

**Individual and Installation Team Entry Form**

Please READ the 2012 Culinary Arts Competition Manual first prior to filling out this entry form. This will prevent personnel and teams from experiencing problems due to entry errors.

**Section A** – *Team Information*

**Name of Installation / Team:** \_\_\_\_\_

**Two Phone and E-Mail POC's**

<b><u>Name (Last, First)</u></b>	<b><u>Position on Team</u></b>	<b><u>Primary E-Mail</u></b>	<b><u>Alternate E-Mail</u></b>
	Team Captain		
	Team Manager		
<b><u>Name (Last, First)</u></b>	<b><u>Position on Team</u></b>	<b><u>Work Ph#</u></b>	<b><u>Cell Ph#</u></b>
	Team Captain		
	Team Manager		

## **Section B - Personnel**

1. Teams are made up of twelve (12) personnel including the Team Manager, the Team Captain, seven members, and three apprentices.
2. Team Managers can compete, however the total competing members may not exceed 8 competing members for IOY events.
3. Apprentices are eligible to compete in the [Culinary Knowledge Exam](#) and [Student Skills](#) competition.
4. If space is available, then apprentices may compete in K or P categories as long as the K or P category is not for IOY.

Team Managers will ensure the correct rank and spelling of names on the entry form. If you are not sure of the spelling then ASK the team member for clarification. This is important when it comes to awards, medals, and the ceremony at the end of the competition. Every year we have competitors complaining that a name is not spelled correctly. This responsibility falls on Team Managers.

Please fill the below listed table and list all personnel that will be present at Fort Lee for the Culinary Show. Personnel will have the following position titles listed in the "Position on Team" text box:

Team Captain – 1 per team – May enter events.

Team Manager – 1 per team – May enter events

Team Members – May enter all events if qualified for the category

Team Apprentice/Student Chef – No limit, but may only enter the Culinary Knowledge Bowl and Student Skills Competition. NOTE: Both of these categories are IOY. The Culinary Knowledge Bowl has four IOY entries identified, but all team members may take the exam if they elect to do so. The Team Manager will identify the four (4) team members whose score from the Culinary Knowledge Bowl will be included in the IOY team scoring.



**Section C – Installation of the Year**

**Team will compete in the Installation of the Year? (Check one)**

Yes     No

If “Yes” then fill out the following, otherwise proceed to section **D – General team / individual category entries:**

1. Category “TB” Buffet consists of seven (7) sub-categories that ALL must be completed for a score to be entered for Category “TB”. If one item is missing then a final score for Category “TB” will not be awarded to the participating team and the team will be eliminated from the Installation of the year competition.

2. Place one name next to each required Category for the Buffet (“TB”) table. Team members may be assigned to more than one category (or all 7 if they wish).

3. Teams may elect to complete more than the minimum required entries however these entries WILL NOT be included in this list.

**1. CATEGORY “TB” – Buffet (Cold Food Table)**

**a.** One show platter from **SA 1-4:** prepared by Student Skills Team (*Same as Student Skills Team (ST) below*)

Last Name	First Name	Last Four SSN	Entry Chosen

**b.** One show platter from **A 1-4:** Cold Platters, meat, beef, veal, lamb, seafood, poultry, game

Last Name	First Name	Last Four SSN	Entry

c. One show platter of cold hors d' oeuvres, 8 varieties, 9 each (**A5**) or eight varieties of tapas or finger foods, hot or cold, or combination presented cold (**A6**)

Last Name	First Name	Last Four SSN	Entry Chosen

d. Six different plated appetizers; (**B1** or **B2**).

Last Name	First Name	Last Four SSN	Entry Chosen

e. One five course menu gastronomic (**B3**).

Last Name	First Name	Last Four SSN	Entry
			<b>B3</b>

f. Six different plated desserts (**C3**).

Last Name	First Name	Last Four SSN	Entry
			<b>C3</b>

g. **W-1:** Two (2), three (3) course meals; one (1) menu vegetarian Lacto Ovo, one (1) menu representing your Installation local cuisine

Last Name	First Name	Last Four SSN	Entry
			<b>W1</b>

**2. CATEGORY “SKE” – Culinary Written Exam**

Note: All members of this team MUST meet the **Student Chef criteria (P20)** as stated in rules. Apprentices may be chosen for this category.

Last Name	First Name	Last Four SSN	Entry
			<b>SKE</b>
			<b>SKE (Alternate)</b>

**3. CATEGORY F1 – Armed Forces Chef of the Year**

**Note:** Only one (1) member from each team may enter this category. Teams that are not competing in the Installation of the Year competition and wanting to enter a team member into the F1 category WILL NOT enter it here but farther down within this entry form.

**Note:** Teams should identify the Apprentice that will be present with the F-1 competitor during this competition. Please see rules (pg. 17) addressing this topic for further instructions.

**F-1 Competitor:**

Last Name	First Name	Last Four SSN	Entry
			<b>F1</b>

**F-1 Competitor’s Apprentice (Assistant)**

Last Name	First Name	Last Four SSN	Entry
			<b>N/A</b>

**4. CATEGORY SK-1 (Chicken) – Armed Forces Junior Chef of the Year**

Note: Must meet the Student Chef Criteria for this category

Last Name	First Name	Last Four SSN	Entry
			<b>SK-1</b>

**5. CATEGORY “W3” – Field Competition**

Last Name	First Name	Last Four SSN	Entry
			<b>W3</b>

**6. CATEGORY “W4” – Nutritional Hot Food Challenge (Market Basket)**

Last Name	First Name	Last Four SSN	Entry
			<b>W4</b>
			<b>W4</b>

**7. CATEGORY “ST” – Student Team Skills Competition**

Note: All members of this team MUST meet the Student Chef criteria as stated in rules (pg. 20). Apprentices may be chosen for this category.

Last Name	First Name	Last Four SSN	Entry
			<b>ST</b>
			<b>ST (Alternate)</b>

**3. CATEGORY “K” or “P” – Practical and Contemporary Hot Food Cooking / Patisserie**

Note: All team members may enter multiple “K” or “P” categories however, only one (1) will be used for the IOY final score so choose carefully. The remaining “K” and “P” entries will be filled in later on this form.

**Choose one (1) from the following:**

- a. K-1, Rock Cornish Game Hen, Chicken or Duck
- b. K-2, Bone-In Pork Loin
- c. K-3, Bone-In Veal Loin or Rack
- d. K-4, Bone-In Lamb Loin or Rack
- e. K-5, Game Birds
- f. K-6, Bone-In Game
- g. K-7, Whole Rabbit
- h. K-8, Live Lobster
- i. K-9, Fish
- j. P-1, Hot / Warm Dessert
- k. P-2 Composed Cold Dessert

Last Name	First Name	Last Four SSN	Entry

**Section D – General Team Member Entries**

- a. Please enter in the remaining entries for each team member that wishes to participate in a competition category. Teams that are not participating in the IOY should place ALL of their entries in this section. Teams participating in the IOY should not PUT IN IOY entries here. They have (should) been identified in Section C – Installation of the Year.




**Section E – United States Army Culinary Arts Team Tryouts (USACAT)**

a. Please enter in the personnel that you wish to have tryout for USACAT. Note: Please only add those team members that legitimately possess the skills needed to effectively compete for a position on the team. DO NOT add personnel just “for the experience”. This puts a strain on the resources and personnel who will prepare and judge the team members participating in this event.

<b>First Name</b>	<b>Last Name</b>	<b>Position on Team</b>		<b>Entry</b>

**Section F – Enlisted Aide of the Year Competition (EA)**

a. Please enter in the personnel that you wish to have compete in the Enlisted Aide of the Year competition. Note: Please only add those team members that legitimately possess the skills needed to effectively compete in this category.

**Note:** Please review all requirements and rules (pg's 26-30) prior to entering this competition.

<b>First Name</b>	<b>Last Name</b>	<b>Position on Team</b>		<b>Entry the Candidate is competing in</b>