



# Boy Scout Troop 219

4550 Legacy Drive  
Plano, Texas 75024

Christ Episcopal Church, Charter Organization



Outing: \_\_\_\_\_

Patrol: \_\_\_\_\_

Date: \_\_\_\_\_

### General duties

- Was the duty roster posted and used? .....  Yes  No
- Did everyone do his job without complaining? .....  Yes  No
- Did everyone offer to help others with their jobs when they could?.....  Yes  No

### Cooks' duties

- Was the food good?.....  Yes  No
- Was there enough food for everyone? .....  Yes  No
- Was there not too much food wasted? .....  Yes  No
- Did everyone get his fair share of food? .....  Yes  No
- Was it a well-balanced meal? .....  Yes  No
- Was the recipe followed? .....  Yes  No
- What changes would you make to the recipe?

- Did you say grace before the meal? .....  Yes  No
- Was the meal prepared on time? .....  Yes  No
- Was the food warm when it was served? .....  Yes  No
- Did the cooks wash their hands before they started? .....  Yes  No
- Did the cooks have the food ingredient list for this meal? .....  Yes  No
- Did the cooks have all the food ingredients they needed? .....  Yes  No
- Did the cooks know how to prepare the meal? .....  Yes  No
- Did the cooks serve the food? .....  Yes  No
- Was the entire meal ready and served at the same time? .....  Yes  No
- Did the cooks have enough help? .....  Yes  No
- Did anyone who was not busy offer to help the cooks? .....  Yes  No
- Did the cooks make sure the kitchen area was clean when the meal was done?.....  Yes  No
- Were the cooks ready to cook when the fire was ready? .....  Yes  No
- Did you have the right hardware to do the job (such as, pots, pans, utensils, can opener, tongs, grille)?  
.....  Yes  No
- Were missing hardware or broken items written down by the Patrol Quartermaster and reported to the  
outing quartermaster so that you will have them next time?.....  Yes  No

### Clean up Crew Duties

- Is the patrol area clean after the meal? .....  Yes  No
- Was there enough water for the meal? .....  Yes  No
- Was KP completed on time? .....  Yes  No
- Was the wash water hot when the patrol finished eating? .....  Yes  No
- Did everyone police his own personal gear? .....  Yes  No
- Did the KPs clean the table, stove and all the kitchen gear? .....  Yes  No
- Was everything scraped before it was washed? .....  Yes  No
- Was the gear washed, rinsed and hung to dry properly? .....  Yes  No
- Was the Dutch oven properly cared for? .....  Yes  No
- Was a sump hole dug for the wash and rinse water? .....  Yes  No
- Was the sump hole located in a proper place? .....  Yes  No
- Was the sump hole filled in at the last meal of the day? .....  Yes  No
- Was the trash bag secured?.....  Yes  No
- Did anyone who was not busy offer to help the KPs? .....  Yes  No



**Water and Fire Tenders' Duties**

- Was the fire right for cooking (not too cold or too hot)? .....  Yes     No
- Was the fire prepared on time? .....  Yes     No
- Did you use a fire starter? .....  Yes     No
- Was it a "legal" fire starter? .....  Yes     No
- Was there a ready means for putting out the fire in case it got out of control?.....  Yes     No
- Was there enough firewood for the entire meal (without having to go get more)? .....  Yes     No
- Was the fire kept going through the meal until the KPs were through? .....  Yes     No
- Was the fire properly extinguished when KPs were done? .....  Yes     No
- Was the fire always attended (never left alone)? .....  Yes     No
- Was the fire the right size for the job? .....  Yes     No
- Was there enough fire to heat the water quickly? .....  Yes     No
- Was there enough water to put out the fire? .....  Yes     No
- Did anyone who was not busy offer to help the fire/water crew?.....  Yes     No
- Were the outside of cooking pots soaped before they went on the fire? .....  Yes     No

Report challenges with the recipe or the process of cooking to the Patrol advisor in charge of cook's education and planning (through the assigned Assistant Scoutmaster or your Patrol Advisor).

All other issues relating to the duty roster and patrol discipline or action issues should be taken up with the Senior Patrol Leader.

**This is an evaluation sheet that the Patrol has in its recipe and cooking notebooks. It should be used following each outing to evaluate how their meal process is (or is not) going.**

**Each patrol is responsible for four meals each outing. Three of these should be well balanced cooked meals. Breakfast Sunday may be cold and quick and at some outings Lunch on Saturday may be quick or light depending upon the outing activity.**

**Focus on the weekend overall or the main meal Saturday for evaluation.**

Completed by:

\_\_\_\_\_ Outing Patrol Leader

\_\_\_\_\_ Outing Senior Patrol Leader

\_\_\_\_\_ Senior Patrol Leader  
Reviewed \_\_\_\_\_ date

\_\_\_\_\_ Patrol Advisor  
Reviewed \_\_\_\_\_ date