

# Homework | Prework is circled



## 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

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

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.

No one may add or subtract from the official requirements found on Scouting.org.

The requirements were last issued or revised in 2020 • This workbook was updated in September 2021.

Scout's Name: \_\_\_\_\_ Unit: \_\_\_\_\_

Counselor's Name: \_\_\_\_\_ Phone No.: \_\_\_\_\_ Email: \_\_\_\_\_

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

1. 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

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- 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.

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

Food allergies	
Food-related illnesses	

Food intolerance

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Food-related diseases

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

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

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

Peanuts

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Tree nuts

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Milk

--

Eggs

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Wheat

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Soy

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Shellfish

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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	1		
	2		
	3		
	4		
	5		
2. Vegetables	1		
	2		
	3		
	4		
	5		
3. Grains	1		
	2		
	3		
	4		
	5		
4. Proteins	1		
	2		
	3		
	4		
	5		
5. Dairy	1		
	2		
	3		
	4		
	5		

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.

[Empty rectangular box for writing the answer to step c.]

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

[Empty rectangular box for writing the answer to the meal plan discussion.]

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

[Empty rectangular box for writing the answer to step d.]



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

Calorie

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Fat

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Saturated fat

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Trans fat

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Cholesterol

--

Sodium

--

Carbohydrate

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Dietary fiber

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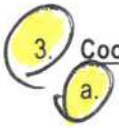
Sugar

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Protein

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Explain how to calculate total carbohydrates and nutritional values for two servings, based on the serving size specified on the label.

**3. Cooking Basics.** Do the following:

a. Discuss EACH of the following cooking methods. For each one, describe the equipment needed, how temperature control is maintained, and name at least one food that can be cooked using that method: baking, boiling, broiling, pan frying, simmering, steaming, microwaving, grilling, foil cooking, and use of a Dutch oven.

Method	Food	Equipment needed	How is food cooked and temperature maintained?
Baking			
Boiling			
Broiling			



Cooking

Scout's Name: \_\_\_\_\_

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

- b. Discuss the benefits of using a camp stove on an outing vs. a charcoal or wood fire.

Lined writing area for question b.

- c. Describe for your counselor how to manage your time when preparing a meal so components for each course are ready to serve at the correct time.

Lined writing area for question c.

**Note: The meals prepared for Cooking merit badge requirements 4, 5, and 6 will count only toward fulfilling those requirements and will not count toward rank advancement or other merit badges. Meals prepared for rank advancement or other merit badges may not count toward the Cooking merit badge. You must not repeat any menus for meals actually prepared or cooked in requirements 4, 5, and 6.**

4. **Cooking at home.** Using the MyPlate food guide or the current USDA nutrition model, plan menus for three full days of meals (three breakfasts, three lunches, and three dinners) plus one dessert. Your menus should include enough to feed yourself and at least one adult, keeping in mind any special needs (such as food allergies) and how you keep your foods safe and free from cross-contamination. List the equipment and utensils needed to prepare and serve these meals.

Day 1	Menu	Quantity	Equipment	Utensils
BREAKFAST	Fruits			
	Vegetables			
	Grains			
	Proteins			
	Dairy			
LUNCH	Fruits			
	Vegetables			
	Grains			
	Proteins			
	Dairy			
DINNER	Fruits			
	Vegetables			
	Grains			
	Proteins			
	Dairy			

Day 2	Menu	Quantity	Equipment	Utensils
BREAKFAST	Fruits			
	Vegetables			
	Grains			
	Proteins			
	Dairy			
LUNCH	Fruits			
	Vegetables			
	Grains			
	Proteins			
	Dairy			
DINNER	Fruits			
	Vegetables			
	Grains			
	Proteins			
	Dairy			

Cooking

Scout's Name: \_\_\_\_\_

Day 3

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

Cooking

Scout's Name: \_\_\_\_\_

	Menu	Quantity	Equipment	Utensils
Meal 3 Dinner	Fruits			
	Vegetables			
	Grains			
	Proteins			
	Dairy			
Meal 4	Fruits			
	Vegetables			
	Grains			
	Proteins			
	Dairy			

- Choose:  
 Snack or  
 Dessert

Cooking

Scout's Name: \_\_\_\_\_

	Menu	Quantity	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.

Meal 1

Menu Item	Components to purchase	Quantity	Cost
Meal 1 Total Cost			



Meal 4

Menu Item	Components to purchase	Quantity	Cost
Meal 4 Total Cost			

Meal 5

Menu Item	Components to purchase	Quantity	Cost
Meal 5 Total Cost			

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

- d. In the outdoors, using your menu plans for this requirement, cook two of the five meals you planned using either a lightweight stove or a low-impact fire. Use a different cooking method from requirement 3 for each meal. You must also cook a third meal using either a Dutch oven OR a foil pack OR kabobs. Serve all of these meals to your patrol or a group of youth. \*\*

Meal 1 \_\_\_\_\_ Heat Source: \_\_\_\_\_ Method: \_\_\_\_\_ Date: \_\_\_\_\_

Meal 2 \_\_\_\_\_ Heat Source: \_\_\_\_\_ Method: \_\_\_\_\_ Date: \_\_\_\_\_

Meal 3 \_\_\_\_\_ Heat Source: \_\_\_\_\_ Method: \_\_\_\_\_ Date: \_\_\_\_\_

- e. In the outdoors, prepare a dessert OR a snack and serve it to your patrol or a group of youth.\*\*

Dessert or Snack: \_\_\_\_\_ Date: \_\_\_\_\_

- f. 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				



Cooking

Scout's Name: \_\_\_\_\_

Meal 3			
Meal 4			
Meal 5			
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 outdoor cooking.

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- 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	Equipment	Utensils
Breakfast	Fruits			
	Vegetables			
	Grains			
	Proteins			
	Dairy			

Lunch	Menu	Quantity	Equipment	Utensils
Meal 5	Fruits			
	Vegetables			
	Grains			
	Proteins			
	Dairy			
Desert or Snack				

Cooking

Scout's Name: \_\_\_\_\_

Dinner	Menu	Quantity	Equipment	Utensils
Meal 5	Fruits			
	Vegetables			
	Grains			
	Proteins			
	Dairy			
Desert or Snack				

Snack	Menu	Quantity	Equipment	Utensils
Desert or Snack				

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. 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.

- 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).\*\*

Meal 1 \_\_\_\_\_ Heat Source: \_\_\_\_\_ Date: \_\_\_\_\_  
 Meal 2 \_\_\_\_\_ Heat Source: \_\_\_\_\_ Date: \_\_\_\_\_  
 Snack \_\_\_\_\_ Heat Source: \_\_\_\_\_ Date: \_\_\_\_\_

Cooking

Scout's Name: \_\_\_\_\_

- 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.

- 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.

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

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**\*\*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.	<hr/> <hr/>
2.	<hr/> <hr/>
3.	<hr/> <hr/>

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

Career: 

<hr/> <hr/>
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Education: 

<hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/>
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Cooking

Scout's Name: \_\_\_\_\_

Training:

Lined writing area for Training.

Experience:

Lined writing area for Experience.

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

Lined writing area for discussion.

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>.