

SUMMARY of CHANGE to 41st Annual Military Culinary Arts (MCACTE) Competition Rules

These revisions re dated **26 OCT 2015**

- All teams and competitors serving in the U.S. Army will be mandated to stay in Fort Lee barracks in support of fiscal responsibility. The event conference package will identify all Army personnel as residing in the barracks at a cost of \$100 per team member.
- The maximum team size is 10. This includes all Culinary Team of the Year and designated Non-Culinary Team of the Year teams competing in the 41st Annual MCACTE. CTOY teams will not be allowed to bring additional competitors.
- Marine, Navy, Air Force, and Coast Guard will each be allowed one 10 person team to compete in CTOY. Other competitors from Marines, Navy, Air Force, and Coast Guard not assigned to Joint-Base CTOYs must compete as individuals.
- Rules provide clarification on penalties associated with having additional members (other than 10 personnel listed on team roster) assist competitions, or other violations. Penalties are incremental beginning with 5% point deduction, increasing to omitting scores for specific events of the CTOY, and ultimately disqualification from CTOY.
- Team buffet requirements will be designed to closely mimic an ACF or Culinary Olympics Regional Team. Centerpieces are not judged and are discouraged, however, showpieces are required as a part of the team buffet and must be coordinated with the petit fours. (chocolate, sugar, pastillage, or marzipan, bases cannot exceed 30 x 30 inches, height is unrestricted)
- Categories H-1 and H-2, Ice Carving will not be offered.
- The Knowledge Exam and Bowl will not be offered.
- Student Team members are required to submit ERBs, or service branch equivalent, to ensure that teams comply with ACF student team requirements. All PII should be sent via encrypted email and blocked out from viewing.
- Revised Student Team Competition classical dish requirement 2016 Classical dish is #3242 - Poulet Sauté Saint-Lambert.
- Master Military Category rules correlate with the ACF Regional Chef of the Year event, comparable to a standard K category with a protein to be determined later. Competitors should be prepared to make four servings of one course in a one hour timeline. Further clarification of the rules for this event will be published prior to 1 March 2016.
- Enlisted Aide of the Year cooking competition timeline is increased 150 minutes to include three ten minute windows.

