



Troop Grubmaster

The troop grub master role is a very important roll in the troop. He

- Helps the troop quartermaster
 - organize the 'soft supplies' (dish soap, paper towels, aluminum foil, spices, syrup, cracker barrel, etc.)
 - orders/buys needed soft supplies for patrols
- Reviews menu's with each Patrol Grubmaster before every campout
 - Makes sure that cooking is part of every campout so Scouts will learn how to cook
 - Make sure that the patrol gets their nutrition and enough energy until the next meal
- Is responsible for training the troop and keeping track of food allergies
 - Make sure that the food on campouts does not contain or is not processed with that allergans or other items Scouts cannot eat (tree nuts, peanuts, pork, beef, etc.) and/or have other options for choices
 - Make sure troop is trained on food allergies and epi-pen use every 6 months
- Builds troop recipe library (partners with Troop Librarian)
 - Buys & maintains recipe books for Patrol use
 - Keeps track of winning recipes from Camporees
- Works with Troop ASM's and/or Committee Members on planning Troop level cooking events (Pancake Breakfast, Courts of Honors, Scouting Year Kick-Off, etc.)