



J4E 2025

The James Elliott Memorial Patrol Competition Camp



Iron Chef Meal Inspection Form (preliminary)

Well prepared patrols know what is expected of them at meal time

1) Meal Preparation:

- _____ A) Did the cooks wash their hands before cooking meal?
- _____ B) Were the pots, table, stove and food preparation area clean?
- _____ C) Was the food stored properly prior to cooking?
- _____ D) Was the table set with all the required utensils, and condiments before the patrol was called to the table?
- _____ E) Were appropriate beverages prepared before the patrol was called to eat?

2) Meal Served:

- _____ A) Did patrol members wash their hands before sitting down?
- _____ B) Was grace said before eating?
- _____ C) Were all parts of the course ready at about the same time?
- _____ D) Was food served in an orderly fashion?
- _____ E) Did cooks heat dishwater prior to sitting down?
- _____ F) Did the cooks serve themselves last?

3) Clean-Up:

- _____ A) Were dishes scraped by patrol members and made handy to the dishwashers?
- _____ B) Was a systematic/organized method used for dishwashing?
- _____ C) Was the dishwater hot? Was Javex used?
- _____ D) Was a clean, dry, flyproof location made available for the clean dishes, pots and utensils?
- _____ E) Were the pots washed after the all the dishes and utensils?
- _____ F) Were the stove, patrol box, food prep area and table washed with hot soapy water. Was Javex used?
- _____ G) Was all the food put back into the patrol box/cooler and not left out on the table?
- _____ H) Was all the work done properly and completely?

4) General Information:

- _____ A) Was there harmony among patrol members during all phases of the meal?
- _____ B) Did the patrol enjoy the meal?
- _____ C) Was there enough food prepared with little waste?
- _____ D) Were there extra touches to the meal presentation? e.g. attractive table setting?
- _____ E) Were at least three food groups represented in the meal?
- _____ F) Was junk food an important part of the meal?
- _____ G) Was food cooked properly? e.g. cooked chicken shouldn't be pink!

Finally... (0-2 points each)

- _____ Were extra touches used in the preparation/serving of the main course e.g. sauces, coatings, add-ons
- _____ How was the food overall?

Scoring:

Each item is worth one point. Be sure to go over with the Patrol your reasons for awarding what you did. Be sure to weigh effort as well as success, be fair, but be honest too...

(30 points maximum)

Patrol Name: _____