

	Grubmaster	Fire & Water Crew	Kitchen Crew	Setup/Clean-up Crew
Friday				
Cracker Barrel				
Saturday		·		
Breakfast				
Lunch				
Dinner				
Dessert				
Sunday				
Breakfast				

The **Grubmaster** facilitates menu creation with patrol, purchases all food items, collects payments for meals, prepares meals, assigns responsibilities to assistant cooks, advises patrol when meals will be served.

The Fire & Water Crew maintains the water supply, supplies of tinder, kindling, and fuel wood, or charcoal, protected from the weather, makes sure cooking fires and/or stoves are ready to ensure the kitchen crew has meals prepared on time, puts out fires, and properly disposes of dirty water.

The **Kitchen Crew** assembles food supply, follows menus and recipes exactly, serves meals on time, puts food away, prepares cook pots to soak, and has cleanup water set on the fire or stove before serving meals.

The **Setup/Clean-up Crew** sets up patrol kitchen, sets up wash and rinse water for dishwashing, cleans cooking pots and utensils, cleans up camp kitchen and dining areas, takes down & stores all group equipment, disposes of garbage and trash, and, as appropriate, puts out the cooking fire.