



BOY SCOUT TROOP 650 SAN ANTONIO TEXAS

SCOUT GRUB MASTER GUIDELINES

Leads, Plans and Executes the meal plan, including clean-up, for the patrol for an event



Plan It



Patrol Leader assigns Grub Master (GM) and Assistant GM (AGM) for event

1. Checks with Patrol ASM Mentor on scouts needing advancement requirements
2. GM candidate checks with their **Parents** to make sure a Parent is available to help

Pre-First Class GMs should be paired with an experienced scout or the PL to help with shopping

GM verifies final attendee count for the patrol with the ASM-PM and sets the shopping budget (**\$15/scout**) and serving size count (**1.5 servings x # scout...recommended package servings are too small**).

Patrol ASM mentor and GM check with attendees regarding any food allergies

GM uses a Troop 650 meal planner (available on the website and in Troop forms box) and the food pyramid/plate to create the menus and shopping list

GM provides information to the PL that should be included in the event Duty Roster

GM reviews plan with ASM and adds any suggestions

GM and AGM ask their parents to help them plan the date and time for shopping



Buy It

BE PREPARED: Take meal plan, shopping list, clipboard, pencil and calculator to store
REMBMER YOU HAVA A BUDGET: Consider "store brands", serving sizes, healthy options

If required...GM reviews any advancement requirements needed before shopping

GM Parent pays for Grub.
Gives receipt with Name, Patrol Name and # of scouts in the plan annotated to the Troop Treasurer

Safely Store & Transport It

The troop does not provide ice-chests

- Please label your ice-chest permanently with your name
- Use a temporary tag (duct tape) to label the patrol name on the lid



Items that need to be kept cold should be packed in an appropriately sized ice-chest with ice prior to arriving at the take-off point

Properly wrap food to avoid cross contamination in the ice chest

Dry goods will be placed in patrol bins available from the troop trailer the day of departure

The Troop will supply extra ice during the campout if needed to replenish as needed

Cook It & Clean Up

Use event agenda and patrol duty rosters and remind scouts know their jobs during cooking and clean-up

Safely prepare meals, maintaining control of fire and area around fire



Properly wrap left-overs and open packages to avoid cross contamination in the ice chest

Ensure that KP is completed properly and Return troop equipment to patrol Chuck Box

Properly store food and equipment after each meal to protect against contamination or animal exploration