

**26TH ANNUAL
US ARMY CULINARY COMPETITION**



- **OBJECTIVES**

- **Improve the overall quality of Army Food Service and training to the soldier.**
- **Provide recognition for excellence in culinary arts.**
- **Provide incentive for competitive food service programs within MACOMs. Recognition is in the form of certificates, medallions, engraved plaques, and trophies.**



ACF - (American Culinary Federation)

- **1992 - Sanctioning of the U.S. Army Culinary Arts Competition**
 - **compete against a standard/not each other**
 - **compete in ACF categories**
 - **competition and medals count towards certification (CEC)**
 - **ACF categories/rules are the same as international**

COMPETITION SCHEDULE



- 11 January TNET, Lewis, Carson, Drum, Polk, Bragg, Hood, Eustis, Huachuca
- 31 Jan 01 Entries submitted to Fort Lee
- 4 Mar 01 Competitors arrive at Fort Lee
- 5 Mar 01 (0700 - 0830) / CPT brief, Bldg.. 4200
- 5 Mar 01 (0830 – 0900) / Mtg. for USACAT tryout
Bldg.. 4200 auditorium
- 5 Mar 01 (0830 - 1200) / Team CPT sign for labs
- 5-8 Mar 01 (1300-1700) / Culinary Trend Updates

COMPETITION SCHEDULE



- 6 – 7 Mar 01 Student Contemporary Categories
- 7-9 Mar 01 Field Competition
- 8 Mar 01 Chef of the Year Competition
- 9 Mar 01 Junior Chef of the Year
- 12 Mar 01 Teams dress tables

COMPETITION SCHEDULE



- 13 Mar 01 (0001 - 0630) / Exhibits setup F. House
 - (0630 – 0700) / Captains double check table.
 - (0700 - 1430) /Judging of exhibits
 - (1430 - 1530) / Critique for competitors
 - (1600 - 2100) / Public viewing

COMPETITION SCHEDULE



-14 Mar 01

- (0800 - 1700) / Nutritional Hot Food Challenge
- (0900 - 1430) / Culinary demonstrations
- (0900 - 1500) / Ice Carving demonstrations
- (1400 - 1700) / Culinary Knowledge Bowl
- (0900 - 1700) / Public viewing
- (0930 - 1600) / Critique for competitors
- (1800 - 2300) / Competitors Social “70’s”

COMPETITION SCHEDULE



-15 Mar 01

- (0700 – 1600) / Distinguished Military Chef Competition (Ice and Hot Food)
- (0700 – 1600) / Ice Carving Competition
- (0700 – 1600) / Live Hot Food and Pastry Competition
- (0700 – 1600) / Public Viewing
- (1600 – 1700) / Break down table exhibits

COMPETITION SCHEDULE



-16 Mar 01

- (0900 – 1015) Award Ceremony Rehearsal
- (1030 – 1200) Awards Ceremony/End of the competition



NEW CRITERIA

- INSTALATION OF THE YEAR
- CHEF OF THE YEAR - ACF
- JR CHEF OF THE YEAR - ACF STUDENT
- FIELD / REGIONAL TASTE - ACF 5 MEMBER TEAM
- STUDENT COLD FOOD
- NUTRITION CHALLENGE - ACF 2 MEMBER TEAM
- KNOWLEDGE BOWL
- DISTINGUISHED MILITARY CHEF



Installation of the Year

- 60% of the Score comes from these Categories where the food is evaluated on quality, presentation, safety, and taste:
 - Army Chef of the Year - *ACF*
 - Army Junior Chef of the Year - *ACF*
 - Field Cooking Competition - *ACF*
 - Nutritional Hot Food Challenge - *ACF*
 - Contemporary Cooking - *ACF*
 - Contemporary Pastry - *ACF*



Installation of the Year

- 40% of the Score comes from these Categories where the food is evaluated on presentation, composition, correct preparation, serviceability, artistic achievement, originality, degree of difficulty, work involved - *this food is not tasted*:
 - A - Garde Manger, Cold food platters, hors d'oeuvres - *ACF*
 - B - Hot Food Shown Cold, 3-course, 7-course - *ACF*
 - C - Pastry, Petit Fours, Dessert Platters, Dessert Plates - *ACF*
 - D - Centerpieces - *ACF*
 - E - Student level displays (less than four years experience in the field) - *ACF*



COMPETITION CATEGORIES

COLD FOOD

- A - Cooking (Static) Sections 1 - 3 - *ACF*
- B - Cooking (Static) Sections 4 - 6 - *ACF*
- C - Patisserie/Confectionery (Static) Sections 7 - 9 - *ACF*
- D - Culinary Showpiece (Static) Sections 1 - 2 - *ACF*
- E - Student Competition - *ACF*



COMPETITION CATEGORIES

LIVE EVENTS

- Army Chef of the Year - *ACF*
- Junior Chef of the Year - *ACF*
- Field Cooking Competition (live) - *ACF*
- Nutritional Hot Food Challenge - *ACF*
- Ice Carving - *ACF*
- Contemporary Cooking and Pastry - *ACF*
- “Distinguished Military Chef” **OUR “IRON CHEF”**
 - (*must enter ACF category A, B, or C, two contemporary categories, and Ice carving to be eligible.*)



Gold Medals

Gold Medal Standard

Well-planned, simple, cost-effective, and correctly portioned menus, presented beautifully, seasoned to perfection with the correct textural features, cooked to the correct degree, and served at the correct temperature, (piping hot or cold), will 99% of the time come out on top. But only if the kitchen team skills, utilization of resources, timing, organization, smartness, showmanship, and cleanliness are beyond reproach.



3 Step Process

.Step #1

Practice to achieve current standard
USACAT practices to achieve the highest quality standards in every aspect of food service, from menu planning to meal service. Certified Master Chefs act as team advisors during practice sessions. While the advisors are not actual USACAT members, their competition experience and critical assessment push the team to a new standard.



3 Step Process (Continued)

.Step #2

.Learn from advisors' feedback

Throughout the practice sessions, advisors provide an objective opinion and stimulate team interaction. Together, advisors and team members identify ideas to perfect each dish. Once perfected, the dish is recorded, using digital photography.

Step #3

**Rehearse to new team-established standards
With new attitudes towards team-expected standards, the team rehearses to perfect their plan.**



KEY POINTS

- ✓ KEEP MENU FAIRLY SIMPLE
- ✓ PREPARE FOOD YOU ARE FAMILIAR WITH
- ✓ FOCUS ON MASTERING THE BASICS
- ✓ STAY ORGANIZED
- ✓ HOT PLATES HOT, COLD PLATES COLD
- ✓ WORK WITH A SENSE OF URGENCY
- ✓ REHEARSE, GET FEEDBACK, REHEARSE AGAIN



MENU

- FOUR COURSE MENU - HOT, COLD, HOT, COLD
- FLAVORS AND COMBINATIONS THAT ARE FAMILIAR
- AVOID BEING TOO SPECIFIC IN DESCRIPTIONS
- BELLS AND WHISTLES ARE FUN FOR EVERYONE
- NUTRITION (30% FAT, 50% CARBOHYDRATE, 20% PROTEIN)
- INCORPORATE DIFFERENT TEXTURES
- ADVANCED TECHNIQUES



COLD FOOD

- THEME - HOLIDAY, SEASON, REGIONAL
- MENU - GOOD HARMONY BETWEEN DISHES
 - COMPATIBLE INGREDIENTS AND FLAVORS
 - VARIETY OF SKILLS
- EXECUTION
 - CLEAN SLICING, KNIFE SKILLS, GLAZING
 - CORRECT DONENESS, CONSISTENCY



GLAZING COLD FOOD

- GRAYS LAKE GELATIN 40 MESH 300 BLOOM
- 12 - 16 OZ OF GELATIN TO 1 GAL DISTILLED H2O
- UTILIZE CHAFFING DISHES AND PLASTIC TRAYS
- 82-88 DEGREES FOR GELATIN THAT IS READY
- 3 COATS ON MOST ITEMS, SOME REQUIRE HERBS
- DIPPING METHOD IS MOST MODERN
- STYROFOAM BLOCKS WRAPPED IN PLASTIC
- COOL ATMOSPHERE, PROPER TEMPERATURES
- TIMING AND TEAMWORK



FOOD PRESENTATION

- TAKE YOUR TIME
- FOLLOW YOUR PLAN
- GOOD FLOW, CONTRASTING COLORS
- STRONG LINE VS WEAK LINE
- COLOR CONTRAST
- SAUCING PLATES
- SLICED MEATS - TECHNIQUE, COUNT, ORDER
- ADDING THE “WOW” FACTOR - ORIGINALITY
- BOTTOM LINE - WHERE IT ALL COMES TOGETHER



ICE CARVING

- DESIGN ORIGINALITY
- TEMPLATES, PAPER, PLASTIC, WOOD
- USE OF TOOLS
- SAFETY
- FINISHED LOOK
- PRACTICE THE PIECE FOR TIME AND EXECUTION



SPECIAL AWARDS

- Best overall exhibit in competition
- Best ACF exhibit category A,B, and C
- Best centerpiece exhibit
- Highest Team Average Score
- Best entry in contemporary cooking and pastry
- Nutritional Hot Food Challenge Team of the Year
- Special Judges Award - Most Artistic



SPECIAL AWARDS

- Chef of the Year
- JR. Chef of the Year
- Field Competition Regional Tastes - 1st, 2nd, 3rd
- Distinguished Military Chef
- Installation of the Year - 1st, 2nd, 3rd

Questions?

