



Cooking

Merit Badge Workbook

This workbook can help you but you still need to read the merit badge pamphlet.

This Workbook can help you organize your thoughts as you prepare to meet with your merit badge counselor.

You still must satisfy your counselor that you can demonstrate each skill and have learned the information. You should use the work space provided for each requirement to keep track of which requirements have been completed, and to make notes for discussing the item with your counselor, not for providing full and complete answers.

If a requirement says that you must take an action using words such as "discuss", "show", "tell", "explain", "demonstrate", "identify", etc, that is what you must do.

Merit Badge Counselors may not require the use of this or any similar workbooks.

No one may add or subtract from the official requirements found in Scouts BSA Requirements (Pub. 33216 – SKU 653801).
The requirements were last issued or revised in 2020 • This workbook was updated in January 2020.

Scout's Name: _____ Unit: _____
 Counselor's Name: _____ Counselor's Phone No.: _____

<http://www.USScouts.Org> • <http://www.MeritBadge.Org>

Please submit errors, omissions, comments or suggestions about this workbook to: Workbooks@USScouts.Org
 Comments or suggestions for changes to the requirements for the merit badge should be sent to: Merit.Badge@Scouting.Org

1. Health and Safety. Do the following:

- a. Explain to your counselor the most likely hazards you may encounter while participating in cooking activities and what you should do to anticipate, help prevent, mitigate, and respond to these hazards.

Hazard	How to anticipate, help prevent, mitigate, and respond

Workbook © Copyright 2020 - U.S. Scouting Service Project, Inc. - All Rights Reserved
 Requirements © Copyright, Boy Scouts of America (Used with permission.)

This workbook may be reproduced and used locally by Scouts and Scouters for purposes consistent with the programs of the Boy Scouts of America (BSA), the World Organization of the Scout Movement (WOSM) or other Scouting and Guiding Organizations. However it may NOT be used or reproduced for electronic redistribution or for commercial or other non-Scouting purposes without the express permission of the U. S. Scouting Service Project, Inc. (USSSP).

b. Show that you know first aid for and how to prevent injuries or illnesses that could occur while preparing meals and eating, including burns and scalds, cuts, choking, and allergic reactions.

Burns and scalds	
Cuts	
Choking	
Allergic reactions	

- c. Describe how meat, fish, chicken, eggs, dairy products, and fresh vegetables should be stored, transported, and properly prepared for cooking.

Meat	
Fish	
Chicken	
Eggs	
Dairy Products	
Fresh Vegetables	

Explain how to prevent cross-contamination.

- d. Discuss with your counselor food allergies, food intolerance, and food-related illnesses and diseases.

Food allergies	
Food-related illnesses	

Food intolerance

Food-related diseases

Explain why someone who handles or prepares food needs to be aware of these concerns.

e. Discuss with your counselor why reading food labels is important.

Explain how to identify common allergens such as peanuts, tree nuts, milk, eggs, wheat, soy, and shellfish.

Peanuts	
Tree nuts	
Milk	
Eggs	
Wheat	
Soy	
Shellfish	

2. **Nutrition.** Do the following:

- a. Using the MyPlate food guide or the current USDA nutrition model, give five examples for EACH of the following food groups, the recommended number of daily servings, and the recommended serving size:

	Example	Daily servings	Serving Size
1. Fruits			
2. Vegetables			
3. Grains			
4. Proteins			
5. Dairy			

- b. Explain why you should limit your intake of oils and sugars.

- c. Determine your daily level of activity and your caloric need based on your activity level.

Then, based on the MyPlate food guide, discuss with your counselor an appropriate meal plan for yourself for one day.

- d. Discuss your current eating habits with your counselor and what you can do to eat healthier, based on the MyPlate food guide.

Cooking

Scout's Name: _____

- e. Discuss the following food label terms: calorie, fat, saturated fat, trans fat, cholesterol, sodium, carbohydrate, dietary fiber, sugar, protein.

Calorie

Fat

Saturated fat

Trans fat

Cholesterol

Sodium

Carbohydrate

Dietary fiber

Sugar

Protein

Cooking

Scout's Name: _____

Pan frying		
Simmering		
Steaming		
Microwaving		
Grilling		
Foil cooking		
Use of a Dutch oven		

Cooking

Scout's Name: _____

Day 1

BREAKFAST

	Menu	Quantity	Calories	Equipment	Utensils
Fruits					
Vegetables					
Grains					
Proteins					
Dairy					

LUNCH

Fruits					
Vegetables					
Grains					
Proteins					
Dairy					

DINNER

Fruits					
Vegetables					
Grains					
Proteins					
Dairy					

Day 2

BREAKFAST

	Menu	Quantity	Calories	Equipment	Utensils
Fruits					
Vegetables					
Grains					
Proteins					
Dairy					

LUNCH

Fruits					
Vegetables					
Grains					
Proteins					
Dairy					

DINNER

Fruits					
Vegetables					
Grains					
Proteins					
Dairy					

Cooking

Scout's Name: _____

Day 3

BREAKFAST

	Menu	Quantity	Calories	Equipment	Utensils
	Fruits				
	Vegetables				
	Grains				
	Proteins				
	Dairy				

LUNCH

	Fruits				
	Vegetables				
	Grains				
	Proteins				
	Dairy				

DINNER

	Fruits				
	Vegetables				
	Grains				
	Proteins				
	Dairy				

DESSERT

Then do the following:

- a. Create a shopping list for your meals showing the amount of food needed to prepare and serve each meal, and the cost for each meal.

Breakfast 1

Menu Item	Components to purchase	Quantity	Cost
Breakfast 1 Total Cost			

Breakfast 2

Menu Item	Components to purchase	Quantity	Cost
Breakfast 2 Total Cost			

Breakfast 3

Menu Item	Components to purchase	Quantity	Cost
Breakfast 3 Total Cost			

Lunch 1

Menu Item	Components to purchase	Quantity	Cost
Lunch 1 Total Cost			

Lunch 2

Menu Item	Components to purchase	Quantity	Cost
Lunch 2 Total Cost			

Lunch 3

Menu Item	Components to purchase	Quantity	Cost
Lunch 3 Total Cost			

Dinner 1

Menu Item	Components to purchase	Quantity	Cost
Dinner 1 Total Cost			

Dinner 2

Menu Item	Components to purchase	Quantity	Cost
Dinner 2 Total Cost			

Dinner 3

Menu Item	Components to purchase	Quantity	Cost
Dinner 3 Total Cost			

Dessert

Menu Item	Components to purchase	Quantity	Cost
Dessert Total Cost			

- b. Share and discuss your meal plan and shopping list with your counselor.

	Menu	Quantity	Calories	Equipment	Utensils
Meal 1 Breakfast	Fruits				
	Vegetables				
	Grains				
	Proteins				
	Dairy				
Meal 2 Lunch	Fruits				
	Vegetables				
	Grains				
	Proteins				
	Dairy				

	Menu	Quantity	Calories	Equipment	Utensils
Meal 5	Fruits				
	Vegetables				
	Grains				
	Proteins				
	Dairy				
Choose: <input type="checkbox"/> Breakfast <input type="checkbox"/> Lunch <input type="checkbox"/> Dinner <input type="checkbox"/> Snack <input type="checkbox"/> Dessert					

Then do the following:

- b. Create a shopping list for your meals showing the amount of food needed to prepare and serve each meal, and the cost for each meal.

Menu Item	Components to purchase	Quantity	Cost
Meal 1		Total Cost	

Menu Item	Components to purchase	Quantity	Cost
Meal 2		Total Cost	

Menu Item	Components to purchase	Quantity	Cost
Meal 3		Total Cost	

Menu Item	Components to purchase	Quantity	Cost
Meal 4		Total Cost	

Menu Item	Components to purchase	Quantity	Cost
Meal 5		Total Cost	

Menu Item	Components to purchase	Quantity	Cost
Snack or Dessert		Total Cost	

Cooking

Scout's Name: _____

- g. Explain to your counselor how you cleaned the equipment, utensils, and the cooking site thoroughly after each meal. Explain how you properly disposed of dishwater and of all garbage.

.

Explain how you properly disposed of dishwater and of all garbage.

- h. Discuss how you followed the Outdoor Code and no-trace principles when preparing your meals.

.

- 6. **Trail and backpacking meals.** Do the following.
 - a. Using the MyPlate food guide or the current USDA nutrition model, plan a menu for trail hiking or backpacking that includes one breakfast, one lunch, one dinner, and one snack. These meals must not require refrigeration and are to be consumed by three to five people (including you). Be sure to keep in mind any special needs (such as food allergies) and how you will keep your foods safe and free from cross-contamination. List the equipment and utensils needed to prepare and serve these meals.

Cooking

Scout's Name: _____

	Menu	Quantity	Calories	Equipment	Utensils
Breakfast	Fruits				
	Vegetables				
	Grains				
	Proteins				
	Dairy				

	Menu	Quantity	Calories	Equipment	Utensils
Lunch	Fruits				
	Vegetables				
	Grains				
	Proteins				
	Dairy				

Cooking

Scout's Name: _____

Dinner

	Menu	Quantity	Calories	Equipment	Utensils
Fruits					
Vegetables					
Grains					
Proteins					
Dairy					

Snack

	Menu	Quantity	Calories	Equipment	Utensils

Cooking

Scout's Name: _____

- b. Create a shopping list for your meals showing the amount of food needed to prepare and serve each meal, and the cost for each meal.

Menu Item	Components to purchase	Quantity	Cost
Breakfast		Total Cost	

Menu Item	Components to purchase	Quantity	Cost
Lunch		Total Cost	

Menu Item	Components to purchase	Quantity	Cost
Dinner		Total Cost	

Menu Item	Components to purchase	Quantity	Cost
Snack		Total Cost	

- c. c. Share and discuss your meal plan and shopping list with your counselor. Your plan must include how to repackage foods for your hike or backpacking trip to eliminate as much bulk, weight, and garbage as possible.

- c. d. While on a trail hike or backpacking trip, prepare and serve two meals and a snack from the menu planned for this requirement. At least one of those meals must be cooked over a fire, or an approved trail stove (with proper supervision).**
 - c Meal 1 _____ Heat Source: _____ Date: _____
 - c Meal 2 _____ Heat Source: _____ Date: _____
 - c Snack _____ Heat Source: _____ Date: _____

Cooking

Scout's Name: _____

- c e. After each meal, have those you served evaluate the meal on presentation and taste, and then evaluate your own meal.

Meal	Evaluation by those served		Self Evaluation	
	Presentation	Taste	Presentation	Taste
Meal 1				
Meal 2				
Snack				

Discuss what you learned with your counselor, including any adjustments that could have improved or enhanced your meals. Tell how planning and preparation help ensure successful trail hiking or backpacking meals.

- c f.. Discuss how you followed the Outdoor Code and no-trace principles during your outing.

Explain to your counselor how you cleaned any equipment, utensils, and the cooking site after each meal.

Explain how you properly disposed of any dishwater and packed out all garbage.

****Where local regulations do not allow you to build a fire, the counselor may adjust the requirement to meet the law. The meals in requirements 5 and 6 may be prepared for different trips and need not be prepared consecutively. Scouts working on this badge in summer camp should take into consideration foods that can be obtained at the camp commissary.**

7.. Food-related careers. Find out about three career opportunities in cooking.

1.	
2.	
3.	

Select one and find out the education, training, and experience required for this profession.

Career:	
Education:	

Cooking

Scout's Name: _____

Training:

Experience:

Discuss this with your counselor, and explain why this profession might interest you.

When working on merit badges, Scouts and Scouters should be aware of some vital information in the current edition of the *Guide to Advancement* (BSA publication 33088). Important excerpts from that publication can be downloaded from <http://usscouts.org/advance/docs/GTA-Excerpts-meritbadges.pdf>.

You can download a complete copy of the *Guide to Advancement* from <http://www.scouting.org/filestore/pdf/33088.pdf>.