

Individual and Culinary Team Entry Form

Please READ the 2016 Culinary Arts Competitive Training Event Manual first prior to filling out this entry form. This will prevent personnel and teams from experiencing problems due to entry errors.

Please do not handwrite data; a complete packet must be typed.

Section A – Team Information

Name of Culinary Team / Individual: _____

Two Phone and E-Mail POC's

<u>Name (Last, First)</u>	<u>Position on Team</u>	<u>Primary E-Mail</u>	<u>Alternate E-Mail</u>
	Team Manager		
	Team Captain		
<u>Name (Last, First)</u>	<u>Position on Team</u>	<u>Work Ph#</u>	<u>Cell Ph#</u>
	Member		
	Apprentice		

Section B - Personnel

1. Maximum team size is 10 personnel including the Team Manager, the Team Captain.
2. Team Managers may compete, however the total competing members may not exceed 10 regardless of the events / categories they are competing in.
3. Apprentices / Student Chefs are eligible to compete in the Student Skills Competition.
4. If space is available, then apprentices may complete in K or P categories as long as the K or P category is not for CTOY.

Team Managers will ensure the correct rank and spelling of names on the entry form. If you are not sure of the spelling then ask the team member for clarification. This is important when it comes to awards, medals, and the ceremony at the end of the competitive training event. Every year we have competitors complaining that a name is not spelled correctly. This responsibility falls on Team Managers.

2. Place one name next to each required Category for the Buffet (“TB”) table. Team members may be assigned to more than one category (or all 7 if they wish).

3. Teams may elect to complete more than the minimum required entries however these entries WILL NOT be included in this list.

1. CATEGORY “TB” – Buffet (Cold Food Table)

a. One show platter from (A6/W7):

Last Name	First Name	Last Four SSN	Entry
			A6

b. One show platter (A1-4/W7)

Last Name	First Name	Last Four SSN	Entry Chosen

c. Two each, regional three course meal (W Category) W1

Last Name	First Name	Last Four SSN	Entry
			W1

d. One five-course menu gastronomique (B3/W7)

Last Name	First Name	Last Four SSN	Entry
			B3

e. One buffet platter of fancy cookies, chocolates, or petit fours (C1/W7).

Last Name	First Name	Last Four SSN	Entry Chosen
			C1

2. CATEGORY F4 – Armed Forces Chef of the Year

Note: Only one (1) member from each team may enter this category. Teams that are not competing in the Culinary Team of the Year Competitive Training Event and wanting to enter a team member into the F4 category WILL NOT enter it here but farther down within this entry form.

Note: Teams should identify the Apprentice that will be present with the F-4 competitor during this Competitive Training Event. Please see rules (pg. 17) addressing this topic for further instructions.

F-4 Competitor:

Last Name	First Name	Last Four SSN	Entry
			F4

F-4 Competitor’s Apprentice (Assistant)- must be a Student Chef

Last Name	First Name	Last Four SSN	Entry
			N/A

3. CATEGORY SK-1 (Chicken) – Armed Forces Junior Chef of the Year

Note: Must meet the Student Chef Criteria for this category

Last Name	First Name	Last Four SSN	Entry
			SK-1

4. CATEGORY “W3” – Field Competitive Training Event

Last Name	First Name	Last Four SSN	Entry
			W3

5. CATEGORY “W4” – Nutritional Hot Food Challenge

Last Name	First Name	Last Four SSN	Entry
			W4
			W4

6. CATEGORY “ST” – Student Team Skills Competitive Training Event

Note: All members of this team MUST meet the Student Chef criteria as stated in rules (pg. 20). Apprentices may be chosen for this category.

Last Name	First Name	Last Four SSN	Rank	ACF Member Number	Entry
					ST
					ST (Alternate)

7. CATEGORY “K” or “P” – Practical and Contemporary Hot Food Cooking / Patisserie

Note: All team members may enter multiple “K” or “P” categories however, only one (1) will be used for the CTOY final score so choose carefully. The remaining “K” and “P” entries will be filled in later on this form.

Choose one (1) from the following:

- a. K-1, Rock Cornish Game Hen, Chicken or Duck
- b. K-2, Bone-In Pork Loin
- c. K-4, Bone-In Lamb Loin or Rack
- d. K-5, Game Birds
- e. K-7, Whole Rabbit
- f. K-9, Fish

g. P-1, Hot / Warm Dessert

h. P-2 Composed Cold Dessert

Last Name	First Name	Last Four SSN	Entry

Section D – General Team Member Entries

- a. Please enter in the remaining entries for each team member that wishes to participate in a Competitive Training Event category. Teams that are not participating in the CTOY should place ALL of their entries in this section. Teams participating in the CTOY should not PUT IN CTOY entries here. They have (should) been identified in Section C – Culinary Team of the Year.

First Name	Last Name	Position on Team	Entry

*****The names listed below will be placed on a standby list*****

Section E – United States Army Culinary Arts Team Tryouts (USACAT)

a. Please enter in the personnel that you wish to have tryout for USACAT. Note: Please only add those team members that legitimately possess the skills needed to effectively compete for a position on the team. DO NOT add personnel just “for the experience”. This puts a strain on the resources and personnel who will prepare and judge the team members participating in this event.

First Name	Last Name	Position on Team	Entry

Section F – Enlisted Aide of the Year Competitive Training Event (EA)

a. Please enter the personnel that you wish to have compete in the Enlisted Aide of the Year Competitive Training Event. Note: Please only add those team members that legitimately possess the skills needed to effectively compete in this category.

Note: Please review all requirements and rules (pg’s 26-29) prior to entering this Competitive Training Event.

First Name	Last Name	Position on Team		Entry the Candidate is competing in