

**40th Annual Military Culinary Arts Competitive Training Event
Significant Event Schedule**

DATE	TIME	DETAILS
4 MAR	AM / PM	Teams arrive to Fort Lee area
5 MAR	0800-0900	Team in-briefing and lab assignments
5 MAR	1500-1600	USACAT Tryouts Briefing (Bldg 4200 Auditorium)
6 MAR	0600-MC	Armed Forces Chef of the Year (Bldg 4200)
7-12 MAR	0900-1700	Full Competition open to the public, Military hot food kitchen, Cold Food Tables, Military Masters, Student Skills, Culinary Demos K&P Categories, Nutrition Challenge and USACAT Tryouts
9-11 MAR	AM / PM	Enlisted Aide Challenge
12 MAR	AM / PM	ACF Written and Practical Examinations (Bldg 4200)
12 MAR	1800-2200	International Competition and Competitors' Social
13 MAR	TBD	AAR (Mandatory for MGRs/CPTs), Bldg 4200
13 MAR	0700-MC	Lab Recovery, Rehearsal (Bldg 4200/Theater) -
13 MAR	TBD	Awards Ceremony, Theater

Notes: FH is post field house, MC is mission complete and Bldg 4200 is JCCoE.
USACAT is the United States Army Culinary Arts Team
Culinary Trends will be included during select demos.
This schedule is subject to change.

International Competition and Student Chef (Open to public)