DEPARTMENT OF THE ARMY
US ARMY QUARTERMASTER SCHOOL
Joint Culinary Center of Excellence
1630 Byrd Avenue, B4200
FORT LEE, VIRGINIA 23801-1601

REPLY TO
ATTENTION OF

ATSM-CES

18 February 2015

MEMORANDUM FOR RECORD

SUBJECT: Change 1 to the 40th Annual Military Culinary Arts Competitive Training Event Rules and Guidelines

1. References:

a. Memorandum, Joint Culinary Center of Excellence (JCCOE), 24 NOV 14, subject: 40th Annual Military Culinary Arts Competitive Training Event Rules and Guidelines

b. TRADOC Policy, HQ, TRADOC, ATTG-ZX, 21 Apr 14, subject: TRADOC Policy Letter 17, Conference and Competition Event Policy

2. The FY15 annual Military Culinary Competitive Training Event (MCACTE) has been restructured to adhere to strict fiscal requirements while maintaining a safe and quality competitive training event. In accordance with TRADOC policy and to significantly reduce overall cost to the Army, the following changes and cost-effective measures have been implemented in order to conduct and participate in the 2015 MCACTE:

a. MCACTE duration has been reduced by 4 days with dates changed from 01-13 March 2015 to 05-13 March 2015. As of the date of this memorandum, Quartermaster School/JCCOE is pending TRADOC approval to conduct the 2015 MCACTE. Participants will be immediately notified of formal approval or decision when it becomes available.

b. Change Annex A, paragraph 2.a. The maximum team size is reduced from 13 to 10 personnel for all teams regardless of installation, location, component, or service. The maximum of 10 personnel includes the team captain and manger, competitors, and coaches/trainers. Additional personnel are not authorized, and Teams that have more than 10 personnel will not be allowed to compete.

c. Change Annex A, para 2.d. Teams are limited to one (1) entry in categories K and P including team entry for Culinary Team of the Year. Additional entries may be permitted based on availability.

d. Change Annex A, paragraph 3. Competitors should arrange to arrive at Fort Lee, VA no earlier than 04 March 2015.

e. Change Annex A, paragraph 4. Assignment of kitchen areas will be on 05 March 2015.

f. Change Annex A, paragraph 5. All Army competitors will billet in Fort Lee barracks vice lodging and/or off-post hotels. This mandate supersedes previous travel guidance listed. Army competitors that do not billet in Fort Lee barracks will not be allowed to compete. Point of contact for barracks reservations is SFC Kelly Suesberry at kelly.j.suesberry.mil@mail.mil or (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.

g. Change Annex A, paragraph 15. Awards ceremony time to be determined.

h. Change Annex B, paragraph 5. b. The first cold table will be displayed on 07 March 2015.

i. Change Annex B, paragraph 7. The Culinary Knowledge Bowl category is eliminated.

j. Change Annex B, paragraph 8. g. Category W1, Two three course meals, is suspended as a Team Buffet requirement.

k. Change Annex C, paragraph 1. g. Each team will be allowed only one category H-1 and one category H-2 entry. This change applies for individual competitors as well.

l. Change Annex C, paragraph 4. The Mobile Kitchen Trailer (MKT) with Modern Burner Unit (MBU) as the cooking platform for the Military Hot Food Kitchen event.

m. Change Annex C, paragraph 6. The Culinary Knowledge Bowl category is eliminated.

3. International teams will adhere to the changes in this document with the exception of paragraph b. and f.

4. Point of Contact is CW3 Charles Talley, Project Officer, at (804)734-3274, or charles.h.talley.mil@mail.mil.

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LTC, LG
Director