

FAQs

36th Annual Culinary Arts Competition

Q1: Is each team member required to be in attendance throughout the entire competition? If so, Is it possible for a Team Advisor to compete on his own in the Single-man Ice Carving Competition?

A1: This is not a problem. He / she can come and compete for Ice. On your entry form, please add a note on the dates that will be the best for him / her to compete.

Q2: For the field category, can we bring in extra butane burners for sauté, or to make sauces etc.?

A2: This will be allowed, however if additional equipment that requires power may blow the breaker, so keep this in mind.

Q3: Can the Jr. Chef prepare their protein (prior to going into the kitchen) product and immediately put it in the oven after searing it. And then show how they prepared it if the product needs more than 1 hr of cooking time?

A3: No absolutely not. The only case in which advance preparation is allowed is in the case of marinating in which case the competitor must still do full fabrication and make the new marinade in front of the judges. Teams should concentrate on cooking methods that can be completed in the time frame given.

Q4: In reference to the Chipolata's. The students should be making at least 12 sausages, 3 per plate cut, correct? Is there a standard recipe they should be using?

A4: No they need only make two links. One link is enough for two portions. Keep in mind that the recipes in Le Guide Culinnaire are for ten people. They can cut them or slice them. They should be small diameter links made with lamb casings. They can do whatever recipe they want for the actual mixture but they must make them during the menu portion of the competition.

Q5: Do we wait for the whole dining room to fill up and serve 80 starters, at one time and wait and clear then serve entrée wait to clear then desert. Or do we serve each table individual as there seated? So all the tables are eating different parts of the 3 course meal? How are the tables set up for 10 tops, 8 tops, 6 tops, etc. and beverages do we provide or make drinks up or will Ft. Lee provide coffee, juice, water etc. and table clothes we bring or provided by the Ft. Lee?

A5: There will be 10 round tables, with eight (8) seats per table for each team competing. Customers / diners will have three tickets, one for each course. As they are ready for their appetizer, they will give the wait staff (the teams apprentices) that ticket, and so forth. Drinks will be provided by Ft. Lee, iced tea, and iced water; which will be served by the teams wait staff. Table clothes are provided, however teams can decorate their tables based on any theme they may have. This is a separate award that will be awarded; "Best Decorated Table and Service Award".

Q6: For the field category, can we bring in our own plates, or we have to use what Ft. Lee provides?

A6: Units can bring their own plates if they desire. However Ft. Lee will provide plates and bowls (one set) for the three course meal. Units should consider the cost for their own plates, washing of these plates, and the shipping to and from their installation.

Q7: Can members of a team take the test for certifications?

A7: The test that service members take a written test for the knowledge bowl that does not count for certification. If service members want to take the written test for certification, we will offer a day or two for this, they will however have to pay the fee to the ACF to do this, which is \$75. More information to follow on dates and times for the certification test.

Q8/A8: Armed Forces Junior Chef of the Year, page 40, para 20a states: "utilizing the ingredients in the market basket below." It should state, utilizing one of the SK-1 thru SK-9 protein categories.

Q9: What is the earliest date we could report to Ft. Lee and start using the labs at the school house?

A9: Due to training that is ongoing, and equability to all the teams, teams will not be able to sign for their lab until 26 FEB after the team managers meeting.

Q10: Category F3N Nutritional Hot Food Challenge. Per the rules, the team will only have 15 minutes to come up with a 750 calorie meal. Is that enough time?; Will the mystery basket consist of the proteins, starches and vegetables or will it only have the proteins? Can we do up the calorie count for the starches and vegetables ahead of time?

A10: *Per the rules, the team will only have 15 minutes to come up with a 750 calorie meal. Is that enough time?* Yes, the chef should be aware of the items already listed in the market basket and be prepared for multiple options. *Will the mystery basket consist of the proteins, starches and vegetables or will it only have the proteins?* Yes, these will be identified on the day of the competition for each competitor and will vary day to day. *Can we do up the calorie count for the starches and vegetables ahead of time?* You can, however the competitors will have to analyze all the products after they see the mystery basket. Competitors are not required to do a calorie count for each component, the focus is on portion size, healthy cooking techniques, and other areas that all categories are judged.

Q11: Who attends the Team Managers meeting on 26 FEB/0700?

A11: Either the Team Manager or Captain. The meeting will be limited to only one member from each team; this is to facilitate the teams movement into the labs.

Q12: For a k category, can a competitor bring in another protein like seafood to accompany the k protein?

A12: Additional proteins can be brought in to complement the menu, however keep in mind the proper percentage of proteins that are offered to the customer.

Q13: SK – Armed Forces JR Chef of the Year: requirements?

A13: The requirements for this category are that the competitor will prepare two (2) portions of one (1) entrée! The competitor can choose from any of the categories SK-1 to SK-9. There is no Pastry category this year for this event.

Q14: USACAT – I tried out for USACAT last year and made the selection, do I need to try out again to maintain my status as a member?

A14: Yes, anyone interesting in being a member or current member must compete.

Q15: USACAT – if a candidate is competing in the Armed Forces Chef of the Year (F1), do they have to still do the USACAT mystery K or P category?

A15: If a USACAT candidate completes the Armed Forces Chef of the Year, they can waive the requirement to do the USACAT mystery K or P, however they will still need to do a cold food entry.

Q16: Do you know the size of the round tables for the Field Event? We are thinking about bringing our own table cloths.

A16: Tables are 6' in diameter.

Q17: How much of our meal / products can be brought done / prepped for the Field Category?

A17: None. All fabrication must be done on the trailer; there is no longer an 80/20 rule.

Q18: Guidelines for the Field Category

A18: 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. 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 competition time. Competitors may also bring proteins pre-marinated, but will be required to demonstrate fabrication of protein and making of marinade during allotted time frame. 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 (whole fish, meats, etc.). Competitors must bring their own food, tools, cookware and china.