

CHEF BADGE

How to earn your badge...



- 1. Plan a menu for a weekend event for between four and six people.**
Include the quantities you'll need and any dietary needs of the group for cultural, religious or medical reasons.
- 2. Show how and where to shop for the food and the best way to transport it.**
- 3. Show how to store food properly, hygienically and in ways that prevent food poisoning.**
Explain what you might need to consider if you're using an indoor kitchen or a camp kitchen.
- 4. Cook and serve at least one of the meals from your menu.**
The meal must be at least two courses and can be prepared on an open fire on camp or in a kitchen.
- 5. Demonstrate the best way to clear up afterwards.**
Clearing up should include washing up utensils, pots and pans, disposing of rubbish and leftover food in a way that prevents vermin or disease.

Scout use only: (tick when completed for your records only)

No. 1	No. 2	No. 3	No. 4	No. 5



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