**ACTIVITY: COOK FOR YOUR CREW!**

Cooks on Intrepid had to plan to feed 3,000 men every day for months. It took planning to ensure that there were enough ingredients, and enough cooks to make sure the job got done. Look at the bill of fare below to see what recipes would be prepared for a week of feeding the crew.

![Bill of Fare](https://example.com/bill-of-fare.jpg)

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Directions: Today you are going to plan and cook a meal to feed your crew! Use this worksheet to help you. Let’s start cooking!

1. Pick what meal you will be serving (breakfast, dinner, supper).
   - We are cooking ________________________________________.
   - We are cooking for __________________ people.

2. Look through a cookbook and find recipes to prepare for the meal. Pick recipes for the main course, sides, and dessert. Use this space to create a bill of fare for your meal.

3. As you prepare each recipe, you will need to determine if it needs to be scaled to feed your crew.
   - Recipe Name __________________________________________
   - How many servings does the recipe make? ____________
   - Do you need to scale the recipe to feed your crew? Use a separate sheet of paper to do any recipe scaling math necessary. See the Recipe Scaling Math video if you need help!
4. Gather ingredients and materials! List the amount of each ingredient you will need and any other materials you will need to prepare the recipe.

5. Intrepid cooks would work together to prepare the meals. Different people in the galley would have different jobs. As you prepare your recipes, divide up the tasks - gather ingredients, chop, mix, etc. Make sure you have an adult help you if you are using knives or the stove/oven.

- My job is ___________________________________________________.

6. Enjoy your meal! Take a picture of your crew enjoying the meal and share it using #IntrepidLearningLibrary. Answer the following questions as you reflect and get ready to prepare your next meal together!

- What was your favorite part of cooking for your crew?
- What was the easiest part for you? What was the most challenging?