

**ANNEX I
APPENDIX 2**

Schedule Summary

DATE	TIME	DETAILS
26 FEB	AM / PM	Competitors arrive at Fort Lee
27 FEB	0700-0830	Team Managers brief, BLDG 4200
27 FEB	1300-1500	How to compete Senior/ JR Chef of Year
28 FEB	0900-1100	Culinary Knowledge Exam
28 FEB - 3 MAR	AM / PM	Culinary Trends
28 FEB	AM / PM	Armed Forces Chef of the Year
1 MAR	AM / PM	Nutritional Hot Food Challenge
2 MAR	AM / PM	USACAT Tryout
3 - 11 MAR	AM / PM	Competition Open to the public Field Competition, Cold Food Tables, Armed Forces Junior Chef, Student Skills, K&P Categories, Ice Carving
11 MAR	1300-1430	AAR/Critique (Mandatory, CPT/MGRS)
11 MAR	1430-1630	Award Ceremony Rehearsal
12 MAR	1030-1200	Award Ceremony

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 <input type="checkbox"/> No <input type="checkbox"/>	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?

SUBSISTENCE REQUEST

Category K & P Field Category Cold Food Table Student Skills

INSTALLATION NAME:

COMPETITORS NAME:

DATE:

**The requests have been reviewed and verified by the undersigned.
Subsistence requested will be used only for the annual culinary competition.**

TEAM MANAGER SIGNATURE:

TEAM CAPTAIN SIGNATURE:

SUBSISTENCE REQUEST FORM

TEAM NAME:

Competitors Name:

K&P - FIELD - COLD FOOD - STUDENT SKILLS
(Circle only one)

MEAT/POULTRY/ GAME

ITEM	UOI	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, Loin chops	LB		
Lamb, Loin Saddle	LB		
Meats	LB		
Ox Tail	LB		
Pheasant, whole	EA		
Pork, Baby back Ribs	LB		
Pork, Bacon	LB		
Pork Butt	LB		
Pork, Chop center cut	LB		
Pork, Country Ham	LB		
Pork, Ham Hocks	LB		
Pork, Loin Bone in	LB		
Pork, Prosciutto	LB		
Pork, Smoked Bacon	LB		
Pork, Spareribs	LB		
Pork, Tenderloin	LB		
Quail, whole	LB		
Rabbit, Whole	EA		

Squab, whole	LB		
Turkey, Breast	LB		
Turkey, Whole	LB		

SUBSISTENCE REQUEST FORM

TEAM NAME: _____ Competitors Name: _____

K&P - FIELD - COLD FOOD - STUDENT SKILLS
(Circle only one)

MEAT/POULTRY/ GAME

ITEM	UOI	QUANTITY	ENTRY
Veal, Loin Bone on	LB		
Veal, liver top	LB		
Veal, Rib	LB		
Veal, Shank	LB		
Veal, Tenderloin	LB		
Venison, Saddle Loin	LB		
Venison, Stew Meat	LB		
Venison, Tenderloin	LB		
Venison, Top Round	LB		
BONES			
Beef Bones	LB		
Chicken Bones	LB		
Fish Bones, White	LB		
Veal Bones	LB		

SUBSISTENCE REQUEST FORM

TEAM NAME:

Competitors Name:

K&P - FIELD - COLD FOOD - STUDENTS SKILLS
(Circle only one)

SEAFOOD

ITEM	UOI	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		
Tilapia	LB		
Trout, Rainbow	LB		

Go to the web;
complete the form; print,
scan, and then email to PAO

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dd2266.pdf

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 (For identification only)									
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 (Example: Arrival; Promoted to Sergeant; Received Commendation Medal, etc. - Citation Needed) 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								
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 (Number and Street)					(4) CITY	(5) STATE	(6) ZIP CODE		
b.(1) FIRST NAME, MIDDLE INITIAL, LAST NAME					(2) RELATIONSHIP TO YOU				
(3) ADDRESS (Number and Street)					(4) CITY	(5) STATE	(6) ZIP CODE		
11. SPOUSE'S NAME (First, Middle Initial, Last)									
12. SPOUSE'S LIVING FATHER a. FIRST NAME, MIDDLE INITIAL, LAST NAME									
b. ADDRESS (Number and Street)					c. CITY	d. STATE	e. ZIP CODE		
13. SPOUSE'S LIVING MOTHER a. FIRST NAME, MIDDLE INITIAL, LAST NAME									
b. ADDRESS (Number and Street)					c. CITY	d. STATE	e. ZIP CODE		
14.a. YOUR PRESENT UNIT OF ASSIGNMENT (Do not abbreviate)			b. POST OR BASE (Not APO)		c. CITY		d. STATE OR COUNTRY		
15. DUTY MOS OR AFSC				16. PRESENT JOB TITLE (Full Title - Do not abbreviate)			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 (Continue on back if necessary)									
21. SIGNATURE OF PERSON LISTED ABOVE (Authorizing release of this information)					22. DATE (YYMMDD)		23. DUTY PHONE (DSN or area code)		

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focus on producing the high quality entries, which are required to qualify for Installation of the Year.

Printed Name of Team Manager
Manager

Signature of Team