Menu Planning Worksheet TROOP 997		Patrol: Grubmaster:					
							Dates of Campout:
		Menu to Serve:		Location:			
# of people							
Saturday Breakfast							
	Special Equipment Needs? Box Oven Dutch Oven Griddles						
Saturday Lunch							
Saturday Supper	Special Equipment Needs? Box Oven Dutch Oven Griddles						
Saturday Supper							
	Special Equipn	nent Needs?	□Box Oven □ Dutch Oven □ Griddles				
Saturday—							
Cracker Barrel							
(optional)							
(optional)							
	Special Equipn	nent Needs?	□Box Oven □ Dutch Oven □ Griddles				
Sunday Breakfast							
	Special Equipn	nent Needs?	Box Oven Dutch Oven Griddles				

This menu must be signed off by a responsible adult leader for suitability: \_\_\_\_\_

Planner continues on back.

## **Food Groups**

## Food Group Summary by Meal

Group	Items	Servings/Day	Sat Breakfast	Sat Lunch	Sat Dinner	Sun Breakfast
1	Breads, cereals, rice and pasta group	6-11				
2	Fruit group	2-4				
3	Vegetable group	3-5				
4	Milk, yogurt and cheese group	2-3				
5	Meat, poultry, fish, dry beans, eggs and nuts group	2-3				
6	Fats, oils and sweets (use sparingly)	Sparingly				
*	Special item (if budget allows)	Sparingly				

Items to Remember:

"Good Steward of Creation"/Tread Lightly should have a strong impact on all meal planning

1) All patrol members should be using mess kits, with their own eating utensils.

2) No paper or plastic goods should be purchased. Paper towels are already included in each patrol box.

3) Avoid pre-packaged food/drinks. They are more expensive and cause extra trash.

4) Purchasing in bulk or purchasing store brands will help your dollars go further.

## **Shopping List**

Item	Qty	Price	$\checkmark$

As you plan your menu, check with your patrol to see if there are any food allergies.