

SUMMARY of CHANGE to 42d Annual Military Culinary Arts (MCACTE) Competition Rules

These are recommended revisions dated **12DEC2016**

- Team Buffet is designed off the ACF Regional Team Cold Food Table rules. The Team is composed of five members, all of which must be listed as primary members of the team. Buffet is composed of the three programs, each worth 1/3 of the total 75 points. Programs are judged using the ACF A, B, C, and D category scoresheets. An overall score for the table results in a team score for the cold food table. Each of the five team members receives the same medal based off overall team score.
- Building 4200 is open for visitation by non-competitors 0900-1600 hrs daily. Violation of this rule will result in a five point penalization of the team's overall score.
- Entry and exit to building 4200 from 2 - 9 MAR 17 will be limited to the front entrance of the building. Teams will be allowed to utilize the loading dock entrance to building 4200 on 2 MAR 17 and after the completion of the competitive training event. All other entryways to the building are off limits to competitors and visitors. Teams assigned to labs 274 through 282 may utilize the USAF/USN entrance to building when transporting equipment to and from building 4200. Violation of these rules will result in a five point penalization of the team's overall score.
- Revised Student Team Competition classical dish requirement to Classical dish is #1972 – Filets de Sole Lady Egmont.