

## Troop 870

## Grubmaster Guide

Version 1_00
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## 1 Overview

For a particular outing, the Grubmaster is responsible for:

- Planning the menu with his patrol
- Purchasing the food
- Packing it for the trip
- Making it available for each meal
- Providing cooking instructions
- Packing it for the trip home
- Distributing unused food after the outing is over

The Grubmaster needs to ensure that the menu for the outing meets these goals:

- Is healthy and balanced
- Can be quickly and easily prepared
- Has approximately the right amount of food
- Fits within the budget of $\$ 4 /$ scout per meal
- Can be reasonably packed and stored

The Grubmaster does not prepare all of the meals or perform all of the cleanup. Instead, the Patrol Leader creates a Duty Roster which includes all patrol members and lists who is cooking and cleaning-up after each meal.

Scouts: being a Grubmaster is a very important responsibility. Nobody will be happy if there is not enough food or it is poorly prepared. So, take the time to carefully plan, purchase and pack the food.

Parents: Grubmasters need your support! Help your Scout ensure the menu meets all of the goals. Your support is particularly important when it comes to budgeting and purchasing the food. While at the store, ensure your Scout takes the lead in finding the food, making cost trade-offs, choosing substitutes when needed and staying within the budget. Remember, it is your job to support your Scout not to do it for them.

Note: At the end of this guide are three planning aids: Meal Plan, Shopping List, Duty Roster. These documents can also be found in the Patrol Outing Planning Aids spreadsheet on the Troop 870 website.

## 2 Step By Step Instructions

1. Determine how many people will be in the Patrol and which meals need to be prepared This should be done at the pre-outing planning meeting.

| Meal | Friday Departure | Saturday Departure | Meal Notes |
| :--- | :--- | :--- | :--- |
| Friday <br> Dinner | Scouts should eat prior to <br> departure. Sometimes the Troop <br> will stop for food on the drive <br> there. Plan for a Cracker Barrel <br> after camp is set up. | N/A | Good Cracker Barrel choices: <br>  <br> salsa, fruit \& veggie trays. |
| Saturday <br> Breakfast | Include a main course, side dish, <br> drink and fruit. | Scouts should eat <br> prior to departure. |  |
| Saturday <br> Lunch | Include a main course, side dish, <br> drink and dessert. | Sack lunch from <br> home. | A sandwich bar is a quick and <br> easy choice. Can supplement <br> with soup or chili if you will be <br> in camp during lunch. |
| Saturday <br> Dinner | Include a main course, side dish, <br> and drink. Include a dessert if an <br> evening Dutch Oven dessert is not <br> planned. | Same. | Usually, there is more time to <br> prepare, eat and cleanup this <br> meal, so a more extensive meal <br> can be planned. |
| Sunday <br> Breakfast | Include a quick and easy main <br> course, side dish, drink and fruit. | Same. | Must be quick and easy <br> because the morning will be <br> busy with packing for the trip <br> home. |

## 2. Determine the food budget for the outing

The food budget for each Patrol is $\$ 4 /$ Scout per meal. For example: If you have 10 patrol members and there are 4 meals, your budget is 10 Scouts $\times 4$ meals $\times \$ 4 /$ Scout per meal $=\$ 160$ total budget. Make sure you stay within this budget.

## 3. Plan the menu with your patrol

Discuss with the Patrol what they would like to eat for each meal and desired food quantities. Fill in the Meal Plan as part of this process. The menu needs to be:

## Healthy and balanced

Make sure the menu is balanced across the food groups. Do not include junk food (soda, candy, etc.) Avoid any food that someone in your Patrol is allergic to.

| Group | Items | Recommended <br> Servings/Day |
| :--- | :--- | :--- |
| 1 | Breads, Cereal, Rice and Pasta | 6 to 11 |
| 2 | Fruit Group | 2 to 4 |
| 3 | Vegetable Group | 3 to 5 |
| 4 | Daily - Milk Yogurt, and Cheese | 2 to 3 |
| 5 | Meat, Poultry, Fish, Dry Beans, Eggs and Nuts | 2 to 3 |
| 6 | Fats, Oils, and Sweets (Use sparingly) | Sparingly |

## Relatively quick and easy to prepare

Ensure each meal can be prepared, eaten and cleaned-up within the time allotted for that meal. The Activity Leader for the outing will provide the time allocated for each meal

## Has approximately the right amount of food

Here are some common portion sizes:

| Item | Quantity Per Scout |
| :--- | :--- |
| Eggs | 2 |
| Bacon | 4 slices |
| Sausage | 2 patties |
| Pancakes | 2 large |
| Bread | $2-4$ slices |
| Hot Dogs | $2-3$ |
| Hamburgers | $1-2$ |
| Tacos | 2 |
| Potatoes | 1 large |
| Fruit | 1 medium |

Here are some meal options to consider:

| Breakfast |  |  |  |
| :---: | :---: | :---: | :---: |
| Main Course | Side Dish | Drink | Fruit |
| Pancakes <br> Oatmeal <br> Scrambled Eggs <br> Omelets <br> Breakfast Burritos <br> Cereal | Hash Browns <br> Bacon <br> Sausage <br> Bagels \& Cream Cheese <br> Muffins <br> English Muffins | Orange Juice <br> Apple Juice <br> Grape Juice <br> Hot Chocolate <br> Milk <br> Water | Oranges <br> Tangerines <br> Apples <br> Bananas <br> Strawberries <br> Fruit Cups |
| Lunch |  |  |  |
| Main Course | Side Dish | Drink | Dessert |
| PB \& J Sandwich <br> Meat \& Cheese Sandwich <br> Grilled Cheese \& Ham <br> Hoagies <br> Macaroni \& Cheese <br> Beans \& Franks | Oranges <br> Apples <br> Bananas <br> Crackers \& Cheese <br> Soup <br> Energy Bars | Fruit Punch Ice Tea Lemonade Hot Chocolate Milk <br> Water | Cookies <br> Fig Newton <br> Fruit Cups <br> Canned Fruit <br> Pudding |
| Dinner |  |  |  |
| Main Course | Side Dish | Drink | Dessert |
| Hot Dogs <br> Hamburgers <br> Spaghetti <br> Tacos <br> Burritos <br> Chili \& Chips | Salad <br> Corn <br> Peas \& Carrots <br> Potatoes <br> Rolls <br> Garlic Bread | Fruit Punch Ice Tea Milk Lemonade Hot Chocolate Water | Cookies <br> Fig Newton <br> Fruit Cups <br> Canned Fruit <br> Pudding <br> Cobbler |

## 4. Have your menu reviewed and approved

An Assistant Scoutmaster / Activity Leader will review the menu, help you make adjustments if needed to meet the goals and then approve it.

## 5. Create your shopping List

Convert your Meal Plan to a detailed Shopping List. Don't forget to add spices, ice, etc. to your list.
6. Have your parent review your shopping list and provide feedback

Your parent will review the menu and help you make adjustments if needed to meet the food budget and other goals.

## 7. Funding your food purchase

You can have your family purchase the food and then get reimbursed. Alternatively, you can get an advance equal to the food budget from the Troop Treasurer before you purchase the food.

## 8. Purchase the food

Take the Shopping List to the store and purchase the food. You need to take the lead with assistance from your parent in finding the food, making cost trade-offs, choosing substitutes when needed and staying within the food budget. Make sure you save all receipts.

## 9. Get reimbursed

To get reimbursed, place the receipts in an envelope labeled with your name, the outing and the Patrol. Clearly identify the total cost of the food purchased. Any money left over from the advance also needs to be included in the envelope. If your family paid, identify the name of the parent to whom the check should be written.

## 10. Obtain containers and coolers

Dry food needs to be put in sealable containers that will keep rain and animals out. Cold items need to be put in a cooler. If you don't have access to these containers or coolers, let your Patrol Leader or the Activity Leader know. They can help you find them for the trip.

## 11. Pre-prepare the food if desired

At-home preparation can make cooking at camp quicker and easier. For example:

- Scramble the eggs and place them in a tightly sealed container. Write the number of eggs on the container.
- Wash and dice food (meats, veggies, etc.) and put them separate zip-lock bags.
- Pre-cook the meat. This saves both the cooking time and makes clean-up easier. Also consider purchasing pre-cooked meat.


## 12. Carefully pack the food

Pack the food to ensure it does not get crushed or spilled and stays cold for the trip. Remove excess wrappings to reduce weight and trash at the campsite. Zip-lock plastic bags are an excellent choice for storing food. Put a layer of ice on the bottom of the cooler, then the food, then another layer of ice.

## 13. Meal Preparation

Assist the cooks in finding the food for each meal and provide cooking instructions as needed. The Grubmaster does not prepare all of the meals or perform all of the cleanup. Instead, the Patrol Leader creates a Duty Roster which includes all patrol members and lists who is cooking and cleaning-up after each meal.

## 14. Repack the food

The Grubmaster is responsible repacking the unused food for transportation back home with the assistance of the rest of the Patrol. Spoiled food should be thrown out. Excess water should be drained from the coolers.

## 15. Distribute unused food

Unused food should split among the Patrol members at the end of the outing.

## 3 Adults

The adults form their own Patrol for each outing, select their own Grubmaster, camp and eat together. While on an outing, the Patrol Leader and patrol members are responsible for the meal preparation and cleanup. The adults mentor the Scouts when help is needed, but should absolutely not do the cooking or cleanup for the Patrol.

## 4 Planning Aids

Here are three planning aids: Meal Plan, Shopping List, Duty Roster. These documents be printed out and then filled in. Information can also be entered directly into the Patrol Outing Planning Aids spreadsheet on the Troop 870 website.

## Meal Plan

## Patrol

$\qquad$ Outing $\qquad$

## Total Budget



| Meal Item |  | Description | Quantity Per Scout |
| :---: | :---: | :---: | :---: |
| Friday Night (Cracker Barrel) | Side |  |  |
|  | Other |  |  |
|  | Drink |  |  |
| Saturday <br> Breakfast | Main |  |  |
|  | Side |  |  |
|  | Other |  |  |
|  | Drink |  |  |
| Saturday Lunch | Main |  |  |
|  | Side |  |  |
|  | Other |  |  |
|  | Drink |  |  |
| Saturday Dinner | Main |  |  |
|  | Side |  |  |
|  | Other |  |  |
|  | Drink |  |  |
| Sunday <br> Breakfast | Main |  |  |
|  | Side |  |  |
|  | Other |  |  |
|  | Drink |  |  |

## Shopping List

| Item | Description | Quantity | Cost |
| :---: | :---: | :---: | :---: |
| 1 |  |  |  |
| 2 |  |  |  |
| 3 |  |  |  |
| 4 |  |  |  |
| 5 |  |  |  |
| 6 |  |  |  |
| 7 |  |  |  |
| 8 |  |  |  |
| 9 |  |  |  |
| 10 |  |  |  |
| 11 |  |  |  |
| 12 |  |  |  |
| 13 |  |  |  |
| 14 |  |  |  |
| 15 |  |  |  |
| 16 |  |  |  |
| 17 |  |  |  |
| 18 |  |  |  |
| 19 |  |  |  |
| 20 |  |  |  |
| Total Cost |  |  |  |
|  |  | Total Bu |  |

## Duty Roster

Patrol
Outing $\qquad$

| Patrol Leader | Scout \#6 |
| ---: | ---: |
| Assistant PL | Scout \#7 |
| Grubmaster | Scout \#8 |
| Scout \#4 | Scout \#9 |
| Scout \#5 | Scout \#10 |

FRIDAY
Name \#1
Name \#2
Name \#3

| SETUP | Patrol Box |  |  |  |
| :---: | :--- | :--- | :--- | :--- |
|  | Water/Lattern |  |  |  |
|  | Food |  |  |  |
| CRACKER <br> BARREL | Setup |  |  |  |
|  | Cleanup |  |  |  |

SATURDAY

| BREAKFAST | Cook |  |  |  |
| :---: | :--- | :--- | :--- | :--- |
|  | Cleanup |  |  |  |
| LUNCH | Cook |  |  |  |
|  | Cleanup |  |  |  |
| DINNER | Cook |  |  |  |
|  | Cleanup |  |  |  |

## SUNDAY

| BREAKFAST | Cook |  |  |  |
| :---: | :--- | :--- | :--- | :--- |
|  | Cleanup |  |  |  |
| PACK | Patrol Box |  |  |  |
|  | Water/Lattern |  |  |  |
|  | Food |  |  |  |

## OTHER DUTIES

| 1 |  |  |  |
| :--- | :--- | :--- | :--- |
| 2 |  |  |  |
| 3 |  |  |  |
| 4 |  |  |  |
| 5 |  |  |  |

