



American Culinary Federation



**40th Annual Military
Culinary Arts
Competitive Training Event
Rules and Guidelines
1 – 13 March 2015**

MEMORANDUM FOR RECORD

SUBJECT: Administrative Instructions for the 40th Annual Military Culinary Arts Competitive Training Event (MCACTE)

1. **ANNOUNCEMENT:** The 40th Annual Military Culinary Arts Competitive Training Event is scheduled to take place at Fort Lee, Virginia, **1-13 March 2015**. This memorandum and attachments contain all the rules and forms necessary for teams and individuals to register their intent to participate.

2. **ADMINISTRATIVE INSTRUCTIONS:** The Annual Military Culinary Arts Competitive Training Event is sanctioned by the American Culinary Federation (ACF). The MCACTE 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 MCACTE categories and judging procedures. In some instances, categories are unique to the military. In these cases, competitive training event 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 divided into annexes. Team managers or individual competitors should examine the documents to select competitive training event categories.

c. Each annex contains its respective forms which must be submitted no later than **30 January 2015**. 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

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SUBJECT: Administrative Instructions for the 40th Annual Military Culinary Arts Competitive Training Event

d. Any request for waivers must be submitted NLT **30 January 2015** 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. A complete packet will require **ALL** annexes to be completed; ensure your menus are practiced in advance of arrival. Laboratory assignments and entry into event categories are conducted once complete packets are received.

3. **AWARDS CEREMONY:** The MCACTE awards ceremony will be held at the Lee Theater at 1530 hours on 13 March 2015. The uniform will be the 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: Commercial - (804) 734-3274

DSN: (312) 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 MCACTE. 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/jccoe/jccoe>.

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

////// Original Signed ////
DAMON S. VARNADO
LTC, LG
Director, Joint Culinary Center
of Excellence

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CULINARY TEAM ENTRY AND ARRIVAL PROCEDURES

1. Teams and individuals are encouraged to participate in the MCACTE. This year's event will only allow the first 18 team packets received to compete for CTOY. This year's event will be very effective and have a timeline that is more reflective of the industry standard. Individuals should limit the number of events they enter with consideration for fiscal responsibility. 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. Culinary Team Entry Form:

The culinary/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 **30 January 2015**. The names of all team members must be listed on the entry form to receive participation credit for the MCACTE. There is a checklist 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 thirteen (13) personnel (Team Manager, Team Captain, and 11 members made up of professionals and student members). **The maximum team size is 13 total**; any team that has more than 13 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 MCACTE 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. The date and time complete packets are received at Fort Lee will determine which teams will be allowed to compete based on available resources. Therefore, it is recommended that teams / individuals submit their completed packets as early as possible, but NLT **30 January 2015**; 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 MCACTE.

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 - CTOY)]. 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. Individual competitors seeking to compete for Armed Forces Chef of the Year will be limited to the first eight requests received. There will be a maximum of 18 personnel allowed to compete in this category. CTOY teams have priority and the remaining slots will be available for individuals as received. The project officer will adjust based on the number of packets received.

e. The MCACTE is open to individuals and / or teams that are active or reserve component members of the Army, Marine, Navy, Air Force, Coast Guard, and DoD civilians who work in the food service field. 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 or equivalent).

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 **28 February 2015**.

Uniform: Cook Whites or white chef jacket designated for your service, white chef toque, neckerchief (optional), black or hounds tooth pattern pants, and black chef shoes (no open toed shoes), safety shoes, boots, or low quarters and proper military rank on the uniform is required for the MCACTE. 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 during duty hours IAW their branch regulation for wear and appearance of uniforms. Proper and authorized military headgear will be worn with the chef uniform when outside IAW established regulations. At no time will the white chef toque/hat be worn outdoors. Chef uniforms will not be worn outside of the confines of Fort Lee, Virginia.

NOTE: Ball caps, bandanas, close fitting caps (known as skull caps), etc. are not authorized during the event. Teams should wear the white chef toque/hat. Regardless of which uniform is worn, remember, you must always present a disciplined, military appearance.

4. Kitchen Work Areas: Competitive Training Event staff will be assigning kitchen areas in building 4200 on **1 March 2015** at 0800. Laboratories are assigned according to when your complete packet arrives at Fort Lee.

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 event staff before departure. An initial stock of cleaning supplies (detergent, brooms, mops, etc.) will be provided; however expendable supplies are the responsibility of the team / individual competitors. Certificates of Achievement and ACF Certificates of Participation will not be given to the teams prior to completion and confirmation of this process.

a. 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. Team managers should coordinate with the Project Officer in advance to determine if Fort Lee barracks space is available. Teams should plan for 14 March 2015 to be their return travel day or not depart prior to 1800 on 13 March 2015. Barracks space is available in building 9300 as a cost-savings option to teams. The barracks POC is SFC Suesberry at kelly.j.suesberry.mil@mail.mil (804)-734-3299. The Military Interdepartmental Purchase Request (MIPR) representative for barracks transactions is Ms. Brenda Pilkerton at brenda.k.pilkerton.civ@mail.mil or (804) 734-5073.

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 have either a GPC cardholder or a Class A purchase agent to purchase food, equipment, and supplies to support their team during the MCACTE. The average cost for a team is \$1500 - \$2500. Teams must order items from the standardized protein list located 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 40th Annual MCACTE 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 the Show Chair 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. Initial Entry Training (AIT) /Advanced Individual Training (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, **2-11 March 2015**.

c. Armed Forces Chef of the Year laboratories. These laboratories and outside corridors will be “Off Limits” for the duration of each Competitive Training Event 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. The Advanced Food Service Training Division (AFSTD) Office is for official business when required, and will not be used as a lounge for team managers or leaders.

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

f. The judges’ lounge at the field house is “Off Limits” to all competitors. Only designated competition staff may enter the judges’ lounge.

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 or side of building 4200 is prohibited.

11. **Competitors Social:** All personnel are encouraged to attend the social on Wednesday, **11 March 2015** from 1800-2300 hours. Team Managers will confirm total team members attending and purchase tickets as required. The social will be at a Fort Lee location that will be determined by 6 February 2015. Competitors will have an opportunity to step away from the rigors of competitive training and meet other competitors, share with peers and senior culinarians.

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 Competitive Training Event

photographs will be posted daily on the Advanced Food Service Training Division's Facebook site (www.facebook.com/army.culinary), and the Fort Lee Traveller 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 **1500, 11 March 2015**.

15. **Awards Ceremony:** ALL team members are required to attend the awards ceremony **13 March 2015**. Dress for the awardees will be service dress uniforms or the ASU (Army Service Uniform); non-Army personnel will wear their services' 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. 0730 All competitors need to be seated
- b. 0800 Practice Ceremony
- c. 1000 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. The winner of the 2015 Student Team category will have an opportunity to compete at the ACF National Convention in July 2015. All teams must decide if they are competing for an opportunity to compete at the National level when their entry form is due on 30 January 2015. 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 project officer will ensure that the coach and all five members are active members/student members of the ACF. 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 USACAT alternate and apprentice try-out this year in support of the team competing in the 2016 Culinary Olympics. Tryouts for positions on the team are open to all service-members **E8 and below / W1 and W2; E9s and CW3** and above will be considered to serve as 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 Culinary Team of the Year event.

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, lead judge, advisors 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 culinary team 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 1 March 2015, time and location to be announced during the in-briefing.

f. In support of the Joint training environment, at least one position on USACAT will be available to one service member from either the Marines, Navy, Air Force, and Coast 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 may be selected. The service members' branch of service will pay for all TDY costs associated with all USACAT training events and Competitive Training Events. 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 be assessed on all aspects of their culinary performance throughout the Competitive Training Event (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 culinary 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
- 9) Four (4) Support Personnel

b. USACAT participates in a variety of culinary competitive events throughout the year within budget constraints. 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 “in-active” 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 for the position they have been assigned. Therefore, they are placed in an active competitor position (six designated slots) during International Competitive Training Events.

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 leader 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. Active members will generate a USACAT Cold Food Table.
- 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. Member cannot be flagged for any action.

6) Previously selected active members may be members of their installation team, but must participate in USACAT designated events and displays during the competitive training event. Members will also provide training to all teams participating in the competitive training per assigned schedule.

NOTE: Active Members should anticipate presenting a team buffet table.

20. To the Competitors: Our annual MCACTE continues to receive a positive response from culinarians around the world. The rules have been updated to coincide with the new ACF Competition Manual that can be found on the Quartermaster School / Joint Culinary Center of Excellence and ACF website. Unique exceptions and Wild (game, fowl or non-domestic) categories will be described in this manual. You are part of the largest Culinary Arts Competitive Training Event in North America - be proud and represent your team 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

**40th ANNUAL MILITARY CULINARY ARTS COMPETITIVE TRAINING EVENT
RULES**

1. This annex contains the rules for the MCACTE. The teams and participants 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 competitive training event. 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 Arts Competitive Training Event 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.
4. **Timeliness:** ½ point deduction per minute for all categories.
5. **Team Display Tables:** The MCACTE staff will provide team tables measuring 12' x 10'. 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 each team 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, ice or flowing liquids in their displays because it may 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 eight day period. The first cold food tables to be displayed will be on **4 March 2015**. Team managers will be emailed a schedule for the cold food tables and other major events on or about **6 February 2015**.

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 MCACTE 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 being recognized for an award.

6. The Culinary Team of the Year (CTOY) event is one of the highlights of the MCACTE. This is the overall team event. To compete, teams must enter each of the categories listed on the CTOY 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. The MCACTE can accommodate a maximum of 18 CTOY teams in order to ensure efficiency of execution and judging.

a. Focus should be on quality food preparation and teamwork to achieve the highest possible score on the required entries. Teams competing for CTOY 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 Culinary Team of the Year Competitive Training Event incorporate food taste and flavor evaluation.

c. The total point values for all CTOY entries on the cold food buffet table will be used for the CTOY entry. Buffet tables will further be awarded for most artistic, and judges favorite. Teams should remember that the total value of the table remains the primary focus for the CTOY 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 an ACF **Divisional** Competition. Therefore they will complete the skills portion and the four course cooking

portion for entry in the ST event. A team failing to complete both requirements will be disqualified from the CTOY entry.

7. The following list of categories are required for entry into **Culinary Team of the Year** (CTOY) event (the point values are subject to change):

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 Chef of the Year	max points	45
e. Category W-3 Military Hot Food Kitchen	max points	45
f. Category F4 Nutrition Hot Food Challenge	max points	40
g. Category ST Student Team Skills Event	max points	45
h. One Category K or P	max points	40
i. Culinary Team of the Year total points available	max points	400

NOTE: Centerpieces are no longer required for CTOY; 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 Event
- b. A1-3: Cold Platters, meat, beef, veal, lamb, seafood, or poultry
- c. B1 or B2: Six different plated appetizers
- d. C3: Six different plated desserts
- e. SC2: One buffet platter of fancy cookies, chocolates, or petit fours
- f. W-1: Two (2) three (3) course meals; one menu vegetarian Lacto Ovo and one menu representing your Installation local cuisine
- g. Max Points 320 pts (a-e at 53.33 points each and f at 53.35)

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

COMPETITIVE TRAINING EVENT CATEGORIES

1. **Categories** - The following categories will be offered and judged during the 2015 MCACTE. Teams and competitors are required to read the ACF Rules and Guidelines from the ACF Professional and Student Culinary Competitive Training Event Manual. The “S” represents a Student category, and 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 see annex H in advance)
- 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 – E-3 and E-4
- f. Category F – F1 and F4 (Hot-Food Competition and Nutrition Hot Food Challenge, Professional)
- g. Category H – H-1 and H-2 only (Ice Carving) Each team is limited to one entry in each of the ice carving categories.
- g. Category K and SK– All (Practical and Contemporary Hot-Food Cooking, Individual)
- h. Category P and SP– All (Practical and Contemporary Patisserie, Individual)
- i. Category ST (Student Team)
- j. Category SK (Student Chef of the Year)
- k. Category W (Customized Wildcard)
 - 1) W-1 – Two (2), Three (3) course meals for Team Buffet (CTOY)
 - 2) W-2 – Army Enlisted Aide Cooking Challenge
 - 3) W-3 – Military Hot Food Kitchen (CTOY)
 - 4) W-5 – International Hot Food Challenge Team Competition
 - 5) W-6 – Military Masters Category (see ACF Regional Chef of the Year Rules)

2. Category TB - Team Buffet (This category is only open to CTOY teams)

Category TB must include the following:

- 1) One show platter from SA 1-4: prepared by a Student Chef
- 2) One show platter from A 1-4: Cold Platters, meat, beef, veal, lamb, seafood, poultry or game.
- 3) B1 or B2: Six different plated appetizers
- 4) SC-2: One buffet platter of fancy cookies, chocolates, or petit fours
- 5) C3: Six different plated desserts
- 6) W-1: Two (2), three (3) course meals; one (1) menu vegetarian Lacto Ovo and one (1) menu representing your Installation or local cuisine

Max Points 320 pts

Notes:

- 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 CTOY.
- 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. 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 event is open to competitors from all branches of service. Previous winners of this event, during any period of history, are not allowed to compete in this category. This event is mandatory for all CTOY teams. The maximum number of available slots is **18**. When open slots are available, individual competitors may seek slots based on when their packets were received. **Student Chefs may not compete 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 as a “Student Chef” (see student chef definition). Guidelines for what an apprentice may do are in the ACF Professional Manual. Individual competitor seats may be available on a first come, first serve assignment based on when the entry packet was received.

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

4. **CATEGORY W-3 - Military Hot Food Kitchen (CTOY):** Teams are required to cook a three course meal, for 45 customers, utilizing the established cooking platform. Each course must be plated for every customer. In addition teams will be required to serve the meal restaurant style to diners. In an effort to continue encouraging 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 CTOY 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 competitive training event.

b. Each team must prepare 50 hot or cold starters, 50 main courses, and 50 desserts (five for judging and 45 for diners). 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 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 50 people, **NLT 30 January 2015**; 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 30 January 2015**. Teams are responsible to ensure they have all ingredients at the start of the competitive training event.

Teams may bring in additional pots, pans, tools, knives etc. for this competitive training event. It is the teams' responsibility to ensure they do not bring in electrical equipment that exceeds the capability of the cooking platform. Teams will not be given additional time due to an overloaded electrical system. 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 fully utilizing the cooking platform.

c. 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 a minimum of 7 round tables, with six (6) 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 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. Tablecloths are provided, however teams can decorate

their tables based on any theme they may have. All 45 diners should **NOT** receive their first course, then second course and so on at the same time.

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

1) Competitors must provide at least four judges' packets that include: recipes, all ingredients, and a clear, close-up, color photograph of all three courses. Packets are to be provided to judges on-site the day of the competitive training event. Color photos of all three courses must be sent to the project officer along with team packets on 30 January 2015.

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

3) Where applicable, no advanced 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 competitive training event time.

9) 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.

10) Competitors may have 50 percent of the decorations for cakes, pastries, desserts completed; may have 50 percent of cakes baked off, however not cut or finished if required.

e. **Decorated Table Service:** Teams are encouraged but not required to decorate their tables to represent their unit / culinary team. Fort Lee will set up dining room tables with tablecloths that can be removed if necessary. The table decoration has no impact on the CTOY event and is not mandatory.

f. The hot food kitchen event will be held at the Field House. The schedule will be provided during the Team Managers' Meeting. The uniform for this event is the same for all other competitive training events that take place in the Field House.

g. **Time Schedule**

0630-0730 Teams receive in-brief and inventory/organize kitchen

0730-1130 Teams prepare meal and set up serving line

1130-1300 Team serves meal to customers (restaurant style)

1330-1500 Team cleans kitchen and turns it over to Field Branch NCOIC

5. Category F4 — Nutritional Hot Food Challenge Team Competition (CTOY): This unique competition format is ideal for strengthening the established alliance with a registered dietitian and promoting healthy cuisine within military food service facilities and operations. 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 Academy of Nutrition and Dietetics (AND). This is a three hour and forty-minute hot food competition where two (professional category) chefs must prepare and present four (4) servings of a four course meal. This meal consists of a hot appetizer or soup, salad, an entrée, and a dessert. Each team must present four (4) plates of each course. Student Chefs will **NOT** participate in this category.

Nutritional Hot Food Challenge: Competitors have three hours cooking time, with an additional 40 minutes for plating.

a. 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 clear, close-up, color photograph of each course. 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) Competitors will prepare four servings of a four-course meal (hot appetizer/soup, salad, entrée and dessert). 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: brioche, 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) Competitors should seek to use items that will have an impact on healthy service options within their operational facilities. Assessment of culinary creativity and composition to enhance appearance.

15) Non-CTOY two-chef teams will be considered on a space-available basis.

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

c. 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. All coordination must occur in advance of submitting rations list to Fort Lee.

6. Category — Student Knowledge Exam and Bowl (SKB) (CTOY): 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 CTOY competition. The Knowledge Bowl jeopardy style event will not impact CTOY standings; however will merit ACF Student medals and trophies.

a. The written test will be administered by members from the ACF National office, IAW Baron H. Galand rules and guidelines at usarmy.lee.tradoc.list.jccoe-advanced-culinary@mail.mil or at <http://www.acfchefs.org/ACF/Events/Competitions/KnowledgeBowl/ACF/Events/Competitions/KnowledgeBowl/>

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.*

7. 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 MCACTEs, 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.
Student Chefs will not be allowed to compete in professional categories.

b. This rule adjustment will impact teams initially; however the competitive training event 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 competitive training events

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

8. Category SK— Armed Forces Student Chef of the Year (Practical and Contemporary Hot-Food Cooking, student, Individual) (CTOY): This event 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 event, and therefore, considerable emphasis will be placed on basic level skills correctly executed. The best student / apprentice level chef during the hot food event will be recognized as the "Armed Forces Student Chef of the Year" at the awards ceremony. This event is open to all branches of service. Each team may nominate only one competitor; rank is not an issue for this event, however this individual cannot be older than 25 years of age on June 1, 2017. 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 event. This must be designated on the entry form.
- b. Competitors will provide four copies of their recipes and pictures.
- c. Follow the guidelines in the ACF Student Competition Manual for this category.

9. Category ST — Student Team Competition (CTOY): Teams are highly encouraged to read the following rules carefully and ask questions. Team members are encouraged to become ACF student chef members in advance of the MCACTE. Programs such as the 92G Credentialing program serves as a source of membership and obtaining student member status. This event is intended to allow junior competitors an avenue to compete and encourages team seniors to train and mentor student culinarians. The 2015 Classical dish is #3192 Main Course, known as Poulet Saute' a la Bourguignonne. Please refer to page 39 of the Student Team Manual for additional instructions. Classical dishes are taken from Escoffier: The Complete Guide to the Art of Modern Cookery (Le Guide Culinaire).

- 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 event.
- d. Additional equipment is the responsibility of the team.
- e. Competitors are required to bring all ingredients needed for their menu.

f. The event is divided into two phases, see <http://www.acfchefs.org/Content/NavigationMenu2/Events/Competitive Training Events1/Student/2009/default.htm> for more information:

1) **Phase One:** Skills Phase: Team members will blindly draw one of four skills that must be demonstrated in the Skills Salon. The lead judge will pre-determine and announce the order in which the skills will be demonstrated. Team members will compete in a relay-style format with a total of eighty (80) minutes to complete all four skills. Teams will have a fifteen (15) minute setup window and a ten minute clean-up window. Teams are not required to utilize the items from the skills salon, other than the protein (two chickens) dish, during the cooking phase. See pages 34-35 of Student Manual.

2) **Phase Two:** Cooking Phase which consists of a four (4) courses of which one will be an assigned classical dish. Main Course—Entrée 3192 Poulet Saute' a la Bourguignonne. Teams are encouraged to utilize the chicken from the skills phase. The menu should consist of a fish starter course; Salad course; Main course-3192 and Dessert course. Please see chapter six (6), pages 31-39 of the ACF Student Manual.

g. Teams must bring their own products and will be allowed into the kitchen for setup at least 15 minutes before part one begins. **No Sous-Vide Cooking is allowed for the MCACTE or national competitions. Immersion circulators are also not allowed.**

10. Category W-6: Military Master's Category — (ACF Chef of the Year Competition Regional Level) (non-CTOY): 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 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.

a. Fort Lee, VA is still working to serve as a Regional level for this competitive training event; therefore this year will again serve as a pilot continuation for this event and is not a CTOY requirement.

b. Individuals competing in this category **cannot** compete in F1 and W5.

c. This Competitive Training Event 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 Competitive Training Event is a signature K-Category - K-2 Bone in Pork Loin; all rules and guidelines for a K-category must be followed.

ANNEX D

RATION REQUEST GUIDELINES

1. All teams will not present their cold food tables at the same time; at least, two teams will present their cold food tables per day. Other events are spread out over the MCACTE timeline; refer to competitive training event 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 culinary team must submit at least five-separate subsistence support requests 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. Hot Food Kitchen Competitive Training Event. This must be a consolidated list.

c. Cold Food Table. This must be a consolidated list.

d. Student Skills Competitive Training Event. This must be a consolidated list.

e. Armed Forces Junior Chef of the Year. This must be a consolidated list.

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 30 January 2015.

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 culinary team 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 H, no later than **30 January 2015**. This requirement will enable the event staff to have an overview of rations required for the show. Items required from the self service ration store (appendix 2-5) need to be included in team ration requests.

a. Team Managers will be required to submit an **updated** ration requests prior to 6 February 2015. This is for non-protein or high dollar items in the event they were left off the original list. Updates should be minimal and may be disapproved. Proteins items will not be added to any requests after 13 February 2015.

b. The staff requests that teams and individuals use original list submitted on **30 January 2015**. Line through items no longer needed and add the newly required items. Utilizing your original list is mandatory and our rations personnel will work to ensure compliance, while effectively supporting all teams and individuals.

6. All rations requested by competitors will be procured from Prime Vendor, the Fort Lee Commissary or designated local vendors.

7. The cost of the competitive training event continues to increase. To help keep the costs down a standardized protein list will be utilized. 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. Teams **will not be allowed** to change protein items if the product has already been ordered.

ARMY ENLISTED AIDE OF THE YEAR COMPETITION RULES

1. This event is open to all Enlisted Aides currently serving in an authorized position. This is an opportunity to identify and reward the top Enlisted Aides in the Army, while promoting the Army Enlisted Aide Program. 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) **30 January 2015** and must include the following:
 - 1) Registration Form
 - 2) Recommendation Letter from the Enlisted Aide's General or Flag Officer
 - 3) Biography
 - d. **Enlisted Aide Uniform Assembly Challenge:** Each competitor will be allotted 30-minutes to assemble a General Officer's 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 – Army Enlisted Aide Hot Food Challenge:** Each competitor will have 120 minutes to prepare and present four servings of a three (3) course planned menu. Three are for judging and one for display, photos, critique and media.

1) Competitors' first service window opens at 90 minutes and includes a total of three (3) ten minute service windows. Competitors will be scored in accordance with the ACF Hot Food scoring requirements.

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) There will be a standardized equipment list provided for each Enlisted Aide to utilize. Any special equipment needed will be the responsibility of the competitors to provide.

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> |
| 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>
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. If roast beef is used it 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) 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.)

Army Enlisted Aide Leadership Board: Boardmanship will be based on military bearing, reporting and departing and grooming standards. Categories are based on household management, current military events, current world events, enlisted aide basic knowledge and ethical values.

1) Army Service Uniform 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

50 points

(b) Categories

50 points

Total

100 Points

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

j. **Army 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 Advanced Culinary Knowledge

50 points

25 Questions on Enlisted Aide Knowledge

50 points

Total:

100 Points

k. **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%

TOTAL

100%

4. POC information: usarmy.lee.tradoc.mbx.qm-enlisted-aide-training@mail.mil

Annex F

Special Awards

- Best Team Exhibit, Categories A, B, C, D, E
- Special Judges Award, Artistic or Special effort (Individual)
- Best Entry, Contemporary Category K, SK & P, SP
- Military Hot Food Kitchen Challenge Winner and Runner Up
- Army Enlisted Aide of the Year
- Armed Forces Chef of the Year
- Armed Forces Student Chef of the Year
- Military Masters Champion
- Culinary Knowledge Bowl Champions
- Nutrition Hot Food Challenge Team of the Year
- Student Skills Competition Champions
- Culinary Team of the Year - Winner and Runner Up

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 permanent duty location.

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

**Annex H
Appendix 1**

Standard Protein List (Items ordered need to reflect the required category)

Meats and Poultry	Fish and Seafood	Special Order Items
Beef Tripe	Crab, Lump	Dark Chocolate, Bittersweet
Beef, Flank Steak	Catfish	Fondant- Pouring, Rolled
Beef Short Rib	Clams, Littleneck	Glucose
Beef Tenderloin	Cod, Filet	Glycerin
Beef, Ground	Crayfish, Fresh or Frozen	Great Lakes Gelatin
Beef, Brisket	Shelf-Stable Caviar (controlled item)	Isomalt
Beef, Tongue	Bass, Fresh Water	Marzipan
Chicken, Whole	Crab, King	Milk Chocolate
Cornish Game Hen	Crab, Blue	White Chocolate
Duck, Liver Milk Fed	Crab, Soft-Shell	Writing Chocolate
Duckling, Whole	Flounder, Whole	Sheet Gelatin
Goose, Whole	Grouper	
Lamb	Haddock, Fillet	
Lamb Rib Chop	Lobster Tails, Frozen	
Lamb Stew Meat	Mackerel, Whole	
Lamb, Frenched Rack	Mussels, Fresh	
Lamb, Loin Saddle	Perch, Yellow or White	
Lamb, Loin Chops	Red Snapper, Whole	
Pheasant, Whole	Salmon, Fillet	
Pork Butt	Salmon, Whole	
Pork, Baby Back Ribs	Scallops, Sea U10	
Pork Bacon	Scallops, Sea U20	
Pork, Chop Center Cut	Sea Bass, Whole	
Pork Country Ham	Shrimp, All Sizes	
Pork Ham Hocks	Sole, Dover	
Pork Loin Bone In	Tilapia	
Pork Prosciutto	Trout, Rainbow	
Pork Smoked Bacon		
Pork Spare Ribs		
Pork Tenderloin		
Quail, Whole		
Turkey Breast		
Turkey, Whole		
Veal, Loin Bone on		
Veal, Liver Top		
Veal, Shank		

The cost of the MCACTE continues to increase. To help keep costs down the staff will only purchase protein items listed.

**Annex H
Appendix 2**

Self Service Rations Store (This list is subject to change with advance notice)

Almond Oil	Chocolate Chips	Granola Cereal	Cherries 16 oz Jar	Habanera Peppers	Almonds, Whole
Almond Paste Roll	Chopped Hazelnuts	Granulated Garlic	Lite Apricot Halves, Cnd	Nonpareils	Bay Leaves, Whl
Anchovy Fillets	Chow-Chow Piccalilli	Granulated Onion	Malt Vinegar	Rice Paper	Bouillon, Beef
Anchovy Stuffed Olives	Cimonolio	Grape Seed Oil	Maraschino Cherries	Roasted Garlic	Bouillon, Chicken
Angel Egg White Mix	Cinder Vinegar	Green Tea	Marsala Cooking Wine	Rosemary, Dry	Broth, Vegetable
Apple Cider Vinegar	Cinnamon Mill	Grenadine	Marzipan Dough Roll	Rst Pepper Olive Oil	Tomato Sauce
Aromatic Bitters	Classic Olive Oil	Ground Allspice	Meat Magic	Saffron, Envelope	Walnut Oil
Avocado Oil	Coconut Milk	Ground Cinnamon	Mesquite Liquid Smoke	Salad Oil	Walnuts, Shelled
Balsamic Vinegar	Cooking Wine	Ground Cumin	Mirin	Salsa Pico De Gallo	White Balsamic Vinegar
Chianti Red Wine Vinegar	Cornmeal	Ground Ginger	Olives, Kalamata	Sauce Cocktail	Whole Fennel Seeds
Balsamic Garlic	Counvertur White Blk	Ground Nutmeg	Onion Powder	Sauce Fruity Brown	Whole Sesame Seeds
Avocado	Course Kosher Salt	Ground Red Pepper	Onion Salt	Sauce Green Jalapeno	Yellow Rice
Artichoke Hearts	Creole Seasoning	Ground Thyme	Orange Marinade	Sauce Hot	Zesty Italian Seasoning
Basil Olive Oil	Crunchy Cereal	Guava Nectar	Oregano Leaves	Sauce Wasabi	
Basilolio	Crushed Red Pepper	Gum Paste	Oyster Sauce	Saute' Oil	
Bay Leaves	Curry Powder	Ham Base	Papaya, Cnd	Seafood Magic	
Beef Bouillon	Curry Sauce	Hawaiian Macadamia	Paprika	Seasoned Vinegar	
Best Blend	Dill Seed Ground	Hazelnut Oil	Peach Preserves	Sesame Oil	
Bing Cherries	Dill Weed 5oz	Hazelnuts, Whl, Bg	Peaches, Cnd	Sesame Seed	
Black Pepper	Dried Blueberries	Herbal Lemon Tea, Bg	Peanut Oil	Sherry Vinegar	
Black Peppercorns	Dried Cherries	Hoisin Sauce	Peanut Pepper Sauce	Sliced Almonds	
Black Sesame Seeds	Dried Cranberries	Horseradish	Peanut Sauce Mix	Spanish Olives	
Black Truffle Olive Oil	Dried Tart Cherries	Horseradish, Creamy	Pectin	Star Anise	
Boysenberries, Cnd	Dried Tomato Halves	Hot Curry Sauce	Pepper, Oil	Steak Sauce	
Branston Pickle Relish	Dried Tomatoes-Cello	Hot Spicy Garlic Oil	Peppercorn Melange	Strawberries, Cnd	
Panko Bread Crumbs	Egg White Mix	Instant Coffee	Pesto Sauce Mix	Strawberry Preserves	
Sicilian	Extra Light Olive Oil	Instant NF Dry Milk	Picka Peppa Sauce	Sugar, Brown	
Buffalo Wing Sauce	Extra Virgin Olive Oil	Island Jerk Seasoning	Pickling Spice	Sugar, Granulated	
Wine Vinegar	Figs, Dried	Italian Seasoning	Pine Nuts	Sugar, Maple	
Cajun Seasoning	Filbert Paste	Key Lime Juice	Pistachios	Sunflower Oil	
Cake Flour	Fish Rub	Key West Lime Juice	Pizza Sauce	Sushi, Ginger	
Marinade	Flame RST Red Peppers	Kiwi	Plain Bread Crumbs	Syrup, Maple	
Caster Sugar	Flour Rose Water	Kosher Salt	Poultry Magic	Taco Seasoning Mix	
Calrose Rice	Flour Tortillas	Lady Fingers	Poultry Seasoning	Tea Bags	
Canola Oil	Flour Whole Wheat	Lemon Basil & Thyme	Provence Herbs Mill	Tarragon Leaves	
Calypso	Flour, White, A.P.	Lemon Pepper Sauce	Pumpkin Seeds	Teriyaki Sauce	

Vinegar	Fortune Cookies-Citrus	Lemon Zinger Tea Bags	Pure Corn Oil	Thai Curry Paste, Grn	
Chick Pea-Tin	Freeze Dried Chives	Light Chili Powder	Purple Plums	Thai Seasoning	
Chicken Flavor Cubes	Garlic Oil	Liquid Smoke	Raspberry Fruit Powder	Tiger Sauce	
Chicken Rub	Gourmet Lychees, CND	Liquid Sweetener	Red Currant Jelly	Toasted Sesame Oil	
Chiles Chipotles, Cnd	Onions, Yellow	Marinade Sauce	Red Raspberries	Tomato Pepper Sauce	
Banana Peppers	Vinegar 12.5 ounce	Pepper White Grd	Red Seedless Grapes	Worchestershire Sc	
Basil Oil	White Wine Vinegar	Pepper, Black Grd	Red Wine Vinegar	Wraps Pesto	
Chile Cumin & Garlic		Skim Milk and Cocoa	Rica Bran Oil	Wraps Spinach	

**Annex H
Appendix 3**

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	

**Annex H
Appendix 4**

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)
- Gulf Red Snapper (25 lbs)
- Turbot – 5-7 lbs each (gutted)
- Whole Gulf Shrimp
 - -LG 31/35
 - -XL 21/25
- Sea Scallops
 - U10
 - U20

• **POULTRY**

- Duck (P3000)
- 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)

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