Army Center of Excellence, Subsistence

USACAT Prepares for World Cup May 02

USACAT Schedule 2002

May 02 - Culinary World Cup Menu Development - Ft Lee

July 02 - Practice Session, American Culinary Federation Symposium - Las Vegas

October 02 - Practice Session, Ft Wayne, IN

November 02 - Culinary World Cup, Luxembourg

Contact Numbers

- Truffles and Specialty Poultry (Claudia), Queens NYC 718-392-5050
- Brown Trading Co. Fresh Fish (Jack Rent), Portland Maine 207-766-2402 ext 115
- Michigan Mkt. Earthy Delights (Nick or Ed Baker), All grains and produce; huge inventory 800-367-4709
- Sausage Maker (Buffalo, NY) 716-824-6510
- Hudson Valley Foie Gras Mulard duck Products, Ferndale, NY 914-392-2500

Contact Numbers (Continued)

- American Culinary Federation - "Ask a Chef" 1-800-624-9458
- Culinary Institute of America Book and Video Sales - 1 800 888-7850
- Bread Effects Culinart, Tallow - 513-922-5329
- Grays Lake Gelatin Co. - 1 847-223-8141 (order 300 bloom 40 mesh)
- CCB Pastry Equipment - 1 415-461-8472
- Ice Crafters - 1 800 871-0739
- JB Prince Equipment and Books - 1 800 630-3155
- Jessica's Biscuit, Books - 1 800 878-4264
- Albert Uster Imports - Pastry Ingredients - 1 800 231-8154
- New Chef Uniforms - 1 213 489-2076
- Chef Revival Uniforms - 1 973 916-2060
- Culinary Concepts - Classic Cuts Model 1 614 895-7551

Recommended Books

- On Cooking, Sarah Lebinsky - www.prenhall.com
- The Chef Manager, Michael Baskette - www.prenhall.com
- Nutrition for Foodservice and Culinary Professionals, Fourth Edition, Drummond, Brefere, www.wiley.com
- Le Guide Culinaire, Escoffier - ISBN 0-517-506629
- Cooking Essentials - Culinary Institute of America
- The Art and Science of Culinary Preparation - ACF
- New Currents in American Cooking, Keogh - ACF
- La Technique, Pepin - ISBN 0-671-61286-7
- La Methode, Pepin - ISBN 0-8129-0836-8
- Garde Manger, Sonnenschmidt - CIA

Books (Continued)

- An American Place, Forgoine
- Great Desserts, Teubner& Schonfeldt
- Classical Cooking the Modern Way, Pauli
- Herrings Dictionary of Classical and Modern Cookery, Bickel
- Pates and Terrines, W. Ehlert
- Supervision and Management, Noel Cullen, ACF
- Techniques of Healthy Cooking - CIA
- The New International Confectioner, ISBN 0-90078-19-9
- Larousse Gastronomique - Crown Publishers, NY
- Lessons In Excellence from Charlie Trotter

Summary

Quartermasters

One in every five
Quartermasters is a Cook

I AM QUARTERMASTER.

I can shape the course of combat,
Change the outcome of battle.
Look at me: Sustainer of Soldiers . . . Since 1775.

I AM QUARTERMASTER. I AM PROUD.

Army Culinary Program
Better Food and Training for Cooks

Focus is on flavorful, quality-food that can be reproduced for 500 soldiers or more.