

CULINARY ARTS COMPETITION COMMAND INFORMATION SURVEY

Information provided will assist the PAO CI staff in telling Your Story and highlighting this competition to media outlets.

Branch of Service:		Team/Individual:	
First Name:		Last Name:	
Rank (spell out):		Age:	Time in Service:
Date of Rank:		MOS/Rating (Spell Out):	
Current Unit of Assignment (Full Name and Location):			
E-mail Address:			
Have you been Deployed: Yes ____ No ____	When:	Where:	
Hometown (City, State):			
Is this your first culinary arts competition? If not, how many times have you competed and when?			
What does competing in the largest U.S. culinary competition mean to you?			
Why did you choose to become a military Culinarian in your branch of service?			
What is the most interesting part of being a culinary artist?			

How important are food service professionals to the military? Why?
What do you think is the key to winning your specific event(s)? Why?
How did you prepare for this competition (mentally and physically)?
Do you have any culinary influences (role models, styles)?
Do you have any culinary training aside from your military training? What is your culinary experience outside of the military?
What is your favorite meal to make? Why?
What is a culinarian's most dependable utensil in the kitchen?
What is your favorite culinary memory?

HOMETOWN NEWS RELEASE INFORMATION									
1. PAO CODE			PRINT OR TYPE - SEND ORIGINAL ONLY				FOR RELEASING PUBLIC AFFAIRS OFFICE USE ONLY		
8	2	9							
2. YOUR SOCIAL SECURITY NUMBER <i>(For identification only)</i>									
PRIVACY ACT STATEMENT									
<p>AUTHORITY: 5 U.S.C. 301, 10 U.S.C. 8012 and 8034, and EO 9397. PRINCIPAL PURPOSE: To prepare news stories and news releases for distribution and publication by civilian news media to recognize the achievements of Army and Air Force members. In accordance with the 1974 Privacy Act, you are hereby informed that your Social Security Number on this form is required for identification use only. ROUTINE USE: Information may be disclosed to civilian news media representatives. Once published, information is considered "Public Domain." DISCLOSURE: Information collected on this form is released over your signature and is voluntary. If you have no objection to the information being released to hometown audiences, sign your name below. Failure to provide the information may mean little or no public news release material can be produced, thus denying the individual public recognition for personal achievements.</p>									
3. BRANCH OF SERVICE		4. STATUS		5. RANK	6. PAY GRADE	7. FIRST NAME, MIDDLE INITIAL, LAST NAME			8. SEX
<input checked="" type="checkbox"/> ARMY <input type="checkbox"/> AIR FORCE <input type="checkbox"/> NAVY <input type="checkbox"/> MARINE CORPS <input type="checkbox"/> COAST GUARD		<input type="checkbox"/> ACTIVE <input type="checkbox"/> RESERVE <input type="checkbox"/> NATIONAL GUARD <input type="checkbox"/> CIVILIAN				9. EVENT <i>(Example: Arrival; Promoted to Sergeant; Received Commendation Medal, etc.- Citation Needed)</i> Participated in the 33rd Annual U.S. Army Culinary Arts Competition held at Fort Lee, Va., March 1-14, 2008.			
10. YOUR LIVING PARENTS, STEPPARENTS, GUARDIANS, AUNT/UNCLE/GRANDPARENTS OR ADULT SIBLINGS									
a.(1) FIRST NAME, MIDDLE INITIAL, LAST NAME					(2) RELATIONSHIP TO YOU				
(3) ADDRESS <i>(Number and Street)</i>					(4) CITY		(5) STATE		(6) ZIP CODE
b.(1) FIRST NAME, MIDDLE INITIAL, LAST NAME					(2) RELATIONSHIP TO YOU				
(3) ADDRESS <i>(Number and Street)</i>					(4) CITY		(5) STATE		(6) ZIP CODE
11. SPOUSE'S NAME <i>(First, Middle Initial, Last)</i>									
12. SPOUSE'S LIVING FATHER a. FIRST NAME, MIDDLE INITIAL, LAST NAME									
b. ADDRESS <i>(Number and Street)</i>					c. CITY		d. STATE		e. ZIP CODE
13. SPOUSE'S LIVING MOTHER a. FIRST NAME, MIDDLE INITIAL, LAST NAME									
b. ADDRESS <i>(Number and Street)</i>					c. CITY		d. STATE		e. ZIP CODE
14.a. YOUR PRESENT UNIT OF ASSIGNMENT <i>(Do not abbreviate)</i>				b. POST OR BASE <i>(Not APO)</i>		c. CITY		d. STATE OR COUNTRY	
15. DUTY MOS OR AFSC				16. PRESENT JOB TITLE <i>(Full Title - Do not abbreviate)</i>				17. TOTAL YEARS MILITARY SERVICE	
18.a. HIGH SCHOOL GRADUATED FROM			b. YEAR GRADUATED		c. CITY		d. STATE		e. ZIP CODE
19. COLLEGES GRADUATED FROM									
a. COMPLETE NAME			b. DEGREE	c. YEAR GRADUATED		d. CITY		e. STATE	f. ZIP CODE
20. REMARKS <i>(Continue on back if necessary)</i>									
21. SIGNATURE OF PERSON LISTED ABOVE <i>(Authorizing release of this information)</i>						22. DATE <i>(YYMMDD)</i>		23. DUTY PHONE <i>(DSN or area code)</i>	

DD FORM 2266, JUN 95 (EG)

Reset

Designed using Perform Pro, WHS/DIOR, Jun 95

**34th ANNUAL US CULINARY ARTS COMPETITION
US ARMY QUARTERMASTER CENTER AND SCHOOL
FORT LEE, VA 23801
CONSOLIDATED ENTRIES FORM**

SUBJECT: Projected Team Roster for 34th Annual U.S. Army Culinary Arts Competition.

Installation/Team: _____ Date: _____
 Team Manager: _____ Email: _____
 Phone: _____ Fax: _____

1. The following is our anticipated participation for the 34th Annual US Army Culinary Arts Competition, including all admin and support personnel. Please ensure middle initials are filled in. See below for abbreviation for “Status” and “Anticipated Categories”. There must only be **8** competing team members (**Annotate which member will be the only member authorized for rations**). Please annotate all IOY entries with an *.

RANK	NAME (Last, First MI)	SSN	STATUS	ANTICIPATED CATEGORIES				
			MANAGER					
			CAPTAIN					
			MEMBER					
			MEMBER					
			MEMBER					
			MEMBER					
			MEMBER					
			MEMBER					
			MEMBER					
			MEMBER					
			APPRENTICE					
			APPRENTICE					
			APPRENTICE					
			SUPPORT					
			SUPPORT					
			SUPPORT					
			SUPPORT					

2. Team Managers: In order to qualify for the “Installation of the Year,” the Team Captain and seven Team Members must enter the cold food buffet. They will receive a total average score for all required entries on the table display. Additional centerpieces may also be entered, however, teams are discouraged from entering more categories than they can feasibly produce. Teams are reminded to focus on producing the high quality entries, which are required to qualify for Installation of the Year.

 Printed Name of Team Manager

 Date

 Signature of Team Manager

**34th ANNUAL
UNITED STATES ARMY CULINARY COMPETITION**

**CONSOLIDATED
SUBSISTENCE REQUEST**

Week 1 Category K & P (delivery date 2 Mar 09)

Week 1 Field Category (delivery date 4 Mar 09)

Week 2 Cold Food Table (delivery date 7 Mar 09)

Week 2 Nutritional Challenge (delivery date 2 Mar 09)

(Circle one)

INSTALLATION NAME:

DATE:

**THIS REQUEST HAS BEEN REVIEWED AND VERIFIED BY THE
UNDERSIGNED.**

**SUBSISTENCE REQUESTED WILL BE USED ONLY FOR THE ANNUAL
CULINARY COMPETITION.**

TEAM MANAGER SIGNATURE:

TEAM CAPTAIN SIGNATURE:

CONSOLIDATED SUBSISTENCE REQUEST FORM

TEAM NAME:

WK1 K&P - WK 1 FIELD - WK 2 COLD FOOD - WK 2 NUTRIT HOT FOOD
 (Circle only one)

MEAT/POULTRY/ GAME

ITEM	UNIT OF ISSUE	QUANTITY	ENTRY
Beef, Short Rib	LB		
Beef, Brisket	LB		
Beef, Flank Steak	LB		
Beef, Ground	LB		
Beef, Shank	LB		
Beef, Skirt Steak	LB		
Beef, Tenderloin	LB		
Beef, Tongue	LB		
Beef, Tripe	LB		
Buffalo Tenderloin	LB		
Chicken, Whole	EA		
Cornish Game Hen	EA		
Duck, Liver milk fed	LB		
Duckling, Whole	EA		
Goose, Whole	EA		
Lamb	LB		
Lamb Rib Chop	LB		
Lamb Stew Meat	LB		
Lamb, Frenched Rack	LB		
Lamb, Lion chops	LB		
Lamb, Lion Saddle	LB		
Meats	LB		
Ox Tail	LB		
Pheasant, whole	EA		
Pork, Babyback Ribs	LB		
Pork, Bacon	LB		
Pork Butt	LB		
Pork, Chop center cut	LB		
Pork, Country Ham	LB		
Pork, Ham Hocks	LB		
Pork, Lion Bone in	LB		
Pork, Prucutto	LB		
Pork, Smoked Bacon	LB		
Pork, Spareribs	LB		
Pork, Tenderlion	LB		
Quail, whole	LB		
Rabbit, Whole	EA		
Squab, whole	LB		
Turkey, Breast	LB		
Turkey, Whole	LB		

CONSOLIDATED SUBSISTENCE REQUEST FORM

TEAM NAME:

WK1 K&P - WK 1 FIELD - WK 2 COLD FOOD - WK 2 NUTRIT HOT FOOD
 (Circle only one)

MEAT/POULTRY/ GAME

ITEM	UNIT OF ISSUE	QUANTITY	ENTRY
Veal, Lion Bone on	LB		
Veal, liver top	LB		
Veal, Rib	LB		
Veal, Shank	LB		
Veal, Tenderlion	LB		
Venison, Saddle Lion	LB		
Venison, Stew Meat	LB		
Venison, Tenderlion	LB		
Venison, Top Round	LB		
<u>BONES</u>			
Beef Bones	LB		
Chicken Bones	LB		
Fish Bones, White	LB		
Veal Bones	LB		

CONSOLIDATED SUBSISTENCE REQUEST FORM

TEAM NAME:

WK1 K&P - WK 1 FIELD - WK 2 COLD FOOD - WK 2 NUTRIT HOT FOOD
(Circle only one)

SEAFOOD

ITEM	UNIT OF ISSUE	QUANTITY	ENTRY
Bass, Fresh Water	EA		
Catfish	LB		
Caviar	LB		
Clams, littleneck, quahoh, razor or manila	LB		
Cod, filet	LB		
Crab King	LB		
Crab, blue	LB		
Crab, soft shell	LB		
Crab, Lump			
Crayfish, fresh			
Flounder, Whole	EA		
Grouper	LB		
Haddock, Filet	LB		
Halibut, Steak	LB		
Lobster, Maine fresh	EA		
Mackerel, Whole	LB		
Mussels, fresh	LB		
Perch, yellow or white	LB		
Red Snapper, whole	EA		
Salmon, Whole	EA		
Salmon, Filet	LB		
Scallops	LB		
Sea Bass, whole	EA		
Shrimp, 21-25	EA		
Shrimp, 26-31	EA		
Shrimp, 41-44	EA		
Shrimp, Jumbo	EA		
Snipe, whole	EA		
Sole,	LB		
Squid, fresh	LB		
Talapia	LB		
Trout, Rainbow	LB		

ANNEX D APPENDIX 4

Nutritional Hot Food Challenge

NUTRIENT DISTRIBUTION	
Total Calories	Less than 1000 calories total Main course – 600 calories Starter or dessert - 400 calories
Carbohydrate	45 - 65% total calories
Protein	10 - 35% total calories
Fat Saturated Fat	20 - 35% total calories (<10% total calories)
Cholesterol	≤ 150mg
Sodium	≤ 1500 mg
Dietary Fiber	10 grams

Starter/Dessert (< 400 kcals/serving)	Kcals	CHO (gm)	PRO (gm)	FAT (gm)	CHOL (mg)	Na (mg)	Fiber (gm)	Sat. Fat (gm)
Main Course (600 kcals/serving)								
Total Nutrient Content (dessert and entrée)								
Total Nutrient Percentages								

Nutrition Analysis completed by: _____

Date: _____

Nutritional Hot Food Challenge

NUTRIENT DISTRIBUTION	
Total Calories	Less than 1000 calories total Main course – 600 calories Starter or dessert – 400 calories
Carbohydrate	45-65% total calories
Protein	10-35% total calories
Fat Saturated Fat	20-35% total calories (< 10% total calories)
Cholesterol	≤ 150 mg
Sodium	≤ 1500 mg
Dietary Fiber	10gm

SAMPLE

Dessert	Kcals	CHO (gm)	PRO (gm)	FAT (gm)	CHOL (mg)	Na (mg)	Fiber (gm)	Sat. Fat (gm)
Chilled chocolate soufflé	298.0	36.3	11.2	12	1.4	125.0	4.4	6.8
Berry consommé	68.0	15.7	0.6	0.3	0.0	13.4	2.3	0.0
Main Course	Kcals	CHO (gm)	PRO (gm)	FAT (gm)	CHOL (mg)	Na (mg)	Fiber (gm)	Sat. Fat (gm)
Roasted Tenderloin of Beef	170.0	0.2	25.1	7.6	69.2	297.7	0.1	2.6
Vegetable and Potato Pave	280.0	54.9	9.9	2.2	0.0	220.7	6.6	0.4
Baby Beets and Carrots with Dill	69.0	9.0	1.5	2.9	0.0	73.1	2.6	0.4
Tomato Rosemary Chutney	16.0	2.8	0.5	0.6	0.0	31.7	0.7	0.1
Cranberry Beet Juice Reduction	42.0	9.6	0.6	0.1	0.0	20.6	0.9	0.0
Total Nutrient Content (dessert and entrée)	942	128.3	49.4	25.7	70.6	782.2	17.6	10.3
Total Nutrient Percentages	n/a	54.6 %	20.9 %	24.5 %	n/a	n/a	n/a	9.8 %

Nutritional Analysis completed by: _____