25
The Tasting – Dessert Seasoning, Texture, Flavour, colour, requirements met	25

District Master Chef – Activity Information Form

3rd February 2024

Event Leader: Ray Marsh

This form is used to collect information about your young person for the purpose of the event named below, this is to be used by the section leadership team only. As part of this form we collect personal data about your young person. This detail is required so that we can register them for the event. This form also collects sensitive (special category) data about your young person, this detail is required so that we can offer additional support if required and keep your young person safe whilst in our care. We may share your personal data in this form with third parties, for event registration. These third parties are used on the basis that they align with our data privacy policies. We take your personal data privacy seriously. The data you provide to us is securely stored and will be kept for 2 months after the event for any queries that arise before being securely destroyed. For further detail please visit our Data Protection Policy [available at scouts.org.uk](http://scouts.org.uk).

Surname	Date of Birth
Forenames	Troop
Male / Female	Group
Home Address	Doctors Surgery and Address
	Telephone

I hereby give permission for my child to attend the **District Master Chef**.
 I will inform the event Leader if any of the information given on this form changes before the event takes place.
 I understand that my child may have their photograph taken whilst taking part in this activity to promote the good publicity of scouting.

Please confirm permission for photographs: Yes / No

Note: All activities will be run in accordance with The Scout Association’s safety rules. No responsibility for personal equipment/clothing and effects will be accepted by the organisers and The Scout Association does not provide automatic insurance cover in respect to such items.

In the space below (continue on back of sheet if required) please give details of the following:-	
Details of any Medical Conditions and/or Disabilities:	
Details of any Allergies (e.g. Hayfever, Penicillin, Food Colouring):	
Details of any Medications currently being taken (and reference to what these are for above - please include details of dosages / time of day / storage requirements):	
Details of any infectious diseases your child has been in Contact with in the last three weeks (e.g. Chicken Pox, Measles, Mumps etc):	
Details of any Dietary and/or Cultural Needs:	
Details of any Additional Needs (e.g. Special Educational Needs, Mental Health Issues, Bed-Wetting, Travel Sickness etc):	
<i>Please note: If your child has to take any medicine's, the bottle(s), jar(s) or other items should be clearly labelled with their name and the exact dosage and should be handed to the Camp Leader/First Aider before departure. Please be clear if any medicines can be retained/administered by your child themselves e.g. inhaler for asthma.</i>	
Please can you confirm whether you may or may not be given preparations from the general sales or pharmacy list of medicines for minor ailments e.g. Paracetamol, Antihistamine, Ibuprofen as per Age/Packaging Instructions	
Yes / No	

Name of Emergency Contact During Activity/Event	Relationship to Young Person	Contact Number(s)
Name of Additional Emergency Contact During Activity/Event	Relationship to Young Person	Contact Number(s)
Signed	Relationship to Young Person	Date



District Master Chef 2024 Application Form

Scout Group

Scout Leader Contact

Name

Tel

E mail

Team Name

Team Members;	
.....	Age.....
.....	Age.....
.....	Age.....
.....	Age.....

Entry cost is **£15.00** per team. Please bring this on the day.

Please return, by **27th January 2024** to

Preference for morning or afternoon event

Alder Cottage
55 West Woodlands
Frome, Somerset
BA11 5EN

01373 461319 / 07850 872222

ray.jmarsh@btinternet.com