



United States Army

Culinary Arts Program

Update

22 June 2005

Army Center of Excellence, Subsistence



AGENDA



- Ready, Steady, Cook – “30 Minute hot food skills challenge”
- Culinary Program Overview
 - AR 30-22
 - Advanced Culinary Skills Course
 - Enlisted Aide Training Course
- Annual Culinary Competition
 - Timelines
 - Participation
 - Changes
- United States Army Culinary Arts Team
 - Selection
 - Events/Achievements
- Closing/”Crowning the Hot Food Winner”



Ready, Steady, Cook



- Audience participation
 - Woodland Cammo Team
 - Desert Cammo Team
- Mystery Ingredient
 - 2 Proteins
 - Common Pantry
- 30 Minutes
 - As many dishes as possible
- Authorized Assistant
 - USACAT Team Member
 - Army Senior Chef of the Year
- Winner determined by audience

READY!

STEADY!

COOK!



Why have a Culinary Program?



- AR 30-22
- To promote growth in the culinary profession with special attention to the tenets of modern culinary development—ability, practicality, nutrition, workmanship, economy, presentation, creativity, and concept.
- To continually raise the standards of culinary excellence and professionalism in Army food service training to the soldier.
- To provide recognition for excellence in culinary skills.
- To provide an incentive for competitive programs of MACOMs in food service. Recognition is in the form of certificates, medallions, engraved plaques, and trophies.
- Program includes advanced culinary training, Enlisted Aide Training, the annual culinary competition and the United States Army Culinary Arts Team



Advanced Culinary Skills Course



- 4 Weeks intense Culinary Training
 - All Services
 - Coast Guard and Army Instructors
- Hors d'oeuvres, Appetizers
- Dessert preparation
- Sauces, Soups, Salads
- Menu and wine education
- Course Meals
 - Culmination of training
 - 6-7 Courses
 - 20 Guests



Enlisted Aide Training Course



- Task: Assess the Army's Enlisted Aide Program, including the extent to which Enlisted Aides need formal training in key functional duties.
- Purpose: Develop a formal, standardized training program that prepares Enlisted Aides for service in a General Officer's residence
- Result:
 - 2 Weeks Class (Prerequisite is ACSTC)
 - Formal guidance on do's and don'ts for EAs
 - Develop a General Officer Handbook
 - Develop a GO spouses handbook and DVD
 - Assist with the Enlisted Aide of the Year Competition



Annual Culinary Competition

(Timelines)



- 1 December 05 – Rules are published
- 31 January 06 – Team packets should be at Ft. Lee
- 13 Feb 06 – All Rations lists submitted
- 3 Mar 06 – Teams arrive at Ft. Lee
- 4 Mar 06 – Team managers meeting
- 5-17 Mar 06 - Competition



Culinary Show Participation

(2005)



- American Culinary Federation standards / ACF
- 200 Competitors and 15 teams
- Installation of the Year
 - Korea
- 14 categories for IOY qualifying
- Chef of Year / JR Chef of Year / Field Cooking
- PBS / Food Network / Media / CG Involvement
- Culinary Knowledge Bowl / Skill Development
- Better Trained Soldiers / Quality Food Focus



2006 Culinary Show Changes



- Rations – Continue to work “just in time supply”
- Contemporary Categories
 - Reduce equipment on stations
- Field Competition
 - Mystery Basket
 - ACF Sanctioned/Medals
- Junior Skills competition – Replace Current Student K/P category
- Knowledge Bowl
 - Encourage CD study guide
 - Proctored pastry exam
- Field House
 - Work Tables
 - Possible vendor participation/celebrity judging



USACAT – Selection



- USACAT is selected:
 - Every two years
 - During Culinary Competition
- Written Exam
- Practical “hot food” cooking tryout
- Requires command support
- Motivated soldiers/positive attitudes
- Available to all active Army Soldiers
 - Fair and equitable
 - Everyone tries out
 - no “grandfather clause” for active members



USACAT – Events/Achievements



- Compete nationally and Internationally
- 2004 Culinary Olympics, Erfurt Germany:
 - Gold Medal Hot and Cold Food Categories
 - 33 Medals overall
- 2005 Schedule:
 - July 17-26 – Culinary Training, Ft. Lee, VA
 - July 27- Aug 3rd San Antonio for ACF Convention
 - Aug 15-19, Culinary Training at the CIA, New York
 - Oct 31-Nov 4 Junior Skills, England



Program POCs



- CW3 David Longstaff – Program Manager, USACAT Manager, 804-734-3274, david.j.longstaff@lee.army.mil
- SGM Jamey Ryan, Enlisted Aide Training Course Director, 804-734-5695, Michael.J.Ryan@lee.army.mil
- SFC Stacy Jordan – Advanced Culinary Skills Course Director, 804-734-3295 stacy.y.jordan@lee.army.mil
- Senior Chief Tim Strozier – Coast Guard Instructor, 804-734-3295, Timothy.o.strozier@lee.army.mil



Closing



And the Winner is?

QUESTIONS?