

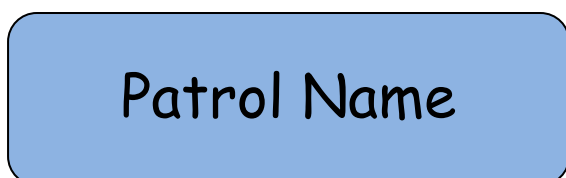
1st Beaumaris Sea Scouts
Masterchef Mystery cooking – Asian Theme

Time	Activity	Equipment
7:00 (10 min)	Opening Parade <ul style="list-style-type: none"> Explain rules for Maser Chef cooking 	
7:10 (10 min)	Master Chef cooking Setup: Each patrol to set up: <ul style="list-style-type: none"> Cooking station, Table, stove etc Wash Station Eating table 	Tables, 2 per patrol Stove, 1 per patrol Patrol Box Washing bowls, 2 per patrol Trophy – (Wooden spoon painted Gold, fixed to a polished timber board)
7:20 (70 min)	Cooking <ul style="list-style-type: none"> Each patrol will be given a set amount of ingredients. They will need to decide what to make from the ingredients Patrol leader to assign tasks to each member Judgement criteria: <ul style="list-style-type: none"> See Masterchef document 	
8:30 (20 min)	Clean up	
8:50 (10 min)	Closing Parade, including Linking Ceremonies <ul style="list-style-type: none"> Master Chef award presentation 	

Trophy Label



Winner Label



A decorative border made of small, stylized cake slices with pink frosting and yellow layers, arranged in a rectangular frame around the text.

Masterchef Mystery Box Challenge

Your patrol will compete against other patrols in a Masterchef cooking contest at Scouts this Tuesday. Are you ready? Remember that the purpose is to have fun, build your Patrol, skills and make a great meal. You must create a main meal and dessert and plate up two of each dish - one for the judges tasting and another for your own Patrols tasting.

The Mystery Box ingredients have been selected and will be provided by the Leaders. Each Mystery Box contains 12 ingredients for each Patrol to base the menu around. You must prepare at least one main dish and one desert.

You also have access to cooking staples, such as sugar, flour, oil, etc.

PLs may bring additional garnishes or ingredients with them, but their recipes must use at least 5 of the ingredients in the mystery box

Each Patrol Leader and Assistant Patrol Leader should think about what recipe(s) their Patrol will make on Tuesday Scout night to be served to the Leaders and guest judge. The recipe(s) must be prepared during Scouts.

Judging will be based on planning, organisation, balance & variety, presentation, taste, Cooking, hygiene, cleanup and initiative.

Each Scout will be asked to bring along \$5 to Scouts to cover the ingredient costs for the Masterchef challenge

A trophy will be awarded to the highest scoring Patrol.

The Judging Criteria

Judges will visit your patrol and judge you in the following areas:



Planning: Did your patrol bring or find everything you need? We're not just talking about the recipe ideas, cooking equipment, clean-up supplies and little extra to make the dinner interesting and fun. You may use any equipment in the q-store and the microwave in the kitchen.

Organisation, Cooperation & Clean-up: Does your patrol have jobs assigned to everyone? Are you not only doing your jobs, but also freely helping as needed to make your patrol the best? Are you arguing with each other or working like a well-oiled team?

Variety and Balance: Does your dinner include something from all the major food groups? Is it nutritious? Do you have reasonable proportions between the food groups? Are you getting a good meal before dessert?

Preparation and Presentation: Is everything properly cooked and served hot? Remember that this may be a cold night so think about how to keep things warm until everything is done. Also, do you plan to just slop the food onto the plate or arrange it attractively? Has the patrol shown good kitchen hygiene?

Taste: Have you enhanced the taste using flavouring or mixing interesting ingredients? Do you like the final result?

Initiative and Ambition: Have some fun and impress us! Try cooking something a little bit beyond your skill level. Think about things besides the meal itself. What would make your dinner fun and interesting? What are you doing to build your patrol spirit? Why is your patrol the best? "

Judging Sheet

Assessor _____

	Albatross	Kingfisher	Seal	Penguin	Platypus
Planning					
Did the PL find everything needed?					
Did the PL prep recipes?					
Did the PL bring extra ingredients					
Organisation, co-operation					
Were there jobs assigned to everyone?					
Were all scouts getting along?					
Clean up					
Was the area cleaned up after cooking completed?					
Variety and Balance					
Did the meal cover Major food groups?					
Was the meal Nutritious?					
Were there reasonable portions for each patrol member?					
Did the scouts get a good meal before dessert?					
Preparation and Presentation					
Was food served hot/cold?					
Was the meal presentation attractive?					
Did the patrol shown good hygiene?					
Taste					
Was flavouring or spices used to enhance flavours?					
Was the final result tasty?					
Initiate and Ambition					
Was the meal fun or interesting?					
What was done to build patrol spirit?					
Why is your patrol the best?					
TOTAL					

Score System

0 points - poor or non-existent

1 point - OK, just

2 points - Fair

3 points - Excellent

The Mystery Box:

- Chicken thigh fillets (2)
- Bean sprouts
- Snow peas
- Red capsicum
- Rice
- Vermicelli noodles
- Onions
- Carrots
- Tinned Lychees
- Strawberries
- Small bar of chocolate



Cooking Staples:

- sugar, honey, salt, pepper, flour, milk, eggs, cream, stocks, oil, vinegar, garlic, ginger, fish & soy sauces, mixed herbs.