

Grub Master Guidelines

This worksheet is for Grub Masters to define their requirements to provide food for a camp-out. This is intended to be a guideline only. There will be times you might need to expand the menus for a special meal. If this occurs, you need to still be concerned with the cost of the meal. You might want to get the OK from your fellow patrol members to go over the budget.

Step 1: Determine the number of meals that you be preparing.

Step 2: Determine the number of people that will be eating with your patrol (Scouts & Adults)

Step 3: Define the menu, including drinks.

Step 4: Determine the budget. A guideline should be \$2.50 per person, per meal.

Example:

6 people
x 3 meals
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18 meals
x \$2.50 per meal
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Total = \$45.00

Step 5: Make a Grocery List Use the "**Grubmaster Worksheet**" at this time

a) List all main dishes, then list sub ingredients and the quantity needed

Example: Breakfast Burritos

Eggs	1 carton
Tortillas	1 small package
Salsa	1 jar
Sausage	1 package

b) List all condiments needed for all meals

Example: Syrup
Ketchup
Mustard

Hint: If possible, check Patrol box for any of these items. Some things will remain good for as short time without being refrigerated (i.e. Syrup, salt, pepper, soup etc...) The previous Grub master should know what is in the box and need to tell you what is in there.

Try to keep track if any refrigerated items are left over from a previous camp-out at someone's home (i.e. ketchup, mayo, mustard etc...)

Step 6: Go shopping (with an ADULT)

Adult - you should only assist with the shopping. Help discuss buying store brand vs. name brand. Help the boys with cost comparisons and "Impulse Buying". But try to let the Scout make the decisions and learn from the experience.

Step 7: Stick to the menu and the budget as best as possible.

Step 8: Keep the receipt and turn in the form "**Grubmaster Reimbursement**" within 2 weeks of the camp-out. If you do not turn this in, you will not get your money back.

Hints: When buying soda pop, try to buy store brand.

Look for items that, if need be, can be re-sealed (i.e.: grated cheese, butter, milk etc...)

Check for coupons and/or sales. Maybe a slight change in the menu to fit a sale can save money.

Check the clearance and "Outdated" stands for items you might need. You will be using it that coming weekend, so the food should still be good. (but don't buy to old of stuff!!!)