



American Culinary Federation



**43rd Annual
Joint Culinary Training Exercise
Rules and Guidelines
8-16 March 2018**

43rd Annual Joint Culinary Training Exercise (JCTE)
Table of Contents

Administrative Instructions	page 3, Annex A
USACAT, General Information	page 8, Annex A
Culinary Team of the Year (CTOY)	page 12, Annex B
Competitive Training Event Categories	page 14, Annex C
Category TB , Team Buffet	page 15, Annex C
Category F4 , Armed Forces Chef of the Year	page 15, Annex C
Category W2 , Military Hot Food Kitchen	page 16, Annex C
Category W3 Nutrition Hot Food Challenge	page 18, Annex C
Student Chef Definition	page 19, Annex C
Category SK , Armed Forces Student Chef of the Year	page 20, Annex C
Category ST , Student Team Competition	page 20, Annex C
Category W4 , Military Master's Category	page 21, Annex C
Ration Request Guidelines	page 23, Annex D
Category EA Army Enlisted Aide of the Year	page 25, Annex E
Category W1 Army Enlisted Aide of the Year Hot Food	page 27, Annex E
Special Awards	page 30, Annex F
Equipment List	page 31, Annex G
Ration Lists	page 32, Annex H
Competitive Training Event Schedule-online	Annex I
Command Information Survey-online	Annex J
Hometown News Release-online	Annex J
Score Sheets-online	Annex K
Subsistence Requests Forms-online	Annex L
Individual and Installation Team Entry Form	Annex M, App 1
Masters Entry Form-online	Annex M, App 2
Category F5 International Hot Food Team Challenge	Annex N

CULINARY TEAM ENTRY AND ARRIVAL PROCEDURES

1. Teams and individuals are encouraged to participate in the JCTE. This year's event will only allow the first 18 team packets received to compete for Culinary Team of the Year (CTOY). By exception, the Project Officer can ensure that competitors compete on a specific date if that is required by the individual. Individuals and small teams will share laboratory space when required.

2. JCTE Team Registration:

The culinary/team entry form, command information survey, hometown news release, and ration requests must be completed by all teams and individual competitors and forwarded by email to the Project Officer at Fort Lee no later than (NLT) **12 January 2018**. The names of all team members must be listed on the entry form to receive participation credit. There is a checklist available online at:
http://www.quartermaster.army.mil/jccoe/Special_Programs_Directorate/Culinary_Arts/Culinary_Arts_main.html

a. The maximum team size is 11 which consists of 10 competitors and one Team Manager all of which must be a military member. Teams are not be allowed to bring additional competitors, personnel, or support staff. This includes all Culinary Teams of the Year and Non-Culinary Teams of the Year. Any team that has more than 11 members coaching, cooking, training, mentoring, supporting, or advising a team will be subject to penalties up to and including disqualification. This is to help create an even playing environment, manage limited resources, supplies, and financial requirements for each team. The **Team Manager is an administrative/support position that will not actively participate in any competitive training event**. The Team Manager will maintain overall responsibility for their team. Teams competing for CTOY will identify five primary members and five apprentice/student members. Apprentice/student members may not compete in professional categories and primary members may not compete in student categories or serve as apprentices. Member substitutions must be validated and approved by the Show Chair prior to the beginning of the event.

Installations are limited to one team of 11 individuals with the same parameters as noted for CTOY teams. **No individual competitors will be admitted from installations with complete CTOY entries**. Installations are encouraged to select team members as an incentive program for culinary specialists comprised of the best performing culinarians from that organization based off order of merit and general MOS proficiency in addition to culinary skill and experience (the total package). All team members (manager and competitors) will be military members in good standing, not involved in the UCMJ process, meet Service standards for retention to include a current physical fitness test, meet Service body composition program standards. , and not pending any un-favorable action by their unit. As a new entry requirement, all **Army**

competitors will include a current (within the last 30 days) color photo of each team member in ASUs encompassing head to toe. Photo to be included with entry form.

b. A first come first serve basis will determine which teams will be allowed to compete determined by date/time complete packets are received. Therefore, it is recommended that teams / individuals submit their completed packets as early as possible, but NLT **12 January 2018**. All portions of the packet must be turned in to be considered to have a completed entry. Only one laboratory will be provided to each team, and teams/individuals may be doubled up in the labs if required, due to limited resources. Entry packets must include a completed JCTE Entry Form Checklist reviewed and endorsed by the first O6/Col in the chain of command if representing a Division, or Garrison Commander if representing an installation. Teams/individuals that submit incomplete packets or submit packets late may not be allowed to compete.

c. Due to limited facilities and available time, teams are limited to **two (2)** entries in categories K and P (including the K & P for team entries - CTOY). Additional entries may be permitted based on scheduling availability.

d. Teams can only have **one (1)** member on their team compete for Armed Forces Chef of the Year. There will be a maximum of 22 personnel allowed to compete in this category. CTOYs have priority and the remaining slots will be available for individuals. The show chair will have final authority over candidates competing as individuals unattached to CTOYs in Armed Forces Chef of the Year.

e. The JCTE is open to individuals and / or teams that are active or reserve component members of the Army; Marine, Navy, Air Force, and Coast Guard active duty. Competitors will be in the food service-related specialties (Army MOS 92G and 91M; USMC 3381; USN CS 0013; USAF 3MOX1; and 8A000 USCG, CGFS) and Warrant Officers (MOS 922A or equivalent).

f. Teams that come from OCONUS are limited to one team per region, for example: a team from Korea, cannot have a USFK and a 2nd Infantry Division team, a team from Hawaii, cannot have a PACOM and a 25th Infantry Division team.

3. Arrival Procedures: Competitors should arrange to arrive at Fort Lee, VA, **8 March 2018**.

Uniform: JCCoE does not endorse the local purchase of commercial chef coats for the JCTE. The new Army Garrison Food Service Uniform will be the required uniform for wear at the exercise for all units/installations that have been issued the new uniform. Teams/competitors from installations that have not been issued the new uniform must comply with the uniform description below. You will present a disciplined, military appearance.

a. Uniform description: Cook Whites or white chef jacket designated for your service. Black pants, safety shoes, boots, or low quarters and proper military rank on the uniform is required for all competitors. Army competitors wearing chef coats will wear commercial style white double-breasted chef's coat (long or $\frac{3}{4}$ sleeve, French cuff), free of any design or colored trim, with pearled or cloth covered buttons, straight neck collar, and pocket on left upper sleeve, US Army or organization logo, 2 to 3 inches in diameter, on the upper left chest with center of logo even with second button, first and last name with block lettering, upper and lower case, on upper right chest, centered between the top and second button; certifications will be block lettering, upper case, $\frac{1}{4}$ inch below the name; reverse US flag, 2 x 3 inches, worn $\frac{1}{2}$ inch below the right shoulder seam. Non subdued rank will be worn centered $\frac{1}{4}$ inch above the name. Headgear while competing is the white chef toque. Failure to be in proper uniform may result in penalization.

b. All competing personnel will wear the appropriate military uniform IAW their service regulation for wear and appearance of uniforms while competing at the JCTE regardless of location building 4200 (B4200) or at MacLaughlin Gym. Authorized military headgear will be worn with the chef uniform when outside IAW established regulations. At no time will the white chef toque/hat be worn outdoors. Chef uniforms will not be worn outside of the confines of Fort Lee, Virginia. Ball caps, bandanas, close fitting caps (known as skull caps), etc. are not authorized during the event.

c. At no time will any Team Manager or competitor be in civilian clothes in B4200 or MacLaughlin Gym. All personnel (team manager/competitors) will be in an authorized military uniform when in B4200 or MacLaughlin Gym; competitors will be in the appropriate chef uniform when competing or in the B4200 labs when working.

4. Kitchen Work Areas: Event staff will be assigning kitchen areas in building 4200 on **8 March 2018** at 0800. Laboratories are assigned according to when your complete packet arrives at Fort Lee. The assigned work areas will be hand-receipted by the Team Manager. Prior to releasing hand receipts at the end of the show, all kitchens must be properly cleaned, cleared, and returned to the event staff before departure. An initial stock of cleaning supplies (detergent, brooms, mops, etc.) will be provided; however expendable supplies are the responsibility of the team / individual competitors. Certificates of Achievement and ACF Certificates of Participation will not be provided to the teams prior to completion and confirmation of this process. A limited amount of equipment will be available in the assigned work areas. Specialized equipment needed for preparation and display of culinary entries must be brought by each team participating. Only those items listed in Annex G will be provided.

5. Travel and Accommodations: All U.S. Army competitors are mandated to reside in Fort Lee barracks at a cost of \$100 per team member. The use of available barracks space is a cost-savings measure to the Army and teams that do not reside in the barracks will not be allowed to compete. Competitors from other branches of service are encouraged to utilize Fort Lee barracks as a cost-reduction measure. Team Managers/competitors and individual competitors are responsible for their own travel

arrangements. Individual competitors will determine their lodging arrangements based on the most affordable option (ex: if total cost for hotel is less than \$100). Statements of non-availability (SNAs) will not be issued by Fort Lee lodging. Teams should plan for 17 March 2018 to be their return travel day or not depart prior to 1800 on 16 March 2018 as barracks space must be cleared in order to avoid an additional \$150 charge per team members. The barracks POC is SFC xxx at email xxx.mil@mail.mil or (804) 734-xxxx. The representative for barracks funding transactions, MIPR or WBS, is Ms. Brenda Pilkerton at brenda.k.pilkerton.civ@mail.mil or (804) 734-5073.

6. Additional funding requirements: It is recommended that each team have either the Team Manager or one of the competitors that is also a GPC cardholder or a Class A purchase agent to purchase food, equipment, and supplies to support their team during the event. Teams must order items from the standardized protein list located in Annex H. Refrigeration in the kitchen classrooms is limited. Teams can rent additional refrigeration from local rental companies, if necessary.

7. Rules and Procedures: All personnel are reminded that the rules and procedures issued for the 43rd Annual JCTE will be strictly adhered to. All problems arising from the show will be directed to the Project Officer / Show Chair. In reference to the judging of all categories, remember, "The Judge's Decision is FINAL". Team Managers should see the Show Chair if there is a question about the team entries immediately after the judging is finished.

8. Off Limits: The following areas are off limits to ALL TEAMS unless specifically told otherwise:

a. Advanced Individual Training (AIT)/Entry-Level Students. ALL AIT/Entry-Level STUDENTS are off limits. No team members are authorized to socialize or have any involvement with AIT/Entry-Level students.

b. MacLaughlin Fitness Center (MFC). The MFC is off limits from 0630 to 0830, for the duration of the competition.

c. Armed Forces Chef of the Year laboratories. These laboratories and outside corridors will be off limits for the duration of the event to all personnel including Team Managers. Only competitors, show staff, and judges are allowed access. Additionally, Room 264 in building 4200 is off limits to all competitors. This room is for staff use only.

d. JCCoE Command Section (room 163) is off limits to all competitors unless specifically requested by the command.

e. The judges' lounge at the MFC is "Off Limits" to all competitors.

f. Building 4200 is off limits for visitation by non-competitors during the duration of the event. Violation of this rule will result in a five point penalization of the team's

overall score. Non-competitors wishing to visit competitors must request approval from the Director, Joint Culinary Training Directorate.

g. Entry and exit to building 4200 from 8 - 16 MAR 18 is limited to the front entrance of the building. Teams will be allowed to utilize the loading dock entrance to building 4200 on 8 MAR 18 and after the completion of the training exercise. 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.

9. **Parking:** Vehicles are not authorized to be parked at the rear of building 4200. This is a no parking zone and will be utilized only for loading and unloading of equipment and/or supplies. Authorized parking is located in the parking lots to the front of building 4200, excluding the reserved spaces. Teams traveling with large cargo trucks will stage them in a marked area across the street from the front parking area. Do not park your vehicle on the grass for any reason. Loading and unloading of equipment/supplies from the front or side of building 4200 is prohibited.

10. **Competitors' Social:** All personnel are encouraged to attend the social on **Wednesday, 14 March 2018** from 1800-2300 hours. Team Managers will confirm total team members attending and purchase tickets as required. The social will be at a Fort Lee location to be determined. Competitors will have an opportunity to step away from the rigors of competitive training and meet other competitors, share with peers and senior culinarians.

11. **Photographs:** No official photographer for team pictures will be available. Team Managers are encouraged to bring digital cameras or desired photograph equipment in order to generate their own team photographs. During the event, photographs will be posted daily on the Advanced Food Service Training Division's Facebook site (www.facebook.com/army.culinary), and the Fort Lee Traveller FLICKR site.

12. **Ration Issues:** Only Team Managers will approach the Show Chair for significant ration issues, if they cannot be resolved with the Rations NCOIC.

13. **Static Exhibits:** Select static exhibits entered for the show will be to remain on display at Fort Lee. Privately owned trays, plates, etc. can be collected after public viewing at **1500, 15 March 2018**.

14. **Awards Ceremony:** ALL team members are required to attend the awards ceremony **16 March 2018**. Dress for the awardees will be or the Army Service Uniform (ASU); non-Army personnel will wear their services' equivalent uniform. Team managers will check all uniforms prior to departure of home station, due to limited availability of uniforms and decorations at Fort Lee. The schedule for the ceremony will be as follows:

a. 0630 All competitors need to be seated

b. 0700 Practice Ceremony (personnel unavailable for rehearsal will not be allowed to participate in the ceremony)

c. 1030 Awards Ceremony

15. Due to limited space teams are not to ship their equipment, food, supplies or other items directly to building 4200. Teams must make their own coordination to have items shipped and received until the teams can get into their laboratories.

16. The winner of the 2018 Student Team, Student Chef of the Year, and Masters categories will have an opportunity to compete at the ACF National Convention in July 2018. All teams must decide if they are competing for an opportunity to advance to the national level when their entry form is due on 12 January 2018. The team manager will ensure that the coach and all five members are active members/student members of the ACF prior to the ACF National Convention and Show Chair will verify student member status. Additional information will be provided to the individuals and team managers after the awards ceremony.

17. United States Army Culinary Arts Team (USACAT) Selection Criteria: There will be a USACAT try-out this year. Tryouts for positions on the team are open to all service-members E8 and below / W1 and W2. Sergeants Major or equivalent, and CW3 and above will be considered to serve as a coach/advisor/mentor to help train our future chefs.

a. Candidates must possess a positive attitude toward the culinary profession and compete in tryouts to make the team; candidates will be evaluated based on their knowledge, skills, abilities and multiple other areas, not just their food preparation skills. All USACAT candidates must compete in two categories.

b. Hot Food – USACAT candidates must enter an individual hot food event such as F1, K or P (depending on the position the candidate is trying out for pastry or larder), and any individual hot food entry. This entry must be identified on the team entry form. The entry can be part of the Culinary Team of the Year event.

c. Cold Food – USACAT candidates must enter a cold food category. The cold food can be part of a team entry or as an individual entry. The entire entry must be completed by the competitor; their laboratory and work area will be subject to evaluation from the staff, lead judge, advisors and former active USACAT members.

d. USACAT candidates will be required to submit a copy of their ERB, and the last three NCOERs (if applicable) with their team packet NLT **12 January 2018**.

e. All candidates will be required to wear a prescribed USACAT designated badge at all times, to allow staff to evaluate their work ethic and performance. This item will be

provided during a separate meeting on 8 March 2018. USACAT candidates will be assessed on all aspects of their culinary performance throughout the entire event (i.e. appearance, attitude, military bearing, static display, culinary knowledge, and teamwork). The USACAT travels and interacts locally, nationally, and internationally. Thus, it is essential that members personify a “military and culinary professional” at all times.

f. In support of the Joint training environment, at least one position on USACAT may be available to one service member from either the Marines, Navy, Air Force, and Coast Guard. The service members’ branch of service may be expected to pay for all TDY costs associated with all USACAT training events and competitive training events. Army service members will be paid through the USACAT budget. For more information and cost estimates, Team Managers should contact the Manager, USACAT at 804-734-3274.

18. Our annual event continues to receive a positive response from culinarians from around the world. The rules have been updated to coincide with the new ACF Competition Manual. Unique exceptions and Wild (game, fowl or non-domestic) categories will be described in this manual. You are part of the largest Joint Culinary Training Exercise in North America. Be proud and represent your team and Branch of Service well!

a. ACF Culinary Competition Manual -
http://www.acfchefs.org/download/documents/Competitions/Culinary_Compition_Manual.pdf

b. ACF Student Team Manual -
<http://www.acfchefs.org/download/documents/Competitions/StudentTeamManual.pdf>

43rd ANNUAL JOINT CULINARY TRAINING EXERCISE RULES

1. This annex contains the rules for the JCTE. The teams and participants should be familiar with these rules.
2. These rules are based on the guidelines established by the American Culinary Federation (ACF) with certain adjustments to facilitate a comprehensive military competitive training event. Using these rules and subsequent grading criteria ensures that all competitors are competing against one standard.
3. Competitors are reminded of the objectives of the Military Culinary Arts Competitive Training Event as outlined in AR 30-22, chapter 3, Para 3-47:
 - a. Improve the overall quality of Army food service and training to the Soldier.
 - b. Provide recognition for excellence in culinary skills.
 - c. Provide an incentive for competitive programs of Army commands (ACOM) in food service.
4. **Timeliness:** ½ point deduction per minute for all categories except the Military Hot Food Kitchen and Team Buffet. When a team is late during either the Military Hot Food Kitchen or the Team Buffet category, they will lose one (1) point for every five (5) minutes late, or fraction thereof, subtracted from their overall team category score.
5. **Team Display Tables:** The JCTE staff will provide team tables measuring 12' x 10'. The maximum table space available for each team is 12' x 10' configured as shown. All team tables will be configured in the described manner. Individual tables will be available upon request for personnel competing on an individual basis.

- a. Teams will provide all table covers, skirting, and risers (not to exceed 24" in height). The tables require 1.5 inch clips to fasten skirts to the tables. The use of water, ice, or flowing liquids is strictly prohibited.
- b. A minimum of three (3) teams will display their cold food tables each day over a six day period. The first cold food tables to be displayed will be on **10 March 2018**.

Team managers will be emailed a schedule for the cold food tables and other major events on or about **5 February 2018**.

c. Teams will dress, cover, and drape tables at the MFC. Teams may place large centerpieces integral to table design in position at this time. Teams may dress their table the day prior from **1800-2100**. Teams will have from **0400-0630** to complete their cold food table display on their assigned day. Team managers will have from **0630-0700** to double check entry cards / score sheets and do final touchups. Judging will be conducted from **0700-0830**. The cold food area will be off limits during the judging time period. Table set-up will be monitored to ensure that only listed team members are participating. Assistance from non-team members including the team manager will result in a penalty. Teams should also be in the proper uniform, as stated in Annex A, while working on their tables in order to avoid a penalty. Teams should be prepared to receive feedback/critique immediately following judging.

d. The JCTE staff manager will provide the team manager with a packet the morning of the team's display day at the MFC. The packet will contain three score sheets and an exhibit card for each display. The team manager is responsible for placing the correct exhibit card next to each display and three score sheets next to each exhibit. It is **critical** that the information is correct prior to judging. Failure to have the information correct could result in the wrong competitor being recognized for an award.

6. The Culinary Team of the Year (CTOY) event is one of the highlights of the JCTE. To compete, teams must enter each of the categories listed on the CTOY entry form provided with this packet. The winner will be the team with the highest aggregate points in their chosen entries. Results are announced at the awards ceremony. The JCTE can accommodate a maximum of 18 CTOY teams in order to ensure efficiency of execution and judging.

a. Focus should be on quality food preparation and teamwork to achieve the highest possible score on the required entries. Teams generally take on more work than they can handle. Successful teams execute the minimum amount of work required to a very high standard.

b. The total point values for all CTOY entries on the cold food buffet table will be used for the CTOY entry. Teams should remember that the total value of the table remains the primary focus for the CTOY entry. Teams are encouraged to utilize individual team member strengths to benefit the team to the greatest capacity.

c. Student Skills teams must compete following the rules for an ACF Regional Competition. Therefore they will complete the skills portion and the four course cooking portion for entry in the ST event. A team failing to complete both requirements will be disqualified from the CTOY entry.

7. The following list of categories are required for entry into **Culinary Team of the Year (CTOY)** event (the point values are subject to change):

a. Category TB Buffet (description below)	max points	100
b. Category F4 Armed Forces Chef of the Year	max points	100
c. Category SK Student Chef of the Year	max points	100
d. Category W-2 Military Hot Food Kitchen	max points	100
e. Category W3 Nutrition Hot Food Challenge	max points	100
f. Category ST Student Team Skills Event	max points	100
g. One Category K or P	max points	100
h. Culinary Team of the Year total points available	max points	700

TRAINING EXERCISE CATEGORIES

1. **Categories** - The following categories will be offered and judged during the JCTE. Teams and competitors are required to read the ACF Rules and Guidelines from the ACF Professional and Student Competition Manuals. The “S” represents a Student category, and the category letter represents a Professional category. The new Masters category will be in line with the ACF Regional Chef of the Year rules.

- a. Category A – All (Cooking, individual see annex H in advance)
 - Competitors are required to display their choice of one of the categories A-1 to A-3 AND category A-5 or A-6
- b. Category B – All (Cooking, individual)
 - Competitors are required to display their choice of category B-1 or B-2 AND category B-3 or B-4.
- c. Category C – All (Patisserie/Confectionery, Individual)
 - All Competitors are required to display either Category C-1 and C-2, OR their choice of C-1 or C-2 AND their choice of C-3, C-4, or C-5.
- d. Category D – All (Showpiece, Individual)
- e. Category F – F4 (Hot-Food Competition, Professional)
- f. Category KC and SK – All (Practical and Contemporary Hot-Food Cooking, Individual; not including live lobster, game birds, bone-in game, or rabbit)
- g. Category KP and SP – All (Practical and Contemporary Patisserie, Individual)
- h. Category ST (Student Team)
- i. Category SK (Student Chef of the Year)
- j. Category W (Customized Wildcard)
 - W-1 – Army Enlisted Aide Cooking Challenge
 - W-2 – Military Hot Food Kitchen (CTOY)
 - W-3 – Nutritional Hot Food Challenge
 - W-4 – Military Masters Category (see ACF Regional Chef of the Year Rules)
- k. Category F-5, Mystery Basket: Professional Two Member Team.
(International Hot Food Challenge Team Competition)

2. Category TB - Team Buffet (This category is only open to CTOY teams) The Team is composed of five members, all of which must be listed as primary members of the team. The Buffet is composed of five different Categories. Categories 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 event. Table score will be calculated by an average of the five scores awarded.

a. Categories for Team Buffet Table are:

- 1) A-1 through A-3 (Select One)
 - A-1 Cold buffet platter of meat, beef, veal, lamb or pork
 - A-2 Cold buffet platter of fish and/or shellfish
 - A-3 Cold buffet platter of poultry

AND

A-5 or A-6 (Select One)

- A-5 Four varieties of cold hors d'oeuvres with six portions of each, served with appropriate sauces and garnishes and one presentation plate containing 1 piece of each variety and related accompaniments
- A-6 Four varieties of finger foods with six portions of each, two hot and two cold varieties all presented cold and one presentation plate containing 1 piece of each variety and related accompaniments. Finger Foods must weigh between 10 to 20 grams each and should be able to be eaten in one bite

- 2) B-1 Three different cold appetizer plates

AND

B-3 One five-course menu gastronomique for one person, prepared hot and presented cold, comprising of two appetizers, one consommé, one salad and one entrée, OR one appetizer, one consommé, one salad, one entrée and one dessert, all with proper portions and contemporary presentations.

- 3) B-2 Three different hot appetizer plates, presented cold

AND

B-4 One Lacto-ovo vegetarian four course menu for one including a dessert

- 4) C-1 One buffet platter of fancy cookies, chocolates, or petit fours.

- Five varieties, six portions of each and one presentation plate with one of each variety for the judges inspection.
- Individual weight of each to be 6-14 grams.

AND

C-2 Six different individual hot or cold plated desserts

- Each plate must be prepared as an individual plated serving
- All displayed cold

5) Showpiece, D-1 through D-4 (Select One)

- Exhibits in this category should demonstrate the difference between cookery and culinary arts.
- Showpieces are eligible to be entered in only one ACF competition.
- See ACF Professional Culinary Competition Manual for guidelines and restrictions.

3. Category F4 - Chef of the Year, Mystery Basket Professional, will be called Armed Forces Chef of the Year. The winner will be required to demonstrate a high standard of technical expertise so as to justify the prestigious title of “Armed Forces Chef of the Year.” The competitor that has the highest score from F4 will be awarded the title. This event is open to competitors from all branches of service. This event is mandatory for all CTOY teams. The maximum number of available slots is **22**. When open slots are available, individual competitors may seek slots based on when their packets were received. **Student Chefs may not compete in this category.**

a. Each team can nominate **only one** (1) competitor to enter, irrespective of rank. Previous winners of this event, during any period of history, are not allowed to compete in this category. Each competitor may have an apprentice; an apprentice must qualify as a “Student Chef” (see student chef definition). Guidelines for what an apprentice may do are in the ACF Professional Manual. Individual competitor seats may be available on a first come, first serve assignment based on when the entry packet was received.

b. **Community Storeroom:** See ACF Competitive Training Event Manual; at a minimum, all items in the manual will be available.

4. **CATEGORY W-2 - Military Hot Food Kitchen (CTOY):** Teams are required to cook one soup, two meat dishes (includes fish or seafood option), one vegetarian dish, two starch side dishes, two vegetable dishes, a salad buffet*, and a dessert for 50 customers (four for judges, one for display, and 45 served to customers), in a cafeteria “free flow” service, utilizing the established cooking platform. All items must be served to the customer cafeteria style with the exception of the dessert (can be plated) and salad (self-serve). Each diner is allotted one meat or vegetarian selection. Teams are

limited to the proteins from the standardized list that is in Annex H, Appendix 5. There are no additional meat proteins allowed, however teams may utilize any other item from the ration list to supplement and complete their menu.

***The Salad Buffet is the only self-serve component of the buffet and will consist of one leafy green lettuce, a minimum of six fresh chopped toppings, and two dressings prepared on site. Competitors are encouraged to demonstrate skill and culinary knowledge with edible and functional garnishes; however, garnishes are not required.**

a. The team will consist of five members. Teams should provide additional members to serve as wait staff to facilitate meal service. If this cannot be completed, identify this issue immediately to the Project Officer. Only one team per installation for CTOY is permitted. The wait staff may assist during the setup period prior to any food production and start of the event.

b. All meals must be served on plates or bowls provided by Fort Lee. One portion of each course of this menu must be presented in a display case for guests; those items should be made in advance, preserved with aspic and will be used for media photographs. Each team is required to send complete menu and recipes for 50 servings, NLT **12 January 2018** to the Project Officer (this is a team packet requirement). Teams must send a photo of the menu (all courses, individually) and identify rations requirements NLT **30 January 2018**. Teams are responsible to ensure they have all ingredients at the start of the event. Teams must bring in additional pots, pans, tools, knives, required line pans, and service utensils for this event. It is the teams' responsibility to ensure they do not bring in electrical equipment that exceeds the capability of the cooking platform. Teams will not be given additional time due to an overloaded electrical system. Teams can only bring in one (1) additional heating device such as an induction cooker or propane burner and one (1) ice cream maker to complete their meal. The intent is for each team to display their talents and capabilities by fully utilizing the cooking platform in a standard dining facility/mess.

c. Service to the customers will influence the overall score. The scoring will fall under the Serving Methods and Presentation category of the Hot Food Tasting Score Sheet, this criterion is valued at a total of five (5) points. Drinks will be provided by Fort Lee, which will be served by the teams' wait staff. Tablecloths are provided, however teams can decorate their tables based on any theme they may have.

d. Decorated Table Service: Teams are encouraged but not required to decorate their tables to represent their unit / culinary team. Fort Lee will set up dining room tables with tablecloths that can be removed if necessary. The table decoration has no impact on the CTOY event and is not mandatory.

e. **The hot food kitchen event will be held at the MacLaughlin Fitness Center (MFC). The schedule will be provided during the Team Managers' Meeting. The uniform for this event is the same for all other events that take place in the MFC.**

f. **Time Schedule**

0530-0630	Teams receive in-brief and inventory/organize kitchen
0630-1130	Teams prepare meal and set up serving line
1130-1300	Team serves meal to customers (cafeteria style)
1330-1500	Team cleans kitchen and turns it over to Field Branch NCOIC

5. Category W3 — Nutritional Hot Food Challenge Team Competition (CTOY): This unique competition format is ideal for strengthening the established alliance with a registered dietitian and promoting healthy cuisine within military food service facilities and operations. The purpose of this event is to test the ability to execute and present a meal using the nutritional guidelines and recommendations set forth by the United States Department of Agriculture (USDA) and the Academy of Nutrition and Dietetics (AND). This is a two hour and thirty-minute hot food competition where two (professional category) chefs must prepare and present four (4) servings of a three course meal. This meal consists of a first course (hot appetizer, soup, or salad) an entrée, and a dessert. Each team must present four (4) plates of each course. Student Chefs will **NOT** participate in this category.

Nutritional Hot Food Challenge: Competitors have two hours cooking time, with an additional 30 minutes for plating.

a. The following serves as a guide to this category:

1) The following ready-made dough may be brought in: bric, puff pastry, and phyllo dough.

2) The total caloric value of the meal should not exceed 850 kcal. The balance should be 15-20 percent protein, 45-60 percent carbohydrates, and 25-30 percent fat.

3) Nutritional analysis must be confirmed and completed by a registered dietitian. Confirmation must be presented in a form of a “letter” stating that the meal plan was evaluated for overall nutritional adequacy and meets the nutritional guidelines required for the competition. Also, indicate which software program was used for the analysis.

4) Competitors should seek to use items that will have an impact on healthy service options within their operational facilities. Assessment of culinary creativity and composition to enhance appearance.

5) Non-CTOY two-chef teams will be considered on a space-available basis.

b. Judging: This category will be judged as per the Category F score sheet, Annex K.

c. If assistance is required from the Fort Lee Dietitian, teams should contact the JCCoE Dietitian prior to arriving at samantha.k.gerbine.mil@mail.mil or 804-734-3066. Time will be provided for those teams that need analysis completed on site. However this should be the exception, not the standard. All coordination must occur in advance of submitting rations list to Fort Lee.

6. Student Chef Definition – A student chef at the JCTE is a service member that is involved in the culinary profession and has less than two years work experience (work experience includes combined civilian and military time performing food service duties; military food service/culinary training time does not count towards the two year limit), a student enrolled in an accredited postsecondary culinary education program, or a registered apprentice as defined by the ACF apprenticeship training program. Competitors in the rank of E-4 and below with an active Student Culinarian membership with the ACF are considered Student Chefs. Service members must not have earned a professional medal in previous ACF competitions, hold a certification above CSC, or have completed a cumulative of four (4) years of culinary education. Team managers must ensure their members meet the Student Chef criteria. All potential student chefs will be required to submit their Enlisted Records Brief or branch equivalent, or validate their ACF Student Culinarian membership status with the team registration packets. Competitors not registered as ACF Student Culinarians but with more than 24 months' time on station (basic training and AIT does not count towards work experience) that have less than 24 months' work experience should submit a request for waiver. The request for waiver should be addressed to the Show Chair, signed by the service member's commander, and substantiating the service member's work experience. **Student Chefs will not be allowed to compete in professional categories.**

a. This rule adjustment will impact teams initially; however the training exercise level / standard will be maintained to ensure members continue to be competitive with their civilian counterparts and in is the same guidelines that the ACF mandates at all other competitive training events

b. Student competitors in either the Student Team Competition or Student Chef of the Year Competition are encouraged to become ACF student chef members in advance of the JCTE. Programs such as the 92G Credentialing program serves as a source of membership and obtaining student member status.

7. Category SKC— Armed Forces Student Chef of the Year (Practical and Contemporary Hot-Food Cooking, student, Individual) (CTOY): This event is designed to stimulate interest and test the level the student chef's skill in live cookery and basic understanding of cooking fundamentals. It is an entry-level event, and therefore, considerable emphasis will be placed on basic level skills correctly executed. The best student / apprentice level chef during the hot food event will be recognized as the "Armed Forces Student Chef of the Year" at the awards ceremony. This event is open to all branches of service. Each team may nominate only one competitor; however, the competitor cannot be older than 25 years of age on 1 June, 2019. The winner of this event will represent the U.S. Armed Forces as the Military Student Chef of the Year competing at the ACF National Competition. Previous winners of this category may not enter.

a. Competitors are required to prepare a menu in the category SK-1 – Chicken. This must be designated on the entry form.

- b. Competitors will provide four copies of their recipes and pictures.
- c. Follow the guidelines in the ACF Student Competition Manual for this category.

9. Category ST — Student Team Competition (CTOY): This event is intended to allow junior competitors an avenue to compete and encourages seniors to train and mentor student culinarians. The 2018 Classical dish is #4713 Oeufs à la Neige. Refer to page 39 of the Student Team Manual for additional instructions. Classical dishes are taken from Escoffier: The Complete Guide to the Art of Modern Cookery (Le Guide Culinaire).

a. Team Composition and Requirements

1) Student Team will consist of four (4) members and one (1) alternate. Each member (all five (5)) must meet the definition of what a Student Chef is IAW these rules.

b. This event will be held in the MFC, schedule to be provided at the team managers meeting.

c. Teams must bring their equipment to the MFC for this event.

d. Competitors are required to bring all ingredients needed for their menu.

e. The event is divided into two phases. Please review the student team competition guidelines:

<https://www.acfchefs.org/download/documents/Competitions/StudentTeamManual.pdf>

1) **Phase One:** Skills Salon Phase: Team members will blindly draw one of four skills that must be demonstrated in the Skills Salon. The lead judge will pre-determine and announce the order in which the skills will be demonstrated. Team members will compete in a relay-style format with a total of eighty (80) minutes to complete all four skills. Teams will have a fifteen (15) minute setup window and a ten minute clean-up window. Teams are not required to utilize the items from the skills salon, other than the protein (two chickens) dish, during the cooking phase. See pages 34-35 of Student Manual.

2) **Phase Two:** Cooking Phase which consists of a four (4) courses of which one will be an assigned classical dish. Teams are encouraged to utilize the chicken from the skills phase in their main entrée and the filets of sole in their first course. The menu should consist of a fish starter course; Salad course; Main course and Dessert course. Please see chapter six (6), pages 31-39 of the ACF Student Manual. Two appropriate sides chosen from Escoffier's Le Guide Culinaire book are required to accompany the entrée. Recipes must include the recipe number. Escoffier's written Style of this book was to give recipes as brief descriptions and therefore were numbered to avoid confusion.

f. Teams must bring their own products and will be allowed into the kitchen for setup at least 15 minutes before part one begins.

10. W4 Military Master's Category — (ACF Chef of the Year Competition Regional Level) (non-CTOY): The Chef of the Year award recognizes an outstanding culinarian who works and cooks in a full-service dining facility. This person has demonstrated the highest standard of culinary skills, advanced the cuisine of America, and given back to the profession through the development of students and apprentices.

a. Individuals competing in this category **cannot** compete in F4 and F5.

b. This event is for the experienced chef and competitor; no rank restrictions, however this is a professional category. The following criteria must be met as well:

1) The competitor must have earned a Silver medal or higher in F4.

2) The competitor must have at least three years full-time food service experience.

c. The event correlates 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 8 March 2018.

11. Notes on General Competition:

- Teams need to ensure they read the details for each category to meet the required standards.

- If individuals not listed on the CTOY/team roster assist in any event, including but not limited to, the team buffet table setup or Military Hot Food Kitchen preparation the team will be subjected to a penalization.

- No sous-vide cooking immersion circulators are allowed for the JCTE.

- Rules violations or practices that result in an unfair advantage or unfair scoring will be subject to penalization as determined by the Show Chair. Further practice or additional violations may result in the team being disqualified from the specific event or removed from the CTOY competition.

-Competitors must provide at least four judges' packets that include: recipes, all ingredients, and a clear, close-up, color photograph of all items plated. Packets are to be provided to judges on-site the day of the event.

-Competitors must bring their food, tools, and cookware to all events.

- Ingredients for the recipe are allowed to be pre-scaled and measured, however, no pre-mixing is allowed.
- No advanced preparation or cooking is allowed.
- Cleaned and peeled mirepoix ingredients are acceptable. Chopped herbs, shallots and garlic are also acceptable.
- Vegetables can be peeled and salads may be cleaned and washed, but not cut or shaped in any form; beans may be pre-soaked.
- No finished soups or sauces are allowed. However, basic stocks may be brought in.
- No clarified consommés are allowed.
- The following ready-made dough may be brought in: bric, puff pastry, and phyllo dough.
- All combinations of ingredients must be completed during the competitors' allotted time.
- Competitors are allowed to bring in only the whole and raw materials in the amounts stated in their recipes. However, judges may allow variances in amounts for products that require further preparation.
- Cooked ice cream bases and/or sorbet bases may be brought in ready to freeze at the event site.

RATION REQUEST GUIDELINES

1. All teams will not present their cold food tables at the same time; at least, three teams will present their cold food tables per day. Other events are spread out over the JCTE timeline; refer to competitive training event schedule Annex I. These changes will challenge the ration order process. Therefore, it is important that Team managers read the following guidelines carefully; questions are encouraged and should be directed to the project officer.

2. Each culinary team must submit subsistence support requests utilizing the form provided in **Annex L**.

a. Category K & P, (live cooking).

Teams must submit one request for each K&P category with the competitor's name. Your team members K&P categories will be on different days. Therefore, it is important that Team Manager **does not** submit a consolidated ration list for K& P categories.

b. Hot Food Kitchen Competitive Training Event. This must be a consolidated list.

c. Cold Food Table. This must be a consolidated list.

d. Student Skills Competitive Training Event. This must be a consolidated list.

e. Armed Forces Junior Chef of the Year. This must be a consolidated list.

3. The ration lists will be matched with the team's entries for accuracy (ex: if a team has three entries with beef tenderloin, the total amount is entered in the requested amount and each name and category is listed that the item is to be used for).

a. Follow the directions provided with the ration lists. In order to purchase all items in a timely manner, ration requests need to be turned in on time – **NLT 12 January 2018**.

b. Be specific with all items being ordered in order to receive the correct item i.e. salmon – whole or fillets, scallops - bay or sea scallops – shrimp 21-30. If you know a source for hard to find items annotate the source on the ration list.

4. Each team will be required to have a designated ration person – the Team Manager. This person will be the **ONLY** person allowed to request or receive rations from the ration room. This does not apply to the self-service ration store.

5. Team Managers must submit all of their ration requests from Annex H, **NLT 12 January 2018**. This requirement will enable the event staff to have an overview of

rations required for the show. Items required from the self-service ration store (appendix 2-5) need to be included in team ration requests.

Team Managers will be required to submit an **updated** ration requests prior to 5 February 2015. This is for non-protein or high dollar items in the event they were left off the original list. Updates should be minimal and may be disapproved. Proteins items will not be added to any requests after 12 February 2017.

6. All rations requested by competitors will be procured from Prime Vendor, the Fort Lee Commissary, or designated local vendors.

7. The cost of the competitive training event continues to increase. To help keep the costs down, no practice rations will be made available, and a standardized protein list will be utilized. Culinary Show ration personnel will only purchase protein items on this list, Annex H, Appendix1. It is recommended that Team Managers review this list prior to designing their team dishes. Teams **will not be allowed** to change protein items if the product has already been ordered.

ARMY ENLISTED AIDE OF THE YEAR COMPETITION RULES

1. This event is open to all Active Army Enlisted Aides currently serving in an authorized position. This is an opportunity to identify and reward the top Enlisted Aides in the Army, while promoting the Army Enlisted Aide Program. The winner of this event will represent the Army in corresponding higher level Enlisted Aide competitions for the following year. This competition is broken down into four (4) phases, consisting of an Enlisted Aide Hot Food Challenge, a Uniform Assembly Challenge, Leadership Board, and a Written Exam.

2. All entry packets must be submitted NLT **12 January 2018**. The competition size will be limited to the first 12 complete packets. All packets must include the following:

- a. Registration Form
- b. Recommendation Letter from the Enlisted Aide’s General or Flag Officer
- c. Biography

3. **Enlisted Aide Uniform Assembly Challenge:** Each competitor will be allotted 30-minutes to assemble a General Officer’s Service Dress Uniform.

a. Each competitor will be presented with a uniform and a mystery uniform box that will have a mixture of devices, badges, ribbons, and other components for this challenge.

b. Competitors will be allotted 10 minutes to inspect the uniform and inventory components. Competitors will then have 30-minutes to assemble the assigned uniform. Competitors exceeding the 30-minute window will lose 1 point for every minute or fraction thereof past the 30-minute window. Competitors will be assessed on the proper spacing and placement of ribbons, devices, badges and other components on the uniform. 10 minutes will be allotted after the event to strip and stow uniforms and materials for next competitor.

c. Each competitor will be given a total of 50 minutes to inventory, assemble, tear down and properly stow uniform and components.

d. Judging guidelines are as follows:

Order of precedence of ribbons	25 points
Proper placement of ribbons	25 points
Proper placement of devices	25 points
Proper placement of badges	<u>25 points</u>

Total: **100 points**

NOTE: A single error in each guideline results in a deduction of all points for that guideline.

Concentrate on professional preparation and skillful execution in a timely manner. The goal is to prepare a faultless uniform ready for inspection, television appearance, or photograph to be published in papers or magazines.

4. Category W-1 – Army Enlisted Aide Hot Food Challenge: Each competitor will have 150 minutes to prepare and present four servings of a three (3) course planned menu. Three are for judging and one for display, photos, critique and media.

a. Competitors' first service window opens at 120 minutes and includes a total of three (3) ten minute service windows. Competitors will be scored in accordance with the ACF Hot Food scoring requirements.

b. Each competitor must demonstrate five specific classic cuts of vegetables. The five cuts chosen come from those shown in the Culinary Fundamentals cook book pg 148-153. All five of the selected cuts must be utilized and identified in the menu.

c. Competitors will utilize the standardized equipment list provided to all competitors (Annex G). Competitors may bring additional equipment such as pasta makers, food processors, personal knives, molds and mandolins. Any special equipment needed will be the responsibility of the competitors to provide.

d. Each participant will be scheduled a date and time to prepare their menu and assigned a cooking station for the event. Participants will have 15 minutes for in-brief, inventory equipment, set-up station and present their menus to the judges.

e. Judging guidelines are as follows:

Kitchen/Floor Evaluation

Sanitation/Food Handling	5 points
Mise en place/Organization	5 points
Cooking Techniques, Proper Execution	20 points
Proper Utilization of Ingredients	5 points
Timing/Work Flow	<u>5 points</u>
	40 points

Service/Tasting Evaluation

Serving Methods and Presentation	5 points
Portion Size and Nutritional Balance	5 points
Menu and Ingredient Compatibility	10 points
Creativity and Practicality	5 points
Flavor, Taste, Texture and Doneness	<u>35 points</u>
	60 points

Total Points for Hot Food Challenge:

100 points

f. Participants must focus on professional preparation, skillful execution, food safety and proper hygiene and sanitation. The goal is practical food, culinary faultlessness, easily digestible, free from unnecessary details and extras. Meats must be carved properly and clean. If roast beef is used it will be prepared English Style (medium or pink in the center). Points will be deducted for vegetables not cut or turned uniformly. Portion weight must correspond to the number of courses served and remain nutritionally balanced.

g. Presentation. Main meals must be in proportion to one another. The dishes must be reciprocally complimentary in both content and color. The arrangement of the plates must be practical, neat and pleasant; conducive to everyday serving, and not cluttered.

h. **NOTE:** This is a three course meal for four persons. Ten points will automatically be deducted if fewer portions are served.

i. Taste. Flavors must be complementary among the four courses. Sufficient seasoning must enhance the typical flavor of the dish and not overpower it.

j. Competition schedule: See Annex I.

5. Army Enlisted Aide Leadership Board: Boardmanship will be based on military bearing, reporting and departing, and grooming standards. Categories are based on household management, current military events, current world events, enlisted aide basic knowledge, and ethical values. The Army Service Uniform is the required uniform to wear. Participants will be instructed on board procedures prior to the board. Judging guidelines are as follows:

Boardmanship	50 points
Categories	<u>50 points</u>
Total	100 Points

NOTE: Further instructions and guidance will be given to each competitor on the day of the event.

6. Enlisted Aide Written Examination: Each participant will complete a written exam based on general Enlisted Aide and culinary knowledge. Participants will be instructed on test procedures prior to testing. Testing will be in accordance with the following guidelines:

25 Questions on Advanced Culinary Knowledge	<u>50 points</u>
25 Questions on Enlisted Aide Knowledge	<u>50 points</u>
Total	100 Points

7. Enlisted Aide of the Year Scoring Weight

Uniform Assembly Challenge	35%
Hot Food Challenge	25%
Leadership Board	30%
Written Examination	10%
<hr/>	
TOTAL	100%

8. POC information: usarmy.lee.tradoc.mbx.qm-enlisted-aide-training@mail.mil

Special Awards

- Best Team Exhibit, Category TB - Winner
- Special Judges Award, Artistic or Special effort (Individual)
- Best Entry, Contemporary Category K and P (highest overall medal score)
- Military Hot Food Kitchen Challenge - Winner
- Nutrition Hot Food Challenge Team of the Year
- Student Skills Competition Champions
- Army Enlisted Aide of the Year
- Armed Forces Student Chef of the Year
- Armed Forces Chef of the Year
- Military Masters Champion
- Culinary Team of the Year - Winner and Runner Up

Equipment List

All equipment associated with team training/production kitchen (labs) will be in the team laboratories and signed for by the Team Manager. Any equipment not listed on this form will be furnished by the team. Teams should be prepared to bring all required cooking utensils, pots, pans, cutting boards, knives, etc.

Four star ranges / ovens

Prep tables

Trashcans

Reach-in refrigerators

Reach-in freezers

1 x speed rack

ANNEX H
Appendix 1

Standard Protein and Special Order List

Meats and Poultry	Fish and Seafood	Special Order Items
Beef Tripe	Crab, Lump	Dark Chocolate, Bittersweet
Beef, Flank Steak	Catfish	Fondant- Pouring, Rolled
Beef Short Rib	Clams, Littleneck	Glucose
Beef Tenderloin	Cod, Filet	Glycerin
Beef, Ground	Crayfish, Fresh or Frozen	Great Lakes Gelatin
Beef, Brisket	Shelf-Stable Caviar (controlled item)	Isomalt
Turkey, Whole	Bass, Fresh Water	Sheet Gelatin
Chicken, Whole	Crab, King	Milk Chocolate
Cornish Game Hen	Crab, Blue	White Chocolate
Duck, Liver Milk Fed	Crab, Soft-Shell	Writing Chocolate
Duckling, Whole	Flounder, Whole	
Goose, Whole	Grouper	
Lamb	Haddock, Filet	
Lamb Rib Chop	Mussels, Fresh	
Lamb Stew Meat	Mackerel, Whole	
Lamb, Frenched Rack	Red Snapper, Whole	
Lamb, Loin Saddle	Perch, Yellow or White	
Lamb, Loin Chops	Sole, Dover	
Pork Tenderloin	Salmon, Filet	
Pork Butt	Salmon, Whole	
Pork, Baby Back Ribs	Scallops, Sea U10	
Pork, Bacon	Scallops, Sea U20	
Pork, Chop Center Cut	Sea Bass, Whole	
Pork Country Ham	Shrimp, All Sizes	
Pork Ham Hocks	Tilapia	
Pork Loin Bone In	Trout, Rainbow	
Pork Prosciutto	Turkey Breast	
Pork Smoked Bacon		
Pork Spare Ribs		
Veal, Loin Bone on		
Veal, Shank		

ANNEX H
Appendix 2

Self Service Rations Store (This list is subject to change with advance notice)

Almond Oil	Chocolate Chips	Granulated Garlic	Cherries 16 oz Jar	Rice Paper
Almond Paste Roll	Chopped Hazelnuts	Granulated Onion	Lite Apricot Halves, Cnd	Rosemary, Dry
Anchovy Fillets	Cider Vinegar	Grape Seed Oil	Malt Vinegar	Saffron, Envelope
Apple Cider Vinegar	Classic Olive Oil	Ground Allspice	Maraschino Cherries	Salad Oil
Aromatic Bitters	Coconut Milk	Ground Cinnamon	Marsala Cooking Wine	Sauce Wasabi
Balsamic Vinegar	Cooking Wine	Ground Cumin	Marzipan	Sesame Oil
Red Wine Vinegar	Cornmeal	Ground Ginger	Mirin	Sesame Seed
Artichoke Hearts	Counvertur White Blk	Ground Nutmeg	Mesquite Liquid Smoke	Sherry Vinegar
Bing Cherries	Kosher Salt	Ground Red Pepper	Onion Salt	Sliced Almonds
Black Pepper	Crushed Red Pepper	Ground Thyme	Olives, Kalamata	Spanish Olives
Black Peppercorns	Curry Powder	Guava Nectar	Onion Powder	Star Anise
Black Sesame Seeds	Dill Seed Ground	Gum Paste	Oregano Leaves	Strawberry Preserves
Black Truffle Oil	Dill Weed 5oz	Ham Base	Oyster Sauce	Sugar, Brown
Boysenberries, Cnd	Dried Blueberries	Macadamia nut, whole	Pine Nuts	Sugar, Granulated
Panko Bread Crumbs	Dried Cherries	Hazelnut Oil	Pistachios	Sunflower Oil
White Wine Vinegar	Dried Cranberries	Hazelnuts, Whl, Bg	Pectin	Syrup, Maple
Cake Flour	Dried Tart Cherries	Hoisin Sauce	Paprika	Tarragon Leaves
Caster Sugar	Dried Tomato Halves	Horseradish	Peach Preserves	Walnut Oil
Calrose Rice	Egg White Powder	Horseradish, Creamy	Peppercorn melody	Walnuts, Shelled
Vinegar	Extra Light Olive Oil	Instant NF Dry Milk	Peanut Oil	White Balsamic Vinegar
Chick Pea-Tin	Extra Virgin Olive Oil	Key Lime Juice	Pickling Spice	Whole Fennel Seeds
Chiles Chipotles, Cnd	Figs, Dried	Light Chili Powder	Plain Bread Crumbs	Yellow Rice
Banana Peppers	Filbert Paste	Liquid Smoke	Poultry Seasoning	
Red Currant Jelly	Flour Rose Water	Pepper White Grd	Herbs de provincial	
Worcestershire Sauce	Flour Whole Wheat	Bay Leaves, Whl	Pumpkin Seeds	
Almonds, Whole	Flour, White, A.P.	Thai Curry Paste, Grn	Pure Corn Oil	
Bouillon, Beef	Gourmet Lychees, CND	Tomato Paste		
Bouillon, Chicken	Vinegar, Distilled			

ANNEX H
Appendix 3

Self Service Produce			
Baby Grn Patty Pan	Dill	Mushroom, Fancy	Lemons
Baby Spinach	Dried Cherries	Mushroom, Oyster	Romaine Leaves
Baby Yellow Patty Pan	Dried Cranberries	Mushroom, Portabella Cap	Ruby Red Grapefruit
Baby Zucchini Squash	Eggplant	Mushroom, Shitake	Russet Baker Potato
Basil	Endive	Oranges	Lemons
Belgian Endive	Iceberg Lettuce	Papaya	Romaine Leaves
Blackberries	Flat Leaf Spinach	Parsley Curly	Ruby Red Grapefruit
Blueberries	Fresh Rosemary	Parsnip	Tarragon
Bok Choy	Fresh Thyme	Pineapple	Thyme
Boston Lettuce	Ginger Root Brazilin/Hawaii	Pears	Tomatillo Tomato
Broccoli	Golden Apples	Petite Baby Carrots	Tomato 40ct
Broccoli Floret	Granny Smith Apples	Radish Cello	Watercress
Butternut Squash	Grape Tomato	Radicchio	Watermelon
Button Mushroom Petite	Green Leaf Leaves	Raspberries	White Potato
Cabbage, Napa	Green Onion	Red Apple	Yellow Onion Jumbo
Cantaloupe	Honeydew Melon	Red Bell Pepper	Yellow Pepper
Carrots, Jumbo	Idaho Baking Potato	Red Bliss A Potato	Yellow Squash Medium
Cauliflower	Jalapeno Pepper	Red Cabbage	Yukon Gold Potato
Celery	Jumbo Carrots	Red Grapes Seedless	Zucchini Med Fancy
Cello Spinach	Kiwi	Red Leaf	Avocados
Cherry Tomato	Large Green Pepper	Red Onion Jumbo	
Cilantro Crate	Leeks	Roma Tomato	

Self Service Dairy			
Asiago Cheese	Cream, Heavy Whipping 40%	Half & Half	Muenster Cheese
Blue Cheese	Danish Blue Cheese	Heavy Cream	Parmesan, block
Butter Solids Salted	Egg Beaters	Margarine	Plain Yogurt
Butter Unsalted	Eggs	Mascarpone Cheese	Provolone Cheese
Buttermilk	Feta Cheese	Milk	Ricotta Cheese
Cheddar Cheese	Gorgonzola Cheese	Monterey Jack Cheese	Sharp Cheddar Cheese
Cream Cheese	Gouda Cheese	Mozzarella Cheese	Sour Cream
			Stilton Blue Cheese

Mandatory Protein Options for W3

*North American Meat Processors (NAMP) Numbers are to be utilized when ordering these proteins.

• **SEAFOOD**

- Atlantic Salmon – 18 lbs each (gutted)
- Gulf Red Snapper (25 lbs)
- Turbot – 5-7 lbs each (gutted)
- Cod, whole
- Whole Gulf Shrimp
 - -LG 31/35
 - -XL 21/25
- Sea Scallops
 - U10
 - U20

• **POULTRY**

- Duck (P3000)
- Rock Cornish Hen (P1500)
- Broiler Chicken (P1000)

• **BEEF**

- Beef Loin, Full Loin (147A)
- Beef Rib, Ribeye, Lip-on (112A)

• **LAMB**

- Lamb Rack, Chinned (204A – full rack)
- Lamb Loins, Saddle (231)

• **VEAL**

- Veal Loin, Strip Loin, Boneless, Skinned (344A)

• **Pork**

- Bacon, slab
- Pork loin, bone-in

**Proteins for W3 must come from this list.*

INTERNATIONAL TEAM CHALLENGE COMPETITION RULES

- 1. International Team Challenge: F-5 Mystery Basket:** Professional, Two Member Team. The Mystery basket will contain 2 primary proteins (one of which to be seafood) plus three supplementary proteins, four to five vegetables, two fruits, one starch and or grain, plus four other miscellaneous items. Portions of all items are required to be used in the menu. No substitutions of mystery basket items are permitted.
- 2. Menu Format:** 10 portions each of a 4-course menu to include an appetizer course, a soup and/or salad and a main course (dessert course is optional but if included eliminate either the soup or salad course), 4 portions for the judges, 1 for display and critique, and 5 for plated service.
- 3. Set-up Time:** 30 minutes. The menu is to be submitted to the kitchen judge during or by the end of your 30 minute set-up time and preparation can begin immediately after the submission of the menu.
- 4. Allotted Cooking/Service Time:** 4 hours total. Service window opens at three hours and 20 minutes.
- 5. Allotted Service Time:** 40 minutes. Serve ten portions of each course menu within 40 minutes allowing approximately 10 minutes per a course.
- 6. Clean-Up -** To start immediately at the end of your service time. You will have 30 minutes to clean and clear the kitchen.
- 7. International Teams** should review the ACF Culinary Competition Manual, Category F, for further clarification on rules and expectations. Translation of the rules are available upon request to the Show Chair.
http://www.acfchefs.org/download/documents/Competitions/Culinary_Compition_Manual.pdf