



U.S. Army Culinary Arts Team



- These photos are enclosed to demonstrate the modern layout of food for plated three course meals. Please utilize the photos as a tool to learn from. Reproducing the dishes exactly as they are is not recommended. Some of the judges from the Olympics will judge our show at Ft Lee.

- USACAT 2000 focus was to produce seven 3-course meals that could be prepared for 500 soldiers.
- All meals were practical and inexpensive
- Flavor of the dish was always considered
- Theme is important in menu design

Action shots of USACAT
preparing for Olympics



Professional Chefs Uniform
shown here



Easter Chicks - SGT Castro - FT Campbell



Pulled Sugar Tulips - SGT Castro Ft Campbell

Marzipan Girl with Doll
MSG Lewis, Ft Benning

Gold Medal



Blown Sugar Easter Bunny
Plate riser
SGT Castro, Ft Campbell

Gold Medal





4th of July Independence Day Theme



Summer Meal - Practical food that can be reproduced for 500 soldiers



ST Patricks Day meal - NE Boiled Dinner Entree



New Years Eve Meal - USACAT Gold Medal



USACAT Teamwork - Marzipan Tree - SGT Villarreal, USAEUR



Autumn Meal 2000 Olympics



World Champions - USACAT - National Anthem



White Chocolate Bread Pudding
Summer Meal



Marzipan Ducks on Spring side of USACAT table - 2000 Olympics



Hot food category meal; Picnic Salad Composition,
BBQ Pork Chop, Greens, Beans, Johnny Cake
Strawberry Charlotte



Parsnip Essence with Poached Oysters
New Year's Eve Meal



Christmas Theme for USACAT 2000, winter side of table



SSG Mark Morgan's Gold medal cake



Coral Reef risers for summer side of table
USACAT 2000 - SGT Cassidy, Ft Hood



Side view of Four Season's
Table - USACAT 2000

USACAT 22 Gold, 3 Silver,
2 Bronze medals

Marzipan Tree -
SGT Villarreal, USAEUR

World Champs - Military



Blown Sugar Snowman
by SGT Castro, Ft Campbell



SFC Willie Meeks finishing a salad with potato crisp



SSG Mark Morgan putting final touches on white chocolate bread pudding



Photo taken during Public Broadcasting System(PBS)
Culinary program trains cooks to be their best



SFC Willie Meeks and CW2 Travis Smith work as a team to put the final touches on an appetizer

Focus is on quality food preparation



Example of making improvements. The dishes above were improved by team interaction and great coaching from team advisors.