



OXFORDSHIRE
COUNTY SCOUT COOKING
COMPETITION 2010



OXFORDSHIRE SCOUTS' COOKING COMPETITION 2010
OXFORD BELFRY HOTEL, MILTON COMMON
SUNDAY 28th NOVEMBER 2010

Congratulations on being your Groups representatives for the district cooking competition. Here is some information that will help the day run smoothly.

Please arrive **NO** earlier than 9.30am at the hotel. The competition is being held in the College suite. We have been allowed to use the hotels staff car park at the **rear of the hotel** which is next to the suite we will be using. This will enable you to drop off all your equipment straight into the room we will be using, without having to carry it all through the corridors of the hotel! To access the Staff car park you need drive down the small lane next to the main car park exit. **The route to the drop off area will be marked with signs to prevent any confusion.**

This year's competition.

We have changed the format of this year's event to help the judging process and to give the teams more variety of ingredients.

- This year's competition has been increased to three courses. This will enable the scouts that have won their district heats and reached the County competition to have met the requirements of the cook's badge.
- Each team is required to cater for five diners. The four members of the team and one for the judges table.
- Each course will be prepared for the set time in the attached programme. One member of each team will present the food to the judges table where it will be sampled by the judges.
- The teams will be required to dress their dining table by 11:00am
- There will be hotplates and chillers provided to store the teams food until they are ready to eat their food.
- Each team will be required to submit the shopping list attached **by 31st October 2010**. This will allow us to provide the ingredients the teams require. By doing this we will be able to reduce wastage.
- Each team will be required to submit a working menu **by 31st October 2010**. The teams should prepare a diners' menu for their tables on the day for judging.
- Teams will be marked by several judges throughout the competition. The scoring is out of 150 marks and the scoring criteria are attached.
- The use of "crib" sheets is allowed; you would find notes in any professional kitchen.
- From 10:30, only the members of the team will be allowed in the cooking areas until the presentation. Any parents/leader can stay and observe the teams in action from the viewing area.



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OXFORDSHIRE COUNTY SCOUT COOKING COMPETITION 2010



- A vast display of seasonal fruit and vegetables, provided by MASH, will be available on the day. Any team brave enough to try an additional ingredient, something new, perhaps unknown, could be awarded extra points, as the scoring system this year includes a 'Judges wild card'.
- Judges will be on hand to offer advice on how to cook/prepare any unknown items!!
- There will be a demonstration this year by Le Manoir judges, to show what ingredients they would have picked and why. They will then demonstrate how they would prepare a meal from the listed ingredients.

What to bring with you?

- Equipment (see attached list). Remember that "illegal" equipment will be removed from your team before cooking commences. This is to ensure that the competition is fair to all.
- Please bring with you black bin bags. All of our rubbish is to be taken back home.
- The members of the team will be expected to arrive and leave in uniform.

Please ensure the following are submitted by 31st October 2010 if you wish to enter this year's competition. **No late entries will be accepted.**

1. A completed health form for each member of the team.
2. A copy of the teams shopping list.
3. A copy of the teams' working menu.

For further information or queries please contact me.

Ben Matthews

Assistant County Commissioner Scouts

Tel: 07964745842 Email: ben.matthews.accscouts@live.co.uk

43 Blenheim Gardens, Grove, Wantage, Oxfordshire, OX12 0NP

le **manoir**
AUX QUAT'SAISONS



Hotels

The Oxford Belfry
Thame, Oxford

★★★★



THOUGHT FOR FOOD

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INGREDIENTS

Mandatory ingredients:

500 grams	Turkey, boneless breast meat.
4	slices of streaky smoked bacon
1	Small crusty white loaf

Vegetables:

Select a minimum of three: to feed 5 diners: order by weight unless otherwise stated.

Sprouts
Savoy Cabbage
Parsnips
Pumpkin
Celeriac
Fennel
Leeks
Swede
Onions (white or red)
Mushrooms [brown or white]
Spinach

Fruit (fresh): To feed 5 diners: order by number unless otherwise stated.

Baking Apples
Apricots
Grapefruit
Grapes (white) order by weight
Plums
Pears
Satsumas and or tangerines
Lemons
Oranges
Quince [grown at Le Manoir]
Cranberries order by weight

Fruit (Dried): order by weight

Prunes
Apricots

Nuts: order by weight.

Chestnuts and walnuts





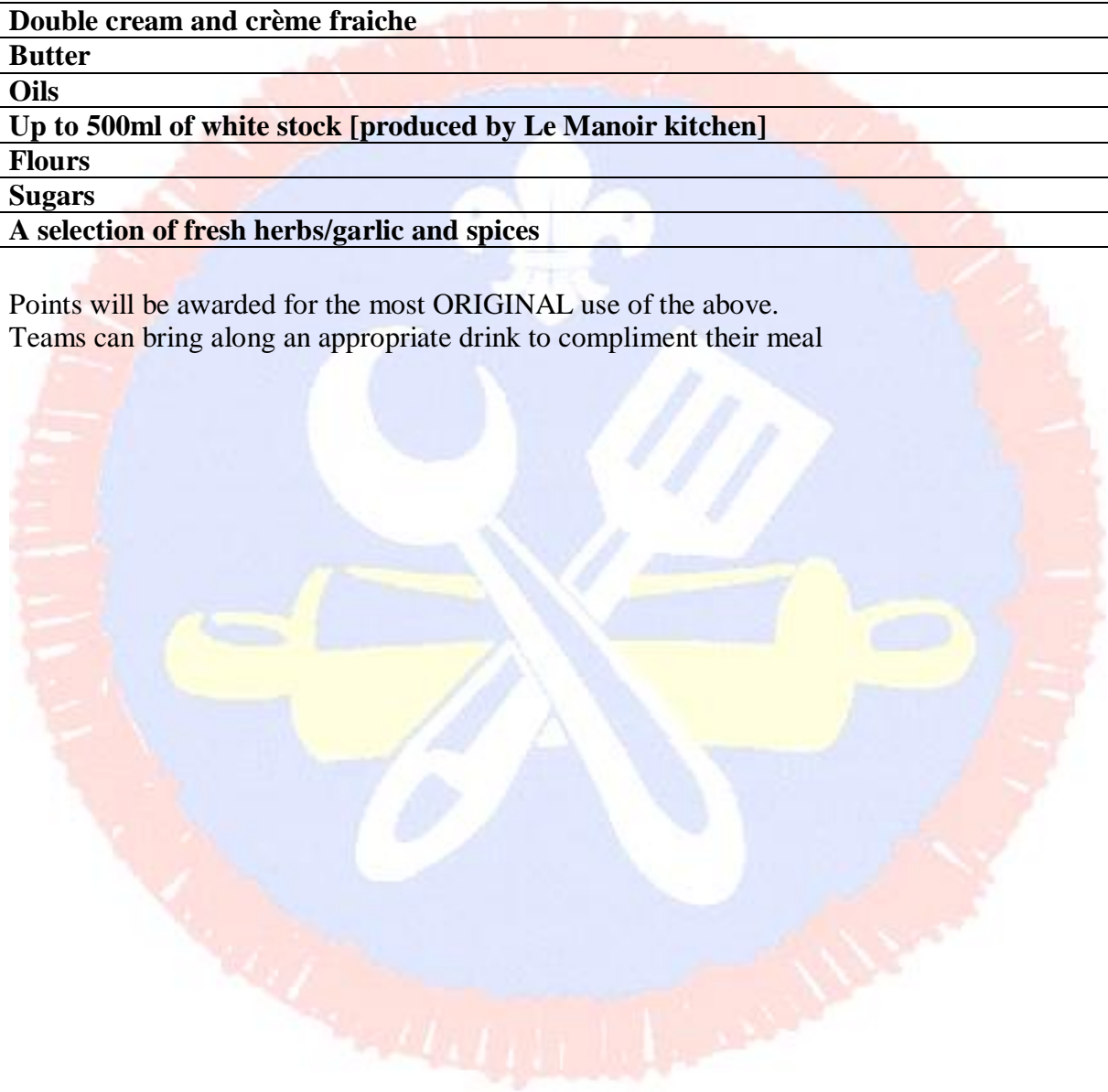
OXFORDSHIRE
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Pantry/fridge Items:

Up to 4 eggs
Milk
Double cream and crème fraiche
Butter
Oils
Up to 500ml of white stock [produced by Le Manoir kitchen]
Flours
Sugars
A selection of fresh herbs/garlic and spices

Points will be awarded for the most ORIGINAL use of the above.
Teams can bring along an appropriate drink to compliment their meal



le **manoir**
AUX QUAT'SAISONS



OTELS

The Oxford Belfry
Thame, Oxford

★★★★



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SCORING

1. WRITTEN MENU FOR THE TABLE	Spelling, size, explanation, style, correct use of culinary terms? (Can be hand written or typed on a computer)	10
2. TABLE SETTING	Appropriate decorations? Correct use of cutlery, crockery, cruets, glassware?	10
3. TEAM DRESS	Hygienic practice, e.g. sleeves? Smart appearance; do you look like a team?	10
4. MENU CONTENT	Do all courses compliment each other? Balanced courses? Most original use of ingredients on list?	30
5. FOOD PREP	Aspects of safe and hygienic practice? Tidiness of workstation at ALL times?	10
6. TEAM WORK	Leadership? Is there a clear leader? Work Allocation? Organisation and methods? WORKING TOGETHER!	10
7. TIMING/SERVICE	Courses ready at time required by the Judges? Food served at correct temperature? Does food look tempting? Dishes suitable for service?	20
8. CHEFS PALATE	Seasonings, textures, flavours, colours? Each course marked separately (out of 10 marks)	30
9. CLEARING	All your own work!	10
10. JUDGES	Judges Wild Card/rising to the challenge!	10
TOTAL		----- 150 -----

EQUIPMENT

Each team should bring the following equipment;

Gas Cooker with two rings, grill and a gas bottle. **NO OVEN!**

2 frying pans or 1 wok and 1 frying pan

1 set of billies, (large, medium, small)

1x1 gallon (5 litre) dixie.

1 Steamer unit (steamer attachment, pan and lid)

Mixing bowls.

1 water container.

2 Washing-up bowls.

Cooking utensils, baking tins and trays (required to cook meal).

Cutlery, crockery and glassware.

Table decoration, linen, cruets

Cool box and pre frozen ice packs

NO ELECTRICAL EQUIPMENT or BLOW TORCHES TO BE USED!

PLEASE NOTE

At the County competition please bring a metal tray or thick kitchen foil to place under the gas cooker to protect the hotels tables from the heat and spills.

Hot water will be provided for the teams to use.

Programme

- 09:30 Young people arrive and set up equipment.
10:00 Introductions, collection of ingredients.
10:30 Start Cooking
11:00 Tables to be set
11:30 Starter to served to Judges' table
12:00 Main course to be served to Judges' table
12:15 Pudding to be served to Judges' table
12:20 Teams to eat their meals and then wash up
13:15 Demonstration
14:15 Presentations



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Shopping list

District	Team
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Vegetables: Select at least three	Quantity required
Sprouts	
Savoy Cabbage	
Parsnips	
Pumpkin	
Celeriac	
Fennel	
Leeks	
Swede	
Onions (white or red)	
Mushrooms (brown or white)	
Spinach	

Fruit (fresh):	Quantity required
Baking Apples	
Apricots	
Grapefruit	
Grapes (white) <i>Order by weight</i>	
Plums	
Pears	
Satsuma's and/or tangerine	
Lemons	
Oranges	
Quince <i>Grown by Le Manoir</i>	
Cranberries <i>Order by weight</i>	

Fruit (Dried): <i>Order by weight</i>	Quantity required
Prunes	
Apricots	

Nuts: <i>Order by weight</i>	
Chestnuts	
Walnuts	

Please complete this form and return it to the address below **no later than 31st October 2010.**
Ben Matthews, 43 Blenheim Gardens, Grove, Wantage, Oxfordshire, OX12 0NP



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TROOP	
DISTRICT	
Patrol/ Team Name	

SCOUT'S DETAILS	
Name	
Date of birth	
Sex	
Address	
Postcode	
E-mail	
Phone (h)	

HOME CONTACT (During the day of the event)	
Name	
Phone (h)	
Phone (m1)	
Phone (m2)	

MEDICAL RECORD

In order that those administering first aid, and others involved in the organisation of the event, can respond appropriately should the situation arise, we ask that you provide the following information. Please provide further information if the answer is 'yes' to any of the following questions. Continue overleaf if necessary. Does the Scout suffer from any

allergies?	Yes/No	
Does the Scout suffer from ailments that we should be aware of?	Yes/No	
Is the Scout currently taking any medication?	Yes/No	



AUTHORISATION

All data collected on this form will be held on a computer system for the purpose of the cooking Competition and Oxfordshire Scouting only.

This information will be treated as confidential and will only be released to those identified by the organisers as specifically requiring it to ensure the health, safety and welfare of participants.

I understand that photographs may be taken of the young people at the event and that these may be used to report on the event and publicise Scouting in Oxfordshire. I consent to such activity. *(delete if you don't agree)*

Parent/carer signature

I confirm that these details are correct to the best of my knowledge. I give permission for the Scout as named above to participate in this event.

Signed:..... Date:.....

