

MEMORANDUM FOR Food Program Manager

SUBJECT: Administrative Instructions for the 34th Annual U.S. Army Culinary Arts Competition, Competition, 28 Feb thru 13 March 2009.

1. **ANNOUNCEMENT:** The 34th Annual US Army Culinary Competition is scheduled to take place at Fort Lee, Virginia, 28 Feb - 13 March 2009. 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.

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. Teams can download a copy of the ACF manual at

http://www.acfchefs.org/download/documents/Competitions/Culinary_Competition_Manual.pdf

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

c. Each annex contains its' respective forms which must be submitted no later than **1 February 2009**.

- PAO Command Information Survey -- Annex A, Appendix 2
Submit to Ms McCleary at sarah.mcleary@us.army.mil fax 804-734-7488
- Hometown Release -- Annex A, Appendix 3
Submit to Ms McCleary at sarah.mcleary@us.army.mil fax 804-734-7488
- Installation entry form and team roster -- Annex B, Appendix 1
Submit to CW4 Sparks at robert.sparks2@us.army.mil fax 804-734-3008
- Consolidated team subsistence report -- Annex C, Appendix 1
Submit to **SFC Parks** at yvonne.parks@us.army.mil fax 804-734-3543
- Nutritional Hot Food Challenge -- Annex D, Appendix 4
Submit to CPT Gordon at laura.gordon@us.army.mil fax 804-734-3279

d. *Any request for waivers must be submitted from Team Manager thru the Project Officer to the Director, Army Center of Excellence, Subsistence, NLT 10 Jan 2009. All waivers will be approved or disapproved in writing*

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 13 Mar 09. Uniform will be Army Class A or respective service dress uniform

4. **COMPETITORS' SOCIAL:** The competitors' social is scheduled for Wednesday, 11 March 2009. The ticket price is to be determined. The location of the social will be given at the Team Managers brief on 28 February 2008.

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, 34th US Army Culinary Competition)
Fort Lee, VA 23801-1601

Telephone: Civilian -- (804) 734-3274
DSN -- 687- 3274
FAX -- (804) 734-3008

Email robert.sparks2@us.army.mil
john.clayton@lee.army.mil

6. *The Director, Army Center of Excellence, reserves the right to amend the rules at any time for best interest of the program. These rules will also be available on the ACES Web Site at <http://www.quartermaster.army.mil/aces/programs/culinary.html>*

/original signed/
ROBERT M. SPARKS
CW4, QM
Chief, Craft Skills Training Branch

ANNEXES:

- A -- Installation Team Entry and Arrival Procedures
- B -- Individual and Consolidated Entries
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NOTE: All significant changes are in italics and underlined.

34th Annual U.S. Army Culinary Arts Competition

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INSTALLATION TEAM ENTRY AND ARRIVAL PROCEDURES

1. Installation Entry Form:

a. The installation entry form, page 14, Annex B, Appendix 1, must be completed and forwarded by email to the Project Officer at Fort Lee NLT 1 February 2009. The names of all team members must be listed on the entry form to receive participation credit for the competition. Team Managers must submit a PAO Culinary Arts Competition Command Information Survey sheet, Annex A Appendix 2, and a Hometown News Release form, Annex A, Appendix 3, on each team member to the Fort Lee Public Affairs NLT 1 Feb 09. Command Information Surveys and Hometown News Release forms can be e-mailed to sarah.mcclarey@conus.army.mil, or via fax 804-734-7488, or mail to

Command Information, CI Surveys and HNRs
Fort Lee Public Affairs
1321 Battle Drive
Fort Lee, Va., 23801

b. Members may be substituted if they are unable to attend. Teams are made up of twelve (12) personnel including the Team Manager (non-competing), the Team Captain, seven members, and three apprentices. Teams may bring additional trainers and team support. The “Team Manager” is overall responsible for the team. **The apprentices are only eligible to compete in the culinary knowledge bowl and student skills competition.**

c. The culinary show continues to grow with the joint service participation placing a great demand on the limited kitchen space at Fort Lee. A first come first serve basis will be utilized in the event more teams request to compete than kitchens are available. The date and time packets are received at Fort Lee will determine which teams will be allowed to compete in the event of a shortage of kitchen space. Therefore, it is recommended that teams submit their packets as early as possible, but NLT 1 Feb 09. Teams may be doubled up in the kitchens if necessary, due to limited facilities.

d. 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).

e. The competition is open to individuals and/or teams that are active duty Air Force, Army, Coast Guard, Marine, Navy, National Guard, Army Reserve, DOD civilians and contract civilians who work in DOD dining facilities.

(Annex A to Administrative Instructions for the 34th Annual U.S. Army Culinary Arts Competition, Competition, 1 March – 13 March 2008.)

f. Active Army teams are by Installation or teams from Korea, Alaska, Hawaii, and Germany. National Guard is by state or Bureau and Army Reserve is by region or Reserve Command.

2. Arrival Procedures:

a. Competitors should arrange to arrive at Fort Lee, VA, no later than 27 February 2009.

b. Dress throughout the competitors' stay at Fort Lee will be food service whites and BDUs for the fieldphase 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 2009, immediately after Team Captains meeting. Labs are assigned according to when your packet arrives at Fort Lee.

b. The assigned work areas must be hand-receipted by the Team Manager or Team Captain. 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. Competition certificates (ACF) and certificates of participation will not be given to the teams prior to confirmation of this process.

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 Annex A, Appendix 1).

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. Statements of non-availability (SNAs) will not be issued by

(Annex A to Administrative Instructions for the 34th Annual U.S. Army Culinary Arts Competition, Competition, 28 Feb - 13 March 2009.)

Ft. Lee lodging. All team managers are required to call 1-800-GO-ARMY1 or e-mail maria.i.salazar@conus.army.mil prior to making lodging arrangements. Failure to utilize 1-800-GO-Army1 could result in out of pocket expenses for competitors. Teams should not plan to depart earlier than 13 March 2009, 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. It is recommended that the Team Manager or Team Captains TDY orders annotate and authorize money to purchase food, equipment, and supplies to support their team in preparation for the culinary competition. These average cost for a team is \$1500 - \$2500. ***This year teams must order items from standardized protein list. Teams can use item not on the list. However, the team purchased the items utilizing team funds. The standardized protein list is discussed in greater detail in the ration section.*** Teams that will make additional purchases should increase there projected cost on the Team Managers orders. Refrigeration in the kitchen classrooms is limited. Teams can rent additional refrigeration from local rental companies if necessary.

7. Rules and Procedures: All personnel are reminded that the Rules and Procedures issued for the 34th 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 CW4 Sparks if there is a question about your team entries immediately after the judging is finished.

8. 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, 11 March 2009.

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.

d. Any violation of the **“Off Limits”** may result in a point deduction to the team entry or overall team point standings.

(Annex A to Administrative Instructions for the 34th Annual U.S. Army Culinary Arts Competition, Competition, 28 Feb - 13 March 2009.)

9. **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.

10. **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. Teams traveling with large cargo trucks will stage them in a marked area at the rear of the front parking area. Do not park your vehicle on the grass for any reason.

11. **Competitors Social:** All personnel are encouraged to attend the social on Wednesday, 11 March 2009 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, 6 March 2009.

12. **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, Armed Forces Chef of the Year and Armed Forces Junior Chef of the Year winners will take place immediately after the Awards Ceremony at Mifflin Hall Auditorium on 13 March 2009 starting at approximately 1200 hrs. Team Managers should bring the appropriate photo equipment for all other requirements.

13. **Ration Issues.** Only Team Managers should approach the Rations NCO, concerning the issue of rations.

14. **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 at 1700, 12 March 2009. **Please do not attempt to remove or break down exhibits until this time.**

15. **Awards Ceremony.** **ALL** team members are required to attend the awards ceremony 13 March 2009, 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

(Annex A to Administrative Instructions for the 34th Annual U.S. Army Culinary Arts Competition, Competition, 28 Feb - 13 March 2009.)

16. Due to limited space teams are not to ship their equipment and supplies directly to building 4200. Teams must coordinate with the Fort Lee Transportation office for shipment and storage of equipment until the teams can get into their labs on 28 February 09.

17. **United States Army Culinary Arts Team (USACAT) Selection Criteria. Team Managers must note on the installation entry form Annex B, Appendix 1, if a team member is trying out for USACAT.**

a. Because the USACAT competitive schedule is a two year cycle the members of USACAT will be assessed bi-annually (2007, 2009 etc). **There will be a scheduled tryout for this competition.**

b. 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.

c. Pastry – USACAT pastry candidates must enter the contemporary category F5.

d. Cooking – USACAT cooking candidates must enter category F6.

e. ALL – All candidates must take the written culinary exam on 1 March 09 in conjunction with the Culinary Knowledge Bowl exam.

f. Personnel wishing to try out for USACAT must be annotated on the installation entry packet and comply with the required guidelines.

g. Fort Lee will become the Joint Culinary Center of Excellence (JCCoE) in 2011. To move closer to a joint environment, one position on USACAT will be available to one service member from the Air Force, Coast Guard, Marine and Navy. Other service members must complete the USACAT tryout and possess the necessary skills to be on USACAT. Personnel trying out must have a letter of recommendation from their commander. The letter must also indicate that the service members' unit or branch of service will pay for their TDY cost for all USACAT training.

h. 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, military bearing, 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.

18. 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 (10) Alternates/ Apprentice
- (8) Unlimited Inactive Members

(Annex A to Administrative Instructions for the 34th Annual U.S. Army Culinary Arts Competition, Competition, 28 Feb - 13 March 2009.)

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” member 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 19 personnel; however, all 19 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.

c. **Active Competitor** – These individuals are the most experienced competitors who have done extremely well in the tryouts and are the best qualified for the position they have been assigned. Therefore, they are placed in the primary six team-slots for international competition.

d. **Apprentice/ Alternate 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 1 Mar.** 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. The USACAT Team Manager reserves the right to place a Coach, Advisor, Alternate/Apprentice Member, or inactive member in a Active Competitor position (Primary 6 slot) or Apprentice member position if necessary. The Team Manager reserves the right to place non-USACAT Team members as Team Member, Apprentice or coach. This will only be done when there is a shortage of highly trained USACAT members.

e. **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.

f. Personnel wishing to hold a position on USACAT must agree to the following:

- **Agree to complete the ACF judged cookery or pastry tryout.**
- **Agree to assist Ft. Lee as a team advisor during interim years.**
- **Must be a member of the United States Forces.**
- **Sign a letter of commitment to the team and the team’s training schedule.**
- **Have a letter of recommendation and support from your command prior to tryout.**
- **Send a resume documenting your experience, education, awards, related activities etc.**
- **Committed to the Armed Forces for two years upon tryout.**

(**Annex A** to Administrative Instructions for the 34th Annual U.S. Army Culinary Arts Competition, Competition, 28 Feb - 13 March 2009.)

19. 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.

ANNEX A, APPENDIXES:

1. Equipment List
2. PAO Command Information Survey
3. Home Town News Release Form

ANNEX A, APPENDIX 1

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	6	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	Grater	2
Table Fork	12	Cooling Rack	6	Pot, 60 Qt.	1
Dinner Plate 9"	12	Sheet Pan, Small	12	Scale, 5 lb	1
Soup Bowl	12	Sheet Pan, Large	6	Mixer, 5 Qt Hobart	2
Measuring Spoon, set	12	Rolling Pin. Large	6	Fork 15"	6
Measuring Cup, set	12	DFAC Trays	20		
Mixing Bowl, 3 Qt.	12	Trash Can, Plastic	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

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"/>	ACTIVE			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.			
<input type="checkbox"/>	AIR FORCE	<input type="checkbox"/>	RESERVE						
<input type="checkbox"/>	NAVY	<input type="checkbox"/>	NATIONAL GUARD						
<input type="checkbox"/>	MARINE CORPS	<input type="checkbox"/>	CIVILIAN						
<input type="checkbox"/>	COAST GUARD	<input type="checkbox"/>							
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

ANNEX B

1. Competition Categories: A projected entry list must be submitted for all competitors on the form listed in Annex B, Appendix 1. Please pay particular attention to the IOY entries and ensure that there is an entry for each of those categories.

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)
- C9 - Dessert platter for 8-10
- 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, 8 categories)
- F1 - Hot Food Professional / Armed Forces Chef of the Year
- F2 - Hot Food Student / Armed Forces Jr. Chef of the Year
- F3 - UGR - A, Field Competition - 4-member team including team captain
- F4 - Nutritional Hot Food Challenge - 2-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
- 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)**
- ST - Student Team Skills Competition

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

**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

CONSOLIDATED SUBSISTENCE SUPPORT REQUEST

1. Each year the Ft. Lee rations competition staff is overwhelmed by problems resulting from teams over-ordering or poorly ordering rations resulting in huge excesses or "emergency" ration requisition. In an effort to fix this problem there have a **SIGNIFICANT** changes to the culinary show ration policy. Please read the following guidelines carefully, questions are encouraged and should be directed to the project officer.

2. Each competition team must submit *four separate* consolidated subsistence support request utilizing the forms provided. The first consolidated ration list, Category K & P, (live cooking), Annex C, Appendix 1 will be for the team's). All K & P categories will be done in the first week of competition. **The second consolidated ration list, Field Competition, Annex C, Appendix, will be held the first week of the competition. There has been a major change to the field competition, which is addressed in the Field Competition section of the rules.** The third consolidated ration list, Cold Food Table, Annex C, Appendix 2, will be displayed during the second week of competition. *The fourth consolidated ration list, Nutritional Hot Food Challenge and Student Skills competition, Annex C, Appendix 3, will take place during the second week.* **The consolidated list will be matched with the team's entries for accuracy (ex. If a team has 3 entries with beef tenderloin the total amount is entered in the requested amount and each name and category is listed that the item is to be used for).** Follow the directions provided with the ration lists.

3. Each team will be required to have a designated ration person. This person will be annotated on the installation entry packet and will be the **ONLY** competitor allowed to request or receive rations from the ration room. This does not apply to the self-service ration store.

4. **Team Managers must submit the four completed consolidated ration requests page 23, Annex C, Appendix 1, no later than 1 February 2009.** This requirement will enable the competition staff to have an overview of rations required for the show: **however, team Captains will be required to submit updated ration requests by event based on the schedule listed below, failure to submit these ration requests will result in teams not receiving requested rations.** We request that you use your original list, submitted on 1 Feb 09, line through items you no longer require and add the new items required. Utilizing your original list will help our ration personnel cross level the items you no longer require.

Submit Date	Ration List Description	Receive Rations
28 Feb 09	Updated Ration request # 1 , for week 1, K&P Category Annex C, Appendix 1	2 March 09
28 Feb 09	Updated ration request # 2 for week 1, Field Category, Annex C, Appendix 1	4 March 09
28 Feb 09	Updated ration request # 3 for week 2 Cold Food Table, Annex C, Appendix 1	7 March 09
7 Mar 09	Updated ration request #4 for week 2 Nutritional Hot Food Challenge & Student Skills, Annex C, Appendix 1	10 Mar 09

(Annex C to Ration Support for the 34th Annual U.S. Army Culinary Arts Competition, Competition, 28 Feb - 13 March 2009.)

5. All rations requested by competitors will be procured from Prime Vendor, Commissary or Ukrops (with the exception of those items listed in paragraph 6).

6. The cost of the competition continues to increase. To help keep the costs down a standardized protein list will be utilized this year. Culinary Show ration personnel will only purchase protein items on this list. It is recommended that Team Managers/ Team Captains review this list prior to designing their team dishes. Teams may utilize items that are not on this list. However, the teams must purchase and procure the additional items.

MEATS/ POULTRY	MEATS/ POULTRY
Bee, Short Rib	Veal, Lion Bone on
Beef, Brisket	Veal, liver top
Beef, Flank Steak	Veal, Rib
Beef, Ground	Veal, Shank
Beef, Shank	Veal, Tenderlion
Beef, Skirt Steak	Venison, Saddle Lion
Beef, Tenderloin	Venison, Stew Meat
Beef, Tongue	Venison, Tenderlion
Beef, Tripe	Venison, Top Round
Buffalo Tenderloin	
Chicken, Whole	FISH/ SEAFOOD
Cornish Game Hen	Bass, Fresh Water
Duck, Liver milk fed	Catfish
Duckling, Whole	Caviar
Goose, Whole	Clams, littleneck, quahoh, razor or manila
Lamb	Cod, filet
Lamb Rib Chop	Crab King
Lamb Stew Meat	Crab, blue
Lamb, Frenched Rack	Crab, soft shell
Lamb, Lion chops	Crab, Lump
Lamb, Lion Saddle	Crayfish, fresh
Meats	Flounder, Whole
Ox Tail	Grouper
Pheasant, whole	Haddock, Filet
Pork, Babyback Ribs	Halibut, Steak
Pork, Bacon	Lobster, Maine fresh
Pork Butt	Mackerel, Whole
Pork, Chop center cut	Mussels, fresh
Pork, Country Ham	Perch, yellow or white
Pork, Ham Hocks	Red Snapper, whole
Pork, Lion Bone in	Salmon, Whole
Pork, Prucutto	Salmon, Filet
Pork, Smoked Bacon	Scallops
Pork, Spareribs	Sea Bass, whole

Pork, Tenderlion	Shrimp, all sizes
Quail, whole	Snipe, whole
Rabbit, Whole	Sole,
Squab, whole	Squid, fresh
Turkey, Breast	Talapia
Turkey, Whole	Trout, Rainbow

7. The following special order items will be available for teams to order with initial ration request list. Additional non protein items will be on a case by case basis.

Marzipan	Milk Chocolate
Fondant – pouring, Rolled Fondant	White Chocolate
Isomalt	Dark Chocolate
Glucose	Writing Chocolate
Glycerin	Greys Lake Gelatin

8. 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.

9. To provide better the ration support for the culinary teams a small ration store will be set up. Teams will be able to “shop” as they need items. This ration store will stock most of the basic items that teams normally require. All team members will be able to shop, however only the designated person may order rations that are not stocked. Request teams do not place in items that are in the self service ration store on the team ration requests. The store will stock the following items:

Grocery Self-Service Ration Store

Almond Paste Roll	Dill Weed 5oz co	Liquid sweetener	Sauce Spicy Jerk
Almond Paste.	Superfine mustard powder	Lite apricot halves cn	Sauce Worchester Shire
Almond oil	Dried Blueberries	Malt vinegar	Sauce, Fruity Brown
Almond oil	Dried Cherries	Maraschino cherries	Sauce, Wasabi
Ancho chile & Honey sauce	Dried Cranberries	Marchpaine & choc liquid	Sauce, Whiskey n' Peaches
Anchovy Fillets	Dried Tart Cherries	Marrons glaces	Sause, XXXtra Hot Habanero Pepper
Anchovy Stuffed Olives	Dried Tomato Halves	Marsala Cooking Wine	Saute oil
Angel type eggwhite mix	Dried Tomatoes-Cello	Marzipan Dough-Roll	Seafood Magic
Apple cider vinegar	White Chocolate Edelwiss 33% Rondo 4lb 7oz pkg	Meat Magic	Seasoned vinegar
Aromatic Bitters	Eggwhite mix	Mesquite Liquid Smoke	Seasoning
Artichoke Hearts	Extra light olive oil	Mirin	Seasoning
Avocado	Extra virgen olive oil	montreal Steak Seasoning	seasoning blind
Avocado oil	Filbert Paste	Numec Mill	Sesame oil
Balsamic Breeze	Fine white wine vinegar	Olives Kalamata	Sesame Seed
Balsamic garlic	Fish Rub	Onion Pwoder	Shery Vinegar
Banana Peppers	Flame RST Red Pepper	Onion Salt	Siciliano
Basil infused oil	Flour Tortillas	Orange Marmalad	Sliced almonds
Basil oil	Flour, White	Organic Baja Line	sliced almonds bg

		Marinade	
Basil olive oil	Flour, Whole Wheat	Organo Leaves	Soup & gravy base chicken flavor
Basilolio	Flower Water Rose	Oyster sauce	Spanish Capers Nonpareils
Bay leaves	Fortune Cookies-Citrus	Pactin	Spanish Olives jr
Beef Bouillon	Four seasons peppers corn mill	Panko bread crumb	Spinich with Garlic and Pesto Wraps
Best Blend	Freeze Dried Chives	Panko Bread Crumb	Star Anise
Bing Cherries	Fresh Cilantro	Papaya	Steak sause
Black Pepper	Garlic & Parsley Infused oil	Paprika	Strawberries cn.
Black Peppercorn Marinade	Garlic flavor red wine vinegar	Pasilla do oaxaca chile sauce	Strawberry fruit powder co
Black peppers corns	Garlic oil	Peach	Strawberry Preserve
Black Sesame Seeds	Garlic Salt	Peach Preserve	Sugar, Granulated
Black truffle olive oil co	Gelatine Unflavored	Peanut oil	Sugar, Brown
Blackberries	Gourmet Lychees CN	Peanut pepper sauce	Sugar, maple
Boneless Chicken Breast	Grand Champagne White Wine Vinegar	Peanut Sauce Mix	Sun flower oil
Boysenberries cn	Granola Cereal	Pepper corn melange	Sushi Ginger
Branston Pickle Relish	Granulated Onion	Pepperolio	Syrup Maple
Bread Crumbs	Granuled Garlic	Pesto Sauce Mix	Taco Seasoning Mix
Bread dipping mix sicilian	Grape seed oil	Picka Peppa Sauce	Tahini ground Sesame Seeds
Buffalo Wing Sause	Green Tea	Pickling spice	Tea
Cabernet sauvignon wine vinegar	Grenadine	Pine Nuts	Tea Bags
Cajun Seasoning	Grilled Vegetable Marinade	Pistachios	Teriyaki co
Cake Flour	Ground Allspice	Pitted Drk Sweet Cherries 16oz	Terragon French Wine Vinegar 16-9oz. ea
California Teriyaki Marinade	Ground Cayenne Pepper	Pizza sauce	Terragon Leaves
Calrose Rice	Ground Cinnamon	Plain Bread Crumbs	Thai Curry Paste, Green
Calypso	Ground Cumin	potisse rie Chicken Seasoning	Thai seasoning
Canola oil	Ground Ginger	Poultry Magic	Tiger Sauce
Caster Suger	Ground nutmeg	Poultry Seasoning	Toasted sesame oil
Champane wine vinegar	Ground Red Pepper	Provence herbs mill	Tomato pepper sauce
Chaniti red wine vinegar	Ground Thyme	Pumpkin seeds	Tomatoes paste
	Ground White Pepper	Pure Corn oil	Tomatoes sauce
Chick Peaa-Tin	Guava Nectar	Purple plums	Truffles & Poircini Mushrooms Infused oil
Chicken Flavor Cubes	Gum paste	Raspberry Balsamic vinegar	Vegetable Broth
Chicken Rub	Ham Base	Raspberry fruit powder	Vegetarian Vegetable Bouillon
Chiles Chipotles cn.	Hawaiian Macademia	Raspberry white vinegar	Walnut meats
Chili Cumin & Garlic	Hazelnut oil	Red Currant Jelly	Walnut oil
Chocolate Chips	Hazelnut spread with skim milk & cocoa	Red Raspberries	Walnut oil
Chopped Hazel Nuts	Hazelnuts bg	Red Seedless Grapes	Walnuts
Chopped Hazelnuts	Herbal Lemon Tea Bags	Red wine vinegar	Wheat
Chow-Chow Piccalilli	Hoisin Sauce	Rica Bran oil	White Balsamic vinegar

Cimonolio	Horeradish Creamy	Rice Paper	White Chocolate 4oz. bar
Cinder vinegar	Hot Curry Sauce	Rice, Calrose	White vinegar with fresh starragon
Cinnamon mill	Hot spicy garlic oil	Roast Sweet Peppers	White wine vinegar
Classic Roast Seasoning	Hourse Radish	Roasted Garlic	Whith truffle olive oil
Classico Olive oil	Instant coffee	Roasted Garlic Baljamic marinade	Whole almonds
Coarse kosher salt	Instant nonfat dry milk	Roasted garlic extra virgen oil	Whole bay leaves
Coconut Milk	Island Jerk Seasoning	Roasted pepper olive oil	Whole black pepper corns
Cooking Wine	Italian Seasoning	Roasted Red Pepper Wraps	Whole Dutch Poppy Seed
Counvertune white block	Italiano	Rosemary Leaves co	Whole Fennel Seed
course sea salt 5.64oz co	Kadota Gigs	Saffron Envelope	Whole mixed pepper corns
Crisp Crunch Traditional Onions	Key West Lime Juice	Salad oil	Whole Seseme Seed
Cristallo Balsamic vinegar 12.5oz co	Keylime Juice	Salsa Pico De Gallo	Whole Wheat Tortillas 16oz. pkg.
Crunchy Cereal	Kiwi	Sauce Browning Seasoning	Yellow Rice
Crushed Red Pepper	Kosher salt	Sauce Chicken Wing	Zesty Italian 8oz packet
Curry Powder	Lady Fingers	Sauce Flavor Oyster	
Curry Sauce	Lemon Basil & Thyme	Sauce Green Jalapeno	
Dill Seed Ground	Lemon pepper sauce	Sauce Hot	
Dill Weed 5oz co	Lemon Zinger Tea Bags	Sauce Hot and Spicy Cocktail	
Superfine mustard powder	Light chili Pwder	Sauce magic pepper	
Dried Blueberries	Liquid Smoke	Sauce Mint	

Produce Self-Service Ration Store

Baby Grn Patty Pan	Dill	Mushroom, Fancy	Lemons
Baby Spinach	Dried Cherries	Mushroom, Oyster	Romaine Leaves
Baby Yellow Patty Pan	Dried Cranberries	Musroom, Portabella Cap	Ruby Red Grapefruit
Baby Zucchini Squash	Eggplant	Musroom, Shitaki	Russet Baker Potato
Basil	Endive	Oranges	Lemons
Belgian Endive	Iceberg Lettuce	Papaya	Romaine Leaves
Blackberries	Flat Leaf Spinach	Parsley Curly	Ruby Red Grapefruit
Blueberries	Fresh Rosemary	Parsnip	Tarragon
Bok Choy	Fresh Thyme	Pineapple	Thyme
Boston Lettuce	Ginger Root		
	Brazilin/Hawi	Pears	Tomatillo Tomato
Broccoli	Golden Apples	Petite Baby Carrots	Tomato 40ct
Broccoli Floret	Granny Smith Apples	Radish Cello	Watercress
	Grape Tomato		
Butternut Squash	Clamshell	Radicchio	Watermelon
Button Mushroom Petite			
	Green Leaf Leaves	Raspberries	White Potato
Cabbage, Napa	Green Onion	Red Apple	Yellow Onion Jumbo

Cantaloupe	Honeydew Melon	Red Bell Pepper	Yellow Pepper
Carrots, Jumbo	Idaho Baking Potato	Red Bliss A Potato	Yellow Squash Medium
Cauliflower	Jalapeno Pepper	Red Cabbage	Yukon Gold Potato
Celery	Jumbo Carrots	Red Grapes Seedless	Zucchini Med Fancy
Cello Spinach	Kiwi	Red Leaf	
Cherry Tomato	Large Green Pepper	Red Onion Jumbo	
Cilantro Crate	Leeks	Roma Tomato	

Dairy Self Service Ration Store

Asiago Cheese	Cream, Hvy Whipping 40%	Half & Half	Muenster Cheese
Blue Cheese	Danish Blue Cheese	Heavy Cream	Parmesan, block
Butter Solids Salted	Egg Beaters	Margarine	Plain Yogurt
Butter Unsalted	Eggs	Mascarpone Cheese	Provolone Cheese
Buttermilk	Feta Cheese	Milk	Ricotta Cheese
Cheddar Cheese	Gorgonzola Cheese	Monterey Jack Cheese	Sharp Cheddar Cheese
Cream Cheese	Gouda Cheese	Mozzarella Cheese	Sour Cream
			Stilton Blue Cheese

10. It is a condition of the competition that no entry be removed from the Exhibit Hall before 1700, Thursday, 12 March 2009. 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, 12 March 2009 will be disposed of by the competition staff.

**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		

34th ANNUAL US ARMY CULINARY COMPETITION RULES

1. This annex contains the rules for the 2009 competition. All Team Managers and competitors should be familiar with these rules. There are a few 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 3, para 3-47:
 - 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’	

(Annex D Competition Rules for the 34th Annual U.S. Army Culinary Arts Competition, Competition, 1 March – 13 March 2008.)

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 clips are required for fastening skirts to the tables.

b. Teams will dress, cover and drape tables at the post field house 0900-1600, Monday 28 February 2009. 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 10 March 2009.

c. Team Managers or Team Captain should see the culinary show Admin Officer after all of their entries has been set up. Team management is responsible for placing the correct exhibit card next to each display and three score sheets next to each exhibit. Team Managers only will be allowed in the Field House 0600-0630 in the Field House. This time is allocated to provide the manager with an opportunity to double check the exhibits and the table displays.

d. 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 1 March 2008.** The winner will be the team with the highest aggregate points in their chosen entries. Results are announced at the awards ceremony on 13 March 2009, 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. Sixty percent (60%) 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.

d. The total point values for all IOY entries on the cold food buffet table will be used for the IOY entry. Buffet tables will further be awarded trophies for most artistic, best overall table (highest points) and judges favorite. Each entry will receive the appropriate recognition based on the entries score. The competition administrative staff has determined that this format will encourage

(Annex D Competition Rules for the 34th Annual U.S. Army Culinary Arts Competition, Competition, 1 March – 13 March 2008.)

teams to work together toward the overall goal yet still reward individual achievement. Teams should remember that the total value of the table remains the primary focus for the IOY entry. Teams are encouraged to utilize individual team member strengths to benefit the team to the greatest capacity. TEAM – Together Everyone Achieves More.

e. The following list of categories is required for entry into Installation of the Year:

Category E Buffet must include the following:

- One show platter of meat, poultry, game or fish; (choice of A1,3,4) 40pts
- One show platter of fish and/or shellfish (A2) 40 pts
- One show platter of cold hors d' oeuvres, 8 varieties, 9 each (A5) 40 pts
- Six different plated appetizers; (B1 or B2) 40 pts
- One restaurant platter for four & one vegetarian platter for two (B4) 40 pts
- Six different plated desserts (C3) 40 pts
- One buffet platter of fancy cookies, chocolates, or petit fours (C2) 40 pts
- One table theme buffet centerpiece (choice of D1-5) 40 pts

Max Points 320 pts/ 8=40x3=120points

Note: Due to the tremendous amount of time for Category E Buffet, team can earn up to 120 points.

- **Category E Buffet (description above)** max points 120
- **Category J Culinary Knowledge Bowl** max points 40
- Category F1 Armed Forces Chef of the Year max points 40
- Category F2 Armed Forces Junior Chef of the Year max points 40
- Category F3 Field Competition max points 40
- **Category F4 Nutritional Hot Food Challenge** max points 40
- Student Team Skills Competition (New Category) max points 40
- One Category K or P max points 40
- **Installation of the Year Total points available** max points 400

6. Competition Categories:

a. Category A – Cooking, Professional and Student - Show platters need to be a minimum of eight (8) portions must be presented plus one (1) portion on a display plate. The competitor must demonstrate at least two protein items, two garnishes, one salad, and the appropriate sauce. All items are to be edible with the exception of cutlet frills, decorative skewers or similar adjuncts used for presentation purposes. An appropriate centerpiece **may be** presented, which should compliment the platter or display.

(Annex D Competition Rules for the 34th Annual U.S. Army Culinary Arts Competition, Competition, 1 March – 13 March 2008.)

(1) Section A1: Cold buffet platter of meat, beef, veal, lamb, or pork. Each competitor is to present a cold platter of meat, beef, veal, lamb, or pork suitable for service at a formal buffet.

(2) Section A2: Cold buffet platter of fish or shellfish. Each competitor is to present a cold platter of fish and/or shellfish suitable for service at a formal buffet.

(3) Section A3: Cold platter of poultry. Each competitor is to present a cold platter of poultry suitable for service at a formal buffet.

(4) Section A4: Cold platter of game. Each competitor is to present a cold platter of game suitable for service at a formal buffet. A test plate is not required.

(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. Vegetarian platter must adhere to the following guidance and be listed by specific type on the menu:

Vegetarian Nutrition: Definitions

Vegetarian: one who does not consume /a diet that does not include the flesh of animals, including fish and fowl; an umbrella term for the different types of plant-based eating patterns.

Lacto-ovo: a vegetarian who consumes/a vegetarian diet that includes eggs and dairy products.

Strict vegetarian or Vegan: a vegetarian who does not consumes/a diet that does not include any animal products, including eggs and their derivatives, dairy products or their derivatives, and honey

Flexitarian: occasional vegetarian or partial vegetarian; a self-described “vegetarian” who may opt to choose non-vegetarian foods, such as fish or poultry on occasion.

(Annex D Competition Rules for the 34th Annual U.S. Army Culinary Arts Competition, Competition, 1 March – 13 March 2008.)

(5) 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.

(Annex D Competition Rules for the 34th Annual U.S. Army Culinary Arts Competition, Competition, 1 March – 13 March 2008.)

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

- **One show platter of meat, poultry, game or fish; (choice of A1,3,4)**
- **One show platter of fish and/or shellfish (A2)**
- **One show platter of cold hors d' oeuvres, 8 varieties, 6 each (A5)**
- **Six different plated appetizers; (B1 or B2)**
- **One restaurant platter for four and one vegetarian platter for two (B4)**
- **Six different plated desserts (C3)**
- **One buffet platter of fancy cookies, chocolates, or petite fours (C2)**
- **One table theme buffet centerpiece (choice of D1-5)**

f. **Category F1- Hot Food Professional Competition/Armed Forces Chef of the Year (IOY):**

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 "Armed Forces Chef of the Year." This category is judged by ACF accredited judges; ACF medals are awarded at the awards ceremony on 12 March 2009. **This competition is open to competitors from all branches of service.**

(1) Each team can nominate only one competitor to enter irrespective of rank. Each competitor may have an assistant in the grade of E-5 (assistants may not be previous winners of an ACF sponsored category, medal winner or USACAT member) or below who may do sanitation, weigh ingredients for recipes, and basic vegetable prep.

(2) 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 15 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).

(3) A list of pantry, produce, and dairy ingredient items is provided for planning the menu **(Please note that competitors may bring prepared stock, un-fortified and no finished sauces to this event. Prepared stocks will NOT be provided by the competition staff).** 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. **Ten minutes** is allotted for presentation and service of each course.

(Annex D Competition Rules for the 34th Annual U.S. Army Culinary Arts Competition, Competition, 1 March – 13 March 2008.)

(4) 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.

(5) 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.

(6) Mystery basket may consist of proteins, produce, dairy, and grocery items. Seasonings will be provided on a common spice rack. 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 15 minutes to access the ingredients, compose a menu, and present to judges. There may be more than one market basket to draw from.

(7) 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.

(8) 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.

(Annex D Competition Rules for the 34th Annual U.S. Army Culinary Arts Competition, Competition, 1 March – 13 March 2008.)

Taste. Flavors should be complementary among the 4 courses. Sufficient seasoning should enhance the typical flavor of the dish and not overpower it.

(9) Competition schedule: 2 March 2009, Times TBD

- Fifteen minutes will be allotted for the competitor to inventory equipment and rations, set up work area and become familiar with the facility.
- Four hours are allowed for planning, preparing and cooking the meal.
- Thirty minutes allotted for meal service. All four portions of each item will be served and judge.

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 2009.

g. **Category F2 – Hot Food Student/Armed Forces Junior 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 is a **three-course meal** rather than a four-course. The best student/apprentice level chef on the day of the hot food competition will be recognized as the Armed Forces Junior Chef of the Year at the awards ceremony on 12 March 2009. **This competition is open to all branches of service.**

(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.

(2) Each team may nominate only *one competitor* in the rank of E5 or below who has less than three years in military food service as of 2 March 09. Time in military food service begins upon completion of Initial Entry Food Service training. Previous winners of this category may not enter. Each competitor may have one apprentice or assistant in the rank of E-5 or below (assistants may not be previous winners of an ACF sponsored category, medal winner or USACAT member) 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.

(3) 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 **list of ingredients provided at the team captains meeting on 28 February 2009. It is recommended that student chefs utilize the "Cooking Essentials" cookbook.** Ingredients will be comprised of protein items familiar to the young competitors. They

(Annex D Competition Rules for the 34th Annual U.S. Army Culinary Arts Competition, Competition, 1 March – 13 March 2008.)

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.

(4) 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

(5) Competition schedule: 3 March 2009, times TBD

Fifteen minutes will be allotted for the competitor to inventory equipment and rations, set up work area and become familiar with the facility. Four hours allowed to prepare and cook the meal. Twenty minutes allotted for meal service. All four portions of each item will be served and judged. 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.

Annex D, Appendixes:

1- Available Equipment List

2- Common Pantry

3 - Classical Knife Cut Dimensions

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

Labs 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. Stations will not be set up with individual equipment.**

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

ANNEX D, APPENDIX 2**COMMON PANTRY FOR CATEGORIES F1, F2, F6****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		

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	

(Annex D Competition Rules for the 34th Annual U.S. Army Culinary Arts Competition, Competition, 1 March – 13 March 2008.)

h. CATEGORY F3 – Field Cooking Competition (IOY) This category has dramatically changed this year. Teams are required to cook a three course meal, for 60 people, utilizing the containerized kitchen (CK). Each course must be plated for every customer. In addition teams will be required to serve the meal restaurant style to the public to include other competitors. The number of slots for field teams is limited. The priority of slots are reserved for the teams entering the Installation of the Year. The priority of unfilled slots will go to the teams with the earliest packet submission date.

(1) The team will consist of four enlisted members. Teams must provide a minimum of four servers to serve the meal. Only one team per installation is permitted. Teams should plan on reporting 15 minutes prior to start time for site in-brief.

(2) **Each team must prepare 60 hot starters, 60 main courses, and 60 desserts. All courses must be served on plates. Organizers will provide all of the plates for all teams. One portion of this menu must be presented in a display case for guests. Those menu items should be made the day in advance, preserved with aspic and will be used for photographs for the media. Each team is required to send complete menu and recipes for 60 people, NLT 1 Feb 09, to the Project Officer. Teams must order rations through rations section NLT 1 Feb 09. Teams are responsible to ensure they have all ingredients at the start of the competition.**

(3) **Teams may bring in additional equipment, pots, pans, tools, knives etc. for this competition. It is the teams' responsibility to ensure they do not bring in electrical equipment that exceeds the capability of the CK. Teams will not be given additional time due to an overloaded electrical system.**

(4) Judgeing Criteria –

(a) Mis en place and cleanliness preparation of the materials to reach trouble-free working during serving. Just in time working-organizations and punctual completion. Clean, proper working methods during the competition will also be judged as the conditions after leaving the kitchen. 0-10 points

(b) Correct Professional Preparation- Correct basic preparation of food, corresponding to today's modern culinary art and dietetics. 0-30 points

**(c) Arrangement and Presentation/ innovation
Clean arrangement, no artificial garnishes, no time-consuming arrangements, exemplary for and appetizing appearance. 0-20 points**

(Annex D Competition Rules for the 34th Annual U.S. Army Culinary Arts Competition, Competition, 1 March – 13 March 2008.)

(d) Taste - The typical taste of the food should be preserved. The dish should have sufficient taste, when sufficient spice is added. At the same time as special taste-event should be caused by the corresponding composition of food. 0-40 points

Note: 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.

(5) The field competition is scheduled to be held on 5,6, and 7 March 2009 at the Field Training Branch, Area 42, Building 11541, 40th Street. The uniform for this event is Chef Jacket, black pants, and Chef Hat.

Time Schedule

0630-0730	Teams inventory and organize kitchen
0730-1130	Teams prepare meal and set up serving line
1130-1330	Team serves meal to 60 customers (restaurant style)
1330-1500	Team cleans kitchen and turns it over to Field Branch NCOIC

(Annex D Competition Rules for the 34th Annual U.S. Army Culinary Arts Competition, Competition, 1 March – 13 March 2008.)

i. **Category F4 – Nutritional Hot Food Challenge – Team Competition (IOY):** 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. Historically this has been a difficult competition for the show administrators due to teams not planning or meeting suspenses. Team managers should pay particular attention to new suspense guidelines and possible penalties.

(1) The two-member team must consist of at least one member in the rank of E-5 or below who has less than 3 years of military food service as of 11 March 09. Time in military food service begins upon completion of Initial Entry Food Service training. 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, that also meets the guidelines of a healthy diet.

(2) Menus, recipes, and a nutritional analysis must be submitted by **1 February 2009** to enter this competition. Team Managers are encouraged to work with their dietitian for assistance on the nutritional analysis. The only major equipment available for this competition is a household stove; a refrigerator-freezer; two worktables; electrical outlets; one table-top mixer, plates and bowls. 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. Failure to obtain or meet scheduled suspenses may result in team point deductions or disqualification from the Nutritional Hot Food Challenge.

(3) Complete 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.

(4) Nutrition analysis for each course must be completed and should include what program was used for the analysis. Teams are encouraged to work with their Installation Dietitian for assistance with the nutritional analysis. In the event a dietitian from your installation isn't available to provide assistance, Team Managers may contact the Army Center of Excellence, Subsistence (ACES) Dietitian, CPT Gordon @ 804-734-3370, or laura.gordon@us.army.mil. The ACES Dietitian, if required, will provide assistance up until 26 Jan 09. To allow the dietitian time to help teams, it is highly advised to ask for assistance well in advance of the 26 Jan 09 cutoff. When reviewing the nutritional analysis, CPT Gordon will utilize the book Food Values of Portion Commonly Used Written by Bowes and Churches, ISBN 078174426.

(5) Nutrition Challenge packets, that fail to meet the 1 Feb 09 deadline, will be deducted 1 point for every week that the packets are late. Packets received after 21 Feb 09 will be disqualified.

(6) The ACES Dietitian, will review all packets (except packets received after 21 February 09) and annotate corrections that must be made. Teams that need to make corrections will get their packets back at the team captains meeting, on 28 February 09. Teams will have until the 11 March 09 to correct the noted errors. Points will be deducted for failure to make corrections. The ACES

(Annex D Competition Rules for the 34th Annual U.S. Army Culinary Arts Competition, Competition, 1 March – 13 March 2008.)

Dietitian will need time to review all packets, therefore no feed back or assistance will be provided on Nutrition Challenge packets from 1-27 Feb 09.

(7) A “memorandum” signed by your dietitian stating the meal plan was evaluated and meets the nutritional guidelines is NOT required. However, it is highly recommended that Team Managers work with their dietitian on the nutritional analysis to help reduce errors and problems. Time is a precious commodity during the competition. It should be the team’s goal to have the packets done correctly the first time and not have any corrections to make while at Fort Lee during the competition time frame.

(8) The overall meal plan should contain a maximum of 1000 calories with: approximately 45 - 65% calories from carbohydrates, 20 - 35% of calories from fat (<10% of calories from saturated fat), 10 - 35% calories from protein, no more than 150 mg cholesterol, 1150 mg sodium and 10gm of dietary fiber.

NOTE: Please use attached form. See sample at Annex D, Appendix 4

(a) Evaluation of the meal plan as a part of a heart healthy diet on the basis of the nutritional adequacy performed by a dietitian.

(b) Utilization of a variety of ingredients and culinary preparation techniques to yield optimal nutrition.

(c) Assessment of culinary creativity and composition to enhance appearance

(9) 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.

(10) During the competition competitors will be judged on the following areas, but not limited to:

(a) Mise en place, organization, sanitation

(b) Professional preparation and work habits

(c) Professional serving and cooking methods

(d) Taste, texture, and flavor combinations

(e) The basic fundamentals of nutritional cooking and methods

(f) Adherence to submitted menu plan

(Annex D Competition Rules for the 34th Annual U.S. Army Culinary Arts Competition, Competition, 1 March – 13 March 2008.)

(g) Coordination with team partner

(h) Presentation, proper cooking, proper temperature, nutritional creativity and overall understanding of concept

(11) Each kitchen is to be left neat and clean. The scores will be finalized after inspection of the kitchen area and prior to departure.

(12) 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.

(13) Uniform is chef whites or cook whites with white hat, clean apron, and side towels for this live competition.

(14) Team Manager must indicate two members who will compete in this category on the team entry form. Ensure that all nutrition analysis' and recipes are submitted with entry by **1 February 2009**.

(15) Questions or assistance regarding this category should be addressed to:

CPT Gordon, AFSTD @ 804-734-3370, laura.gordon@us.army.mil or to
CW4 Sparks, Chief Craft Skills Division, 804-734-3274, robert.sparks2@us.army.mil

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: _____

(Annex D Competition Rules for the 34th Annual U.S. Army Culinary Arts Competition, Competition, 1 March – 13 March 2008.)

j. **Category F5 (Part 2 USACAT Tryout) Pastry Mystery Basket:** This competition is open to all military chefs from all branches of service. However, only one position will be available for Air Force, Coast Guard, Marine and Navy. Additional information for other military services is in paragraph 17, page 8. The competition takes place on 4 March 2009. Each competitor will have one work-station.

(1) Each competitor will have three (3) hours to prepare three different plated desserts four portions of each dessert. Of the three plated desserts three are for judging; one is for photos/critiques/ and press.

(2) **This competition serves as part 2 of the tryout for pastry positions on the United States Army Culinary Arts Team (USACAT).** All personnel wishing to represent the United States Army on the USACAT as a pastry chef must compete in this event.

(3) Competitors will have a 30-minute window in which all four portions of each of the three desserts course must be presented. Competitors must prepare and present four servings of three different desserts; Equipment provided is the same as for Armed Forces Senior Chef of the Year. Additional equipment, including china, must be provided by the competitor.

(4) This competition is not part of the Installation of the Year competition. This competition is limited six (6) competitors and selection will be based on the best entry packets and most qualified candidate entry packets received.

(5) Each competitor may have an assistant in the grade of E-5 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.

(6) 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 15 minutes to inventory equipment, write a menu, and become familiar with the facility.

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

(Annex D Competition Rules for the 34th Annual U.S. Army Culinary Arts Competition, Competition, 1 March – 13 March 2008.)

(8) 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

<p>DAIRY: Eggs Creme Fraiche Cream Cheese Heavy Cream Margarine Milk Unsalted Butter Ricotta Cheese Sour Cream Tofu Yogurt</p> <p>FLOURS, NUTS, SUGARS: Almond Flour Almonds (whole, sliced, slivered) All-Purpose Flour Bread Flour Brown Sugar Cake Flour Cornmeal Granulated Sugar High Gluten Flour Hazelnut Flour Hazelnuts Honey Pastry Flour Pastry Flour Pecans Pine Nuts Pistachios Powdered Sugar Rice Flour Super Fine Sugar Walnuts Whole Wheat Flour</p>	<p>FRUITS, PRODUCE, HERBS: (Minimum of five seasonal fruits) Grapefruits Oranges Lemons Limes Vanilla Bean Fresh Mint</p> <p>CHOCOLATE PRODUCTS: Dark Chocolate - Bittersweet Milk Chocolate White Chocolate Cocoa Powder</p> <p>MISCELLANEOUS PASTRY STAPLES: Apricot Jam Almond Paste Almond Extract Assorted Spices: (Cinnamon, Nutmeg, Ginger, Allspice, Cloves) Baking Powder Baking Soda Coconut Corn Syrup Dry Yeast Glucose Hi-Ratio Shortening Honey Instant Coffee Know Gelatin Long Grain Rice Lemon Extract Molasses Neutral Fruit Glaze Raspberry Jam Sheet Gelatin</p>	<p>MISCELLANEOUS cont Poppy Seeds Salt Minute Tapioca Quick Oats Sheet Gelatin Shortening Vanilla Extract Vegetable Oil</p>
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k. **Category F6 (Part 2 USACAT Tryout) Hot Food Professional:** This competition is open to all military chefs from all branches of service. However, only one position will be available for Air Force, Coast Guard, Marine and Navy. Additional information for other military services is in paragraph 17g, page 17. The competition takes place on 4 March 2009. Each competitor will have one work-station. This F6 category is a portion of the USACAT tryout.

(1) Each competitor will have four hours to prepare 4 servings of a four-course mystery basket menu. Of the four portions prepared, three are for judging, one is for display/photos/critique/press.

(2) Each competitor has thirty (30) minutes to serve the four portions of the four-course meal. Competitors who miss their 30-minute window will be docked points automatically. **The four-course menu should not include a dessert.**

(3) 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.

(4) Equipment provided is the same as for Armed Forces Senior Chef of the Year. Additional equipment, including specialty type china, must be provided by the competitor.

(5) Each competitor may have an assistant in the grade of E-5 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. Platters will be provided for additional servings. If special bowls or plates are required the competitor must provide them.

(6) 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 15 minutes to inventory equipment, write a menu, and become familiar with the facility.

(7) 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 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.

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(8) 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 point**

(9) 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.

(10) 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.

(11) 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 four persons.** Points will be deducted if fewer portions are served.

(12) Taste. Flavors should be complementary among the 4 courses. Sufficient seasoning should enhance the typical flavor of the dish and not overpower it.

(13) Competition schedule: 7 March 2009 1000-1730

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(14) Fifteen minutes will be allocated for the competitor's in-brief. Fifteen minutes will be allotted for the competitor to inventory equipment and rations, set up work area and become familiar with the facility. Four hours will be allowed to plan menu, prepare, and cook the meal. Thirty minutes will be allotted for meal service. All four portions of each item will be served and judged. Competition dates may be adjusted by the competition staff based on participation and scheduling conflicts.

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 2009.

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COMMON PANTRY FOR CATEGORIES F1, F2, F6

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		

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1. **Category H - Ice Carving:** An exciting category where artists and culinarians can mingle is category H, Ice Carving. There are three 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.

(4) General Guidelines:

(a) 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.

(b) 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.

(c) 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.

(d) 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.

(e) 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.

(f) 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.

(g) 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.

(h) 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

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so that they do not stand in water. Engineering support will be available at the beginning of the contest to ensure a successful start.

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

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

(k) **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.

(l) **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.

(m) **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.

(n) **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

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Authorized for power tool competition – Chain saws, table with circular saw, dremmel, router, side grinder, die grinder, Alaskan Mill

(0) 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) 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.

(2) A one-hour preliminary Certified Culinary Examination will take place on 1 March 2009 in Building 4200. Schedule will be posted at the Team Manager’s meeting on 28 February 2009. All teams entering the Installation of the Year are required to submit names of a four-member team to participate in this event.

(3) The exam is multiple choice and will contain questions on sanitation, nutrition, culinary preparation, equipment, terminology, classical cooking, meat identification, and cooking methods. Scores from the written exam will be averaged per team for the Installation of the Year score.

(4) Finalists from the exam will participate in the live version of the Culinary Knowledge Bowl on 11 March 2009 at the Field House. This event will take place in public and the winners will be awarded first, second, and third place recognition. This is a non medal event.

(5) 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.

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(6) Team Composition - Each team shall have:

(a) Four Members E-5s and below who has less than three years in military food service as of 2 March 08 and represent the same Military Installation Team. Time in military food service begins upon completion of Initial Entry Food Service training. One team member designated as the Captain.

(b) One additional member, who will serve as an alternate in the case of a team member's illness or absence for any other reason.

(c) One Coach/Advisor who will act as the team's administrative liaison.

(d) 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.

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

(a) Culinary Fundamentals: Prentice Hall: ISBN: 0-13-118011-8 website is www.prenhall.com

(b) Baking Fundamentals: Prentice Hall: ISBN: 0-13-118351-6 website is www.prenhall.com

(c) Nutrition for Foodservice and Culinary Professionals, Sixth Edition: John Wiley & Sons: ISBN: 0-471-59976-X

(8) 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.

(9) 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.

(10) 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.

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(a) 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.

(b) 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.

(c) 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.

(d) **Judges:** Judges will consist of three qualified chefs/chef educators for the Annual Competition and be selected by the Ft Lee Administrative staff. 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).

(e) **Prizes:** Each team competes for Competition Trophies. 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.

(f) **Dress:** During the competition all competitors must be dressed in professional chef's attire.

(g) **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.

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(h) 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.

(i) 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.

(j) Teams are encouraged to go to the ACF website and sign up to take the electronic practice tests for the Certified Culinarian Exam. The fee is good for 30 days and the team members can take the a different test as many times as they want. Historically the “jeopardy” portion of this event has been the teams weakest and most difficult area of the competition.

p. **Category K - Practical and Contemporary Hot Food Cooking** (*1 entry 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 to 1 ½ pound Rock Cornish game hen or a 2 to 2 1/2 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 ½ pound guinea fowl. Game birds must be fabricated during the competition and cooked as the recipe states.

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(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.

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

(1) Competitors must provide intended category, and a list of all ingredients NLT 1 February 2009 with the consolidated team packet. Competitors are to provide 4 copies of their recipes and photographs for the tasting judges when they arrive to compete. Teams failing to provide these requirements will be disqualified.

(2) 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.

(3) 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.

(4) Competitors will bring his or her own tools, including small-ware and plain white china (plates, platters, bowls, etc.) to display the finished dish.

(5) All competitors are required to pre-scale their recipes. The following ready-made dough may be brought in; puff pastry and filo dough.

(6) 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.

(7) A service member that gets injured during Armed Force Chef of the Year, Armed Forces Jr Chef of the Year, or Categories K&P will be evaluated by the lead kitchen judge. If the injuries are serious the lead judge will stop the competitor and show staff will ensure that the injured service member gets proper medical attention. The competitor will not be rescheduled.

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(8) A service member that has an equipment failure with Army provided equipment during Chef of the Year, Jr. Chef of the Year, or Categories K&P may ask the kitchen judge to move them to another station. The Kitchen Floor judge will make the decision to move the competitor to another station. If another station is not available the competitor may be rescheduled. All equipment issues must be addressed during the live event, not after the event is over.

(9) All scheduled events will be posted throughout the day on the ADMIN board at the entrance to Building 4200. The latest schedule change will take place NLT 1830 for the following day. Team Captain Managers/ Team Captains must check the information board after 1830 daily to see if there have been any changes that affect their team members. Team Manager/ Team Captain must notify their team members of any changes.

(10) It is recommended that competitors arrive at live events at 15 minutes early. Competitors should have a team member with them in the event that they forgot something. Competitors that are 15 minutes or more late to a one hour live event will be disqualified. Competitors that are more than 20 minutes late to a 90 minute live event will be disqualified. Competitors that are more than 30 minutes late for any live cooking event that are 3 hours or longer will be disqualified. Competitors who are late do not get any extra time for their lateness, for example a competitor who is 10 minutes late, for a one hour event has 50 minutes to complete the event.

q. **Category P: Practical and Contemporary Patisserie**

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

(a) Competitors must provide intended category, a list of all ingredients NLT 1 February 2009 with the consolidated team packet. Competitors are to provide 4 copies of their recipes and photographs for the tasting judges when they arrive to compete. Teams failing to provide these requirements will be disqualified.

(b) 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.

(c) Four portions will be prepared, one for show/critique, and three for taste.

(d) 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.

(e) 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.

(a) Competitors must provide intended category, a list of all ingredients NLT 1 February 2009 with the consolidated team packet. Competitors are to provide 4 copies of their recipes and photographs for the tasting judges when they arrive to compete. Teams failing to provide these requirements will be disqualified.

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(b) 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).

(c) 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.
- 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, rolled fondant 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 to 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.

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- 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 S: STUDENT TEAM SKILLS COMPETITION (IOY): Teams are highly encouraged to read the following rules carefully and ask questions. Teams should also visit the ACF website and download a copy of the student team competition guidelines, this will provide numerous tips to success and hints for a team to use in this competition. This event is intended to allow junior competitors an avenue to compete and encourages team seniors to train and mentor student culinarians. In this spirit, teams are encouraged to utilize their team apprentices.**

(1) Four Members E-5s and below who has less than three years in military food service as of 12 March 09 and represent the same Military Installation Team. Time in military food service begins upon completion of Initial Entry Food Service training. Team apprentices are allowed to enter this event.

(2) Teams are required to submit one copy of menus, recipes and photographs at the team managers meeting on 28 Feb 08. This event will be held in the field house on 11 Mar 09.

(3) Teams must bring their equipment to the field house for this competition.

(4) Additional equipment is the responsibility of the team.

(5) Competitors are required to bring all ingredients needed for their menu.

(6) The competition is divided into two sections: Phase One:- skill-based competition and

(7) Phase Two: hot food cooking competition, which consists of a four (4) course signature meal of four (4) servings.

(Annex D Competition Rules for the 34th Annual U.S. Army Culinary Arts Competition, Competition, 1 March – 13 March 2008)

(8) Teams must bring their own products and will be allowed into the kitchen for setup at least 30 minutes before part one begins.

(9) **Phase One: Skills Based Competition**

Each team member will be required to demonstrate one of the four tasks described below. The lead judge will randomly chose which team member will perform which task. Therefore, it is important for all team members to be proficient at all four tasks. Team members will compete in a relay-style format with a total of 80 minutes to complete all skills. All materials for this program will be supplied by the team.

(a) Butchery of all meat protein in accordance to assigned classical dish (i.e., four portions for cooking section), plus proper handling of carcass and remaining protein taken into account. Teams will fabricate a chicken into the following: two French breasts, separate leg and thigh. This chicken may be used elsewhere in the menu, but is not required. For the entrée teams may use the protein of their choice.

(b) Filleting of round or flat fish in accordance to your recipe (i.e., four portions for cooking section), plus proper handling of carcass and remaining protein taken into account.

(c) Knife cuts

(A) Julienne vegetable or fruit of your choice – resulting in 4 ounces of finished product – 1/8” x 1/8” x 2”.

(B) Tournée vegetable or fruit of choice – 3/4” diameter, 2” long, seven sided and flat ended – eight pieces.

(D) Peel and small dice one onion.

(E) Peel and small dice two vine-ripened tomatoes. Pulp to be seeded and concasséd.

(d) Pastry Skills

(A) Make a quart of pastry cream.

(B) Peel and section one orange.

(C) Roll out and line one 8” to 10” tart pan with pre-made short dough and prep to blind bake.

NOTE:

The alternate may be substituted for a team member for the skills salon. However, the team coach must notify the lead judge during the competitor meeting of the change.

(10) **Phase Two: Hot Food Cooking**

(a) Each team will prepare a four-course menu for 4 persons, which consists of one classical appetizer assigned by the ACF culinary committee and three dishes of choice by the team. (Proteins to be butchered in Skill Phase.) Three portions of each course will be delivered to the judges, and one complete meal of four courses will be displayed for photographs and critique.

(b) Teams will have 30 minutes to set up for the cooking phase.

(Annex D Competition Rules for the 34th Annual U.S. Army Culinary Arts Competition, Competition, 1 March – 13 March 2008.)

(c) Teams will have 90 minutes to prepare and serve the four courses. At 75 minutes into the competition, the 15-minute serving period will begin. After the 90-minute period has ended, half a point per minute will be deducted for any lateness.

(d) At the end of the 90-minute period, each team will be allowed 30 minutes to break down and clean their station, leaving it in the same condition as found. Failure to observe this will result in a point(s) deduction.

(e) Classical dishes are taken from *Escoffier: The Complete Guide to the Art of Modern Cookery*. These are currently set on a two-year cycle, but may be changed at the discretion of the ACF culinary competition committee after 2008.

(11) **Phase Two: Practical and Contemporary Hot-Food Cooking**

Menu - 2009

Appetizer:

Paupiettes de Sole a la Trouvillaise, paupiettes de sole Recipe # 2000, a la Trouvillaise Recipe # 465
Escoffier: The Complete Guide to the Art of Modern Cookery

Note - The recipe for Trouvillaise is for 10 portions, so teams will need to adjust appropriately to four (4) portions.

Salad of your choice

Entrée of your choice

Dessert of your choice

(12) **STUDENTS SKILLS GENERAL RULES AND GUIDELINES**

(a) Teams must provide six sets of recipes and a close-up photograph of each course and the four course meal. These must be presented to the judges in booklet form upon entering the kitchen at the stated competition start time.

(b) Basic nutritional balance in recipe development is essential. On each recipe, a breakdown of calories, calories from fat, sodium and minerals must be indicated. As a guideline, based on overall calories, 15-20% of calories should come from protein, 25-30% of daily calories should come from fat, and 45-60% of calories should come from carbohydrates.

(c) Teams are expected to bring in only the whole and raw materials in the amounts stated in the recipe to execute the assignment. Products should be weighed, separated and clearly marked.

(d) No advanced preparation of vegetables is allowed for the skills section. However, peeled potatoes, carrots, onions, garlic, shallots and cut mirepoix are allowed for the cooking section. Vegetables and salads may be washed, but not cut or shaped in any form. Leeks may be split for cleaning purposes.

(e) Appropriate stocks for the meal may be brought in, but neither finished sauces nor clarified broths are allowed.

(f) Puff and phyllo dough may be brought in.

(Annex D Competition Rules for the 34th Annual U.S. Army Culinary Arts Competition, Competition, 1 March – 13 March 2008.)

(g) Cooked ice cream bases and/or sorbet bases may be brought in to freeze at the competition site at Ft. Lee. All butchery will be done on-site.

(h) Teams must bring in all equipment, knives, small wares and chinaware for all parts and phases of the competition. Fort Lee will provide plates and bowls at the Field House during the competition.

(11) All power-supply needs should be arranged with the show host before the competition.

(12) Equipment - Teams must bring in all equipment that is required to execute the meal. Teams should only expect the ACES to provide a four burner stove, an oven, a table top mixer, working tables, china plates/ bowls, garbage receptacle, ice supply, a refrigerator and a freezer. Processors, blenders, and other equipment must be brought if needed. Power outlets will be supplied.

(13) Dress Code - It is important to remember that each member of a student team represents the profession of chefs. Therefore, teams must be dressed appropriately and professionally.

The following dress code will apply:

- White chef coats
- Black pants Black shoes or clogs
- Full aprons
- Toques

(14) ACES will provide for each kitchen station:

- 1 each 4 burner range
- *1 each oven with two shelves*
- 2 each 6' to 8' tables, 30" wide and standard kitchen height
- Power outlets
- Garbage receptacle
- 1 refrigerator/ freezer
- Access to ice supply, within close proximity
- Hot and cold water and sanitary source in the immediate vicinity
- To maintain sanitation, mops, brooms, bleach and buckets
- A large clock accessible by every team in the competition area for accurate timekeeping
- A team staging area for ingredient check-in and placement
- A schedule of competing times

(15) Role of the Alternate- In student team competition the alternate is an important asset to the team, and needs to be a strong, versatile individual. Here are the rules for what alternates can and cannot do.

(a) For the skills section, you can use the alternate instead of another member of the team if you wish; however, the lead judge must be notified of this at the competitors meeting with the judges.

(Annex D Competition Rules for the 34th Annual U.S. Army Culinary Arts Competition, Competition, 1 March – 13 March 2008.)

(b) During set-up and tear-down periods, the alternate may act as any other team member.

(c) During the cooking section, the alternate is not allowed to prepare or touch food, other than transporting it to and from a refrigerator or freezer or delivering the finished courses to the judges' table.

(d) The alternate can keep the team on schedule, prompting team members of oven checks or maintaining simmering foods on the stovetop, but cannot physically open the oven or remove products. Likewise, the alternate cannot strain, or remove items from the stovetop.

(e) During the dish-up, the alternate may wipe any smudges or debris on the finished plates. At no time may the alternate assist a team member, for instance, hold a pastry bag while it is being filled. In short, the role of the alternate is to keep the team on track, bring and remove foods and equipment to the table or range top surfaces, change out and wash soiled boards and pans, and monitor cooking times. It is also the responsibility of the alternate to keep the team's equipment washed and stored away from the dishwashing area.

(15) Role of Team Coaches and Managers

The coach has NO ROLE during the competition. Once you arrive at the competition, your work is done. If you talk to your team while they are competing, your team will be DISQUALIFIED on the spot, and this rule will be enforced.

(16) The Skills Section

Practice makes it perfect. Just do the skills and always remember to use proper sanitation practices.

(17) Judging and Awards - There are two types of judges – floor judges and tasting judges – and they evaluate different aspects of the culinary competition.

(a) Floor Judge. The primary purview of the floor judge is organization. As they judge, they are, essentially, asking these questions:

(b) Is the workspace kept clear of nonessentials, for example, a mixer that is not needed for the next 30 minutes? Is the workspace cluttered or organized? Is the setup of the workspace sensible?

(c) Does the competitor work systematically, on one job at a time?

(d) Is food being handled properly, following current guidelines as to temperature and safety?

(e) Is the correct knife for the job utilized and are proper cutting motions evident? Are knives kept sharp?

(f) Are products stored properly and at the right temperature? Are the refrigerator, rack card, knife and equipment storage well organized?

(g) Is useable waste stored properly for future use?

(h) Is the table free from debris? Are floor spills attended to quickly? Is the dish area being used as a "storage dump?" Are cutting boards kept scrupulously clean? Are areas kept sanitized, particularly during fish to meat to vegetable or dairy transitions? Is the toolbox/knife bag clean and sanitary inside?

(Annex D Competition Rules for the 34th Annual U.S. Army Culinary Arts Competition, Competition, 1 March – 13 March 2008.)

(i) Is the sanitizing solution at the right strength, and is it being used properly? Are towels used correctly? Or, for example, is a towel used to wipe debris off a table and then to wipe a knife or a plate? Is the apron being used as a hand wipe? Are gloves used for the last contact with food, for example, plating up.

(j) Are smooth transitions made from one job to another? Is there a logical progression of jobs, for example, to avoid chopping herbs or mincing garlic on several occasions? Is proper timing of menu items, cooking techniques and skills in evidence?

(k) Are classical cooking techniques followed? How many different techniques have been displayed? Is the technique cited in the recipe adhered to? For example, is mirepoix browned properly, not just heated? Is the product roasted correctly and basted as needed, not just placed in the oven?

(l) Are butchery and boning skills efficient? Is there “profitable” removal of muscle or fish from a bone? Are sinew and/or fat removal and correct tying methods displayed?

(m) Are menu items held the proper amount of time? Do meats have the time to rest? Is serving done within the allotted window?

(n) Does the competitor make an organized withdrawal from the kitchen, leaving it as clean as he or she found it?

(o) Tasting Judges- Tasting judges evaluate serving methods and presentation, as well as taste. They address questions such as:

(A) Is hot food hot and cold food cold (including plates)? Is food fresh and colorful, visibly seasoned, presented with some height, easy to eat and pleasing to the eye?

(B) Does food have great aroma, to stimulate the appetite?

(C) Are meat/fish slices even, shingled correctly, and sliced in a way that makes sense for hot food? Are items placed closely together to help maintain temperature, or separated in a pleasing way?

(D) Is proper portion size and nutritional balance evident? Are the components of the meal balanced so that the main item is complemented in size/amount by the accompanying garnish(es) and/or sauce?

(E) Are nutritional standards adhered to in relation to the dish? That is, is the protein weight within reasonable amounts, such as 4-6 ounces for lunch and 8-12 ounces for dinner, for all courses?

(F) Is there ingredient compatibility? Do ingredient colors harmonize naturally because of flavor combinations? Do ingredients and flavor components harmonize perfectly?

(G) Has the competitor demonstrated creativity and practicality? For example, could the dish be produced just as easily for a party of 100 as behind the cook’s line on a busy night? Does the dish show a degree of difficulty, using skills and creative flair, as opposed to something copied and overused? Or, if using an old or classical idea, has a new, contemporary concept been employed to transform the dish?

(H) Does the dish have the correct flavor, taste, texture, and doneness? Has the competitor shown respect for the food, for example, the duck broth tastes like duck and the Dover sole is not covered with Creole sauce.

(Annex D Competition Rules for the 34th Annual U.S. Army Culinary Arts Competition, Competition, 1 March – 13 March 2008.)

(I) Are doneness temperatures correct? Are stated vegetable cuts correct? Have the stated cooking techniques been applied correctly? Do the textures correspond to what was implied in the recipe?

(J) Does the flavor of the sauce or vinaigrette reflect what the recipe stated, and is it of the correct consistency? Does it taste great?

(K) Does the menu have a thread or a theme running throughout, for example, is it a regional, ethnic, seasonal or celebration menu? Are all courses in sync with the menu; or, for example, has an Asiantype dish been inserted into an American-type menu? Are there any erratic or over dominant flavors that disrupt the flow of the theme?

• Do the dishes portray a high level of skill and exactness? Does the number of different skills employed throughout the menu distinguish the caliber of the cook?

t. **Judging and Awards**

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

(2) 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.

(3) Composition. Nutritionally well balanced and in keeping with modern tastes, color, textures, and flavor should enhance each other; should be practical, digestible, and light.

(4) 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.

(5) 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.

(6) Point values:

(a) Assessment for Categories A, B, C2, C3, E,

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.

(b) Assessment for Category C1, C4, C5

Presentation & General Impression - 10 points

Evenness of Icing, glaze or fondant - 5 points

Use of various Techniques - 5 points

Exactness of skills displayed – 10 points

Knowledge of Skills Displayed – 10 points

(c) 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. Showpieces are scored separately and are judged in four areas, each carrying a possible 10 points:

Theme/ Idea - 5 Points

Does the piece function as a showpiece and demonstrate a theme or idea which would be indicative of the food/ beverages that would be served around it? Is the piece distinctive? It should be a one of a kind creation prepared and uniquely executed for this particular show/salon

Scale/ Size. Porportion - 5 Points

Is the show piece in proper scale for what it is? Is the piece in proportion and realistic for use as a functional showpiece and is it true in size to its theme? Essentially, is the piece in proper balance?

Artistic achievement - 15 Points

Is the piece artistic in nature, does it seem life like and or have a fell of reality, depth, contrast, beauty, and artistic appeal?

Craftsmanship - 15 Points

Does the show piece demonstrate quality workmanship and skill in the quality of the work presented. Is there demonstrated precision in the work? Is there a level of excellence that is evident in viewing the piece just at first glance?

(Annex D Competition Rules for the 34th Annual U.S. Army Culinary Arts Competition, Competition, 1 March – 13 March 2008.)

(d) 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.

(Annex D Competition Rules for the 34th Annual U.S. Army Culinary Arts Competition, Competition, 1 March – 13 March 2008.)

- **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).

(e) Assessment for Categories H

Artistic Achievement/ Strength of Design	10pts
Craftsmanship/ Work involved	10pts
Finished Appearance	10pts
Originality & degree of Difficulty	10pts

(Annex D Competition Rules for the 34th Annual U.S. Army Culinary Arts Competition, Competition, 1 March – 13 March 2008.)

(f) 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

(g) 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

(Annex D Competition Rules for the 34th Annual U.S. Army Culinary Arts Competition, Competition, 1 March – 13 March 2008.)

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

(h) 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

Gold Medal	36-40	Points
Silver Medal	32-35.99	Points
Bronze Medals	28-31.99	Points

(**Annex D** Competition Rules for the 34th Annual U.S. Army Culinary Arts Competition, Competition, 1 March – 13 March 2008.)

u. **Special Awards**

- Best Team Exhibit, Categories A, B, C, D, E
- Special Judges Award, Artistic or Special effort (Individual)
- Best Overall Table Exhibit (Point Table)
- 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
- Armed Forces Junior Chef of the Year
- Culinary Knowledge Bowl Champions 1st
- Armed Forces Chef of the Year
- Student Skills Competition Champion
- Installation of the Year - 1st, 2nd, and 3rd place

COMPETITION SCHEDULE

DATE	TIME	DETAILS
27 Feb 09		Competitors arrive at Fort Lee
28 Feb 09	0700 - 0830	Team Managers brief, Bldg. 4200 Auditorium
28 Feb 09	0830 – 1200	Team Managers sign for Labs
1 Mar 09	0900 – 1100	Culinary Knowledge Bowl Preliminary Exam
1 Mar 09	1300-1500	How to compete for SR Chef & JR Chef
3-10 Mar	1300-1700	Culinary Trend Updates, Training Seminars
2 Mar 09	AM/PM	Chef of the Year Competition
3 Mar 09	AM/PM	Junior Chef of the Year Competition\
4-6 Mar 09	Schedule provided at Managers meeting	Contemporary Categories
4-6 Mar 09	0730 – 1700	Field Cooking Competition
7 Mar 09	0700-1800	USACAT Tryout
9 Mar 09	0900 - 1600	Teams dress tables
10 Mar 09	0001 - 0630 0630 - 0700 0700 - 1500 1530 - 1730	Exhibits setup at Field House Team Managers double check table. Judging of cold exhibits Judges critique for competitors
11 Mar 09	0800 - 1700 0900 - 1430 0900 - 1500 1400 - 1700 0900 - 1700 0930 - 1600 1800 - 2300	Student Skills Competition Culinary demonstrations Ice Carving competition Culinary Knowledge Bowl finals Public viewing Judges critique for competitors Competitors Social
12 Mar 09	0700 – 1600 0700 - 1600 0700 - 1600 1700 - 1800	Ice Carving Competition Nutritional Hot Food Challenge Public Viewing Break down table exhibits

	1700 - 1800	AAR/Critique (Mandatory, CPTs/MGRs)
13 Mar 09	0830 – 1015	Awards Ceremony Rehearsal
	1030 – 1200	Awards Ceremony/End of the competition