

INTERNATIONAL TEAM CHALLENGE COMPETITION

This event is for International teams only. The team consists of two military, professional competitors; a coach is authorized but is a non-competitor. It is expected that chef competitors will dress in full professional chef's whites, including hat, apron, scarf, and kitchen towels during the event. This event consists of three (3) phases: F-5 Mystery Basket, KP-2 Composed Cold Plated Dessert, and a Cold Table Display consisting of A-1 and C-2.

All entry packets are due NLT **30 January 2019**. All packets must include the following:

Registration Form
Ration List

International Team Challenge Scoring Weight

F-5 Mystery Basket	34%
KP-2 Dessert	33%
<u>Cold Table Display</u>	<u>33%</u>
Total	100%

F-5 Mystery Basket. The Mystery basket, professional, two member team, 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.

Menu Format: 10 portions each of a 4-course menu to include an appetizer course, a soup or salad, a main course, and a dessert course; 4 portions for the judges, 1 for display and critique, and 5 for plated service.

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.

Allotted Cooking/Service Time: 4 hours total. Service window opens at three hours and 20 minutes.

Allotted Service Time: 40 minutes. Serve ten portions of each course menu within 40 minutes allowing approximately 10 minutes per a course.

Clean-Up - To start immediately at the end of your service time. You will have 30 minutes to clean and clear the kitchen.

The Community Storeroom and Kitchen list will be published on a date to be determined but no later than two weeks prior to the start of the exercise.

General guidelines for category F-5:

No substitutions for items in the basket can be made. After submitting the recipe menu, each competitor must complete the assignment within the allotted cooking time.

A standardized equipment rack will be provided to each team. No additional items are authorized other than personal knives and cutters.

Ingredients and garnishes should harmonize with the main part of the dish and conform to contemporary standards and nutritional values.

Unnecessary ingredients should be avoided and practical, acceptable cooking methods should be applied.

Competitors are encouraged to use a variety of cooking methods and ingredients.

Use correct cooking, presentation and flavor combination.

Dressing the rims of plates results in an unacceptable appearance.

Meat should be carved properly and cleanly.

Fruits and vegetables must be cut or turned uniformly.

Use practical portion size. In general, portion weight should be in keeping with the norms of accepted practice and nutritional balance.

Proper color, presentation and flavor combinations should be displayed.

Demonstrate clean, crisp workmanship.

KP-2 Composed Cold Plated Dessert. This is an individual, professional, event that requires the competitor to prepare four portions of a composed cold dessert of their choice.

Competitors have 15 minutes for set-up, 90 minutes to cook, 10 additional minutes for plating and 15 minutes for clean-up.

Of the four portions prepared, three are for judges' tasting and one is for display and critique.

General Guidelines for Category KP. Competitors must provide at least four judges' packets that include: recipes, all ingredients, and a complete diagram or a clear,

close-up, color photograph of the signature dish. Packets are to be provided to judges on-site the day of the competition.

- Ingredients for the recipe are allowed to be pre-scaled and measured, however, no pre-mixing is allowed.
- No advance preparation or cooking is allowed.
- Cooked ice cream bases and/or sorbet bases may be brought in ready to freeze at the competition site.
- No finished sauces are allowed.
- The following ready-made dough may be brought in: brik (brick), puff pastry and filo (phyllo) dough.
- Commercial purees may be scaled and used as an ingredient but they must be brought in unaltered from their original packaging.
- All combinations of ingredients must be completed during the competitors allotted competition 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 or may be needed in varying amounts (i.e., whole fruits, flour for dusting, eggs for egg wash).
- Competitors must bring their own food, tools, cookware and china.
- Competitors are allowed to bring in an ice cream machine of reasonable size and electrical requirements; however, freezers are not provided.
- The careful and responsible use of dry ice in appropriate containers is permitted.

Cold Table Display A-1 and C-2. This is an individual, professional, event where each competitor will prepare one of the items below. All displays must have a menu and description of the platter, hours d' oeuvres, or finger foods, without a name or property affiliation.

A-1 Cold buffet platter of pork

General Guidelines for Category A. The following list provides a good beginning checklist of what is considered general guidelines for both competitors who are developing displays and judges who will evaluate them.

- Ingredients and garnishes should harmonize with the main part of the dish and conform to contemporary standards of nutritional values.
- Unnecessary ingredients should be avoided, and practical, acceptable cooking methods should be applied.
- Finger Foods may be served on porcelain, glass, cup fork or spear. They can be accompanied by a sauce and small garnish. They should not require any additional cutlery to be eaten. In addition, they should be practical to pick-up, take and eat.
- All items should display a variety of techniques, designs and shapes and should be visually appetizing.
- On buffet platters, garnishes are not to be mistaken with finger foods. No bowls, spears or small plates are allowed on buffet platters.

- Bread and butter are not judged on buffet platters.
- Platters must also be innovative, colorful and have harmonious flavors
- Competitors are encouraged to use a variety of cooking methods and ingredients.
- Use correct cooking, presentation, color and flavor combination.
- Dressing the rims of the plates results in an unacceptable appearance
- Meat should be carved properly and cleanly.
- Meat slices should be served with the carved surface upwards and arranged in order and size.
- Numerical harmonizing of meat portions and garnishes is required.
- Fruits and vegetables must be cut or turned uniformly.
- Binding agents may be used for creams.
- The amount of gelatin used in aspics may exceed normal quantities, but not to the extent that the style of presentation is dependent on the extra gelatin content.
- Avoid all non-edible items.
- Food prepared hot, but displayed cold, should not be served on a chemise plate or platter.
- Dishes prepared hot, but displayed cold, should be glazed with aspic.
- Sauce boats should reflect the correct amount needed for the platter.
- Aspic used should refer to the product.
- Glazing work should be clean and free of defects.
- Use practical portion size. In general, portion weight should be in keeping with the norms of accepted practice and nutritional balance.
- Demonstrate clean, crisp workmanship.
- No identification of personal or business affiliation is allowed with the exhibits until the judging is completed.
- The punctual presentation of each exhibit at the appointed time is urgent.
- Although table decorations and lighting are not part of the actual judging, a well presented and attractive table will add to the high-quality image that the competitor attempts to project.

C-2 Six different individual hot or cold plated desserts

Each plate must be prepared as an individual plated serving.

All displayed cold.

General Guidelines for Category C. The following list provides a good beginning checklist of what is considered general guidelines for both competitors who are developing displays and the judges who will evaluate them.

- Ingredients and garnishes should harmonize.
- Unnecessary ingredients should be avoided and practical, acceptable cooking methods should be applied.
- Proper techniques and accepted methods of preparation should be adhered to throughout the display.

- Competitors are encouraged to use a variety of cooking methods and ingredients.
- Use correct cooking, presentation and flavor combination.
- Dressing the rims of plates results in an unacceptable appearance.
- Fruits and vegetables must be cut or turned uniformly.
- Binding agents may be used for creams.
- The amount of gelatin used in items may exceed normal quantities, but not to the extent that the style of presentation is dependent on the extra gelatin content.
- Avoid all non-edible items.
- Glazing work should be clean and free of defects.
- Use practical portion size. In general, portion weight should be in keeping with the norms of accepted practice and nutritional balance.
- Demonstrate clean, crisp workmanship.
- Numerical harmonizing of dessert portions, garnishes and accompaniments is required.
- Properly bake dough or crusts.
- Display proper thickness for various crusts and cookies
- Cleanly apply icings and glazes of the correct thickness and proper shine.
- All chocolate work should be properly tempered and the correct thickness.
- All piping work should be thin, delicate and show accurate workmanship.
- Coloring used should be appropriate and not excessive.
- No identification of personal or business affiliation is allowed with the exhibits until the judging is completed.
- The punctual presentation of each exhibit at the appointed time is urgent.
- Although table decorations and lighting are not part of the actual judging, a well presented and attractive table will add to the high-quality image that the competitor attempts to project.