

MEMORANDUM FOR Installation Food Adviser

SUBJECT: Administrative Instructions for the 29th Annual U.S. Army Culinary Arts Competition, Competition, 28 February thru 12 March 2004.

1. **ANNOUNCEMENT:** The 29th Annual US Army Culinary Competition is scheduled to take place at Fort Lee, Virginia, 28 February - 12 March 2004. This memorandum, and attachments, contains all the rules and forms necessary for installations to register their intent to participate.

2. **ADMINISTRATIVE INSTRUCTIONS:** The annual US Army Culinary Arts Competition is sanctioned by the American Culinary Federation (ACF). The competition follows the rules and procedures set forth in the ACF Culinary Competition Manual, July 2002.

a. The ACF culinary rules manual provides detailed explanation of competition categories and judging procedures. In some instances the Army culinary competition categories are unique to the military. In these cases, competition rules were reviewed and approved by the ACF culinary guidelines committee. It is highly recommended that Team Managers and competitors use the ACF culinary guidelines manual as their guide for competing.

b. The download version of the manual is sent with this packet for your convenience. You may also contact Tracy Smith at the ACF – Telephone number 1 800 624-9458 or the ACF web page at www.acfchefs.org and retrieve more information. An automated MS Word version of the manual accompanies this packet.

c. The administrative instructions are split into annexes for ease of reading. Team managers should examine the documents to select competition categories.

d. Each annex contains its' respective forms which must be submitted to the Competition Project Officer no later than **30 January 2004**. Submit your ration request for all events to **Stephen Posser at posser@lee.army.mil no later than 30 January 2004.** Open Computerized Rations List

- Installation entry form and team roster -- Appendix 1 to Annex A.
- Equipment list -- Appendix 2 to Annex A.
- Consolidated entry form -- Appendix 1 to Annex B.
- Individual entry form -- Appendix 2 to Annex B.
- Consolidated team subsistence report -- Appendix 1 to Annex C.

ATSM-CES-TC

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3. **AWARDS CEREMONY:** The competition awards will be presented in Lewi Auditorium of Mifflin Hall, Bldg. 5000 at 1030 hours on 12 Mar 03. Uniform will be Army Class A or respective service dress uniform.

4. **COMPETITORS' SOCIAL:** The competitors' social is scheduled for Wednesday, 10 March 2004. The ticket price is to be determined. The location of the social will be given at the Team Managers brief on 28 February 2004.

5. **PROJECT OFFICER** Any questions pertaining to these instructions/rules should be addressed to:

US Army Quartermaster Center and School
Bldg. 4200
B Avenue & 16th Street
ATTN: ATSM-CES-CS (Project Officer, 29th US Army Culinary Competition)
Fort Lee, VA 23801-1601

Telephone:Civilian -- (804) 734-3274/4463

DSN -- 687- 3274/4463

FAX -- (804) 734-3287

Email david.j.longstaff@lee.army.mil
Possers@lee.army.mil

6. These rules will also be available on the ACES Web Site at <http://www.quartermaster.army.mil/aces> .

DAVID J. LONGSTAFF
CW3, USA
Chief, Craft Skills Training Branch

ANNEXES:

- A -- Installation Team Entry and Arrival Procedures
- B -- Individual and Consolidated Entries
- C -- Consolidated Subsistence Request
- D -- Competition Rules
- E -- Competition Schedule
- F -- Score Sheets

INSTALLATION TEAM ENTRY AND ARRIVAL PROCEDURES

1. Installation Entry Form:

a. The installation entry form, at Appendix 1, must be completed and forwarded by email to Fort Lee by 30 January 2004. The names of all team members must be listed on the entry form to receive participation credit for the competition.

b. Members may be substituted if they are unable to attend. Teams are made up of twelve (12) personnel including the Team Manager, the Team Captain, seven members, and three apprentices. The "Team Manager" is overall responsible for the team.

c. Due to limited facilities and available time teams are limited to six individual entries in categories K and P (including the K & P for team entries). Teams may be doubled up in the kitchens if necessary, due to limited facilities. The competition is open to individuals and/or teams from all services that are active duty, National Guard, Army Reserve and DOD civilians.

d. Active Army teams are by Installation, National Guard is by state and Army Reserve is by region.

2. Arrival Procedures:

a. Competitors should arrange to arrive at Fort Lee, VA, no later than 27 February 2004.

b. Dress throughout the competitors' stay at Fort Lee will be food service whites and BDUs for the field phase of the competition. Team members may wear the **white chef's jacket, white chef's toque, neckerchief, black or hounds tooth pattern pants and safety shoes** or low quarter shoes if provided as the team uniform. Civilian Team Managers/Advisors may wear the full-length lab coat with nametag. All non-competing personnel will wear the appropriate military uniform IAW AR 670-1, Wear and Appearance of Army Uniforms and Insignia, during duty hours.

NOTE: Ball caps are not authorized during the competition. Teams should wear the white chef's toque/hat. Regardless of which uniform is worn, remember, you must always present a disciplined, military appearance. USACAT Members and apprentices need to bring their USACAT uniforms for official team functions, photographs, and trend update seminars.

3. Kitchen Work Areas:

a. Competitors should allow no less than 5 working days (including weekends) at Fort Lee prior to the competition for the production and touchup of their cold food entries. Competition staff will be assigning kitchen areas in building 4200 on 28 February 2004. Labs are assigned according to when your packet arrives at Fort Lee. You may request a particular lab after your packet has been received.

b. The assigned work areas must be hand-receipted by the Team Manager or senior individual. Prior to releasing hand receipts at the end of the show, all kitchens must be properly cleaned, cleared, and returned to the competition staff before departure from this command. Cleaning supplies (detergent, brooms, mops, etc.) will be provided.

(Annex A to Administrative Instructions for the 29th Annual U.S. Army Culinary Arts Competition, Competition, 28 February – 12 March 2004.)

c. A limited amount of food preparation equipment will be available in the assigned work areas. Specialized equipment needed for preparation and display of culinary entries must be provided by the installation. Only those items listed will be provided. (See equipment list of Appendix 2).

d. Each year available space for the teams decreases because of the constant increase in the number of competitors. To help reduce the required space, Team Managers are encouraged to have centerpieces completed prior to arrival at Ft Lee.

4. **Travel and Hotel Accommodations:** Team Managers and/or individual competitors will make their own travel and hotel arrangements. A list of hotels/motels is included in this packet. Teams should not plan to depart earlier than 12 March 2003, after 1300.

5. **Official Phone Calls:** Team Managers need to ensure that TDY orders authorize reimbursement of official phone calls. Telephone PIN codes will not be available for making long distance calls from Fort Lee military phones.

6. **Rules and Procedures:** All personnel are reminded that the Rules and Procedures issued for the 29th Annual Army Culinary Competition will be **STRICTLY ADHERED TO**. All problems arising from the show should be directed to the respective NCOIC/POC. In reference to the judging of all categories, remember, **“The Judge’s Decision is FINAL.”** Team Managers should see CW3 Longstaff if there is a question about your team entries immediately after the judging is finished.

7. **OFF LIMITS:** The following areas are **“Off Limits”** to **ALL TEAMS** unless specifically told otherwise:

a. AIT Students. **ALL AIT STUDENTS** are **“Off Limits”**. No team members are authorized to socialize or have another involvement with AIT students.

b. Fort Lee Field House. The Fort Lee Field House is **“Off Limits”** from 0630 to 1500 on Tuesday, 9 March 2004.

c. Junior Chef and Chef of the Year Labs. The JCOY and COY Labs and outside corridors will be **“Off Limits”** for the duration of each competition to all personnel including Team Managers. Only competitors, show staff, and judges are allowed access.

8. **Telephones:** Each Team has been allocated a Lab complete with telephones. Teams should inform their units of the respective contact numbers for all communication. Please **DO NOT** use Culinary Skills Training Division (CSTD) as a contact number, as messages received do not always get passed on to those concerned. The CSTD number should be left with your unit as an emergency contact number.

9. **Parking.** Vehicles are not authorized to be parked at the rear of building 4200. This is a **“NO PARKING ZONE,”** so please use the parking lots to the front of building 4200, excluding the reserved spaces. Do not park your vehicle on the grass for any reason.

(Annex A to Administrative Instructions for the 29th Annual U.S. Army Culinary Arts Competition, Competition, 28 February - 12 March 2004.)

10. **Competitors Social:** All personnel are encouraged to attend the social on Wednesday, 10 March 2004 from 1700-2200 hours. The cost is TBD and includes an all-you-can-eat buffet. Team Managers are to confirm total team members attending and purchase tickets by 1200 on Friday, 5 March 2004.
11. **Photographs.** Photographers will attend the Team Manager's meeting to coordinate with Team Managers to photograph their team if desired. The photographs for Installation of the Year, Field, COY and JCOY winners will take place immediately after the Awards Ceremony at Mifflin Hall Auditorium on 12 March 2004 starting at approximately 1200 hrs. Team Managers should bring the appropriate photo equipment for all other requirements.
12. **Ration Issues.** Only Team Managers should approach the Rations NCO, concerning the issue of rations.
13. **Static Exhibits.** Static exhibits entered for the show WILL NOT be returned to individuals or teams on completion of the event. Privately owned trays, plates, etc can be collected after public viewing on 11 March 2004 at 1700.
14. **Awards Ceremony.** ALL team members are required to attend the awards ceremony 12 March 2004, at 1030, in Mifflin Hall Auditorium. Dress for the awardees will be Class A (service dress) uniform. The schedule for the ceremony will be as follows:
- | | |
|------|------------------------------------|
| 0830 | All competitors to be seated. |
| 0845 | Practice Ceremony |
| | * All Awardees to attend. |
| | * Team Managers to check uniforms. |
| 1030 | Awards Ceremony |
15. **United States Army Culinary Arts Team (USACAT) Selection Criteria. Team Managers must note on the installation entry form if a team member is trying out for USACAT.**
- Members of USACAT are assessed annually.** Candidates must possess a positive attitude toward the cooking profession and compete in tryouts to make the team. Live cooking competition scores weigh 100% of the grade for the tryout*. All tryouts/competitions are judged by ACF approved judges.
 - Pastry – USACAT pastry candidates must enter the contemporary category F5.
 - Cooking – USACAT cooking candidates must enter category F6.
 - ALL – All candidates must take the written culinary exam on 29 Feb 04 in conjunction with the Culinary Knowledge Bowl exam.
 - Candidates with the top four scores in Cooking and the top two scores in Pastry will be selected for the USACAT. Personnel wishing to try out for USACAT must request an application packet and comply with the required guidelines as stated in the application packet.

* Although live cooking provides 100% of the tryout grade, USACAT candidates will additionally be assessed on all aspects of their culinary performance throughout the competition (i.e. appearance, attitude, static display, culinary knowledge and teamwork). The USACAT travels and interacts internationally, it is essential that members personify a "military and food service professional" at all times.

(Annex A to Administrative Instructions for the 29th Annual U.S. Army Culinary Arts Competition, Competition, 28 February - 12 March 2004.)

16. DESIGNATIONS OF USACAT MEMBERS:

a. The USACAT is comprised of the following:

- (1) One (1) Manager
- (2) One (1) Assistant Manager or Military Advisor
- (3) One to three (1-3) Advisors/Coaches
- (4) One (1) Team Captain – Active Competitor
- (5) One (1) Pastry Chef – Active Competitor
- (6) Four (4) Chefs – Active Competitors
- (7) Six (6) Alternates
- (8) Unlimited Inactive Members

b. The USACAT participates in a variety of culinary competitions throughout the year. Some active members may not be available for certain events because of the daily mission or for other unforeseen circumstances. In the event that an active member is unavailable a member from the alternate status may be placed on active status. The active member would then go to inactive status. Active members that due to deployments or unit mission are unable to complete the tryout will be placed on “in-active” status and may be placed in the appropriate team position based on USACAT requirements. This gives the manager the flexibility with the team to make the USACAT mission possible. The traveling / competing USACAT includes a total of 15 personnel; however, all 15 personnel may not travel on every USACAT event. Active members placed on inactive status may be placed back on active status within the same USACAT year. A new USACAT year begins at the end of each Annual Army Culinary Competition awards ceremony.

a. **Active Competitor** – These individuals are the most experienced competitors. They have undergone and passed tryouts to make the team as active competing members. They have received the highest scores in tryouts, and are, therefore, placed in the six team-slots for international competition.

b. **Apprentice Member** – These members of the team have proven themselves in live cooking evaluations and work they have done on centerpieces. **Competitors wishing to tryout as a USACAT apprentice must apprentice a USACAT (or alternate competitor if a USACAT candidate is unavailable) candidate during a live cooking event and take the culinary knowledge bowl exam on 29 Feb.** This will provide the USACAT management with an assessment of the candidate’s ability to apprentice during competitions. Team Managers should identify personnel that wish to be team apprentices so that they can be fairly assessed during the competition.

c. **USACAT Members, Non Competitive** – These team members encompass the team manager (This person is always the current Chief, Craft Skills Branch), team coaches and team advisors. The selections of these positions are based on experience, availability and team history.

d. Personnel wishing to hold a spot on USACAT must request an application and agree to the following:

- **Agree to complete the ACF judged cookery or pastry tryout.**
- **Must be a member of the United States Army.**
- **Sign a letter of commitment to the team and the team's training schedule.**
- **Have a letter of recommendation and support from your command.**
- **Send a resume documenting your experience, education, awards, related activities etc.**

NOTE: ACF Certification – All competitors are encouraged to process their chef certification packets through the ACF. Civilian certification is a quantifiable measurement of skill level, experience, and competence in our profession. Our ACF competition categories enable the competitors to gain valuable certification points. For information on certification call the ACF at 1-800-624-9458.

17. To the Competitors: Our annual competition continues to receive a great response from food service personnel around the world. The rules have been updated to coincide with the ACF guidelines. Enjoy the show this year and participate in as many of the live and publicly presented categories as your schedule allows. Bring your experiences back to your dining facility with you and tell everyone about it. Sharing what you have learned and implementing your skills in daily duties will encourage learning and inspire fellow cooks and chefs, motivate the staff, and improve quality food and customer service standards. Show your commitment to the cooking profession by demonstrating how the Army Culinary Program is worthwhile and meaningful. Stay on the team, share your knowledge, inspire your peers, and keep it alive.

APPENDIXES:

1. Installation Entry Form and Team Roster
2. Equipment List
3. Available Hotel/Motel Listing

APPENDIX 2 TO ANNEX A

EQUIPMENT LIST

Team Managers will be receiving the equipment listed on this form. All equipment will be in the team labs and signed for by the Team Manager. **Any equipment not listed on this form will be furnished by the team members from their installation.**

ITEM	QTY	ITEM	QTY	ITEM	QTY
Bakery Pad	12	Serving Spoon	6	Rotary Sifter	6
Sharpening Stone	2	Slotted Spoon	6	Dish Pan 4 Gal. – Stnls.	1
Cutting Board	6	Food Turner	6	Mixing Bowl, .75 Qt	12
		Ladle, 2 oz	12	Mixing Bowl 1.5 Qt	12
Cook's Knife	6	Skillet, 8"	6	Vegetable Peeler	6
Boning Knife	6	Sauce Pan, 1.5 Qt	6	Serving Tongs	6
Paring Knife	6	Cover 1.5 Qt	6	Wire Whip	12
Pastry Brush	6	Sauce Pan, 2.75 Qt	6	Spatula, Rubber	12
Dinner Knife	12	Cover, 2.75 Qt	6	Spatula, Stainless Steel	12
Dessert Spoon	12	Dough Cutter	6	Deep Fat Fryer	6
Table Fork	12	Cooling Rack	6	Grater	2
Dinner Plate 9"	12	Sheet Pan, Small	12	Pot, 60 Qt.	1
Soup Bowl	12	Sheet Pan, Large	12	Scale, 10 lb	1
Measuring Spoon, set	12	Rolling Pin. Large	6	Mixer, 5 Qt Hobart	4
Measuring Cup, set	12	DFAC Trays	20	Fork 15"	6
Mixing Bowl, 3 Qt.	12	Trash Can, Plastic	1	Chaffing Dish Complete	1

I verify that I have received the equipment listed above. I understand that all equipment must be clean and in good repair, prior to clearing the lab.

 Printed Name Rank Installation Signature

- The Holiday Inn Express–Petersburg** Manager – Ms. D. Jones
 12002 S. Crater Rd. Distance to Fort Lee – 8 miles
 Petersburg, VA 23805 No Pets
 (804)732-2002 FAX (804)732-2315
SGL \$50.00 DBL \$50.00 EXTRA PERSON NC

- Howard Johnson’s – Chester** Manager – Mr. T. Armitage
 Rt. 10 Distance to Fort Lee – 11 miles
 Chester, VA 23801 Pets OK
 (804)748-6321 FAX (804)796-9706
SGL \$55.00 DBL \$55.00 EXTRA PERSON NC

- Howard Johnson’s - Petersburg** Manager – Mr. H. Manchanda
 530 E. Washington St. Distance to Fort Lee – 2 miles
 Petersburg, VA 23803 No Pets
 (804)732-5950 FAX (804)862-9292
SGL \$33.95 DBL \$39.95 EXTRA PERSON NC

- The Innkeeper** Manager – Ms. L. Phillips
 3952 Courthouse Rd. Distance to Fort Lee – 2 miles
 Hopewell, VA 23860 No Pets
 (804)458-2600 FAX (804)458-1915
SGL \$77.00 DBL \$77.00 EXTRA PERSON NC

- The Knights Inn** Manager – Ms. Byers
 900 Winfield Rd. Distance to Fort Lee – 2 miles
 Petersburg, VA 23803 No Pets
 (804)861-8400 FAX (804)732-6875
SGL \$39.01 DBL NC \$39.01 EXTRA PERSON NC

- The Quality Inn – Steven Kent** Manager – Mr. E. Skinner
 P.O. Box 1536 Distance to Fort Lee – 8 miles
 Petersburg, VA 23805 Pets OK - \$5 non-refundable fee
 (804)733-0600 FAX (804)862-4549
SGL \$55.59 DBL NC \$55.59 EXTRA PERSON NC

- Radisson – Newly renovated, full-service hotel** Director of Sales and Marketing – Mr. John Whyte Whytehotel@aol.com
 I-95 & E. Washington St. Distance to Fort Lee – 2 miles
 Petersburg, VA 23803 Banquet Kitchen available for teams to prep
 (804)733-0000 FAX (804)861-3807
SGL \$77.00 DBL \$77.00 EXTRA PERSON

- Royal Inn Motel** Manager – Mrs. S. G. Chun
 23 S. Little Church St. Distance to Fort Lee – 2 miles
 Petersburg, VA 23803 No Pets
 (804)733-0055 FAX (804)733-2531
SGL \$36.50 DBL \$36.50 EXTRA PERSON \$5 each

- Super 8** Manager – Mr. K. Patel
 555 Wythe St. Distance to Fort Lee – 2 miles
 Petersburg, VA 23803 No Pets
 (804)861-0793 FAX (804)861-0793
SGL \$42.88 DBL \$44.80 EXTRA PERSON NC

- Chester Inn – Colonial Heights** Manager – Mr. Patel
 P.O. Box 126 Distance to Fort Lee – 7 miles
 Colonial Heights, VA 23834 Pets OK - \$5 per day non-refundable fee
 (804)526-4611 FAX (804)526-4611
SGL \$38.25 DBL \$40.50 EXTRA PERSON NC

- Fort Lee Lodging** Manager – Mrs. Emory
 (804) 733-4100 FAX_(804) 765-3839
SGL \$32.00 DBL \$45.00

Check the web address below for more hotel listings and the most current information.

<http://auto.search.msn.com/results.asp?cfg=SMCINITIAL&RS=CHECKED&v=1&srch=5&FORM=AS5&q=Ft+Lee%2C+VA+Hotels>

INDIVIDUAL/CONSOLIDATED ENTRIES

1. COMPETITION CATEGORIES: A projected entry must be submitted on the form at Appendix 1 for all competitors on the team in the following classes by 30 January 2004.

a. Cold-food: static event categories 1-5.

- | | | | |
|-----|------------|---|--|
| (1) | Category A | - | Cooking, sections 1 - 5 |
| (2) | Category B | - | Cooking, sections 1 - 4 |
| (3) | Category C | - | Patisserie/Confectionery, sections 1 - 5 |
| (4) | Category D | - | Showpieces, sections 1 - 5 |
| (5) | Category E | - | Team Buffet |

b. Hot food: the live event categories below require this information as well.

- | | | | |
|-----|-------------|---|--|
| (6) | Category F4 | - | ACF, Nutritional Hot Food Challenge, 2-member team |
| (7) | Category H | - | ACF, Ice Carving, sections 1 - 4 |
| (8) | Category K | - | ACF, Contemporary Cooking, sections 1 - 9 |
| (9) | Category P | - | ACF, Contemporary Patisserie, sections 1 - 5 |

c. Competitors must complete an individual entry form at Appendix 2, Annex B for each and every exhibit they produce. This form is used to procure the actual rations required by the individual for their entry. Competitors are asked not to order too much, otherwise their requirements may have to be reduced. If this form is not completed, the entry will not be accepted.

Appendixes:

- 1 - Consolidated entries form
- 2 - Individual entry form

Category Codes: If an individual is entering more than one exhibit in a category, list that category twice.

- A1 - Cold Platter of Meat, Veal, Lamb, or Pork
- A2 - Cold Platter of Fish and or Shellfish
- A3 - Cold Platter of Poultry
- A4 - Cold Platter of Game
- A5 - Cold Hors d' oeuvres Selection of **8 Varieties**
- B1 - Six different **cold** appetizer plates
- B2 - Six different **hot** appetizer plates presented cold
- B3 - One 5 course tasting menu
- B4 - Two restaurant style platters (for 2 and 4)
- B5 - Hot buffet for ten, displayed cold
- C1 - Decorated Celebration Cake
- C2 - One platter of petit fours, cookies, or chocolates
- C3 - Six individually plated hot or cold desserts
- C4 - Wedding Cake
- C5 - Novelty Cake
- D1 - Centerpiece in Tallow
- D2 - Centerpiece in Saltillage
- D3 - Centerpiece in Pastillage
- D4 - Centerpiece in Chocolate
- D5 - Centerpiece in Marzipan
- D6 - Centerpiece in Cooked Sugar
- E - Team Buffet (8 members 9 categories)
- F1 - Hot Food Professional / Army Chef of the Year
- F2 - Hot Food Student / Army Jr. Chef of the Year
- F3 - UGR - A, Field Competition - 4-member team including team captain
- F4 - Nutritional Hot Food Challenge - 4-member team
- F5 - Pastry Mystery Basket / (**USACAT tryout**) - 3 varieties plated service for 10
- F6 - Hot Food Professional / (**USACAT tryout**) - 4 course plated service for 10
- G1 - International Cuisine (**National Military Chef**)
- G2 - International Cuisine (**National Military Pastry Chef**)
- H1 - Single block freestyle - one member
- H2 - Three block ice carving - 2-member team
- H3 - Five block ice carving - 3-member team
- J - Baron H. Galand Culinary Knowledge Bowl Exam - (**USACAT tryout**)
- M - Military Chef Championship - (must enter F6, G1, Knowledge Bowl Exam)
- N - Military Pastry Chef Championship - (must enter F5, G2, Knowledge Bowl Exam)

Contemporary Live Events

- K1 - Cornish Hen, Chicken, Duck
- K2 - Bone-in Pork Loin
- K3 - Bone-in Veal Loin or Rack
- K4 - Bone-in Lamb Loin or Rack
- K5 - Game Birds
- K6 - Bone-in Game
- K7 - Whole Rabbit
- K8 - Live Lobster
- K9 - Fish

- P1 - Hot/Warm Dessert
- P2 - Composed Cold Dessert
- P3 - Cake Decoration
- P4 - Marzipan Modeling
- P5 - Decorative Centerpiece

Click Here to
Open Entry Form
in MS Word

APPENDIX 2 TO ANNEX B

INDIVIDUAL ENTRY FORM

CATEGORIES: A; B; C; D; E; F4; K; P

NAME OF INSTALLATION: _____

NAME OF COMPETITOR: _____

CATEGORY: _____

DESCRIPTION OF ENTRY:

RATIONS REQUIRED	UNIT	REQUESTED
MEAT / POULTRY		
FISH / SEAFOOD	UNIT	REQUESTED
PRODUCE	UNIT	REQUESTED

CONSOLIDATED SUBSISTENCE SUPPORT REQUEST

1. Each competition team must submit a consolidated subsistence support request utilizing the automated kitchen requisition that is provided as a separate attachment. Follow the directions provided with the ration lists.
2. Team Managers must submit the completed consolidated ration request, for all entries no later than **30 January 2004**.
3. All rations requested by competitors will be procured from Prime Vendor or the Commissary (with the exception of those items listed in paragraph 4).
4. Special order items that will be procured by competition staff are:
 - Almond paste or marzipan
 - Chocolate (please specify white/dark or modeling)
 - Tallow
 - Fondant
 - Gum Tragacanth
 - Glucose
 - Puff Pastry
 - Glycerin
 - Isomalt
 - Gelatin, Grays Lake for glazing work
 - Curing Salt, TCM
5. Local purchases from this command will be limited to those items on the consolidated ration request. Exceptions will be those items that were inadvertently left off the ration list. Teams should make provisions from their commands if they require special items not offered in paragraph 4.
6. Disposition Instruction: IAW AR 30-20 and AR 30-22, all subsistence and static exhibits used during the competition are government property. The competition staff reserves the right to retain any exhibits placed on display during this competition, for use as a training aid, static display, or in a future exhibition.
7. It is a condition of the competition that no entry be removed from the Exhibit Hall before 1700, Thursday, 11 March 2004. Team Managers are advised to have team members available at 1700 for removal of exhibits. Fort Lee accepts no responsibility for loss or damage to exhibits. Exhibits not removed by 1800, Thursday, 11 March 2004 will be disposed of by the competition staff.

APPENDIX:

1 -- Automated Kitchen Requisition

29th ANNUAL US ARMY CULINARY COMPETITION RULES

1. This annex contains the rules for the 2004 competition. All Team Managers and competitors should be familiar with these rules. There are **significant changes** from last year's competition that supersede all other rules.

2. These rules are based on the guidelines established by the American Culinary Federation (ACF) with certain adjustments to facilitate a comprehensive Army competition. Using these rules and subsequent grading criteria ensures that all competitors are competing against the standard.

3. Competitors are reminded of the objectives of the US Army Culinary Competition as outlined in AR 30-22, chapter 8:

- a. Improve the overall quality of Army food service and training to the soldier.
- b. Provide recognition for excellence in culinary skills.
- c. Provide an incentive for competitive programs of major Army commands (MACOMS) in food service.
- d. Recognition is in the form of certificates, medallions, engraved plaques and trophies.

4. **Team Display Tables:** Competition staff will provide team tables measuring 12' x 12.5.' The maximum table space available for each team is 12' x 12.5,' configured as shown. All team tables will be configured in the described manner. Individual tables will be available upon request for personnel competing on an individual basis.

12' x 12.5'	

- a. Teams will provide all table covers and skirting to dress their perspective team tables. Risers for the tables are authorized, but must be provided by the installation and will not exceed 24” in height. 1.5 inch clamps are required for fastening skirts to the tables.
- b. Teams will dress, cover and drape tables at the post field house 0900-1600, Monday 8 March 2004. Teams may place large centerpieces integral to table design in position at this time. Teams may move remaining exhibits into position between 0001 and 0600 hours on 9 March 2004.
- c. Signs identifying installation teams or individuals are allowed on tables only after all judging is final. Awards are placed on the tables after judging is complete.

5. Installation of the Year Competition

a. The Installation of the Year (IOY) competition is one of the highlights of the Culinary Competition. This is the overall team event. **To compete, installations must enter each of the categories listed on the IOY entry form provided with this packet. It must be submitted at the managers’ meeting on 28 February 2004.** The winner will be the team with the highest aggregate points in their chosen entries. Results are announced at the awards ceremony on 12 March 2004, in the Lewi Auditorium, Mifflin Hall.

b. Focus should be on quality food preparation and teamwork to achieve the highest possible score on the required entries. Teams must enter each of the categories below to qualify for the Installation of the Year competition. Teams competing for Installation of the Year may enter a maximum of eight centerpiece exhibits in addition to the categories required for the cold food buffet table. Teams generally take on more work than they can handle. **Successful teams execute the minimum amount of work required to a very high standard.**

c. Seventy-five percent (75%) of the categories required for the Installation of the Year competition incorporate food taste and flavor evaluation. Each team must prepare one centerpiece for the table and one centerpiece for the dessert platter. Teams should remain within the Basic Daily Food Allowance for the month of October 2003 when planning menus. A menu cost analysis may be presented in a three ring binders or presentation folder with document protectors.

d. The cold food buffet table will qualify the team as a whole for the same ACF medal under the ACF Culinary Guidelines. All eight members of the installation team will receive the same medal based on their overall performance on the cold food table display. The competition administrative staff has determined that this format will encourage teams to work together toward the overall goal. Teams are encouraged to utilize individual team member strengths to benefit the team to the greatest capacity.
TEAM – Together Everyone Achieves More.

- (5) Section A5: One cold hors d'oeuvres selection, with a minimum of eight varieties, served with appropriate sauces and garnishes.
- Careful blending of color, texture, flavor, and shape should be taken into account, giving the customer the opportunity to partake of a little of each variety, stimulating the pallet.
 - The varieties should be bite-size, suitable for service with cocktails and finger buffets.

b. Category B – Cooking, Professional and Student

- (1) Section B1: Six different cold appetizer plates.
- (2) Section B2: Six different hot appetizer plates, presented cold.
- (3) Section B3: One 5 course tasting menu gastronomique for one person, prepared hot and presented cold, comprising of two appetizers, one consommé, one salad, and one entrée all with proper tasting portions and contemporary presentations.
- (4) Section B4: One restaurant platter for four persons prepared hot but displayed cold and one vegetarian platter for two prepared hot but displayed cold.
- (5) Section B5: Hot Buffet Menu service for ten (10) plus one (1) individual serving displayed on a plate. Must include protein/entrée, vegetable, starch, and sauce with appropriate garnish. Prepared hot but presented cold. Nutritional balance and modern styles of presentation should be implemented.
- Buffet to be presented in suitable hot buffet serving line pans or platters. Ceramic colored 2” line pans are allowed.
 - Entrée, starch, vegetable, and sauce to be presented separately. Single serving of buffet menu displayed on separate plate is required.
 - Hot Buffet must be practical for 300 servings in the garrison environment and cost of one portion of the menu must be no more than \$3.00.
 - All recipes, menu, and food cost analysis must be presented with buffet in a suitable presentation folder.
- (6) Section B6: One menu gastronomique for 1 person, comprising of 7 courses, including 1 dessert, prepared hot/cold and displayed cold as individual servings. An example of such a menu is as shown: Hors d'oeuvre/appetizers, soup, fish/pasta, poultry/grillade (vegetable dish / gratin / soufflé), main course, salad/cheese, and dessert

c. Category C - Patisserie/Confectionery, Professional and Student

- (1) Section C1: Decorated Celebration Cake – sugar paste, rolled fondant, or royal icing. Celebration cake may be any shape with a maximum display area of 15” x 15”; no dummy cakes are permitted.
- (2) Section C2: One buffet platter of fancy cookies, chocolates, or petit fours. (Platter must be made up of 8 varieties, 8 portions each) with one platter for tasting. Each piece should weigh about 1 1/2 ounces in weight and be easy for the customer to pick up, and consumed in one or two bites.
- (3) Section C3: Six different individual hot or cold desserts (must be prepared as an individual plated serving) all shown cold.
- (4) Section C4: Wedding Cake – a wedding cake must be at least three tiers with a maximum display area of 36” x 36”; no dummy cakes are permitted.
- (5) Section C5: Novelty Cake – an imaginative creation in shape and design; cake and decorations must be edible.

d. Category D – Showpieces

The exhibits in this category should demonstrate the difference between cookery and culinary art. The use of commercial molds is not permitted. NOTE: The use of wire, wood, cardboard, etc., as part of the structure of the exhibit is permitted, but must not be visible. The use of support shall be kept to a minimum.

- (1) Section D1: Tallow or carving, no external supports are allowed.
- (2) Section D2: Saltillage – no external supports are allowed.
- (3) Section D3: Pastillage – no external supports are allowed.
- (4) Section D4: Chocolate – no external supports are allowed.
- (5) Section D5: Marzipan – no external supports are allowed.
- (6) Section D6: Cooked Sugar – no external supports are allowed.

e. Category E Team Buffet - must include the following:

- **One show platter of meat, poultry, game or fish; (A1-4)**
- **Six different plated cold appetizers; (B1,B2)**
- **One three course meal – American - less than 700 Kcal**
- **One three course meal – International – less than 700 Kcal**
- **One three course meal – Vegetarian – less than 700 Kcal**
- **One hot buffet entrée for ten shown cold – less than 400 Kcal; (B5)**
- **Six different plated desserts (C3)**
- **One buffet platter of fancy cookies, chocolates, or petite fours (C2)**
- **One table theme buffet centerpiece (D1-5)**

(3 separate three-course luncheon meals are required for category E Cold Buffet Team event. One of the meals must be vegetarian; one must be regional North American; and one must be international cuisine. The meals for the category do not require a dessert, but dessert may be one of the courses prepared. They may contain a soup, salad, and entrée; appetizer, entrée, and dessert; appetizer, salad, entrée, etc. One hot food buffet shown cold with ten servings of entrée, vegetables, starch, and sauce is required for category E entry. The three-course meal and buffet for ten require a dietary analysis by a registered dietitian. Three course meals should not exceed 700 Kilo-calories per serving, and be low in fat and sodium. The buffet entrée should not exceed 400 Kilo-calories. The dietary analysis should be displayed as part of the table exhibit. This is similar to what dining facilities do on a regular basis.)

f. **Category F1- Hot Food Professional Competition/Senior Army Chef of the Year:** This category is designed to stimulate interest and test the Chef's skill in live cookery and will place considerable emphasis on both menu choice and its execution. The winner will be required to demonstrate a high standard of technical expertise so as to justify the prestigious title of "Senior Army Chef of the Year." This category is judged by ACF accredited judges; ACF medals are awarded at the awards ceremony on 12 March 2004.

(1) This competition is open to all Army competitors except for those who have won it before. Each team can nominate only one competitor to enter irrespective of rank. Each competitor may have an assistant in the grade of E-4 or below who may do sanitation, weigh ingredients for recipes, and basic vegetable prep.

- Upon entering the lab each competitor will draw a number for the market basket that they must plan and produce their menu from. Market baskets may be different, but all will be equally as challenging. Competitors will have 30 minutes to inventory equipment, write a menu, and become familiar with the facility. Each menu must contain four-courses and should consist of a composed salad or appetizer, soup, entrée with starch and vegetable, and a dessert. Restaurant grade ten-inch white dinner plates and restaurant grade dinner soup bowls will be provided for the competition. If special bowls or plates are required the competitor must provide them (safeguarding of these items is the sole responsibility of the competitor).
- A list of pantry, produce, and dairy ingredient items is provided for planning the menu. A list of equipment is also provided. Additional equipment needed must be provided by the competitor. Four hours total time is allowed for competitors to assess ingredients, plan menus, and produce the meal. All four portions of the meal must be presented and judged. Fifteen minutes is allotted for presentation and service of each course.
- Each competitor will be required to demonstrate 5 specific classic cuts of vegetables. Competitors may use their own personal knives. The five cuts will be chosen from those shown in the Professional Chef cook book. All of the selected cuts must be utilized and identified in the menu.

- Judging will be in accordance with the following guidelines:

Kitchen / Floor Evaluation

5 points – Sanitation / Food Handling
 5 points – Mise en place/Organization
 20 points – Cooking techniques, Proper Execution
 5 points – Proper Utilization of Ingredients
 5 points – Timing / Work Flow
40 points – Total possible points

Service/Tasting Evaluation

5 points – Serving Methods and Presentation
 5 points – Portion Size and Nutritional Balance
 10 points – Menu and Ingredient Compatibility
 5 points – Creativity and Practicality
 35 points – Flavor, Taste, Texture and Doneness
60 points – Total possible points

NOTE: A total of 40 points can be attained in this event. The score of 100 is divided by 2.5 to get a total possible score of 40 points.

- Mystery basket may consist of proteins, produce, dairy, and grocery items. Seasonings will be provided on a common spice rack located in the lab. Ingredients will be suitable for a 4-course menu. The basket of items will be given to the competitors at the start of the competition by a drawing. Competitors will have 30 minutes to access the ingredients, compose a menu, and present to judges. There may be more than one market basket to draw from.
- Concentrate on professional preparation, skillful execution, food safety, and good hygiene. The goal should be practical food, culinary faultlessness, easily digestible food, free of unnecessary detail and extras. Meats should be carved properly and cleanly. Roast beef, English style, should be just medium (pink). Points will be deducted for vegetables which are not cut or turned uniformly. Portion weight should correspond to the number of courses served and be nutritionally balanced. Additional equipment may be brought into the lab, such as pasta makers, food processors, personal knives, and mandolines.
- Presentation. Main meals should be in proportion to one another. The dishes should be reciprocally complimentary in both content and color. The arrangement of the plates should be practical, neat and pleasant; conducive to everyday serving and not cluttered. **This is a 4-course meal for 4 persons.** Points will be deducted if fewer portions are served.
- Taste. Flavors should be complementary among the 4 courses. Sufficient seasoning should enhance the typical flavor of the dish and not overpower it.

(2) Competition schedule: 5 March 2004, 0600 - 1130 and 1300-1830

- One half hour (0600-0630/1300-1330) will be allotted for the competitor to inventory equipment and rations, set up work area and become familiar with the facility.
- Four hours (0630-1030/1330-1730) are allowed for planning, preparing and cooking the meal.
- Sixty minutes (1030-1130/1730-1830) allotted for meal service. All four portions of each item will be served and judged.

AM	PM		
1030	1730	- 1st course:	Present first course (soup, salad, appetizer, or fish)
1045	1745	- 2nd course:	Present second course (soup, salad, appetizer, or fish)
1100	1800	- 3rd course:	Present main entrée
1115	1815	- 4 th course:	Present dessert

NOTE: 30 minutes after the start of the competition the menu will be presented to the judge. Specific instructions will be given at the Team briefing on the 28 February 2004.

g. **Category F2 – Hot Food Student/Junior Army Chef of the Year**, (IOY Requirement) - This competition is designed to stimulate interest and test the student level junior chef’s skill in live cookery and basic understanding of cooking fundamentals. It is an entry-level competition, and therefore, considerable emphasis will be placed on basic level skills correctly executed. The competition mirrors the Senior Army Chef of the Year except that a **three-course meal** is prepared rather than a four-course. The best student/apprentice level chef in the Army on the day of the hot food competition will be recognized as the Army Junior Chef of the Year at the awards ceremony on 12 March 2004.

(1) All competitors will receive medals based on their level of performance in the competition in accordance with ACF guidelines. This competition is judged by ACF accredited judges.

- Each team may nominate only one Army competitor in the rank of E4 or below. Previous winners of this category may not enter. Each competitor may have one apprentice or assistant in the rank of E-4 or below to wash dishes and weigh ingredients for recipes. Assistant may peel potatoes and vegetables and do basic vegetable chopping. Competitors are evaluated on task delegation for their apprentice.
- Each competitor will be expected to cook and serve a three-course menu. The menu may consist of a choice of a composed salad, appetizer, soup, main entree with starch, vegetable, and sauce, and a dessert from a mystery basket. Dessert is an optional course. In the interest of fair play, mystery baskets will be drawn for at the beginning of the competition. All mystery baskets will be equally challenging. Mystery basket ingredients include the same staples listed for Senior Army Chef of the Year. Recommend that student chefs utilize the “Cooking Essentials” (cookbook available through the Culinary Institute of America at 1 800 285-8280) to compile recipes and learn the basic skills required to be successful. Mystery basket ingredients will be comprised of protein items familiar to the young competitors. They will include items such as whole chicken, whole fish, shrimp, etc. Competitors will be required to perform required tasks, such as concasse tomatoes, minced parsley, and various classic knife cuts of vegetables, all of which must be incorporated into the meal they prepare.

- Judging will be in accordance with the following guidelines:

Kitchen / Floor Evaluation

5 points – Sanitation / Food Handling
 5 points – Mise en place/Organization
 20 points – Cooking techniques, Proper Execution
 5 points – Proper Utilization of Ingredients
 5 points – Timing / Work Flow
40 points – Total possible points

Service/Tasting Evaluation

5 points – Serving Methods and Presentation
 5 points – Portion Size and Nutritional Balance
 10 points – Menu and Ingredient Compatibility
 5 points – Creativity and Practicality
 35 points – Flavor, Taste, Texture and Doneness
60 points – Total possible points

- Competition schedule: 4 March 2004, 0600 - 1130 and 1300-1830
- One half hour (0600-0630/1300-1330) will be allotted for the competitor to inventory equipment and rations, set up work area and become familiar with the facility.
- Four hours (0630-1030/1330/1730) allowed to prepare and cook the meal. Forty minutes (1030-1110) allotted for meal service. All four portions of each item will be served and judged.

AM PM

1030 1730 - 1st course: Present starter (soup, salad, appetizer, or fish)
 1050 1750 - 2nd course: Present main entree
 1110 1810 - 3rd course: Present dessert

- Each competitor will be required to demonstrate 5 specific classic cuts of vegetables. Competitors may use their own personal knives. The five cuts will be chosen from those shown in the Professional Chef cook book. All of the selected cuts must be identified and utilized in the menu.

Appendixes:

- 1-Station equipment list
- 2-Common Pantry
- 3 – Classical Knife Cut Dimensions

**STATION EQUIPMENT LIST
SENIOR ARMY CHEF OF THE YEAR & JR ARMY CHEF OF THE YEAR**

Each competitor station will be equipped with the following cooking equipment and serving utensils. **Any special equipment such as food processors, personal knives, pastry tubes, pastry bags, etc. must be provided by the competitors.**

ITEM	QTY	ITEM	QTY	ITEM	QTY
Bakery Pad	2 ea	Serving Spoon	1 ea	Rotary Sifter	1 ea
Sharpening Stone	1 ea	Slotted Spoon	1 ea	Cake Pan, 9"	2 ea
Cutting Board	1 ea	Food Turner	1 ea	Vegetable Peeler	1 ea
Biscuit Cutter	1 ea	Ladle, 2 oz	2 ea	Mixer, 5 Qt Hobart	1 ea
Cook's Knife	1 ea	Skillet, 8"	2 ea	Fork 15"	1 ea
Boning Knife	1 ea	Sauce Pan, 1.5 Qt	3 ea	Serving Tongs	2 ea
Paring Knife	1 ea	Cover 1.5 Qt	3 ea	Wire Whip	1 ea
Pastry Brush	1 ea	Sauce Pan, 2.75 Qt	3 ea	Spatula, Rubber	1 ea
Dinner Knife	1 ea	Cover, 2.75 Qt	3 ea	Spatula, Stainless Steel	1 ea
Dessert Spoon	1 ea	Dough Cutter	1 ea	Deep Fat Fryer	1 ea
Table Fork	1 ea	Cooling Rack	1 ea		
Soup Bowl	10 ea	Sheet Pan, Small	2 ea		
Measuring Spoon, set	1 ea	Cake Pan, 9"	2 ea		
Measuring Cup, set	1 ea	Rolling Pin. Large	1 ea		
Mixing Bowl, Small	3 ea	Rolling Pin, Small	1 ea		
Mixing Bowl, Large	3 ea	Baking Pan w/ Cover	1 ea		
Mixing Bowls, Medium	3 ea	Pie Tin, 9 "	2 ea		
Dinner Plate 9"	30 ea				

APPENDIX 2 TO ANNEX D

COMMON PANTRY FOR CATEGORIES F1, F2, F6, G1

SPICES

All Common Spices and Dry Herbs will be available.

WINES & Liqueurs

Red Wine	White Wine	Sherry, Dry	Brandy
Marsala	Grand Marnier	Rum	Madiera

PRODUCE

Lemons	Limes	Green Salad Mix	Apples, Granny Smith
Oranges, Medium	Strawberries	Garlic	Apples, Red Delicious
White Turnips	Carrots	Idaho Potatoes	Bermuda Onions
Mushrooms, Button	Rutabaga	Red Bliss Potatoes	Celery
Green Peppers	Tomatoes	Sweet Potatoes	Shallots
Scallions	Leeks	Spanish Onions	Portobello Mushrooms
Parsnips	Leaf Thyme	Basil	Cilantro
Parsley	Chives	Sage	Rosemary
Ginger Root	Dill	Oregano	Tarragon
Zucchini	Grapes	Melons	Eggplant

DAIRY

Milk	Plain Yogurt	Unsalted Butter	Asiago Cheese
Cream Cheese	Eggs	Heavy Cream	Buttermilk
Margarine	Sour Cream	Parmesan, block	Cheddar, Cheese

GROCERIES

Flour, All Purpose	High Gluten Flour	Bread Flour	
Whole Wheat Flour	Cornmeal Flour	Vinegar, Balsamic	Vinegar, White
Milk Chocolate	White Chocolate	Vinegar, Red	Shortening
Dark Chocolate	Rice, Arborio	Barley	Mustard, Dijon
Cornmeal	Rice, Long, Wild	Tomato Paste	Vinegar, Tarragon
Corn Starch	Olive Oil	Worcestershire	Hazelnuts
Sugar, Confectioners	Vegetable Oil	Almonds	Bread Crumbs
Black Beans	Pecans	Sugar, White	Bread, White
Lentils	Vanilla Beans	Soy Sauce	Teriyaki Sauce
Corn Syrup	Cocoa Powder	Gelatin	Tabasco Sauce
Brown Sugar	Almond Paste		

STOCKS

Veal, Chicken, and Seafood Concentrated Stocks
Concentrated Beef, Chicken, and Vegetable Base

APPENDIX 3 TO ANNEX D

CLASSICAL KNIFE CUT DESCRIPTIONS

CUTS	RECOMMENDED SIZE	REQUIREMENTS
Fine Julienne	1/16"X1/16"X2"	As needed
Julienne	1/8"X1/8"X2"	
Batonnet	1/4"X1/4"X2"	
Small Dice	1/4"X1/4"X1/4"	
Medium Dice	1/2"X1/2"X1/2"	
Large Dice	3/4"X3/4"X3/4"	
Fine Brunoise	1/16"X1/16"X1/16"	
Brunoise	1/8"X1/8"X1/8"	
Tourne	Seven 2-inch sides – 3/4 inch diameter flat ended	
Rondelle	Round or Bias – Round Slices	
Paysanne	1/2"X1/2"X1/8" Rounds – Triangles and Squares	
Fluted Mushroom	Grooved, or channeled mushroom that is shaped with a paring knife or channel knife	

h. CATEGORY F3 – Field Cooking Competition: This category has been designed to test the installation’s expertise in field cookery and teamwork. It examines how the team utilizes and operates its equipment; plans, prepares, and serves the UGR – A meal; incorporates nutrition initiatives and executes fundamental knife and cooking skills; and the final flavor, presentation, and temperature of the food. Senior foodservice personnel from Fort Lee, VA will judge this competition. 100% of the score in this competition is on safety, sanitation, food preparation, service and taste. Each team leader should emphasize safety, correct food preparation/techniques and proper service throughout the event.

(1) The team will consist of four members. The team leader can be SFC / E-7 or below. The remaining members must be SSG / E6 and below. Team leader is not permitted to do food preparation and must act as an alternate in the event that another member becomes seriously injured and is unable to complete his/her duties. Only one team per installation is permitted. Only the mobile kitchen trailer equipment may be used. Thirty minutes are allocated for the team to become familiar with the kitchen and set up equipment.

- Scenario: Your team is in the 7th day of operations and you have accumulated residual rations from breakfast, lunch, and dinner UGR-A meals. You are encouraged to incorporate residual rations into the field menu to provide the best possible meal to the soldiers. One-half (½) hour is allotted for menu planning. The team is required to prepare and serve a UGR – A menu of 50 portions within a 3 ½ hour time period. Teams will receive the Chicken Breast Menu. Meats will be tempered. Teams are allotted three hours in which to prepare the meal and set the serving line.
- One half hour is allotted for serving the fifty portions. The team leader may check plates as they are finished for final inspection before service. UGR compartment plates will be utilized for the field competition. Teams should prepare soup, coffee and beverages with the meal. All food will be evaluated, including beverages.
- Enhancements such as fruit and salad ingredients and supplements such as milk and bread are available. A small pantry of condiments and ingredients will also be available to enhance the meal. See the attached pantry list for ingredients that may be used to enhance the meal. All enhancements must be listed on a production schedule that is available for judges’ review during the competition. Residuals should be incorporated to enhance the meal. All items prepared will be judged for the final score. Additional items and enhancements that are prepared can count against the team if they are sub standard. One hour is allotted for clean-up and sanitation of the MKT.
- Judging will be in accordance with the following guidelines:

Kitchen / Floor Evaluation, Service, Tasting Evaluation
 7.5 points – Sanitation / food handling
 7.5 points – Adherence to food production worksheet, (production schedule)
 5 points – Proper utilization of ingredients and resources, cost consciousness, (energy conservation)
 10 points – Timing of service and follow up, progressive cooking and food replenishment
 10 points – Cooking techniques, skills, and fundamentals

5 points – Serving methods and presentation
 10 points – Teamwork, organization
 5 points - Utilization of equipment
 10 points - safety
 5 points – Menu adjustment, nutrition initiatives, meal enhancement
 25 points – Flavor, taste, texture, temperature, and doneness
100 points – Total possible points

A total of 40 points can be attained in this event by dividing the score of 100 is by 2.5 to get a total possible score of 40 points.

- The field competition is scheduled to be held on 1, 2, and 3 March 2004 at the Field Training Branch, Area 42, Building 11541, 40th Street. The uniform for this event is BDUs with headgear. Teams should bring wet weather gear in the event of inclement weather. Media and public may be invited to observe and dine.

Time Schedule AM

0730-0800	Teams inventory and organize kitchen
0800-0830	Teams receive UGR-A and residual rations and write menu
0830-1130	Teams prepare meal and set up serving line
1130-1200	Team serves meal to 50 soldiers in U formation
1200-1300	Team cleans kitchen and turns it over to Field Branch NCOIC

Time Schedule PM

1300-1330	Teams inventory and organize kitchen
1330-1400	Teams receive UGR-A and residual rations and write menu
1400-1700	Teams prepare meal and set up serving line
1700-1730	Team serves meal to 50 soldiers in U formation
1730-1830	Team cleans kitchen and turns it over to Field Branch NCOIC

**FIELD TEAM OF THE YEAR 2003
COMMON PANTRY**

PRODUCE

Salad Mix	Apples, Granny Smith	Oranges, Medium	Tomatoes
Carrots	Celery	Green Peppers	Cucumbers

DAIRY

UHT Milk	Unsalted Butter	Pasteurized Eggs	Parmesan Cheese
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GROCERIES

Bread

(Residual spices, condiments, canned food etc. from 7 days of UGR- A menus including B, L, and D)

i. **Category F4 – Nutritional Hot Food Challenge – Team Competition:** This is a two-hour hot food competition where two chefs must prepare and present ten servings of a two-course meal. A 30 minute window will be allowed for service.

(1) The two-member team must consist of at least one member in the rank of E-4 or below. The procedure of the cook-off is as in category F. However, in this category the chefs execute the meal plan as a team in a competitive working session. The two-course meal plan should follow a pattern that is a culinary work of art, but also helps the consumer obtain the recommended levels of nutrients to meet the nutritional requirements of a Heart Healthy diet.

- Menus, recipes, and a nutritional analysis by the installation dietitian must be submitted by 30 January 2004 to enter this competition (this allows the Ft. Lee dietitian time to evaluate packets). The only major equipment available for this competition is a household stove; a refrigerator-freezer; two worktables; electrical outlets; and one table-top mixer. All other equipment necessary for execution of the meal must be brought by the competitors.

NOTE: The following preliminaries are to be completed prior to the competition:

- Completed entry documents with typed recipes for the two-course meal plan (i.e., appetizer or salad & entrée or entrée & dessert) for a total of ten portions each.
- Nutrition analysis for each course approved by a dietitian; nutritional analysis to be confirmed and completed by the dietitian and to be presented in the form of a “memorandum” stating the meal plan was evaluated for overall nutritional adequacy and meets the nutritional guidelines required for the competition. Also, outline which software program was used for the analysis.

(2) Criteria for judges consideration:

- Incorporation of the key message for National Nutrition Month® 2004 – (www.eatright.org) “Healthy Eating – Healthy You” March is National Nutrition Month® and the principles of the 2000 Dietary Guidelines for Americans (www.usda.gov).
- **Aim for Fitness**
 - Aim for healthy weight
 - Be physically fit in every way
- **Build a Healthy Base**
 - Let the Food Guide Pyramid guide your food choices
 - Choose a variety of grains daily, especially whole grains
 - Choose a variety of fruits and vegetables daily
 - Keep food safe to eat
- **Choose Sensibly**
 - Choose a diet that is low in saturated fat and cholesterol and moderate in total fat
 - Choose beverages and foods to moderate your intake of sugars
 - Choose and prepare foods with less salt
 - If you drink alcoholic beverages, do so in moderation

- The overall meal plan should contain a maximum of 1000 calories with: approximately 50% calories from carbohydrates, $\leq 30\%$ of calories from fat ($< 10\%$ of calories from saturated fat), 20% calories from protein. Also, the plan should ideally contain no more than 100 mg cholesterol with a MAXIMUM of 150 mg and ideally no more than 1000 mg sodium with a maximum of 1500 mg.
 - Evaluation of the meal plan as a part of a Heart healthy diet on the basis of the nutritional adequacy performed by a dietitian.
 - Utilization of a variety of ingredients and culinary preparation techniques to yield optimal nutrition.
 - Assessment of culinary creativity and composition to enhance appearance
- (3) The team will be required to prepare the meal plan as submitted in the original entry. Of the ten portions, three are for judging, one for critique and photos, and 6 for plated service.
- (4) During the competition competitors will be judged on the following areas, but not limited to:
- Mise en place, organization, sanitation
 - Professional preparation and work habits
 - Professional serving and cooking methods
 - Taste, texture, and flavor combinations
 - The basic fundamentals of nutritional cooking and methods
 - Adherence to submitted menu plan
 - Coordination with team partner
 - Presentation, proper cooking, proper temperature, nutritional creativity and overall understanding of concept
- (5) Each kitchen is to be left neat and clean. The scores will be finalized after inspection of the kitchen area and prior to departure.
- (6) No advanced preparation or cooking is allowed. Vegetables may be cleaned and washed, but not cut or shaped in any way. Competitors are allowed to only bring in the whole and raw materials to execute the assignment. No finished sauces are allowed. However, competitors will be allowed to bring in basic stocks (beef, veal, chicken, vegetable or fish) as necessary.
- (7) Uniform is chef whites or cook whites with white hat, clean apron, and side towels for this live competition.

- (8) Team Manager must use the individual entry for the two members who will compete in this category. Ensure that all nutrition analysis' and recipes are submitted with entry by 30 January 2004.
- (9) Questions or assistance regarding this category should be addressed to Maj. Keelin, FMTD @ 804-734-3370 or to CW3 Longstaff, Chief Craft Skills Division, 804-734-3274.

j. Category F5 (Part 2 USACAT Tryout) Pastry Mystery Basket / National Pastry Championships, United States Military (Part 2): This competition is open to all competitors and takes place on 6 March 2004 in building 4200 from 0600-1830. Each competitor will have one work-station.

- (1) Each competitor will have three (3) hours to prepare ten (10) servings of three plated desserts (for a total of 30 plates). Of the ten plated desserts three are for judging; one is for photos/critiques/ and press; and the other six are for individual plated or platter service.
 - (2) **This competition serves as part 2 of the tryout for pastry positions on the United States Army Culinary Arts Team (USACAT) for 2004.** All personnel wishing to represent the United States Army on the USACAT as a pastry chef must compete in this event. Those who do not compete in the tryouts are not eligible to hold a main pastry slot on the six-member team. Those who score the highest in the competition will be selected and appointed as pastry chefs to the 2004 USACAT.
 - (3) Competitors will have a 30-minute window in which all ten portions of each of the three desserts course must be presented. Competitors must prepare and present ten servings of three different desserts; Equipment provided is the same as for Senior Chef of the Year. Additional equipment, including china, must be provided by the competitor.
- This competition is open to all service members every year and will recognize the most skilled military pastry chef in the competition in a given year. This competition is designed to seek out and recognize the best pastry chefs in the military, all are encouraged to enter. **Team managers and apprentices are eligible to enter this event.** The winner will be announced at the awards ceremony on 12 March 2004, in the Lewi Auditorium, Mifflin Hall. Past winners will also be recognized if they are present during the awards ceremony.
 - This competition is not part of the Installation of the Year competition. Competitors may enter both "Chef of the Year" and the "National Pastry Chef Championships." This competition is limited to six, (6) Competitors. Selection of competitors will be based on the best entry packets and most qualified candidates if more than six entry packets are received. **Candidates need to request an application with detailed instructions to try out for USACAT.**
 - Each competitor may have an assistant in the grade of E-4 or below who may do sanitation, weigh ingredients for recipes, and basic prep. Restaurant grade ten-inch white dinner plates and restaurant grade dinner soup bowls will be provided for the competition. If special bowls or plates are required the competitor must provide them.
 - Upon entering the kitchen each competitor will draw a number for the market basket that they must plan and produce their menu from. Market baskets may be different, but all will be equally

as challenging. Competitors will have 30 minutes to inventory equipment, write a menu, and become familiar with the facility.

- Competition dates may be adjusted by the competition staff based on participation and scheduling conflicts.

(4) Scoring for the event is as follows:

Kitchen / Floor Evaluation

5 points – Sanitation / Food Handling

5 points – Mise en place/Organization

20 points – Cooking techniques, Proper Execution

5 points – Proper Utilization of Ingredients

5 points – Timing / Work Flow

40 points – Total possible points

Service/Tasting Evaluation

5 points – Serving Methods and Presentation

5 points – Portion Size and Nutritional Balance

10 points – Menu and Ingredient Compatibility

5 points – Creativity and Practicality

35 points – Flavor, Taste, Texture and Doneness

60 points – Total possible points

COMMON PANTRY FOR PASTRY KITCHEN CATEGORIES F5, G1

DAIRY:

Milk
Heavy Cream
Unsalted Butter
Sour Cream
Yogurt
Ricotta Cheese
Cream Cheese
Tofu
Creme Fraiche
Eggs
Margarine

FRUITS, PRODUCE,

HERBS:

(Minimum of five seasonal fruits)
Oranges
Lemons
Limes
Grapefruits
Vanilla Bean
Fresh Mint

CHOCOLATE PRODUCTS:

Dark Chocolate - Bittersweet
Milk Chocolate
White Chocolate
Cocoa Powder

FLOURS, NUTS, SUGARS:

All-Purpose Flour
Cake Flour
Pastry Flour
Cornmeal
Bread Flour
High Gluten Flour
Almond Flour
Hazelnut Flour
Whole Wheat Flour
Rice Flour
Almonds (whole, sliced, slivered)
Hazelnuts
Pecans
Walnuts
Pine Nuts
Pistachios
Super Fine Sugar
Powdered Sugar
Brown Sugar
Granulated Sugar
Honey

MISCELLANEOUS

PASTRY STAPLES:

Apricot Jam
Raspberry Jam

Vegetable Oil
Regular Shortening
Hi-Ratio Shortening
Honey
Molasses
Corn Syrup
Glucose
Neutral Fruit Glaze
Instant Coffee
Vanilla Extract
Lemon Extract
Almond Extract
Know Gelatin
Sheet Gelatin
Baking Powder
Baking Soda
Almond Paste
Coconut
Long Grain Rice
Assorted Spices: (Cinnamon, Nutmeg, Ginger, Allspice, Cloves)
Dry Yeast
Seeds
Poppy Seeds
Salt
Quick Oats
Minute Tapioca

k. **Category F6 (Part 2 USACAT Tryout) Hot Food Professional, National Chef Championships, United States Military (Part 2):** This competition is open to all military chefs and takes place on 6 March 2004. Each competitor will have one work-station. This F6 category is a portion of the USACAT tryout and those trying out for USACAT will have priority for slots available in this competition.

- (1) Each competitor will have four hours to prepare 10 servings of a four-course mystery basket menu. Of the ten portions prepared, three are for judging, one is for display/photos/critique/press, and the other six are for individual plated service and / or platter service.
- Each competitor has thirty (30) minutes to serve ten portions of the four-course meal. Competitors who miss their 30-minute window will be docked points automatically. Serve four servings of the four course meal on individual plates; the remaining six servings to be presented on buffet platters. One buffet platter will be presented for each course. Soup may be prepared and presented in a china soup tureen. **The four-course menu should not include a dessert.**

- Each competitor will be required to demonstrate 5 specific classic cuts of vegetables. Competitors may use their own personal knives. The five cuts will be chosen from those shown in the Professional Chef cook book. All five of the selected cuts must be utilized and identified in the menu.
- Equipment provided is the same as for Senior Chef of the Year. Additional equipment, including specialty type china, must be provided by the competitor.
- This competition is open to all service members every year and will recognize the most skilled military chef in the competition in a given year. This competition is designed to seek out and recognize the best hot food professional chefs in the military, all are encouraged to enter. **Team managers and apprentices are eligible to enter this event.** The winner will be announced at the awards ceremony on 12 March 2004, in the Lewi Auditorium, Mifflin Hall. Past winners will also be recognized if they are present during the awards ceremony.
- Competitors may enter both “Chef of the Year” and the “National Chef Championships.” Competition is limited to sixteen, (16) Competitors. Selection of competitors is based on the best entry packets and most qualified candidates. **Candidates need to request an application with detailed instructions to try out for USACAT.**
- Each competitor may have an assistant in the grade of E-4 or below who may do sanitation, weigh ingredients for recipes, and basic vegetable prep. Restaurant grade ten-inch white dinner plates and restaurant grade dinner soup bowls will be provided for the competition. If special bowls or plates are required the competitor must provide them.
- Upon entering the kitchen each competitor will draw a number for the market basket that they must plan and produce their menu from. Market baskets may be different, but all will be equally as challenging. Competitors will have 30 minutes to inventory equipment, write a menu, and become familiar with the facility.
- A list of pantry, produce, and dairy ingredient items is provided for planning the menu. A list of equipment is also provided. Additional equipment needed must be provided by the competitor. Five and one half (5 ½) hours total time is allowed for competitors to set up the kitchen, assess ingredients, plan menus, produce the meal, serve the meal, and clean the kitchen. All ten portions of the meal must be presented and judged.

- Judging will be in accordance with the following guidelines:
 - **Kitchen / Floor Evaluation**
 - 5 points – Sanitation / Food Handling
 - 5 points – Mise en place/Organization
 - 20 points – Cooking techniques, Proper Execution
 - 5 points – Proper Utilization of Ingredients
 - 5 points – Timing / Work Flow
 - **40 points – Total possible points**
 - 5 points – Serving Methods and Presentation
 - 5 points – Portion Size and Nutritional Balance
 - 10 points – Menu and Ingredient Compatibility
 - 5 points – Creativity and Practicality
 - 35 points – Flavor, Taste, Texture and Doneness
 - **60 points – Total possible points**
- **Service/Tasting Evaluation**
 - Mystery basket may consist of proteins, produce, dairy, and grocery items. Seasonings will be provided on a common spice rack located in the kitchen area. Ingredients will be suitable for a 4-course menu. The basket of items will be given to the competitors at the start of the competition by a drawing. There may be more than one market basket to draw from.
 - Concentrate on professional preparation, skillful execution, food safety, and good hygiene. The goal should be practical food, culinary faultlessness, easily digestible food, free of unnecessary detail and extras. Meats should be carved properly and cleanly. Roast beef, English style, should be just medium (pink). Points will be deducted for vegetables which are not cut or turned uniformly. Portion weight should correspond to the number of courses served and be nutritionally balanced. Additional equipment may be brought into the kitchen, such as pasta makers, food processors, personal knives, molds, and mandolines.
 - Presentation. Main meals should be in proportion to one another. The dishes should be reciprocally complimentary in both content and color. The arrangement of the plates should be practical, neat and pleasant; conducive to everyday serving and not cluttered. **This is a 4-course meal for 10 persons.** Points will be deducted if fewer portions are served.
- +
 - Taste. Flavors should be complementary among the 4 courses. Sufficient seasoning should enhance the typical flavor of the dish and not overpower it.

(2) Competition schedule: 6 March 0600-1130 and 1300-1830

- One half hour (0600-0630/1300-1330) will be allotted for the competitor to inventory equipment and rations, set up work area and become familiar with the facility.
- Four hours (0630-1030/1330-1730) allowed to plan menu, prepare, and cook the meal.
- Thirty minutes (1030-1100/1730-1800) allotted for meal service. All ten portions of each item will be served and judged.

- Competition dates may be adjusted by the competition staff based on participation and scheduling conflicts.

AM PM

1030	1730 – Service window opens:	Present four courses in order.
1100	1800 – Service window closes:	Clean up the kitchen and move your equipment out.
1130	1830 – Clean up window closes:	Await an inspection of the kitchen by show staff.

NOTE: 30 minutes after the start of the competition the menu will be presented to the judge. Specific instructions and time schedule will be given at the Team briefing on the 28 February 2004.

COMMON PANTRY FOR CATEGORIES F1, F2, F6, G2

SPICES

All Common Spices and Dry Herbs will be available.

WINES & Liqueurs

Red Wine	White Wine	Sherry, Dry	Brandy
Marsala	Grand Marnier	Rum	Madiera

PRODUCE

Lemons	Limes	Green Salad Mix	Apples, Granny Smith
Oranges, Medium	Strawberries	Garlic	Apples, Red Delicious
White Turnips	Carrots	Idaho Potatoes	Bermuda Onions
Mushrooms, Button	Rutabaga	Red Bliss Potatoes	Celery
Green Peppers	Tomatoes	Sweet Potatoes	Shallots
Scallions	Leeks	Spanish Onions	Portobello Mushrooms
Parsnips	Leaf Thyme	Basil	Cilantro
Parsley	Chives	Sage	Rosemary
Ginger Root	Dill	Oregano	Tarragon
Zucchini	Grapes	Melons	Eggplant

DAIRY

Milk	Plain Yogurt	Unsalted Butter	Asiago Cheese
Cream Cheese	Eggs	Heavy Cream	Buttermilk
Margarine	Sour Cream	Parmesan, block	Cheddar, Cheese

GROCERIES

Flour, All Purpose	High Gluten Flour	Bread Flour	
Whole Wheat Flour	Cornmeal Flour	Vinegar, Balsamic	Vinegar, White
Milk Chocolate	White Chocolate	Vinegar, Red	Shortening
Dark Chocolate	Rice, Arborio	Barley	Mustard, Dijon
Cornmeal	Rice, Long, Wild	Tomato Paste	Vinegar, Tarragon
Corn Starch	Olive Oil	Worcestershire	Hazelnuts
Sugar, Confectioners	Vegetable Oil	Almonds	Bread Crumbs
Black Beans	Pecans	Sugar, White	Bread, White
Lentils	Vanilla Beans	Soy Sauce	Teriyaki Sauce
Corn Syrup	Cocoa Powder	Gelatin	Tabasco Sauce
Brown Sugar	Almond Paste		

STOCKS

Veal, Chicken, and Seafood Concentrated Stocks
Concentrated Beef, Chicken, and Vegetable Base

m. **Category G – International Cuisine:** This category serves as the final phase of the National Military Chef/Pastry Chef Championships and will test the competitor’s ability to prepare and serve a classical menu. A strong emphasis will be placed on classical terms and preparation techniques. This category is divided into 2 sections:

(1). **G1 - National Military Chef:** The competitor will have 2 ½ hours to prepare and serve a classical two-course menu for ten persons (without dessert). Each must serve four portions on plates as individual servings and the remaining six servings on the appropriate buffet platters. At the end of the 2 ½-hour cooking time, a ten-minute window is allotted for both courses to be served. One apprentice is allowed. Menu assignments will be given on 28 Feb at the team Captains meeting. Competitors should become familiar with international cuisine prior to the event.

(2). **G2 – National Military Pastry Chef:** The competitor will have 2 ½ hours to prepare 10 servings of a Hot/Warm Composed Dessert and 10 servings of a composed cold dessert. The competitor will have 15 minutes to serve each of the designated desserts. The competitor will serve four portions of each dessert on plates as individual servings and the remaining six servings on the appropriate buffet platters. One apprentice is allowed. Menu assignments will be given on 28 Feb at the team Captains meeting. Competitors should become familiar with international dessert cuisine prior to the event.

(3) **Format:** Classical menus based on region (i.e. German, Italian, French) will be drawn by team captains on 28 Feb 04. Competition schedule and further guidance will be provided at the team captains meeting on 28 Feb.

n. **Category H - Ice Carving:** An exciting category where artists and culinarians can mingle is category H, Ice Carving. There are five different sub-categories depending on the amount of carvers and ice to be carved.

(1) **Category H1** - Single block individual free style: one competitor, one block, 3-hour time limit.

(2) **Category H2** - Two-competitor-team, three blocks, three hours.

(3) **Category H3** - Three-competitor-team, five blocks, three hours.

General Guidelines:

- Exhibition carving officials will place safety as the single most important rule for competitors and spectators. First safety violation may be verbal according to the discretion of the judges; second warning – disqualification of the contestant.
- All competition ice is to be carved on the premises, within specified time limit, by the competitor entering the category only. Exception: In conjunction with a culinary show, the ice may be brought in to be judged under the category D/1, Buffet Artistic Showpiece.
- In exhibition carving, one helper may be used by each contestant. The helper must register with the competitor and sign all waivers. The helper can handle the ice and tools, but may not alter the ice in any manner. No helpers are allowed for the team competitions.

- Display tables for individual free style carvings will have a surface of 48” x 48” and adequate stability and braces to support the weight of the ice.
- A lead judge with a proven background in ice sculpture will supervise the jury. A minimum of three judges with experience in the area of carving will judge employing an open or blind judging system. The decision of the judges is final.
- The head judge is responsible for conducting the carvers’ meeting prior to the start. The project officer will participate in the meeting, and introduce judges, officials, and helpers to the contestants.

Platforms for Carving: The platforms are non-skid, exterior-grade plywood ½” x 4’ x 8’ laid flat across two wooden pallets. Team competition platforms will be large enough to accommodate the number of competitors per team. The surface that the platforms are placed upon will be non-skid and allow for drainage.

Power Supply: The power supply will be adequately grounded and will accommodate several 120 volt chain saws operating simultaneously. The connections for the power supply will be of a nature so that they do not stand in water. Engineering support will be available at the beginning of the contest to ensure a successful start.

Lighting: Lighting will be bright enough to ensure a safe environment for the contestants while providing good visibility for spectators.

Drainage: Competition staff will ensure that there is adequate drainage and personnel available to clean and clear the carving area of any debris ice.

Judges Panel: The judge’s panel will consist of a minimum of three judges, experienced ice sculptors, artists, and at least one ACF approved ice carving judge. Judges will be available for competitors’ critique after judging.

Judging: Displays are judged in four areas, each worth a possible 10 points:

- Artistic achievement and strength of design.
- Craftsmanship, work involved, detail and precision, strong lines, symmetrical, of even depth, and uniformity.
- Finished appearance, the piece has a finished look, free of cracks, chips, or excess slush.
- Originality and degree of difficulty, unique, of a new design or composition.

Safety Guidelines:

- Clothing – protective in nature.
- Steel toe boots and safety glasses.

- Electrical equipment grounded.
- Gloves – cold weather protection.
- No loose scarves, etc.
- Ear plugs.
- Proper lifting, moving of ice blocks and finished pieces weighing 300-400 lbs.
- Adequate drainage.

Authorized Ice Carving Tools: Ice tongs, hand saws, steam wand, alcohol/propane burners, draw knife, large compass, string, wood ruler, extra bars, large flat chisels with long handle, small flat chisels with long handle, large V-chisels with long handle, small V-chisels with long handle, round inside cut, round outside cut, level carpenters, dividers, 5-prong shaver, ice pick, spare chains – new

- Authorized for power tool competition – Chain saws, table with circular saw, dremmel, router

Show organizer's responsibilities:

- Provide liability waivers for all competitors and assistants.
- Secure necessary materials for set up of carving and display areas.
- Arrange for personnel to emcee the event, talk to the audience; provide official time clock visible to all contestants, proper signage for contestants and their establishment, scoreboard to post final scores of competitors.
- Provide staff and calculators to assist in calculating and averaging scores.

o. Category J: (Part 1 USACAT Tryouts/National Military Chef Championship) Baron H. Galand Culinary Knowledge Bowl – The Culinary Knowledge Bowl is designed to inspire food service professionals to continue in their studies of culinary theory of preparation, food safety, nutrition, and equipment.

(1) Since 1992, teams of students/apprentices, who are junior members of ACF chapters, have faced off in a battle of the brains. This competition is named in honor of past ACF National President Baron H. Galand who championed the junior members and encouraged them to get involved in their profession outside their kitchens.

- A one-hour preliminary culinary examination will take place on 29 March 2004 in Building 4200. Schedule will be posted at the Team Manager's meeting on 28 February 2004. All teams entering the Installation of the Year are required to submit names of a four-member team to participate in this event.

- The exam is multiple choice and will contain 50 questions on sanitation, nutrition, culinary preparation, equipment, terminology, classical cooking, meat identification, and cooking methods.
- Finalists from the exam will participate in the live version of the Culinary Knowledge Bowl on 10 March 2004 at the Field House. This event will take place in public and the winners will be awarded first, second, and third place recognition. Scores from the written exam will be averaged per team for the Installation of the Year score.
- **This exam is part 1 of the USACAT tryout. All competitors applying for USACAT consideration will take the examination the same day as the knowledge bowl teams. USACAT applicants that are already a part of the installation knowledge team will have their individual score used in their USACAT assessment.**
- **All participants entering the Military Chef Championship (Pastry/Cooking) category M/N will be required to take this exam**

Team Composition - Each team shall have:

- Four Members who represent the same Military Installation Team
- One team member designated as the Captain.
- One additional member, who will serve as an alternate in the case of a team member's illness or absence for any other reason.
- One Coach/Advisor who will act as the team's administrative liaison.
- Members of the team may be apprentices from the Installation Team

NOTE: The Coach/Advisor shall not participate in the competition, shall not be allowed in the "Green Room", and shall not communicate with the team members during the actual competition. The Coach/Advisor should be either an active or retired ACF member, or preferably a Culinary Educator.

Subject Matter: (Required Texts) All questions are taken from the following texts:

- Culinary - *On Cooking - A Text Book of Culinary Fundamentals* Second Edition, Labensky, Hause ISBN #0-13-862640-5, website is www.prenhall.com
- Management - *The Chef Manager* Michael Baskette, CEC, CCE, AAC, ISBN #0-13-754912-1, website is www.prenhall.com
- Nutrition - *Nutrition for Foodservice and Culinary Professionals* Fourth Edition, Drummond, Brefere, NRAED, ISBN #0-471-44240-2, website is www.wiley.com
- Sanitation - *ServSafe Essentials* - from the ICFS of NRA, product code with answer sheet #SSFESW, product code without answer sheet #SSFESS.

Competition: The competition uses a Jeopardy style, five-by-five Matrix Board. The question banks will be modified from those used previously in order to provide equal status to all teams. At the designated time, prior to the competition, all teams will meet for orientation and to draw their starting and rotation positions.

- Because the Baron H. Galand Knowledge Bowl is an educational event, if the correct answer is not given by either team, the moderator will read the correct answer for the entire audience.
- **Competition Format**
The number of questions used per round is listed under **Question Organization**. At the Pre-Competition Meeting, the Team Captain will draw for the team's designation letter used for pairing in the rounds.
- Teams will compete two at a time as designate in the **Order of Competition**. The first two teams will go to the competition area and the other teams will go to the "Green Room" until they are called to go to the competition area. The alternates should accompany the teams to the green room; in this way remaining eligible to fill in during the live competition as needed. If an alternate is asked to join the team, while the competition is in progress, they must remain on the team for the remainder of the game. The Coach/Advisors shall go to the audience, and remain with the audience during the entire game.
- Each competitor on a team will have a buzzer. Any member of the team may hit the buzzer, but **the team captain is the only one who may relay the answer to the judges**. If a team activates their buzzer before the question is completely read, the Master of Ceremonies will stop reading the question and ask for an answer. If the answer is incorrect, the opposing team will be read the entire question and be given ten seconds to decide if they want to attempt an answer.
- Upon activating the buzzer, the team has a total of twenty seconds to complete the answer.
- The questions are designed for short answers. Be clear with your answers. **You will not be asked to repeat your answer or allowed to change your answer once time has been called.**
- If the answer given is not clear to the Master of Ceremonies, he or she will ask the judges to make a final decision.
- **Judges:** Judges will consist of three qualified chefs/chef educators for the Annual Competition and be selected by the Ft Lee Administrative staff.
- **Officials:** There will be a Master of Ceremonies, who acts as moderator, a Timekeeper, a Scorekeeper, and two escorts who will guide the teams to and from the "Green Room". The escorts should be supplied by the host ACF Chapter, (Ft Lee International Chapter).
- **Prizes:** Each team competes for ACF Contemporary Junior Competition Medals: First Place - Gold, Second Place - Silver, Third and Fourth Place - Bronze. All finalist participants will receive a Certificate of Participation.

- The Coach/Advisor of each team will receive one education point per event towards initial certification or six continuing education hours towards certification renewal.
- **Dress:** During the competition all competitors must be dressed in professional chef's attire.
- **Question Organization :** In the tournament, each of the first two rounds will consist of five categories, with four questions in each round worth 10, 20, 30 or 40 points, respectively. A team which correctly answers the questions will be awarded the appropriate points. If a team answers incorrectly, they will have the appropriate points subtracted from their score. There will be a daily double in each round which will be worth double the amount of points in the square and only the team naming the question, has the opportunity to answer it.
- Each team will draw for position and depending upon the number of teams entered, play against two other teams. Each team will have the opportunity to answer 40 questions to determine who goes to the final round. At the conclusion of two rounds, the two teams with the highest, combined score from the two rounds will go into the final round. If there are any ties, single round tie breaking questions will be asked. (A tie breaking question has no point value). The final round will consist of five questions per each of five categories, and both teams will start with zero. Highest score is the winner.
- The National Championship is a straight round robin tournament - five questions will be asked in each of five categories for three rounds. Both verbal and visual identification questions may be used in the competition.

p. **Category K - Practical and Contemporary Hot Food Cooking** (student and professional required for IOY) NOTE: Individual competitors fabricate and prepare a finished product based on the following main course categories. Read the General Rules and Guidelines carefully

NOTE: Competitors are to prepare four portions on all K categories, with 60 minutes to fabricate and cook the menu and five additional minutes for plating.

- (1) **Category K1** Rock Cornish Game Hen, Chicken or Duck: Fabricate and cook a 1 pound Rock Cornish game hen or a 1 ½ to 2 pound chicken or a 5 to 6 pound duck, using the whole or part of the bird.
- (2) **Category K2** Bone-In Pork Loin: Fabricate and cook to specification. Other pork cuts may be included in the dish.
- (3) **Category K3** Bone-In Veal Loin or Rack: Fabricate either choice and cook to specification. Other veal cuts may be included in the dish. Chine bone only may be removed from the rack before the competition.
- (4) **Category K4** Bone-In Lamb Loin or Rack: Fabricate either choice and cook to specification. Other lamb cuts may be included in the dish. Chine bone only may be removed from the rack before the competition.

- (5) **Category K5 Game Birds:** Choices of game birds can be 1 to 1 ½ pound pheasant, quail(s), squab(s), partridge(s), or up to 2 pound guinea fowl. Game birds must be fabricated during the competition and cooked as the recipe states.
- (6) **Category K6 Bone-In Game: Venison and Antelope, Racks or Loin:** Fabricate either choice and cook to specification. Other game cuts may be included in the dish. Chine bone only may be removed from the rack before the competition.
- (7) **Category K7 Whole Rabbit:** Fabricate and cook to recipe specifications, using the leg and at least one other cut.
- (8) **Category K8 Live Lobster:** Using 1 to 2 pound lobsters, fabricate and cook to recipe specifications. Other crustaceans/mollusks may be incorporated with this, or other categories, also.
- (9) **Category K9 Fish:** Fabricate a 2 to 2 pound flat or round fish. Fish can be eviscerated and scaled, but the head must remain on when brought in. Prepare as recipe specifies.

General Rules and Guidelines (Applicable to all the above contemporary categories.):

- Competitors must provide recipes, all ingredients, and a complete diagram or a clear, close-up, color photograph of the signature dish. These should be received by the show chair a minimum of two weeks before the competition. Competitors are to provide copies of their recipes and photographs for the tasting judges.
- No advance preparation or cooking is allowed. Vegetables can be peeled and salads may be cleaned and washed but not cut or shaped in any form; beans may be pre-soaked. Exceptions are chopped herbs, shallots, garlic, and mirepoix. Competitors may also bring proteins pre-marinated, but will be required to demonstrate fabrication of protein and making of marinade.
- Competitors are allowed to bring in only the whole and raw materials in the amounts stated in their recipes. However, the judges may allow variances in amounts for products that require further preparation (whole fish, meats, etc.). No finished sauces are allowed; however, basic stocks (beef, veal, chicken, vegetable, or fish) may be brought in as necessary for the assignment. No clarified consommés are allowed.
- Competitors will bring his or her own tools, including small-ware and plain white china (plates, platters, bowls, etc.) to display the finished dish.
- All competitors are required to pre-scale their recipes. The following ready-made dough may be brought in; puff pastry and filo dough.
- Basic Nutritional Balance in recipe development in the simplest form means that the competitor should use the following guidelines in formulating a balanced, nutritionally sound recipe: Based on overall calories, no more than 30% of the daily calories should come from fat, 50%-60% of the daily calories should come from carbohydrates, and 15%-20% of the daily calories should come from proteins.

q. Category P: Practical and Contemporary Patisserie

- (1) **Category P1: Hot/Warm Dessert:** Competitors will demonstrate a hot/warm dessert preparation of their choice.

- 60 minutes will be allotted to prepare the dessert, with five additional minutes allocated for dishing up and judging.
- Only the raw ingredients and materials in the amount stated in the recipe to execute the assignment may be brought in, however; the judges will allow variances in the amounts to allow for unforeseen emergencies. No finished sauces are allowed.
- A recipe, all ingredients, diagram of the dessert and a clear, close-up, color photograph of the signature dish must be provided. These must be received a minimum of two weeks before the competition.
- Four portions will be prepared, one for show/critique, and three for taste.
- Ingredients for the recipe can be pre-scaled and measured, however; no pre-mixing is allowed. Exception: Cooked ice cream bases and/or sorbet bases may be brought in ready to freeze at the competition site.
- Competitor must bring own baking dishes, soufflé, gratin, etc.

(2) **Category P2: Composed Cold Dessert:** Competitor will demonstrate one composed cold dessert preparation of his or her choice.

- 90 minutes will be allotted to prepare the dessert, with five additional minutes allocated for dishing up and judging (additional time is allocated to complete the proper chilling of the dessert, baking of the dessert, and/or make up of any decoration).
- Only the raw ingredients and materials in the amount stated in the recipe to execute the assignment are to be brought in, however; the judges will allow variances in the amounts to allow for unforeseen emergencies.
- No finished sauces are allowed.
- A recipe, all ingredients, diagram of the dessert, and a clear, close-up, color photograph of the signature dish must be provided. These items must be received a minimum of two weeks before the competition.
- Four portions will be prepared, one for show/critique, and three for taste.
- Competitors are allowed to bring in an ice cream machine of reasonable size and electrical requirements; however, freezers are not provided. The careful and responsible use of dry ice in appropriate containers is permitted.
- Ingredients for the recipe can be pre-scaled and measured, however, no pre-mixing is allowed.
- Exception: Cooked ice cream bases and/or sorbet bases may be brought in ready to freeze at the competition site.

(3) **Category P3: Cake Decoration:** Competitor will demonstrate cake decoration. The cake is to be decorated for a festive occasion, randomly drawn, with a decor of the competitor's choice. The occasion could be determined by the local committee in advance to coordinate with the theme of the competition.

- Competitors will have 60 minutes to prepare and decorate the cake, with five additional minutes allocated for dishing up and judging.
- Competitors will bring in a cake of approximately 10" x 3" of any shape (round, oval, square, rectangle, etc.). The cake should be a filled cake, without any final finish. Competitors will finish the cake with glaze, butter-cream, whipped cream, chocolate, etc. and decorate it to fit the occasion drawn.
- Decorations can not be brought in, only the raw materials necessary to make them, i.e., marzipan, chocolate, sugar, etc.

- If batters are used, such as praline, Hippen masse, or tuile, these can be brought in batter stage.
- Cakes may be sliced for inspection to ensure that only edible cakes are used; however, cakes will not be tasted.
- All decoration must be edible.
- No tiered cakes are allowed.
- Competitors may bring in an air brush.

(4) **Category P4: Marzipan Modeling:** Competitor demonstrates skill and craftsmanship in creative marzipan modeling.

- 60 minutes is allotted to prepare two different size figurines. Four of each figure must be prepared for judging, for a total of eight pieces. The use of an air brush is permitted. An additional five minutes will be allocated for presentation and judging.
- Competitors will bring in all raw materials necessary.
- Competitor will bring in decorative platters to display the assignment.

(5) **Category P5: Decorative Centerpiece:** Competitor demonstrates skill and craftsmanship in a creative decorative centerpiece.

- 90 minutes will be allocated to create a decorative centerpiece of any medium or a composite of mediums, such as chocolate, sugar, marzipan, pastillage, modeling chocolate, rolled fondant, gum paste, nougat, etc. An additional five minutes will be allocated for presentation and judging.
- Competitors will be responsible for their own sugar equipment.
- Competitors can bring cooked sugar of their choice, pre-cooked sugars and pistoles are allowed, only for
- the purpose of pulling and blowing.
- A simple generic base of poured sugar, pastillage, chocolate, nougat, etc., in simple shapes, may be brought in.
- Any decorating of the base must be done on-site.
- Chocolate can be brought in chopped or in pistoles.
- Competitors will supply their own tools for finishing and may supply their own marble slabs.
- Competitor may bring in decorative platters to display the assignment.
- Competitor may bring in a household-(small) size microwave.
- Competitors will bring in their own measuring scale, warming lamp, and hair dryer (for cooling). Pre-warming the sugar and/or chocolate tempering in the staging area is permitted.

r. **Category M – National Military Chef Championships** – (must enter F6, G1 and Culinary Knowledge Bowl Test)

(1) Contestants must compete in the ACF four course market basket for ten, category F6; Classical Cuisine category G1 and take the written culinary exam on 29 February 2004. The winner will be the chef with the highest aggregate points. Category F6 and G1 will be awarded separately with an ACF medal. The winner will receive special recognition as the overall “National Culinary Champion” in the United States military for 2004.

- A professional resume documenting work experience and related culinary activities must be received by email or air-mail by 30 January 2004 for competitors entering this category. A signature recipe featuring American Regional cuisine utilizing ingredients given in the pantry list

must be included in the packet and prepared during the market basket competition on 6 March 2004.

- This competition is open to all service members every year and will recognize the most skilled military pastry chef in the competition in a given year. All are encouraged to enter. The winner will be announced at the awards ceremony on 12 March 2004, in the Lewi Auditorium, Mifflin Hall. Past winners will also be recognized if they are present during the awards ceremony.
- This competition is not part of the Installation of the Year competition. Competitors may enter both “Chef of the Year” and the “National Military Chef Championships.” This competition is limited to ten, (10) Competitors. Selection of competitors will be based on the best entry packets if more than ten entry packets are received.

s. Category N – National Military Pastry Chef Championship – (must enter F5, G2 & Culinary knowledge bowl exam)

(1) Contestants must compete in the ACF Pastry Market Basket, category F5, Classical pastry cuisine category G2 and the culinary knowledge bowl exam on 29 February 2004. The winner will be the pastry chef with the highest aggregate points. Categories F5 P1 and P2 will be awarded separately with an ACF medal. The winner will receive special recognition as the overall “National Pastry Champion” in the United States military for 2004.

- A professional resume documenting work experience and related culinary activities must be received by email or air-mail by 304 January 2004 for competitors entering this category. A signature recipe featuring American Regional Pastry utilizing ingredients given in the pantry list must be included in the packet and prepared during the market basket competition on 6 March 2004.
- This competition is open to all service members every year and will recognize the most skilled military pastry chef in the competition in a given year. All are encouraged to enter. The winner will be announced at the awards ceremony on 12 March 2004, in the Lewi Auditorium, Mifflin Hall. Past winners will also be recognized if they are present during the awards ceremony.
- This competition is not part of the Installation of the Year competition. Competitors may enter both “Chef of the Year” and the “National Pastry Chef Championships.” This competition is limited to ten, (10) Competitors. Selection of competitors will be based on the best entry packets if more than ten entry packets are received.

t. Judging and Awards

(1) Judging and awards are in accordance with ACF rules and guidelines.

- Presentation and general impression. For dishes which are appetizing, tastefully pleasing, attractive, with no beads of aspic; slices should be neither too large nor too thick; portions should be correctly calculated.

- **Composition.** Nutritionally well balanced and in keeping with modern tastes, color, textures, and flavor should enhance each other; should be practical, digestible, and light.
- **Correct preparation.** The classical names should correspond to the original recipes and preparations; correct basic preparation of the food; correctly chosen jellies; application of correct cooking methods.
- **Serving.** Clean and careful serving with no fuss, simple and practical; slices of carved meat with carved surfaces upward, no leafy garnishing on plates or platters intended to be served warm; no over elaborate garnishing for restaurant platters or dishes; no repetitions in carved or turned vegetables, but rather plate or platter arrangement to allow for practical serving.

(3) Point values:

- **Assessment for Categories A, B, C, E, G**

Presentation, General Impression -- 5 points

Dishes should be appetizing and tastefully pleasing to the eye, should show no beads or uneven aspic, slices should be moderate, portions correctly calculated and easily accessible.

Glazing & Plate or Platter Design -- 5 points

Composition and Harmony of Ingredients -- 10 points

Display must be nutritionally well-balanced and in keeping with modern trends. Taste and colors should enhance each other, display practical craftsmanship, and should be practical, digestible, and light.

Correct Preparation and Craftsmanship -- 15 points

Classical names should correspond to original recipes and methods of preparation. Preparations must display mastery of basic skills, chosen jellies, and application of cooking methods.

Serving Methods and Portions -- 5 points

Simple and practical, clean and careful serving with no fuss, no over-elaborate or impractical garnishing, plate and platter arrangement that makes for practical serving while maintaining a strong sense of the elegant.

- **Assessment for Category D:**

Category D entries (showpieces) are supposed to display more creativity than practically but must also conform to certain standards. Showpieces must be made mostly of edible material, except structure; however, other materials are allowed for support. While a competitor must enter either category A, B, or C before he or she may enter category D, showpieces are scored separately and are judged in four areas, each carrying a possible 10 points:

Degree of difficulty - 10 Points
Artistic achievement – 10 Points
Work involved – 10 Points
Originality – 10 Points

- **Assessment for Category F, G:**

The dynamics of judging category F, hot food competition, are quite different from those when judging the other categories.

In a cold food competition, the judging takes place in an empty hall, except for members of the judging panel, a tabulator, the show chair and several runners. The competitors are absent, as are the public and the media.

The assessment for category F is divided into two areas: kitchen/floor evaluation and service/tasting evaluation. Each of these areas are further divided into five specific areas, which are scored individually. The total possible points (100) is divided by 2.5 to yield a medal score on a 40-point scale.

Kitchen/Floor Evaluation - (40 possible points)

- 5 points -- Sanitation/Food Handling
- 5 points -- Mise en place/Organization
- 20 points -- Culinary and Cooking Technique and Proper Execution
- 5 points -- Proper Utilization of Ingredients
- 5 points -- Timing/Work Flow
- Service/Tasting Evaluation - (60 possible points)
- 5 points -- Serving Methods and Presentation
- 5 points -- Portion Size and Nutritional Balance
- 10 points -- Menu and Ingredient Compatibility
- 5 points -- Creativity and Practicality
- 35 points -- Flavor, Taste, Texture and Doneness

- **FLOOR JUDGES EVALUATE:**

- Organization. Table is kept clear of nonessentials, for example, a mixer that may not be needed for the next 30 minutes. Working systematically on one job at a time. Using correct cutting motions and the correct knife for the job. Storing of products – an organized refrigerator, rack cart, knife, and equipment storage. Waste storage - is it useable or not? How the useable waste is stored for future uses. The table is free from debris. Floor spills are attended to quickly. The dish area is not being used as a storage dump. An organized withdrawal from the kitchen, leaving it as clean as it was found.
- Sanitation. Cutting boards are scrupulously clean. Knives are sharp. The toolbox/ knife bag is clean and sanitary inside. Sanitizing solution is at the right strength, not over or under-powered, and whether it's being used as a washing solution instead of sanitizing a pre-washed area. Are the competitors using towels correctly, for example, not wiping debris off a table and then wiping a knife or a plate with the same towel. Whether competitors are using their aprons as hand wipes. Products are stored at the correct
- temperature. Gloves are being used when the last contact with food is occurring, for example, plating up. Areas are kept sanitized, particularly during fish to meat to vegetable or dairy transitions. Frequent hand sanitizing.

- Work flow. Crossover duties show teamwork. Smooth transitions from one job to another. A logical progression of jobs, for example, avoiding chopping herbs or mincing garlic on several occasions. Proper timing of the menu items.
- Cooking techniques and skills. Following classical cooking techniques. The competitor should be using the technique as stated in the recipe, for example, pan frying instead of sautéing or braising with a lid on. Proper technique used to deglaze a pan rather than simply adding wine or a liquid. Mirepoix browned properly, not just heated. Product roasted correctly and basted as needed, not just placed in the oven. Poached items are not being simmered. Correct method followed in preparing a forcemeat. How many different techniques have been displayed.
- **Butchery and Boning Skills.** Efficient and profitable removal of muscle or fish from a bone. Sinew and/or fat removal and correct tying methods will be evaluated.
- Timing. Menu items should not be held too long. Do meats have the time to rest. Serving within the five-minute window.

- **TASTING JUDGES EVALUATE:**

- Serving methods and presentation. Hot food is hot and cold food is cold (including plates). Food is fresh and colorful, visibly seasoned, presented with some height, easy to eat, and pleasing to the eye. Meat/fish slices are even, straight, and evenly shingled. Items are closely placed together to help maintain temperature and keep the plate from resembling a smiling face.
- Portion size and nutritional balance. Components of the meal are balanced so that the main item is complemented in size/amount by the accompanying garnish(es) and/or sauce. The necessary nutritional standards are being adhered to. The protein weight is within the set limits.
- Ingredient Compatibility. Ingredient colors harmonize. Ingredient amounts are correctly portioned to give a perfect harmonization.
- Have any of the ingredients been duplicated?
- Creativity and Practicality. The dish can be produced with comfort for a party of 40. The dish shows a degree of difficulty and creative flair, rather than something copied and overused. If using an old or classical idea, new, creative ideas have been used to transform the dish.
- Flavor, taste, texture, and doneness. The stated flavor in the menu and recipe are profound. For example, the duck broth tastes like duck. Doneness temperatures are correct. Stated vegetable cuts are correct. The stated cooking techniques have been applied correctly. The textures correspond to what was implied in the recipe. The flavor of the sauce or vinaigrette reflects what the recipe stated and are of the correct consistency. The correct degrees of caramelization have been shown.
- It tastes great.
- Menu composition and progression of courses. The menu has a thread or a theme running throughout; for example, it is a regional, seasonal, or celebration menu. No courses are out of sync with the menu, such as an Asian-type dish inserted into an American-type menu. In the progression of courses, there should be no erratic or over-dominant flavors that disrupt the flow of the theme. The dishes portray a high level of skill and exactness. The number of different skills employed throughout the menu distinguish the caliber of the cook(s).
- **Assessment for Categories K and P/1, P/2:**
- *Hot-Food Cooking and Patisserie Taste-Based Judging:*

- The assessment for categories K and P/1, P/2 is divided into three areas:** Organization, Cooking Skills & Culinary Techniques, and Taste. Each of these areas is further divided into two or three specific areas, which are scored individually. The total possible points is 40, on a 40-point scale.

 - Organization - (10 possible points)**
 - 5 points-- Sanitation/Work Habits
 - 5 points-- Utilization of ingredients and Use of Allotted Time
 - Cooking Skills and Culinary Techniques - (10 possible points)**
 - 5 points-- Creativity, Skills, Craftsmanship
 - 5 points-- Serving, Portion Size
 - Taste - (20 possible points)**
 - 10 points-- Flavor and Texture
 - 5 points-- Ingredient Compatibility, Nutritional Balance
 - 5 points-- Presentation
- Assessment for Category S:**

Skill-Based Judging Critique and Scoring:

The assessment for category S is divided into three areas: Organization, Presentation, and Workmanship. Each of these areas is further divided into two or three specific areas, which are scored individually. The total possible points is 40, on a 40-point scale.

 - Organization - (15 possible points)**
 - 5 points-- Sanitation and Product Handling
 - 5 points-- Organization and Mise en place
 - 5 points-- Work Flow Timing and Follow-up
 - Presentation - (10 possible points)**
 - 5 points-- Exactness, Quality, Quantity
 - 5 points-- Consistency, Uniformity
 - Workmanship - (15 possible points)**
 - 5 points-- Knowledge of Culinary Skills & Fundamentals
 - 5 points-- Proper Use of Ingredients and Knife Skills
 - 5 points-- Display of Various Techniques
- Assessment for Categories P/3-P/5:**

Patisserie - Skill-Based Judging Critique and Scoring

The assessment for categories P/3-P/5 is divided into three areas: Organization, Presentation, and Workmanship. Each of these areas is further divided into several specific areas, which are scored individually. The total possible points is 40, on a 40-point scale.

 - Organization - (10 possible points)**
 - 5 points-- Sanitation/Work Habits
 - 5 points-- Utilization of Allotted Time
 - Presentation - (10 possible points)**
 - 5 points-- Overall Impact of the Display
 - 5 points-- Originality
 - Workmanship - (20 possible points)**
 - 5 points-- Use of Various Techniques
 - 5 points-- Uniformity

- 5 points-- Exactness of Skills Displayed
- 5 points-- Knowledge of Skills Displayed

u. **Special Awards**

- Best Team Exhibit, Categories A, B, C
- Best Exhibit, Category D
- Special Judges Award, Artistic or Special effort
- Best Overall Table Exhibit in the Competition
- Best Entry, Contemporary Category K & P
- Nutritional Hot Food Challenge Team of the Year
- Best Centerpiece in Ice
- Field Cooking Team Competition - 1st, 2nd, 3rd
- Junior Chef of the Year
- Culinary Knowledge Bowl Champions 1st, 2nd, 3rd
- Chef of the Year
- National Culinary Champion of the United States Military
- National Pastry Champion of the United states Military
- Installation of the Year - 1st, 2nd, and 3rd places

COMPETITION SCHEDULE

DATE	TIME	DETAILS
27 Feb 04		Competitors arrive at Fort Lee
28 Feb 04	0700 - 0830	Team Managers brief, Bldg. 4200 auditorium
28 Feb 04	0830 – 0900	Mtg. for USACAT tryout, Bldg. 4200 auditorium
28 Feb 04	0830 – 1200	Team Managers sign for Labs
29 Feb 04	0900 – 1600	Culinary Knowledge Bowl Preliminary Exam
2-5 Mar 04	1300-1700	Culinary Trend Updates, Training Seminars
1 –3 Mar 04	Schedule provided at Managers meeting	Contemporary Categories
1 – 3 Mar 04	0600 – 1900	Field Cooking Competition
4 Mar 04	AM/PM	Chef of the Year Competition
5 Mar 04	AM/PM	Junior Chef of the Year Competition
6 Mar 04	0600-1900	National Chef/Pastry Chef Championships
8 Mar 04	0900 - 1600	Teams dress tables
9 Mar 04	0001 - 0630 0630 – 0700 0700 - 1430 1430 - 1530 1600 - 2100	Exhibits setup at Field House Team Managers double check table. Judging of cold exhibits Judges critique for competitors Public viewing
10 Mar 04	0800 - 1700 0900 - 1430 0900 – 1500 1400 – 1700 0900 - 1700 0930 – 1600 1800 - 2300	Nutritional Hot Food Challenge Culinary demonstrations Ice Carving demonstrations Culinary Knowledge Bowl finals Public viewing Judges critique for competitors Competitors Social
11 Mar 03	0700 – 1600 0700 – 1600 0700 – 1600 1600 – 1700	Ice Carving Competition Live Hot Food and Pastry Competition Public Viewing Break down table exhibits
12 Mar 03	0900 – 1015 1030 – 1200	Awards Ceremony Rehearsal Awards Ceremony/End of the competition