



Outdoor cooking contest

AT A GLANCE



Place

Outdoors (yard, meadow)



Key idea

Cooking outdoors as a team with limited ingredients



Effort

Materials 20 min · Preparation 30 min



120 minutes



teams of 3–4



12–16 years



cooking



Materials

- ☐ gas or spirit stove per team (on a fireproof base)
- ☐ pot, pan, wooden spoon, chopping board, knife
- ☐ ingredients box: pasta, passata, onions, peppers, courgettes, cheese, spices, fruit
- ☐ water container, washing-up bowl, washing-up liquid
- ☐ scoring sheets



Schedule

0–15'	Rules and safety – Explain the stoves, form teams.
15–25'	Choosing ingredients – Each team may choose 6 ingredients.
25–75'	Cooking – 45 minutes for a main course and a dessert.
75–95'	Eating and scoring – Each team presents its dish; the others score it.
95–120'	Washing up and closing – Wash up together, grace and a thought: sharing bread (John 6).



Outdoor cooking contest

How it works – simply explained

- 1 You have 45 minutes and 6 ingredients.
- 2 Scoring: taste, appearance, teamwork, tidiness of your area.
- 3 The stove is only lit with a leader.
- 4 Whatever is left over is shared, not thrown away.

 **Example:** “We’ll take pasta, tomatoes, onion, peppers, cheese and apples – pasta pan and baked apple for dessert!”

Safety

- Stoves only on a fireproof, level base, away from tents.
- Knives only at the chopping board; do not walk around with them.
- Take allergies and vegetarian diets into account.
- First aid kit and water ready.

Variations

- Cooking over an open fire (see Scout skills).
- Budget version: each team has 5 euros of play money.

Something to think about

What tasted better: the food or cooking together?