

Grub Master Guide

Each campout, a different scout(s) will be responsible for purchasing the food needed by his Patrol on the campout. This is the "**Grub Master**." The following things are standard procedure for the **Grub Master**.

- The Patrol Leader leads the Patrol in menu planning. The Patrol parent who sits in with the Patrol on Mondays is to guide the planning of the menu. The menu must be approved by the Patrol parent (or Scoutmaster if he or she unavailable).
- On the Monday before the campout, the **Food Dude** will take the Patrols' menu to do the shopping. **Shopping is usually done the Thursday night before the campout.**
- Always purchase a couple of rolls of paper towels, and if we're camping primitive, two rolls of toilet paper. Also, consider cooking spray, vegetable oil, hot chocolate and/or other drink mix, salt and pepper and other spices, quart or gallon freezer bags, aluminum foil wooden matches, two pair of rubber gloves, etc.
These items are expendable and frequently need to be replace
- Be sure to tell the patrol quartermaster to check the kitchen kit for cleanliness and completeness.
- In the example below patrol members (Scouts & Parents) will pay \$6.00 each rounded.
- Single night campouts usually consist of 3 meals. 1-lunch meal, 1-dinner and 1 breakfast.
- Two night campouts usually consist of 4 meals 2 breakfast meals, 1 lunch meals and 1 dinner
- Patrols should cook meals and not rely on breakfast rolls, lunchmeat and hot dogs.

A sample shopping list for a patrol of eight & 2 Leaders:

8 Scouts and 2 Leaders

BREAKFAST MENU

ITEM	MENU GROUP	QUANTITY	SIZE	ITEM COST	TOTAL COST
Eggs		2	doz	1.20	2.40
Bacon		2	lbs	3.25	6.50
Pancake Mix		1	box	3.00	3.00
Milk		1	gal	4.00	4.00
Juice		1	gal	3.50	3.50
Bread		2	lf	2.00	4.00
TOTAL COST Breakfast					23.40
COST PER ATTENDEE					2.34

LUNCH MENU

ITEM	MENU GROUP	QUANTITY	SIZE	ITEM COST	TOTAL COST
Bread		2	lf	1.20	2.40
Lunch Meat		2	lbs	2.00	4.00
Cheese		1	lbs	2.50	2.50
Pickles		1	jar	3.00	3.00
Chips		2	bag	2.50	5.00
Soda		1	12pk	3.50	3.50
TOTAL COST Lunch					20.40
COST PER ATTENDEE					2.04

DINNER MENU

ITEM	MENU GROUP	QUANTITY	SIZE	ITEM COST	TOTAL COST
Hamburger		2	lbs	2.00	4.00
Chile Beans		2	cn	1.00	2.00
Onion		1	lbs	1.00	1.00
Tomato Sauce		2	cns	2.00	4.00
Chile Spice		1	PK	1.50	1.50
Soda		1	12pk	3.50	3.50
TOTAL COST Dinner					16.00
COST PER ATTENDEE					1.60

Cost of all Meals **59.80**

TOTAL COST PER ATTENDEE (Total Cost Divided by 10) **5.98**