



Fort Lee, VA
38th Annual Military
Culinary Arts
Competition Manual
2 – 15 March 2013

MEMORANDUM FOR See Distribution

SUBJECT: Administrative Instructions for the 38th Annual Military Culinary Arts Competition

1. **ANNOUNCEMENT:** The 38th Annual Military Culinary Competition is scheduled to take place at Fort Lee, Virginia, **2-15 March 2013**. This memorandum and attachments contain all the rules and forms necessary for installations to register their intent to participate.

2. **ADMINISTRATIVE INSTRUCTIONS:** The annual Military 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 which is now the primary source for the rules.

a. The ACF culinary rules manual provides a detailed explanation of the competition categories and judging procedures. In some instances, categories are unique to the military. In these cases, competition rules were reviewed and approved by the ACF culinary guidelines committee. It is mandatory that Team Managers and competitors use the ACF culinary manual as their guide for competing. All questions concerning the rules will be sent to the Show Chair, and communicated with the Lead Judge – rulings will be communicated back to the competitors through the Show Chair of the event.

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

c. Each annex contains its respective forms which must be submitted no later than **22 January 2013**. All forms must be emailed to usarmy.lee.tradoc.list.jccoe-advanced-culinary@mail.mil.

PAO Command Information Survey	Annex J, Appendix 1
Hometown Release	Annex J, Appendix 2
Installation Entry Form and Team Roster	Annex J, Appendix 3
Consolidated Team Ration Request	Annex L

d. Any request for waivers must be submitted NLT **15 January 2013** by the Team Manager through the Project Officer to the Director, Joint Culinary Center of Excellence. All waivers will be approved or disapproved in writing or via email.

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SUBJECT: Administrative Instructions for the 38th Annual Military Culinary Arts Competition

e. A complete packet will require **ALL** annexes to be completed; changes can be made later, however for laboratory assignments and entry into competition categories, only complete packets will be considered.

3. **AWARDS CEREMONY:** The competition awards ceremony will be presented at the Lee Theater at 1030 hours on 15 March 2013. The uniform will be Army Class A, Army Service Uniform, or respective service dress uniform.

4. **PROJECT OFFICER:** Any questions pertaining to these instructions / rules should be addressed to:

Project Officer
Joint Culinary Center of Excellence
1630 Byrd Ave
Bldg. 4200, Room 264
Fort Lee, VA 23801-1601

Telephone: Civilian - (804) 734-3274

DSN: 687- 3274

Email: usarmy.lee.tradoc.list.jccoe-advanced-culinary@mail.mil

5. The Director, Joint Culinary Center of Excellence, will be the approval authority for all military matters in reference to the competition. The rules are provisionally approved, and subject to change due to budgetary or regulatory requirements. These rules will also be available on the JCCoE Web Site at <http://www.quartermaster.army.mil>.

6. Point of contact for this memorandum is the Project Officer as listed above.

//// Original Signed ////

38th Annual Military Culinary Arts Competition
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INSTALLATION TEAM ENTRY AND ARRIVAL PROCEDURES

1. Teams and individuals are encouraged to participate in the competition. It is recognized that individual service members may not have the team structure, or time to compete in all events. Therefore individuals are encouraged to enter in as many events as their schedule allows. By exception, the Project Officer can ensure that competitors compete on a specific date if that is required by the individual. Individuals and small teams will share laboratory space when required.

2. Installation Entry Form:

The installation/team entry form, command information survey, hometown news release, and ration requests, must be completed and forwarded by email to the Project Officer at Fort Lee NLT **22 January 2013**. The names of all team members must be listed on the entry form to receive participation credit for the competition. There is a check list available online to help ensure all requirements have been completed.

a. Members may be substituted if they are unable to attend. Recommended team size is twelve (12) personnel (Team Manager, Team Captain, and 10 members made up of professionals and student members). **The maximum team size is 15 total**; any team that has more than 15 members, coaching, cooking, training, mentoring, or advising a team will be subject to disqualification. This is to help create an even playing field, manage resources, buildings, supplies, and financial requirements for each team. Only one laboratory will be provided to each team, and the entry constraints will remain the same. The "Team Manager" will maintain overall responsibility for their team; Team Managers and Captains can compete.

b. The culinary show continues to grow with Joint Service participation placing an increased demand on the limited kitchen space at Fort Lee. A first come first serve basis will be utilized in the event, with more teams requests to compete than kitchens are available. The date and time complete packets are received at Fort Lee will determine which teams will be allowed to compete, in the event of a shortage of kitchen space, as well as laboratory choice. Therefore, it is recommended that teams / individuals submit their completed packets as early as possible, but NLT **22 January 2013**; reminder – all portions of the packet must be turned in to be considered to have a completed entry. Teams / individuals may be doubled up in the kitchens if required, due to limited facilities. Teams / individuals that submit incomplete packets or submit packets late may not be allowed to compete.

c. Scheduling of events will be completed in two-tiers: Tier 1 – Competitors from CONUS will be scheduled for events such as Team Buffet first; Tier 2 – Competitors from OCONUS will be scheduled for Team Buffet later in the competition.

d. Due to limited facilities and available time, teams are limited to **four (4)** entries in categories [K and P (including the K & P for team entries - IOY)]. Additionally teams can only have **one (1)** member on their team compete for Armed Forces Chef of the Year. If there is space available on the schedule, then additional entries maybe permitted.

e. The competition is open to individuals and / or teams that are active duty Army, Marine, Navy, Air Force, Coast Guard, National Guard, Reserve, DoD civilians and contract civilians who work in DoD dining facilities. Competitors will be in the food service-related specialties (Army MOS 92G and 91M; USMC 3381; USN CS 0013; USAF 3MO71; and 8A000 USCG, CGFS) and Warrant Officers (MOS 922A).

f. Teams that come from OCONUS are limited to one team, for example: a team from Korea, cannot have a USFK and a 2nd Infantry Division team, a team from Hawaii, cannot have a PACOM and a 25th Infantry Division team.

3. Arrival Procedures: Competitors should arrange to arrive at Fort Lee, VA, no later than **1 March 2013**.

Uniform: Cook Whites or white chef's jacket, white chef's toque, neckerchief (optional), black or hounds tooth pattern pants, and black chef shoes, safety shoes, boots, or low quarters and proper military rank on the uniform is required for the competition. Failure to be in proper uniform may result in not being able to compete. Civilian Team Managers / Advisors may wear the full-length laboratory coat with nametag. All non-competing personnel will wear the appropriate military uniform IAW their branch regulation for wear and appearance of uniforms, during duty hours. Proper and authorized military headgear will be worn with the chef's uniform when outside IAW established regulations. At no time will the white chef's toque/hat be worn outdoors.

NOTE: Ball caps, bandanas, skull caps, etc. 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.

4. Kitchen Work Areas: Competition staff will be assigning kitchen areas in building 4200 on **2 March 2013** immediately following the Team Captains / Managers meeting. Laboratories are assigned according to when your *complete* packet arrives at Fort Lee.

a. The assigned work areas will 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. An initial stock of cleaning supplies (detergent, brooms, mops, etc.) will be provided; however expendable supplies are the responsibility of the team / individual competitors. Competition certificates (ACF) and certificates of participation will not be given to the teams prior to completion and confirmation of this process.

b. 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 brought by each team participating. Only those items listed in Annex G will be provided.

5. **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 Fort Lee lodging. Failure to call Army lodging at 1-866-363-5771 could result in out of pocket expenses for competitors. Teams should not plan to depart earlier than **15 March 2013**, after 1600.

6. **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. Each Team has been allocated a Laboratory complete with telephones. Teams should inform their units of the respective contact numbers for all communication. Please DO NOT use Advanced Food Service Training Division (AFSTD) as a contact number, as messages received do not always get passed on to those concerned. The AFSTD number should be left with your unit as an emergency contact number only.

7. **TDY:** It is recommended that each Team has either a GPC cardholder or a Class A purchase agent to purchase food, equipment, and supplies to support their team during the culinary competition. The average cost for a team is \$1500 - \$2500. Teams must order items from the standardized protein list (Annex H Appendix 1). The standardized protein list is discussed in greater detail in the ration section (Annex H, Appendix 1). Teams that will make additional purchases should increase their projected cost on the Team Managers travel (TDY) orders. Refrigeration in the kitchen classrooms is limited. Teams can rent additional refrigeration from local rental companies, if necessary.

8. **Rules and Procedures:** All personnel are reminded that the Rules and Procedures issued for the 38th Annual Military Culinary Competition will be strictly adhered to. All problems arising from the show will be directed to the Project Officer / Show Chair. In reference to the judging of all categories, remember, "The Judge's Decision is FINAL". Team Managers should see CW3 Talley if there is a question about the team entries immediately after the judging is finished.

9. **OFF LIMITS:** The following areas are "Off Limits" to ALL TEAMS unless specifically told otherwise:

a. IET/AIT Students. ALL IET/AIT STUDENTS are "Off Limits". No team members are authorized to socialize or have any involvement with IET/AIT students.

b. Fort Lee Field House. The Fort Lee Field House is "Off Limits" from 0730 to 0900, **29 February to 7 March 2013**.

c. Armed Forces Chef of the Year laboratories. These laboratories 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. Additionally, Room 264 in building 4200 is off limits to all competitors. This room is for staff use only.

d. AFSTD Office is for official business when required, and is to be used as a lounge for team leaders and management.

e. JCCoE Command Section (room 163) is “Off Limits” to all competitors unless specifically requested by the command.

10. **Parking:** Vehicles are not authorized to be parked at the rear of building 4200. This is a “NO PARKING ZONE”, and will be utilized only for loading and unloading of equipment and/or supplies. Authorized parking is located in 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 across the street from the front parking area. Do not park your vehicle on the grass for any reason. An authorized parking graphic will be provided during the Team Captain Meeting. Loading and unloading of equipment/supplies from the front of building 4200 is prohibited.

11. **Competitors Social:** All personnel are encouraged to attend the social on Wednesday, **13 March 2013** from 1800-2300 hours. Team Managers are to confirm total team members attending and purchase tickets as required. The social location will be at the Post Bowling alley. Competitors will have an opportunity to eat and drink while participating in competitive bowling between participating teams.

12. **Photographs:** No official photographer for team pictures will be available. Team Managers are encouraged to bring digital cameras or desired photograph equipment in order to generate their own team photographs. During the competition photographs will be posted daily on the Advanced Food Service Training Division’s Facebook site (www.facebook.com/army.culinary), and the Fort Lee Traveler FLICKR site.

13. **Ration Issues:** Only Team Managers should approach the Show Chair for significant ration issues, if they cannot be resolved with the Rations NCOIC.

14. **Static Exhibits:** Static exhibits entered for the show WILL NOT be returned to individuals or teams upon completion of the event. Privately owned trays, plates, etc. can be collected after public viewing at **1700, 13 March 2013**.

15. **Awards Ceremony:** ALL team members are required to attend the awards ceremony **15 March 2013**. Dress for the awardees will be Class A (service dress) uniform or the ASU (Army Service Uniform); other services will wear their equivalent uniform. Team managers will check all uniforms prior to departure of home station, due to limited availability of uniforms and decorations at Fort Lee. The schedule for the ceremony will be as follows:

- a. 0830 All competitors to be seated
- b. 0845 Practice Ceremony
- c. 1030 Awards Ceremony

16. Due to limited space teams are not to ship their equipment, food, supplies or other items directly to building 4200. Teams must make their own coordination to have items shipped and received at their hotel or lodging until the teams can get into their laboratories.

17. This year's winners of the Student Team will have an opportunity to compete at the ACF National Convention / Competition July 2013. All teams must decide if they are competing for an opportunity to compete at the National level when their entry form is due. This means that your installation / service will fund the winning team to compete at the National Convention and afford train-up time at home station or at Fort Lee, VA. The ACF will cover the registration fee, and \$1000 towards the cost of lodging. More information will be provided to the individuals and team managers after the awards ceremony.

18. United States Army Culinary Arts Team (USACAT) Selection Criteria: interested candidates must note on the installation entry form, if they are trying out for USACAT. There will be a full USACAT try-out this year to establish the team to compete in the 2014 World Cup. Tryouts for positions on the team are open to all service-members E8 and below; E9's and above will be considered to be a coach/advisor/mentor to help train our future chefs.

- a. Candidates must possess a positive attitude toward the food service profession and compete in tryouts to make the team; candidates will be evaluated based on their Knowledge, Skills, Abilities (KSA), and multiple other areas, not just their food preparation skills. All USACAT candidates must compete in two categories.

- b. Hot Food – USACAT candidates must enter an individual hot food event such as F1, K or P (depending on the position the candidate is trying out for pastry or larder), and any individual hot food entry. This entry must be identified on the team entry form. The entry can be part of the Installation of the Year competition.

- c. Cold Food – USACAT candidates must enter a cold food category as well. The cold food can be part of a team entry or as an individual entry. The entire entry must be completed by the competitor; their laboratory and work area will be subject to evaluation from the staff and former active USACAT members.

NOTE: Candidates must prepare items in the category for the position in which they are competing for on the team; either pastry or larder, not a mix.

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

e. All candidates will be required to wear a prescribed USACAT designated badge at all times, to allow staff to evaluate their work ethic and performance. This item will be provided during a separate meeting on 2 March 2013, time and location to be announced.

f. Fort Lee is now the Joint Culinary Center of Excellence (JCCoE). To move closer to a Joint environment, at least one position on USACAT will be available to one service member from the Marines, Navy, Air Force, Coast Guard, Reserves, and National Guard. All service members must compete during the USACAT tryout and possess the necessary skills to become a member of the USACAT. If there are enough qualified entries, a primary and alternate from each service will be selected. The service members' branch of service will pay for all TDY costs associated with all USACAT training events and competitions. Army service members will be paid through the USACAT budget. For more information and cost estimates, Team Managers should contact the Manager, USACAT at 804-734-3274.

g. 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 locally, nationally and internationally. It is essential that members personify a "military and food service professional" at all times.

19. DESIGNATIONS OF USACAT MEMBERS:

a. The USACAT is comprised of the following, however not restricted to:

- 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) Ten (10) Alternates / Apprentices
- 8) Unlimited Inactive Members

b. 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 "inactive" member status and may be placed in the appropriate team position based on USACAT requirements. This provides the USACAT manager the flexibility with the team to make the USACAT mission possible. Active members placed on inactive status

may be placed back on active status within the same USACAT year. The USACAT Team Manager reserves the right to place a Coach, Advisor, Alternate / Apprentice Member, or inactive member in an Active Competitor position (Six designated slots for competitors who may earn medals) or Apprentice member position if necessary.

c. Active Competitor – These individuals are the most experienced competitors who have done extremely well in the tryouts and are the best qualified (during hot and cold food competition) for the position they have been assigned. Therefore, they are placed in an Active Competitor position (Six designated slots for competitors who may earn medals) during International competitions.

d. Apprentice / Alternate Member – These members of the team have proven themselves in live cooking evaluations and work they have done on centerpieces.

e. USACAT Members, Non Competitive – These team members encompass the team manager (This person is always the current Chief, Advanced Food Service Training Division), team coaches and team advisors. The selections of these positions are based on experience, availability and previous experience with the team.

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

1) Agree to complete the ACF judged cookery or pastry tryout, and cold food entry.

2) Agree to assist Fort Lee as a team coach/mentor during interim years.

3) Must be a member of the United States Armed Forces.

4) Must have at least two years remaining on enlistment at time of tryout.

5) Must be in good standing, with all requirements from their branch of service, such as height/weight and physical fitness.

6) During the 39th Annual Military Culinary Competition (2014) the member must agree to not be an active member of any team. Instead participate in USACAT practice and events during the competition and to provide training to all teams participating.

NOTE: Members should anticipate participating in the Field category (W3), and presenting a team buffet table during the competition (2014).

20. 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 new ACF Competition Manual that can be found on the QMS and ACF website. The rules will no longer be copy and pasted from the ACF Manual. Unique exceptions and Wild (game, fowl or non-domestic) categories will be described in this manual. You are part of the largest culinary arts competition in North America, be proud and represent your Installation and Branch of Service well!

a. ACF Culinary Competition Manual -

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

b. ACF Student Team Manual -
<http://www.acfchefs.org/download/documents/Competitions/StudentTeamManual.pdf>

c. ACF Knowledge Bowl Rules -
http://www.acfchefs.org/download/documents/Competitions/knowledge_bowl_rules.pdf

38th ANNUAL MILITARY CULINARY COMPETITION RULES

1. This annex contains the rules for the competition. The entire team should be familiar with these rules.
2. These rules are based on the guidelines established by the American Culinary Federation (ACF) with certain adjustments to facilitate a comprehensive military competition. Using these rules and subsequent grading criteria ensures that all competitors are competing against one standard.
3. Competitors are reminded of the objectives of the Military 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 in the form of certificates, medallions, engraved plaques and trophies.
4. **Timeliness:** ½ point deduction per minute for all categories.
5. **Team Display Tables:** Competition staff will provide team tables measuring 12' x 10'. This is a change to continue aligning the competition with the Culinary World Cup and Culinary Olympics. The maximum table space available for each team is 12' x 10' 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.

- a. Teams will provide all table covers and skirting to dress their respective team tables. Risers for the tables are authorized, but must be provided by the installation and will not exceed 24" in height. The tables require a 1.5 inch clips to fasten skirts to the tables. Teams are NOT allowed to use water or flowing liquids in their displays, this can damage the field house floor and is strictly prohibited. Tables provided are 1.5 inches thick, ensure you have the proper skirting attachments to fit our tables.

b. A minimum of two (2) teams will display their cold food tables each day over an seven day period. The first cold food tables to be displayed will be on **7 March 2013**. Team managers will be emailed a schedule for the cold food tables and other major events on or about **15 February 2013**.

c. Teams will dress, cover and drape tables at the Post Field House. Teams may place large centerpieces integral to table design in position at this time. Teams may dress their table the day prior from 1800-2100. Teams will have from **0400-0630** to complete their cold food table display on their assigned day. Team managers / captains will have from **0630-0700** to double check entry cards / score sheets and do final touchups. Judging will be conducted from **0700-0830**. The cold food area will be off limits during the judging time period.

d. The culinary show protocol manager will provide the team managers or team captain with a packet the morning of the team's display day at the Post Field House. The packet will contain three score sheets and an exhibit card for each display. Team management is responsible for placing the correct exhibit card next to each display and three score sheets next to each exhibit. It is **critical** that the information is correct prior to judging. Failure to have the information correct, could result in the wrong competitor getting a medal.

6. 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. The winner will be the team with the highest aggregate points in their chosen entries. Results are announced at the awards ceremony.

a. 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.

b. Sixty percent (60%) of the categories required for the Installation of the Year competition incorporate food taste and flavor evaluation. Centerpieces are not required for IOY; however, we still encourage teams to do a centerpiece. The piece will be judged, but will not have any effect on the IOY score.

c. 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, and judges favorite. 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.

d. Student Skills teams must compete following the rules for a **Regional** competition. Therefore they will complete the skills portion, the cooking portion, and a cold food platter to complete an entry in the ST event. A team failing to complete all three (3) requirements will be disqualified from the IOY entry. Cold food will be presented on the day that their team presents their TB table.

7. The following list of categories are required for entry into Installation of the Year competition (IOY):

- | | |
|------------------------------------------------------|----------------|
| a. Category TB Buffet (description below) | max points 120 |
| b. Category Culinary Knowledge Exam | max points 20 |
| c. Category F1 Armed Forces Chef of the Year | max points 45 |
| d. Category SK Armed Forces Student Chef of the Year | max points 45 |
| e. Category W-3 Field Competition | max points 45 |
| f. Category W-4 Nutritional Hot Food (Market Basket) | max points 40 |
| g. Category ST Student Team Skills Competition | max points 45 |
| h. One Category K or P | max points 40 |
| i. Installation of the Year total points available | max points 400 |

NOTE: Centerpieces are no longer required for IOY; however they are encouraged for this event and will be judged as an individual entry if displayed for Category TB.

8. Category TB Buffet must include the following:

- | | |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| a. SA 1-4: from the Student Skills Team Competition | 40 pts |
| b. A1-4: Cold Platters, meat, beef, veal, lamb, seafood, poultry, or game | 40 pts |
| c. A5 or A6: One show platter of cold hors d' oeuvres, 8 varieties, 9 each or eight varieties of tapas or finger foods, hot or cold, or combination presented cold | 40 pts |
| d. B1 or B2: Six different plated appetizers | 40 pts |
| e. B3: One five course menu gastronomic | 40 pts |
| f. C3: Six different plated desserts | 40 pts |
| g. SC2: One buffet platter of fancy cookies, chocolates, or petit fours | 40 pts |

h. W-1: Two (2) three (3) course meals; one menu vegetarian Lacto Ovo and one menu representing your Installation local cuisine 40 pts

i. Max Points $320 \text{ pts} / 8 = 40 \times 3 = 120$ points

Note: W-1 category – a three course meal consists of a Starter (Hot or Cold), Main dish, and a Dessert.

COMPETITION CATEGORIES

1. **Categories** - The following categories will be offered and judged at the Fort Lee Competition this year. Teams and competitors are required to read the ACF Rules and Guidelines from the ACF Professional and Student Culinary Competition Manual. The “S” represents a Student category, and just the category letter represents a Professional category. The new Masters category will be in line with the ACF Regional Chef of the Year rules.

- a. Category A and SA – All (Cooking, individual)
- b. Category B and SB– All (Cooking, individual)
- c. Category C and SC– All (Patisserie/Confectionery, Individual)
- d. Category D and SD– All (Showpiece, Individual)
- e. Category E – All (New) (Live Action Showpieces, Individual)
- f. Category F – F1 only (Hot-Food Competition, Professional)
- g. Category H – H-1, H-2, H-3 only (Ice Carving)
- h. Category K and SK– All (Practical and Contemporary Hot-Food Cooking, Individual)
- i. Category P and SP– All (Practical and Contemporary Patisserie, Individual)
- j. Category ST (Student Team)
- k. Category SK (Student Chef of the Year)
- l. Category W (Customized Wildcard)
 - 1) W-1 – Two (2), Three (3) course meals for Team Buffet (IOY)
 - 2) W-2 – Enlisted Aide Cooking Competition
 - 3) W-3 – Field Cooking Competition (IOY)
 - 4) W-4 – Nutritional Hot Food Challenge Team Competition (IOY)
 - 5) W-5 – International Hot Food Challenge Team Competition
 - 6) W-6 – Military Masters Category (see ACF Regional Chef of the Year Rules)

2. **Category TB - Team Buffet (IOY)**

Category TB must include the following:

- 1) One show platter from SA 1-4: prepared by Student Skills Team 40 pts
- 2) One show platter from A 1-4: Cold Platters, meat, beef, veal, lamb, seafood, poultry, game 40 pts
- 3) One show platter from A5 or A6: One show platter of cold hors d' oeuvres, eight (8) varieties, nine (9) each or eight varieties of tapas or finger foods, hot or cold, or combination presented cold 40 pts
- 4) B1 or B2: Six different plated appetizers 40 pts
- 5) B3: One five course menu gastronomic / tasting 40 pts
- 6) SC-2: One buffet platter of fancy cookies, chocolates, or petit fours 40 pts
- 7) C3: Six different plated desserts 40 pts
- 8) W-1: Two (2), three (3) course meals; one (1) menu vegetarian Lacto Ovo and one (1) menu representing your Installation or local cuisine 40 pts
- 9) Max Points $320 \text{ pts} / 8 = 40 \times 3 = 120 \text{ points}$

Notes:

- Due to the tremendous amount of time for Category TB, a team can earn up to 120 points. Teams need to ensure they read the details for each category, to meet the required standards. A centerpiece is not required for the Team Buffet, however it can be judged if displayed. Centerpiece score will *not* have any impact on IOY.

- W-1 category – a three course meal consists of a Starter (Hot or Cold), Main dish, and a Dessert.

- When a team is **late** they will lose one (1) point for every five (5) minutes or less they are late in completing their table set up. This will be subtracted from their overall table score; however it will not impact the type of medal that is earned for each entry. Additionally if a *team is late* setting up their team table, the individual entries will be eliminated from the opportunity to earn Best Entry for each category and/or Best Overall Table.

3. Category F1 - Chef of the Year, Mystery Basket Professional, will be called Armed Forces Chef of the Year for the Fort Lee competition. 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.” The competitor that has the highest score from F1 will be awarded the title. This competition is open to competitors from all branches of service. Previous winners of this event, during any period of history, are not allowed to compete again in this category.

a. Each team can nominate **only one** (1) competitor to enter irrespective of rank; the competitor cannot be a previous winner of this event, at anytime during its history. Each competitor may have an apprentice; an apprentice must qualify to be a ‘Student Chef’ (see student chef definition). Guidelines for what an apprentice may do are in the ACF Professional Manual.

b. **Community Storeroom:** See ACF Competition Manual; all items in the manual will be available at a minimum.

4. **CATEGORY W-3 - Field Cooking Competition (IOY):** Teams are required to cook a three course meal, for 60 customers, utilizing the containerized kitchen (CK) or the established cooking platform identified by the show staff. Each course must be plated for every customer. In addition teams will be required to serve the meal restaurant style to diners. New for this year's competition to encourage creativity, teams must choose their proteins from the standardized list that is in Annex H, Appendix 5, there are no additional meat proteins allowed, however teams may utilize any other item from the ration list to supplement and complete their menu.

a. The team will consist of five members. Teams must provide a minimum of four servers to serve the meal; if this cannot be completed, identify this issue immediately to the Project Officer. Only one team per installation for IOY is permitted. Teams should plan on reporting 15 minutes prior to start time for site in-brief. For this event, the entire installation / post team may assist during the setup period prior to any food production and start of the competition.

b. Each team must prepare 60 hot or cold starters, 60 main courses, and 60 desserts. All courses must be served on plates or bowls, provided by Fort Lee for all teams. One portion of each course 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 **22 January 2013**, to the Project Officer (This is a team packet requirement). Teams must send a photo of the menu (all three courses, individually) and identify rations requirements NLT **22 January 2013**. Teams are responsible to ensure they have all ingredients at the start of the competition.

c. Teams may bring in additional 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. Beginning this year, teams are limited on how much additional equipment that can be brought in to complete their meal. Teams can only bring in one (1) additional heating device such as an induction cooker; sous vide machine, propane burner and one (1) ice cream maker to complete their meal. The intent is for each team to display their talents and capabilities by utilizing the CK to its fullest.

d. Service to the customers will influence the overall score. The scoring will fall under the Serving Methods and presentation category of the Hot Food Tasting Score Sheet, this criterion is valued at a total of five (5) points. Service should be conducted restaurant style. There will be 10 round tables, with eight (8) seats per table for each team competing. Customers / diners will have three tickets, one for each course. As they are ready for their appetizer, they will give the wait staff (the team's apprentices) that ticket, and so forth. Drinks will be provided by Fort Lee, iced tea, and iced water;

which will be served by the teams wait staff. Table clothes are provided, however teams can decorate their tables based on any theme they may have. All 60 customers should **NOT** receive their first course, then second course and so on at the same time.

e. **General Guidelines for W-3**

1) Competitors must provide at least four judges packets that include: recipes, all ingredients and a complete diagram or a clear, close-up, color photograph of the signature dish. Packets are to be provided to judges on-site the day of the competition.

2) Ingredients for the recipe are allowed to be pre-scaled and measured, however, no pre-mixing is allowed.

3) No advance preparation or cooking is allowed.

4) Cleaned and peeled mirepoix ingredients are acceptable. Chopped herbs, shallots and garlic are also acceptable.

5) Vegetables can be peeled and salads may be cleaned and washed, but not cut or shaped in any form; beans may be pre-soaked.

6) No finished soups or sauces are allowed. However, basic stocks may be brought in. No clarified consommés are allowed.

7) The following ready-made dough may be brought in: bric, puff pastry and phyllo dough.

8) All combinations of ingredients must be completed during the competitors allotted competition time.

9) Competitors must fabricate all the proteins on site during the competition window, NO pre-marinating, or fabrication is permitted.

10) Competitors are allowed to bring in only the whole and raw materials in the amounts stated in their recipes. However, judges may allow variances in amounts for products that require further preparation (whole fish, meats, etc.).

11) Competitors may have 30 servings (50%) of the decorations for cakes, pastries, desserts completed; may have 30 servings (50%) of cakes baked off, however not cut or finished if required.

f. **Decorated Table and Service Award:** Teams may compete for the best decorated table / theme for the table service area. A trophy will be awarded at the award ceremony. Teams are encouraged but not required to decorate their tables to represent their unit / installation, Fort Lee will set up dining room tables with tablecloths that can be removed if necessary. The decorated table award has no impact on IOY competition and is not mandatory. The table will be judged on how it ties into the field competition only.

g. The field competition will be held at the Field House, the schedule will be provided at the Team Captains Meeting. The uniform for this event is the same for all other competitions that take place in the Post Field House.

h. **Time Schedule**

0630-0730 Teams inventory and organize kitchen

0730-1130 Teams prepare meal and set up serving line

- 1130-1400 Team serves meal to customers (restaurant style)
1330-1500 Team cleans kitchen and turns it over to Field Branch NCOIC

5. Category W-4 — Nutritional Hot Food Challenge Team Competition (IOY): This unique competition format is ideal for strengthening the established alliance with a registered dietitian and promoting healthy cuisine. The purpose of this event is to test the ability to execute and present a meal using the nutritional guidelines and recommendations set forth by the United States Department of Agriculture (USDA) and the American Dietetic Association (ADA). This is a two hour hot food competition where two (professional category) chefs must prepare and present four (4) servings of a three course meal. This meal consists of a Hot appetizer or soup, an entrée, and a dessert. Each team must present four (4) plates of each course. Student Chefs will **NOT** participate in this category.

a. Nutritional Hot Food Challenge: Competitors will have 1.5 hours cooking time and a 30 minute serving window.

b. The following serves as a guide to the competition

1) Competitors must provide at least four judges packets that include: recipes, all ingredients and a complete diagram or a clear, close-up, color photograph of the signature dish. Packets are to be provided to judges on-site the day of the competition.

2) Ingredients for the recipe are allowed to be pre-scaled and measured; however, no pre-mixing is allowed.

3) No advance preparation or cooking is allowed.

4) Cleaned and peeled mirepoix ingredients are acceptable.

5) Vegetables can be peeled and salads may be cleaned and washed, but not cut or shaped in any form; beans may be pre-soaked.

6) No finished soups or sauces are allowed. However, basic stocks may be brought in. No clarified consommés are allowed.

7) The following ready-made dough may be brought in: bric, puff pastry, and phyllo dough.

8) All combinations of ingredients must be completed during the competitors allotted competition time.

9) Competitors must fabricate all the proteins on site during the competition window, NO pre-marinating, or fabrication is permitted.

10) Competitors are allowed to bring in only the whole and raw materials in the amounts stated in their recipes. However, judges may allow variances in amounts for products that require further preparation (whole fish, meats, etc.).

11) The total caloric value of the meal should not exceed 1000 kcal. The balance should be 15-20 percent protein, 45-60 percent carbohydrates, and 25-30 percent fat.

12) Nutritional analysis must be confirmed and completed by a registered dietitian. Confirmation must be presented in a form of a "letter" stating that the meal plan was evaluated for overall nutritional adequacy and meets the nutritional guidelines required for the competition. Also, indicate which software program was used for the analysis.

13) Each team will have a total of 1 hour and 30 minutes to prepare their items, followed by a 30 minute service window. During the service window, the team will serve guests; however, at the time limit they must have three (3) samples of each item to serve the judging panel.

14) Use of a variety of ingredients and culinary preparation techniques to yield optimal nutrition.

15) Assessment of culinary creativity and composition to enhance appearance.

c. Judging: This category will be judged as per the Category F score sheet, Annex K.

d. If assistance is required from the Fort Lee Dietician, time will be provided for those teams that need analysis completed on site. However this should be the exception, not the standard.

6. Student Chef Definition – A military student culinarian is a service member that is involved in the culinary profession and has less than two years work experience (work experience includes combined civilian and military time performing food service duties; military food service/culinary training time does not count towards the two year limit). Service members must not have earned a professional medal in previous competitions, hold a certification above CSC, or have completed a cumulative of four (4) years of culinary education.

a. Team managers must ensure their members meet the Student Chef criteria.

b. This rule adjustment will impact teams initially; however the competition level / standard will be maintained to ensure members continue to be competitive with their civilian counterparts and in is the same guidelines that the ACF mandates at all other competitions

c. This is also found in the ACF Student Competition manual.

7. Category — Student Knowledge Exam and Bowl (SKB) (IOY): A Knowledge Bowl will be done again this year, however only the top four (4) teams will participate in this event. The qualified teams will be determined by their scores from the culinary written exam on **TBD** (prior to the public dates), and this will determine the points for each team IOY competition. The Knowledge Bowl jeopardy style event will not impact IOY standings; however will merit ACF Student medals and trophies.

a. The written test is not the same test that has been given for years here at Fort Lee. It will be administered by members from the ACF National office, IAW Baron H. Galand rules and guidelines.

b. Teams and competitors for this event will need to reference the Baron H. Galand Culinary Knowledge Bowl rules and guidelines. *No fees are required or additional registration with the ACF to compete in this event.*

8. Category SK— Armed Forces Student Chef of the Year (Practical and Contemporary Hot-Food Cooking, student, Individual) (IOY): This competition is designed to stimulate interest and test the level the student 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 best student / apprentice level chef during the hot food competition will be recognized as the "Armed Forces Student Chef of the Year" at the awards ceremony. This competition is open to all branches of service. Each team may nominate only one competitor; *rank is not an issue for this competition*, however this individual cannot be older than 25 years of age on June 1, 2014. Previous winners of this category may not enter.

- a. Competitors are required to prepare a menu in the category SK-1 – Chicken, or SP-1 – Warm Dessert for this year's competition. This must be designated on the entry form.
- b. Competitors will provide four copies of their recipes and pictures
- c. 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.
- d. Follow the guidelines in the ACF Student Culinary Competition Manual for this category.

9. Category ST — Student Team Competition (IOY): Teams are highly encouraged to read the following rules carefully and ask questions. 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. The 2013 Classical Chicken dish is #3144 Supreme de Volaille an l'Ecarlate from Escoffier, *The Complete Guide to the Art of Modern Cookery*.

- a. Team Composition and Requirements
 - 1) Student Team will consist of four (4) members and one (1) alternate. Each member (all five (5)) must meet the definition of what a Student Chef is IAW these rules.
 - 2) Team apprentices are allowed to enter this event.
- b. This event will be held in the field house, schedule to be provided at the team managers meeting.
- c. Teams must bring their equipment to the field house for this competition.
- d. Additional equipment is the responsibility of the team.

e. Competitors are required to bring all ingredients needed for their menu.

f. The competition is divided into three sections, see <http://www.acfchefs.org/Content/NavigationMenu2/Events/Competitions1/Student/2009/default.htm> for more information:

1) **Phase One:** Skills Based Competition: During the skills relay, the pastry and vegetable skills remain the same. Fish - Fabricate a 2–2½ pound flat or round fish of choice. Chicken - Fabricate two chickens in accordance with the description below. Escoffier describes Filet and Supreme of chicken as being synonymous. He further explains that cutlet is the name given to a Supreme cut with the end of the wing bone left on. Classical Chicken dish #3189 Poulet Saute Bercy is this year's requirement for your menu.

2) **Phase Two:** Hot Food Cooking Competition, which consists of a four (4) course signature meal of four (4) servings. Fish Starter of choice (although not required, teams are encouraged to utilize the fish from the skills phase); Salad of your choice; Entrée - #3189 Poulet Saute Bercy; Dessert of your choice.

3) **Phase Three:** Cold Food Presentation – Each team will present a cold buffet platter, from Category SA 1-4. The platter will be presented on the same day their team / Installation presents their Team Buffet (TB).

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

10. Category W-6: Military Master's Category — (ACF USA Chef of the Year Competition Regional Level) (non-IOY): In 1963, the ACF created the Chef of the Year Award to acknowledge Walter Roth, AAC, for his tireless efforts to promote and elevate the profession. The award has grown in prestige, and today is the highest honor annually bestowed by the ACF. The USA's Chef of the Year award recognizes an outstanding culinarian who works and cooks in a full-service dining facility. This person has demonstrated the highest standard of culinary skills, advanced the cuisine of America and given back to the profession through the development of students and apprentices. Regional winners compete in a culinary competition at the national convention, where a panel of judges will select the national winner.

a. Fort Lee, VA is working to serve as a Regional level for this competition; therefore this year will serve as a pilot for this competition and is not an IOY requirement.

b. Only the first 10 complete packets by the individual will be accepted and allowed to compete. Individuals **cannot** compete in F1 and W6.

c. This competition is for the experienced chef and competitor; no rank restrictions, however this is a professional category. The following criteria must be met as well:

- 1) The competitor must have earned a Silver medal or higher in F1.
- 2) The competitor must have at least three years full-time food service experience.

d. The competition is a signature K-Category ~ K-1 Duck; all rules and guidelines for a K-category must be followed.

RATION REQUEST GUIDELINES

1. All teams will not present their cold food tables at the same time; at least, two teams per day will present their cold food tables. Other events are spread out over seven day period; refer to competition schedule Annex I. These changes will challenge the ration order process. Therefore, it is important that Team Captains / Team managers read the following guidelines carefully; questions are encouraged and should be directed to the project officer.

2. Each competition team must submit at least **five-separate** subsistence support request utilizing the forms provided in **Annex L**.

- a. Category K & P, (live cooking).

Teams must submit one request for each K&P category with the competitor's name. Your team members K&P categories will be on different days. Therefore, it is important that Team Captains **do not** submit a consolidated ration list for K& P categories.

- b. Field Competition. This must be a consolidated list.
- c. Cold Food Table. This must be a consolidated list.
- d. Student Skills competition. This must be a consolidated list.
- e. Armed Forces Junior Chef of the Year. This must be a consolidated list.

NOTE: Please review the self service ration store list prior to completing your ration list. Do not place items on your ration list that will be available in the self service ration store.

3. The ration lists will be matched with the team's entries for accuracy (ex: If a team has three 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).

- a. Follow the directions provided with the ration lists. It is acceptable to order a small amount of subsistence to practice with as long as it is reasonable. In order to purchase all items in a timely manner, ration requests need to be turned in on time – NLT 1 FEB 2013.

- b. Be specific with all items being ordered in order to receive the correct item. i.e.: salmon – whole or fillets, scallops - bay or sea scallops – shrimp 21-30. If you know a source for hard to find items annotate the source on the ration list.

4. 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.
5. Team Managers must submit all of their ration requests from Annex L, no later than **1 February 2013**. This requirement will enable the competition staff to have an overview of rations required for the show:
 - a. Team Managers will be required to submit **updated** ration requests at the Team Managers / Captains meeting, failure to submit these ration requests will result in teams not receiving requested rations.
 - b. We request that you use your original list, submitted on **1 February 2013**, 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.
6. All rations requested by competitors will be procured from Prime Vendor, the Fort Lee Commissary or Martins.
7. 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, Annex H, Appendix1. It is recommended that Team Managers / Captains review this list prior to designing their team dishes.

ARMED FORCES ENLISTED AIDE OF THE YEAR COMPETITION RULES

1. This event is open to all Enlisted Aides/Special Command Aides currently serving in an authorized position. This is an opportunity to identify and reward the top Enlisted Aides in the Armed Forces, while promoting the Enlisted Aide/Special Command Aide field and Enlisted Aide Training Course (EATC). This competition is broken down into four (4) phases, consisting of an Enlisted Aide Hot Food Challenge, a Uniform Assembly Challenge, Leadership Board, and a Written Exam.

2. All entry packets must be submitted no later than (NLT) **1 February 2013** and must include the following:

- 1) Registration Form
- 2) Recommendation Letter from the Enlisted Aide's General or Flag Officer
- 3) Biography
- 4) Essay (Two Parts):
 - (a) Part 1. Why have you chosen "Service as a Profession"?
 - (b) Part 2. Describe the customized service delivery system you have implemented in the quarters which you are assigned.
 - (c) Written documents will be 12 pt font, Arial, and not exceed 1-page double spaced, 500 words or less (excluding biography).

d. **Enlisted Aide Uniform Assembly Challenge:** Each competitor will be allotted 30-minutes to assemble a General / Flag Officer's service equivalent Class A / Service Dress Uniform.

- 1) Each competitor will be presented with a uniform and a mystery uniform box that will have a mixture of devices, badges, ribbons and other components for this challenge).
- 2) Competitors will be allotted 10 minutes to inspect the uniform and inventory components. Competitors will then have 30-minutes to assemble the assigned uniform.
- 3) Competitors will be assessed on the proper spacing and placement of ribbons, devices, badges and other components on the uniform.
- 4) Competitors exceeding the 30-minute window will lose 1 point for every minute or fraction thereof past the 30-minute window.
- 5) 10 minutes will be allotted after the event to strip and stow uniforms and materials for next competitor.

6) Each competitor will be given a total of 50 minutes to inventory, assemble, tear down and properly stow uniform and components.

7) Judging guidelines are as follows:

(a) Order of precedence of ribbons	25 points
(b) Proper placement of ribbons	25 points
(c) Proper placement of devices	25 points
(d) Proper placement of badges	<u>25 points</u>
(e) Total:	100 points

NOTE: A single error in each guideline results in a deduction of all points for that guideline.

7) Concentrate on professional preparation and skillful execution in a timely manner. The goal is to prepare a faultless uniform ready for inspection, television appearance, or photograph to be published in papers or magazines.

e. **Category W-2 – Armed Forces Enlisted Aide Hot Food Challenge:** Each competitor will have 90 minutes to prepare and present a three (3) course, four serving planned menu. Three are for judging and one for display, photos, critique and media.

1) Competitors exceeding the 90minute time allotted will have points deducted automatically.

2) Each competitor must demonstrate five specific classic cuts of vegetables. Competitors may use personal knives. The five cuts chosen come from those shown in the Culinary Fundamentals cook book pg 148-153. All five of the selected cuts must be utilized and identified in the menu.

3) The provided equipment is the same used for Advanced Culinary Skills Training Courses (ACSTC). Any additional required equipment (including specialty type china) will be provided by the participant.

4) Each participant will be scheduled a date and time to prepare their menu and assigned a cooking station for the event. Participants will have 15 minutes for in-brief, inventory equipment, set-up station and present their menus to the judges.

5) 60 minutes to prepare menu and serve and 15 minutes to secure their station. 90 minutes total time.

6) Judging guidelines are as follows:

- | | |
|------------------------------------------|-------------------|
| (a) Kitchen / Floor Evaluation | |
| (1) Sanitation/Food Handling | 5 points |
| (2) Mise en place/Organization | 5 points |
| (3) Cooking Techniques, Proper Execution | 20 points |
| (4) Proper Utilization of Ingredients | 5 points |
| (5) Timing/Work Flow | <u>5 points</u> |
| (6) Total: | 40 points |
| (b) Service/Tasting Evaluation | |
| (1) Serving Methods and Presentation | 5 points |
| (2) Portion Size and Nutritional Balance | 5 points |
| (3) Menu and Ingredient Compatibility | 10 points |
| (4) Creativity and Practicality | 5 points |
| (5) Flavor, Taste, Texture and Doneness | <u>35 points</u> |
| (6) Total: | 60 points |
| (c) Total Points for Hot Food Challenge: | 100 points |

f. Participants must focus on professional preparation, skillful execution, food safety and proper hygiene. The goal is practical food, culinary faultlessness, easily digestible, free from unnecessary details and extras. Meats must be carved properly and clean. Roast beef will be prepared English Style (medium or pink in the center). Points will be deducted for vegetables not cut or turned uniformly. Portion weight must correspond to the number of courses served and remain nutritionally balanced. Competitors may bring additional equipment such as pasta makers, food processors, personal knives, molds and mandolins.

g. Presentation. Main meals must be in proportion to one another. The dishes must be reciprocally complimentary in both content and color. The arrangement of the plates must be practical, neat and pleasant; conducive to everyday serving and not cluttered.

NOTE: This is a three course meal for four persons. Ten points will automatically be deducted if fewer portions are served.

h. Taste. Flavors must be complementary among the four courses. Sufficient seasoning must enhance the typical flavor of the dish and not overpower it.

i. Competition schedule: See Annex I.

1) 15 minutes for in-brief, inventory equipment, set up station and present menus to the judges.

2) 60 minutes for preparing and serving the meal and then 15 minutes for cleaning and securing their station. 90 minutes total time.

3) General Guidelines for W-2

a) Competitors must provide 3 menus for each judge. To include: a list of recipes, ingredients, steps and procedures for each course. You should also include a photograph of each dish. Packets are to be provided to judges on-site the day of the competition.

b) Some mise-en-place or ingredients for the recipe are allowed to be pre-scaled and measured, however, no pre-mixing is allowed.

c) No advance preparation or cooking is allowed.

d) Cleaned and peeled mirepoix ingredients are acceptable. Chopped herbs, shallots and garlic are also acceptable.

e) Vegetables can be peeled and salads may be cleaned and washed, but not cut or shaped in any form; beans may be pre-soaked.

f) No finished soups or sauces are allowed. However, basic stocks may be brought in. No clarified consommés are allowed.

g) The following ready-made dough may be brought in: brioche, puff pastry and phyllo dough.

h) All combinations of ingredients must be completed during the competitors allotted competition time.

i) Competitors may also bring proteins pre-marinated, but will be required to demonstrate fabrication of protein and making of marinade during allotted time frame.

j) Competitors are allowed to bring in only the whole and raw materials in the amounts stated in their recipes. However, judges may allow variances in amounts for products that require further preparation (whole fish, meats, etc.)

j. **Armed Forces Enlisted Aide Leadership Board:** Boardmanship will be based on military bearing, reporting and departing and grooming standards.

And categories are based on household management, current military events, current world events, enlisted aide basic knowledge and ethical values.

1) Class- A uniform or Service Dress equivalent is the required uniform to wear.

2) Participants will be instructed on board procedures prior to the board.

3) Judging guidelines are as follows:

(a) Boardmanship 25 points

(b) Categories 25 points

Total: **100 points**

NOTE: Further instructions and guidance will be given to each competitor on the day of the event.

k. **Armed Forces Enlisted Aide Written Examination:** Each participant will complete a written exam based on general Enlisted Aide and Advanced Culinary Skill Knowledge. Participants will be instructed on test procedures prior to testing.

Testing will be in accordance with the following guidelines:

- | | |
|-------------------------------------------------|-------------------|
| (a) 25 Questions on Enlisted Aide Knowledge | 50 points |
| (b) 25 Questions on Advanced Culinary Knowledge | <u>50 points</u> |
| (c) Total: | 100 Points |

I. Enlisted Aide of the Year Scoring Weight

1) Uniform Assembly Challenge	25%
2) Hot Food Challenge	25%
3) Leadership Board	25%
4) Written Examination	25%
<hr/>	
TOTAL	100%

4. POC information: SCPO Frank Davila, SFC Stafford at (804) 734-3112 or frank.davila.mil@mail.mil or ronald.stafford2us.army.mil

Special Awards

- Best Team Exhibit, Categories A, B, C, D, E
- Special Judges Award, Artistic or Special effort (Individual)
- Special Judges Award, Best Overall Table Exhibit
- Best Entry, Contemporary Category K & P
- Nutritional Hot Food Challenge Team of the Year
- Best Centerpiece in Ice
- Field Cooking Team Competition - 1st, 2nd
- Best Decorated Table Awards
- Armed Forces Enlisted Aide of the Year and Runner Up
- Armed Forces Chef of the Year
- Armed Forces Junior Chef of the Year
- Military Master's Category
- Culinary Knowledge Bowl Champions
- Student Skills Competition Champions
- Installation of the Year - 1st, 2nd, and 3rd place

Equipment List

Team Managers will be receiving the equipment listed on this form. All equipment will be in the team laboratories and signed for by the Team Manager. Any equipment not listed on this form will be furnished by the team from their installation.

Item	QTY	Item	QTY	Item	QTY
Hot Pad	12	Cutting Board	6	Tongs	6
Cooling Rack	6	60 Qt Pot	1	Sheet pan, sm	12
Scale, 5 lb	1	Sheet pan, lg	6	Mixer, 5qt	2
DFAC Trays	20	Mixing bowl, 3 qt	12	Trash Can	1

Equipment List

**Annex H
Appendix 1**

Standard Proteins List

Protien & Misc		
Meats	FISH/ SEAFOOD	Special Order
Beef, Tripe	Crab, Lump	Dark Chocolate
Beef, Flank Steak	Catfish	Fondant – pouring, Rolled Fondant
Beef, Shank	Clams, littleneck, quahog, razor or manila	Glucose
Beef, Short Rib	Cod, filet	Glycerin
Buffalo Tenderloin	Crayfish, fresh	Greys Lake Gelatin
Beef, Ground	Caviar	Isomalt
Beef, Brisket	Bass, Fresh Water	Marzipan
Beef, Skirt Steak	Crab King	Milk Chocolate
Beef, Tenderloin	Crab, blue	White Chocolate
Beef, Tongue	Crab, soft shell	Writing Chocolate
Chicken, Whole	Flounder, Whole	
Cornish Game Hen	Grouper	
Duck, Liver milk fed	Haddock, Filet	
Duckling, Whole	Halibut, Steak	
Goose, Whole	Lobster, Maine fresh	
Lamb	Mackerel, Whole	
Lamb Rib Chop	Mussels, fresh	
Lamb Stew Meat	Perch, yellow or white	
Lamb, Frenched Rack	Red Snapper, whole	
Lamb, Lion Saddle	Salmon, Filet	
Lamb, Lion chops	Salmon, Whole	
Meats	Scallops	
Ox Tail	Sea Bass, whole	
Pheasant, whole	Shrimp, all sizes	
Pork Butt	Snipe, whole	
Pork, Babyback Ribs	Sole,	
Pork, Bacon	Squid, fresh	
Pork, Chop center cut	Tilapia	
Pork, Country Ham	Trout, Rainbow	
Pork, Ham Hocks		
Pork, Lion Bone in		
Pork, Prucutto		
Pork, Smoked Bacon		
Pork, Spareribs		
Pork, Tenderloin		
Quail, whole		
Rabbit, Whole		
Squab, whole		
Turkey, Breast		
Turkey, Whole		
Veal, Lion Bone on		
Veal, liver top		
Veal, Rib		
Veal, Shank		
Veal, Tenderloin		
Venison, Saddle Lion		
Venison, Stew Meat		
Venison, Tenderloin		
Venison, Top Round		

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.

Annex H Appendix 2

Self Service Ration Store

Self Service Pantry					
Almond oil	Chocolate Chips	Gourmet Lychees CN	Marsala Cooking Wine	Rice, Calrose	pow der
Almond Paste Roll	Chopped Hazel Nuts	White Wine Vinegar	Marzipan Dough-Roll	Roast Sw eet Peppers	Sushi Ginger
Almond Paste.	Chopped Hazelnuts	Granola Cereal	Meat Magic	Roasted Garlic	Syrup Maple
sauce	Chow -Chow Piccalilli	Granulated Garlic	Mesquite Liquid Smoke	marinade	Taco Seasoning Mix
Anchovy Fillets	Cimonolio	Granulated Onion	Mirin	virgin oil	Seeds
Anchovy Stuffed Olives	Cinder vinegar	Grape seed oil	Seasoning	Roasted pepper olive oil	Vinegar 16-9oz. ea
Angel egg w hite mix	Cinnamon mill	Green Tea	Numec Mill	Wraps	Tea
Apple cider vinegar	Classic Olive oil	Grenadine	Olives Kalamata	Rosemary Leaves co	Tea Bags
Aromatic Bitters	Seasoning	Marinade	Onion Pow der	Saffron Envelope	Teriyaki co
Artichoke Hearts	Coarse kosher salt	Ground Allspice	Onion Salt	Salad oil	Terragon Leaves
Avocado	Coconut Milk	Pepper	Orange Marmalade	Salsa Pico De Gallo	Thai Curry Paste, Green
Avocado oil	Cooking Wine	Ground Cinnamon	Oregano Leaves	Seasoning	Thai seasoning
Balsamic Breeze	Counvertur w hite block	Ground Cumin	Marinade	Sauce Chicken Wing	Tiger Sauce
Balsamic garlic	co	Ground Ginger	Oyster sauce	Sauce Flavor Oyster	Toasted sesame oil
Banana Peppers	Onions	Ground nutmeg	Pactin	Sauce Green Jalapeno	Tomato pepper sauce
Basil infused oil	vinegar 12.5oz co	Ground Red Pepper	Panko Bread Crumb	Sauce Hot	Tomatoes paste
Basil oil	Crunchy Cereal	Ground Thyme	Panko bread crumb	Cocktail	Tomatoes sauce
Basil olive oil	Crushed Red Pepper	Ground White Pepper	Papaya	Sauce magic pepper	Mushrooms Infused oil
Basilolio	Curry Pow der	Guava Nectar	Paprika	Sauce Mint	Vegetable Broth
Bay leaves	Curry Sauce	Gum paste	sauce	Sauce Spicy Jerk	Bouillon
Beef Bouillon	Dill Seed Ground	Ham Base	Peach	Shire	Walnut
Best Blend	Dill Weed 5oz co	Haw aian Macadamia	Peach Preserve	Sauce, Fruity Brow n	Walnut oil
Bing Cherries	Dill Weed 5oz co	Hazelnut oil	Peanut oil	Sauce, Wasabi	Walnut oil
Black Pepper	Dried Blueberries	skim milk & cocoa	Peanut pepper sauce	Peaches	Walnuts
Marinade	Dried Blueberries	Hazelnuts bg	Peanut Sauce Mix	Habanero Pepper	Wheat
Black peppers corns	Dried Cherries	Herbal Lemon Tea Bags	Pepper corn melange	Sauté oil	White Balsamic vinegar
Black Sesame Seeds	Dried Cranberries	Hoisin Sauce	Pepper olio	Seafood Magic	bar
Black truffle olive oil co	Dried Tart Cherries	Horseradish	Pesto Sauce Mix	Seasoned vinegar	Edelw iss 33% Rondo
Blackberries	Dried Tomato Halves	Horseradish Creamy	Picka Peppa Sauce	Seasoning	fresh starragon
Breast	Dried Tomatoes-Cello	Hot Curry Sauce	Pickling spice	Seasoning	White w ine vinegar
Boysenberries cn	Egg w hite mix	Hot spicy garlic oil	Pine Nuts	seasoning blind	Whith truffle olive oil
Branston Pickle Relish	Extra light olive oil	Instant coffee	Pistachios	Sesame oil	Whole almonds
Bread Crumbs	Extra virgin olive oil	Instant nonfat dry milk	Cherries 16oz	Sesame Seed	Whole bay leaves
sicilian	Figs	Island Jerk Seasoning	Pizza sauce	Shery Vinegar	corns
Buffalo Wing Sauce	Filbert Paste	Italian Seasoning	Plain Bread Crumbs	Siciliano	Seed
w ine vinegar	Fine w hite w ine vinegar	Italiano	Seasoning	Sliced almonds	Whole Fennel Seed
Cajun Seasoning	Fish Rub	Key lime Juice	Poultry Magic	sliced almonds bg	corns
Cake Flour	Flame RST Red Pepper	Key West Lime Juice	Poultry Seasoning	chicken flavor	Whole Sesame Seed
Marinade	Flour Tortillas	Kiw i	Provence herbs mill	Nonpareils	16oz. pkg.
Calrose Rice	Flour, White	Kosher salt	Pumpkin seeds	Spanish Olives jr	Yellow Rice
Calypso	Flour, Whole Wheat	Lady Fingers	Pure Corn oil	Pesto Wraps	Zesty Italian 8oz packet
Canola oil	Flow er Water Rose	Lemon Basil & Thyme	Purple plums	Star Anise	
Caster Sugar	Fortune Cookies-Citrus	Lemon pepper sauce	vinegar	Steak sauce	
vinegar	corn mill	Lemon Zinger Tea Bags	Raspberry fruit pow der	Straw berries cn.	
Chaniti red w ine vinegar	Freeze Dried Chives	Light chili Pow der	vinegar	pow der co	
Chick Pea-Tin	Fresh Cilantro	Liquid Smoke	Red Currant Jelly	Straw berry Preserve	
Chicken Flavor Cubes	oil	Liquid sw eetener	Red Raspberries	Sugar, Brow n	
Chicken Rub	vinegar	Lite apricot halves cn	Red Seedless Grapes	Sugar, Granulated	
Chiles Chipotles cn.	Garlic oil	Malt vinegar	Red w ine vinegar	Sugar, maple	
Chili Cumin & Garlic	Garlic Salt	Maraschino cherries	Rica Bran oil	Sun flow er oil	
		liquid	Rice Paper	pow der	

Service Ration Store - Produce

Self Service Produce			
Baby Grn Patty Pan	Dill	Mushroom, Fancy	Lemons
Baby Spinach	Dried Cherries	Mushroom, Oyster	Romaine Leaves
Baby Yellow Patty Pan	Dried Cranberries	Mushroom, Portabella Cap	Ruby Red Grapefruit
Baby Zucchini Squash	Eggplant	Mushroom, Shitake	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/Haw aii	Pears	Tomatillo Tomato
Broccoli	Golden Apples	Petite Baby Carrots	Tomato 40ct
Broccoli Floret	Granny Smith Apples	Radish Cello	Watercress
Butternut Squash	Grape Tomato	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
Cauliflow er	Jalapeno Pepper	Red Cabbage	Yukon Gold Potato
Celery	Jumbo Carrots	Red Grapes Seedless	Zucchini Med Fancy
Cello Spinach	Kiw i	Red Leaf	
Cherry Tomato	Large Green Pepper	Red Onion Jumbo	
Cilantro Crate	Leeks	Roma Tomato	

Service Ration Store - Dairy

Self Service Dairy			
Asiago Cheese	Cream, Heavy 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

Mandatory Protein Options for W3

*North American Meat Processors (NAMP) Numbers are to be utilized when ordering these proteins.

• **SEAFOOD**

- Atlantic Salmon – 18 lbs each (gutted)
- Halibut – 10 to 20 lbs each or 20 to 40 lbs each (gutted)
- Turbot – 5 to 7 lbs each (ungutted)
- Blue Fish – whatever is in season, it is a New England fish, it will be 10 to 20 lbs each
- Gulf Red Snapper (25 lbs)
- Oysters, whole -any kind, 10 lbs has 5 dozen or 20 lbs has 100 each
- Clams, littleneck -any kind, 10 lbs has 5 dozen or 20 lbs has 100 each
- Whole Gulf Shrimp
 - -LG 31/35
 - -XL 21/25
- Sea Scallops
 - U10
 - U20

• **POULTRY**

- Duck (P3000)
- Pheasant (P7200)
- Turkey (P2001) (14-16lbs)
- Rock Cornish Hen (P1500)
- Broiler Chicken (P1000)

• **BEEF**

- Beef Loin, Full Loin (147A)
- Beef Rib, Ribeye, Lip-on (112A)

• **LAMB**

- Lamb Rack, Chinned (204A – full rack)
- Lamb Loins, Saddle (231)

• **VEAL**

- Veal Osso Buco, Hindshank (1337)
- Veal Loin, Strip Loin, Boneless, Skinned (344A)

**Protiens for W3 must come from this list.*