

Masterchef Challenge



Preparation

Send your Scouts an email something like this ...

(This text is also in a Word document on the Scouting at Home page so you can copy and adapt it - localise the time and connection details, adapt the ingredients.)

Our next meeting is at (TIME)

Connection details are: (PLATFORM, LINK, PASSWORD)

(This is a little earlier than usual, because) We're having dinner together.

But first you have to cook it, then we'll share the results before eating them.

You need to book the kitchen at home.

Is that OK with parents, for you to have access for one hour?

You need to have pots and pans and utensils ready.

You'll need to clean them after, too!

You need the following 10 ingredients ready:

- 1 apple
- 1 potato
- 1 carrot
- 1 sausage
- 1 egg
- 1 cup of flour
- 2 slices of bread
- 4 squares of chocolate
- Other ... (LEADER'S CHOICE)
- Other ... (LEADER'S CHOICE)

If your diet means you can't eat any item, please substitute something that is suitable for you.

PLUS: You can also use any herbs, spices, sauces, oils - plus butter, milk, and sugar - that might be useful to make a meal. Be prepared: check out what's in the pantry.

What are we all cooking?

You'll find out at the start of the meeting.

You'll have one hour to turn off the computer and go to work, before we gather again.

But this is not a race.

This is about what you cook, how you cook, and presentation - how you 'plate' it.

One last thing: don't be discouraged if this sounds hard.

It's OK to get someone at home to help you with this challenge, as long as you learn from it.

This is an easy night for the Leaders!

You might make this an earlier meeting than normal as it's dinner, but this has two downsides:

- Not all Scouts will attend the earlier time
- They may not want to eat what they've cooked anyway

This is usually a Patrol activity at a weeknight meeting, but this time it is an individual challenge. Some younger or less experienced members of the Patrol will need help at home. And that's OK. Because they'll still learn to be better cooks and think about menu planning.

Summarising

You start the meeting, take a break for an hour, then re-open the meeting.

Start of the meeting

Check everyone is signed on and explain the challenge.

Using the 10 ingredients you specified - plus any herbs, spices, sauces, oils, and butter, milk and sugar - they have to prepare a three-course meal.

That's it! Simple. Unlimited creativity.

Any questions?

Synchronise watches ... be back on screen at (TIME).

Ending the meeting

Check everyone is back before results are shared.

In a large Troop you might send all the Scouts as Patrols to breakout rooms for Patrol Leaders to lead a discussion on how everyone went, and share their food.

Then resume as a complete Section and each PL in turn can explain his/her Patrol's experiences - highlights and lowlights.



Other options:

- A brief discussion on other ideas for using the ingredients:
 - First course: cold entree, soup, hot sliced sausage with mustard ...
 - Potato - steamed, boiled, mashed, fried for chips ...
 - Apple - stewed; cored, peeled, filled with shaved chocolate, foil wrapped, oven for 20-30 minutes; thin pieces with slices of pork sausage on toothpicks; ...
- Everyone to photograph their meal (three plates) and email to the Leaders who will collect and create a digital poster for inspiration next time the Patrols are planning menus and food lists for camp
- A Leader or two might like to try the challenge, and now show what they made from the 10 ingredients.
- Choosing your champion - Patrol Leaders might stay online with the Leaders to choose a few winners who will be announced next day

