

Purchasing Rules:

NO PEANUT OR TREE NUT FOODS EVER ALLOWED -- **we are a peanut free troupe**. PLEASE READ ALL INGREDIENTS BEFORE PURCHASE.

SAVE MONEY WHERE EVER POSSIBLE. CHECK YOUR BUDGET - IT IS TYPICALLY \$12 PER ATTENDEE.

CHECK WITH YOUTH LEADERSHIP TO LEARN IF THIS PURCHASE IS ONLY FOR YOUR PATROL, OR FOR ENTIRE ATTENDEES. DO NOT OVER BUY.

PURCHASING AT WAREHOUSE STORE IS OFTEN MORE EXPENSIVE AND TOO LARGE OF QUANTITIES.

WE DO NOT STORE FOOD FOR ADDITIONAL CAMP OUTS - other than serving salt & pepper. DO NOT BUY MORE THAN IS NEEDED FOR CURRENT OUTING.

CHECK WITH QUARTERMASTER BEFORE PURCHASING PAPER PRODUCTS, SILVERWARE, NAPKINS.

NO SINGLE SERVING PACKS ALLOWED, IN DRINKS OR CONSUMABLES OF ANY TYPE: Buying in larger quantities always cheaper and better to calculate usage.

CHECK WITH YOUTH LEADERSHIP BEFORE BUYING PRE-COOKED SAUSAGE, FRENCH TOAST STICKS, ETC. Cooking is a requirement for many Ranks and outings are often the only opportunity for Scouts to earn cooking requirements. Brown-&-Serve may be OK, but check.

INSTRUCTIONS FOR FILLING OUT THE FOOD CALCULATOR: Start with 'New Meal Plan' Page/Tab

1	In Column A, fill in the Meal and Recipe Name.
2	In column B, fill in each ingredient in that recipe including any notes that helped you determine quantity per person. Use a separate line for each ingredient.
3	In Column C/D, fill in the quantity per person and unit measure. In Column E add the number of attendees at that meal.
4	Column F is locked and calculated for you. In Column G, add the Size you are purchasing 1 item in the store. Example = purchase Milk in Gallon containers.
	In Column H, convert 1 item purchased to the same UNIT measure that was used in Column D (Portion Per Person per recipe/Meal).
**5	In Column I, fill in the units used in Columns D/H. Example: 1 Gallon of liquid = 128 fluid ounces. Write 128 ounces in Column H if ounces were used in Column C/D.
6	Column J: Divide Column F by Column H to find total number of items needed for this ingredient purchase. The result represents the unit size sold in stores.
7	Add LIKE items together before purchase (all onions, all milk, etc...) If total quantity of that ingredient is lower than container size available to purchase, consider using a lower purchase amount instead of purchasing too much. This rule always applies to Milk, but would almost never apply to Bacon or Cookies. Column L, round up or down to the nearest whole number to determine how many items of this ingredient to buy (after combining recipes & LIKE ingredients).
8	In column N, fill in the cost per item. Column N, multiply cost per item by purchased number of that item. Add all items together to determine if you are in budget.
9	Michigan Sales Tax of 6% is added to all non-food grocery items at check out. Multiply your Total Cost of non-food ingredients by .06 to determine added Sales Tax.