



## FAQs

# 38<sup>th</sup> Annual Military Culinary Arts Competition

**Q1:** Can cakes be made and brought in for the Field W-3?

**A1:** Cakes can be baked off 80%; Chocolate decorations can be prepared 80%; Cookies can be baked off 80%; Crackers can be baked off 80%

**Q2:** For the student skills is the ox tongue going to be provided already cured or will we be required to prepare the tongue?

**A2:** Fort Lee will provide the beef tongue (which is an acceptable alternative), it will be cured/smoked prior to issue.

**Q3:** On page 15 states that Petit Fours, Category C2, must be included in the Team Buffet for IOY, but the category list on page 17 does not include Petit Fours for IOY. Which is correct?

**A3:** Follow the guidelines on page 17 for Category TB. You are not required to produce C2 for TB.

**Q4:** In reference to W-3, the rules state competitors must demonstrate the fabrication of meat products. The assumption for example is that competitors will show the fabrication of "short rib off bone" fabricate it down to portion size would be OK. The assumption is that demonstrate means one (1) portion of the component, and the rest can be brought in fabricated.

**A4:** The purpose / intent of the field competition are for the competitors to show their fabrication skills / techniques for the products they are preparing. The team is supposed to fabricate / prepare enough of each component that will support the 80 portions they are suppose to prepare.

**Q5:** Clarify the word fabricate vs. demonstrate for the W3 Category.

**A5:** Teams will be allowed to bring in their proteins fabricated and pre-marinated but MUST demonstrate the fabrication and marinating process during the cooking time allotted. As for pastries, teams are allowed to bring 80% (64 portions) of all garnish work completed and must completed the other 20% during the cooking phase.

**Q6:** Do the installation teams have to pay a \$250.00 application fee to the ACF to enter into the knowledge bowl?

**A6:** No – Fort Lee and the ACF have agreed to waive the fee for this event.

**Q7:** How many teams will compete in the Knowledge Bowl?

**A7:** Only the top four teams will compete in the Knowledge Bowl this year, which will be held in B4200 prior to the public cooking dates in the field house.

**Q8:** **SK** – Student Chef of the Year Clarification

**A8:** The Student Chef of the Year will follow the guidelines of SK1 –Chicken in the ACF Student Competition Manual – 2 portions, one entrée only. Omit 8 – B, on page 21 of the Fort Lee Guideline– that is the rules for the National Competition level.

**Q9:** For Category W-3; what are the size of the round tables that are used for the field competition?

**A9:** The tables are 72" in diameter; eight customers per table.

**Q10:** Will the student Team be using two stoves or just one. If they are just using one can they bring in two burner units to use?

**A10:** Teams will have a four burner stoves as in the past and be allowed to bring in two (2) portable butane burners only (this is not required, but an option), the burners will not provided by Fort Lee. NO induction burners will be allowed.

**Q11:** Can we have pie crust dough ready night prior for W3?

**A11:** No, the dough must be made on site during the food cooking / preparation time.

**Q12:** If any of my student team wants to compete in an individual competition during the show, does it need to be student level only? If they compete in a professional category during the show, will they be disqualified from the student team?

**A12:** Student chefs should compete in Student Categories.

**Q13:** Junior Chef of the year (SK): Does the Chef competing for this category allowed to have an apprentice?

**A13:** No apprentice is allowed.

**Q14:** Breakdown for W-2; Armed Forces Enlisted Aide of the Year

**A14:** 3 courses for four; the event is 135 minutes total; 15 minutes set up, 90 minutes cooking, 30 minute window.

**Q15:** W3 – Plates and Bowls



**A15:** Plates are 10.5" (7" plating area); Bowls are 9" (5" plating area);



**Q16:** W3 - Can team take 80% of the protein already on vacuum pack? In order to have portions in the bags. And avoid using the machine for an extended period.

**A16:** Yes. As long as all the steps involved in getting them to the bags are demonstrated during the cooking window. i.e. fabrication, marination, etc

**Q17:** Can a person be used to push out our dishes to KP during Field Competition and dishes like last year?

**A17:** Yes the runner can take them from the CK to the Sanitation Center, and keep them organized; however they cannot touch food.

**Q18:** Can a Soup Chafer be used for the Field Competition not as a cooking device but warming device?

**A18:** A Soup Chafer can be used during service as long as it is not used as the vessel to cook the soup.

**Q19:** For W3 - How much can the Asparagus, Potato, Apples and Pears be prepared before the competition?

**A19:** Everything can be cleaned and peeled, with exception of asparagus, because peeled asparagus would be a finished product. The same guidelines for Category K.

**Q20:** Senior Chef F-1: Can we bring in other ingredients to the competition?

**A20:** ABSOLUTELY NO ingredients of any kind are permitted to be brought into this F/1 mystery basket. NO EXCEPTIONS. Anyone found to be bringing in ingredients to this F/1 will be disqualified immediately.

**Q21:** K-categories: What are the minimum classical cuts required on this category?

**A21:** There are NO required classical cuts for K or SK categories. These are signature dishes and competitors can do as they please with regards to vegetables, starches and garnishes. However showing as much skill as possible is always a good idea and that is where classical cuts would be advisable provided that the competitor is proficient at them.

**Q22:** Are competitors allowed to bring in their own stocks for F1?

**A22:** NOTHING can be brought in for F/1 NO exceptions!

**Q23:** Can molds be prepared, for example: butter and powdered sugar in a ramiken for a molded mousse. Since it serves no flavor purpose is this acceptable?

**A23:** No, all work with food products to include prepping molds must be done during the competition time period in the cooking lab.

**Q23:** Is there the nutrition category (W-4) a mystery basket competition during the 2013 competition?

**A23:** No. Please refer to the 2013 rules and requirements to generate a three course meal.

**Q24:** Is item number 11 under category W-4 correct? Is this sentence an error?

**A24:** Yes this item is an error and has been removed from the rules. This category will be further clarified during the team managers' briefing.