



FAQs

39th Annual Military Culinary Arts Competitive Training Event

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

A1: Cakes can be baked off 50%; Chocolate decorations can be prepared 50%; Cookies can be baked off 50%; Crackers can be baked off 50%

Q2: For student team classical dish does sausage making need to be conducted on site?

A2: Yes, please refer the ACF Student team manual page 36, Butchery Phase. Sausages will be made on site.

Q3: Since Containerized Kitchens (CK) will be replaced by Mobile Kitchen Trailers (MKT) during this year's competition will additional refrigeration and workspace be provided?

A3: Yes teams will be provided one additional table and enough refrigeration to make up for what is loss on the CK.

Q4: Do the installation teams have to pay a \$250.00 application fee to the ACF to enter into the knowledge bowl?

A4: No – Fort Lee and the ACF have agreed to waive the fee for this event.

Q5: How many teams will compete in the Knowledge Bowl?

A5: 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.

Q6: For Category W-3; what are the sizes of the round tables that are used for the field competition?

A6: The tables are 72" in diameter; eight customers per table.

Q7: Will the student Team be using two stoves or just one. If they are only using one can they bring in two burner units to use?

A7: Teams will have a four burner stove 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 be provided by Fort Lee. NO induction burners will be allowed.

Q8: Can we have pie crust dough ready night prior for W3?

A8: No, the dough must be made on site during the food cooking / preparation time.

Q9: 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?

A9: Student chefs should compete in Student Categories.

Q10: Armed Forces Student Chef of the Year (SK): Does the Chef competing for this category allowed to have an apprentice?

A10: No apprentice is allowed.

Q11: Breakdown for W-2; Armed Forces Enlisted Aide of the Year

A11: 3 courses for four; the event is 135 minutes total; 15 minutes set up, 90 minutes cooking, 30 minute window.

Q12: W3 – Plates and Bowls



A12: Plates are 10.5" (7" plating area); Bowls are 9" (5" plating area);



Q13: Can a person be used to push out our dishes to KP during Field Competition and dishes like last year?

A13: Yes one (1) runner can take them from the CK to the Sanitation Center, and keep them organized; however they cannot touch food.

Q14: Can a Soup Chafer be used for the Field Competition not as a cooking device but warming device?

A14: A Soup Chafer can be used during service as long as it is not used as the vessel to cook the soup.

Q15: For W3 - How much can the Asparagus, Potato, Apples and Pears be prepared before the competition?

A15: Everything can be cleaned and peeled, with exception of asparagus, because peeled asparagus would be a finished product. The same guidelines for Category K.

Q16: Armed Forces Chef of the Year F-1: Can we bring in other ingredients to the competition?

A16: 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.

Q17: K-categories: What are the minimum classical cuts required on this category?

A17: 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.

Q18: Are competitors allowed to bring in their own stocks for F1?

A18: NOTHING can be brought in for F/1 NO exceptions!

Q19: Is there the nutrition category (W-4) a mystery basket competition during the 2013 competition?

A19: No. Please refer to the 2013 rules and requirements to generate a three course meal.

Q20: Is item number 11 under category W-4 correct? Is this sentence an error?

A20: Yes this item is an error and has been removed from the rules. This category will be further clarified during the team managers' briefing.

Q21: Can micro-greens be ordered for the field cooking competition?

A21: Yes. This is not a protein item and will be purchased as long as the prime vendor is able to procure the product.

Q22: Will Fort Lee order items not on the protein list?

A22: No. Event costs continue to rise and our new fiscal environment will not allow purchases that do not have an impact on everyday operations in our various facilities and locations.