

BSA Troop 109

Patrol Grubmaster Responsibilities and Guidelines – “A Scout Is Thrifty”

Enthusiastically Developed by Russell M. and Eric M.

MENU PLANNING

The first step of the many needed to make a menu for a campout is to meet with your patrol and decide what you are going to have on your menu, and put the quantity in the margins or lines provided (make sure it is something you can cook).

Second, you must determine how much you will need to feed your patrol, remembering nothing too expensive. Your entire budget for each Scout should be about \$10.

Third, you should meet with your group and check that your menu meets nutritional needs. All you have to do is look at the food pyramid.

SHOPPING STRATEGY AND RECORD KEEPING

1. When developing a menu and meal plan for the campout, be sure to use all the food groups, as this is healthier.
2. Make a list of all the ingredients that you will need, and write down their projected prices. Be sure to show this list to your Leader before going shopping if you are working on the 2nd Class requirement.
3. Take the petty cash received from the Troop Treasurer to the store with you, so that you can buy the food.
4. Go to a food store to buy the agreed food. When retrieving the ingredients, compare them with others. You may want to factor in price, as well as amount of food per package. For example, “Jimmy Dean’s Sausage Links \$5.50 12 links per box”, or “Brown & Serve \$4.00 15 links per box.”
5. After buying the food, make a new list of the prices, to show what was actually spent. Be sure to save all receipts.
6. Pack the food in the appropriate places. Place perishable foods in a cooler with ice, and place non-perishables in a box or milk crate.
7. After the scout outing, give the receipts and any left over cash back to the Troop Treasurer.