



SCOUT CHALLENGE DUTCH OVEN COOK-OFF

Check in: 30 mins before judging at location "LL" on the activities map

Judging: 11:00 am (Entrée), 12:00 pm (Dessert)

Awards Presentation: 8:00 pm (at the Arena Show)

ALL TIMES ARE APPROXIMATE

LOCATION: The Cook-Off Judging will take place at "LL" – Mid Gorman Field. Dishes will be prepared at the Unit's Campsite and transported to the location for judging.

ENTRY DIVISIONS: ONE POT ENTREE and ONE POT DESSERT. Contestants are permitted to enter each category.

CONTESTANTS WILL PROVIDE: Dutch Ovens, cooking tables, culinary water, lighter fluid, charcoal, charcoal starters, camp stoves, propane, cooking utensils, table covers, items for clean-up, additional tables needed for prep, presentation dishes, all food, and other essential items necessary to prepare their recipe(s) at their campsites. All cooking must be done at least 12" from the ground if using charcoal. If open fire is needed you can use the Teepees or AC Firepits. Otherwise cooking will be done in their own campsites.

TEAMS: Contestant teams will consist of 4 to 6 people. Spectators are welcome to watch the judging, but only the Troop is allowed at the campsite for cooking.

DRESS CODE: Class "A" Uniforms.

ENTRIES: will be judged on aroma, appearance, taste, quality of entry, team dress, cooking technique, and presentation. All team entrants will prepare their contest recipe(s) during Saturday. Teams who prepare any portion of an entry prior to the contest will be disqualified. A judging criteria sheet will be provided.

RECIPES: All recipes must be submitted in a format suitable to be reproduced to SCdutchovencookoff@gmail.com, no later than 1 week prior to campout.

HEALTH & SAFETY: Contestants are solely responsible for the proper selection, storage, and refrigeration (if necessary) of all ingredients, the sanitation of their cooking area and the preparation of foods that are safe for human consumption. Responsibility for safety of contestant's rests solely with the contestants. Safe use of fires, other heat sources and cooking equipment is the responsibility of the individual contestants.

DISCLAIMER: Judges' decisions on contestant rules and the Cook-Off Committee's decision on policies and procedures are final. Complete contestant rules will be distributed to all Cook-Off teams at the Cook-Off and are available upon request.



ENTRY FORM- DUTCH OVEN COOK-OFF

Team Member Names

1. _____ 2. _____ 3. _____
4. _____ 5. _____ 6. _____

1. A COPY OF THE RECIPE MUST BE PROVIDED TO THE COOK-OFF COMMITTEE BEFORE FRIDAY EVENING MARCH 18, 2022. RECIPES CAN BE EMAILED TO SCdutchovencookoff@gmail.com.
2. CONTESTANT TEAMS ARE ALLOWED 4-6 MEMBERS. ONLY TEAM MEMBERS ARE ALLOWED AT THE JUDGING AREA. CLASS A UNIFORMS SHOULD BE WORN FOR JUDGING.
3. CONTESTANTS WILL BE EXPECTED TO COOK IN THEIR CAMPSITES AND THEN TRANSPORT THEIR DUTCH OVENS TO THE JUDGING LOCATION.
4. CONTESTANTS ARE RESPONSIBLE FOR PROVIDING ALL INGREDIENTS, COOKING UTENSILS AND EQUIPMENT THAT IS NEEDED TO PREPARE ENTRY. GAS OR PROPANE STOVES ARE ALLOWED.
5. ALL FOODS MUST BE TOTALLY PREPARED AND COOKED ON SITE. USING DUTCH OVENS AS THE PRIMARY COOKING UTENSIL IS REQUIRED.
6. WHEN THE ENTRY IS PRESENTED IN THE JUDGING AREA, IT WILL BE JUDGED ON HOW EVENLY IT IS COOKED, APPEARANCE AND TASTE. CONTESTANTS MAY PROVIDE SPECIAL DISHES FOR PRESENTATION. COPIES OF JUDGING CRITERIA WILL BE PROVIDED TO EACH TEAM AT TIME OF ENTRY. JUDGING STARTS AT 11:00 AM (ENTRÉE) AND 12:00 PM (DESSERT). ARRIVE TO JUDGING AREA 30 MINS IN ADVANCE FOR SIGN IN.
7. INGREDIENTS CANNOT BE PREPARED PREVIOUSLY AND MUST BE COMBINED DURING PREPARATION AND COOKING. STORE BOUGHT SAUCES, SPICES, CANNED GOODS, FROZEN ITEMS, ETC. ARE PERMITTED.
8. ALL DUTCH OVEN COOKING MUST BE DONE WITH CHARCOAL BRIQUETTES OR CAMP PROPANE STOVES. BRIQUETTES MUST BE ATLEAST 12 INCHES ABOVE GROUND, COOKING TABLES OR PANS ON CINDER BLOCKS MUST BE USED.
9. ALL DECISIONS OF THE JUDGES ARE FINAL.



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JUDGES SCORESHEET

TEAM NAME _____

RECIPE _____

_____ UP TO 10 POINTS --- PRESENTATION OF FOOD, BOTH VISUAL AND VERBAL

_____ UP TO 10 POINTS --- TEAM DRESS, CLEANLINESS OF UNIFORM AND APRONS

_____ UP TO 10 POINTS --- CLEANLINESS OF DUTCH OVEN & SERVING UTENCIL

_____ UP TO 30 POINTS --- APPEARANCE OF FOOD - UNIQUENESS OF RECIPE – DIFFICULTY
OF RECIPE

_____ UP TO 40 POINTS --- OVERALL FLAVOR - DOES IT TASTE GOOD? DO FLAVORS MELD? TEXTURE
IS RIGHT FOR FOOD (NOT OVERCOOKED OR UNDERCOOKED) - AROMA

_____ TOTAL POINTS 100 POINTS POSSIBLE

JUDGES COMMENTS - RECOMMENDATIONS