

33rd Annual Culinary Arts Competition Rule Change Summary

This summary was put together to assist Team Managers and Team Captains with some of the significant changes for this years culinary competition. This document does not include every change, therefore team management is responsible to read and understand all of the rules as they apply to your teams. Good luck!

The Chef of the Year and junior Chef of the Year has been changed to the Armed Forces Chef of the Year and the Armed Forces Junior Chef of the Year. Both of these categories are open to all branches of service. Page 51 & 53. Now all services can compete in the Installation of the Year.

The next 4 Items address changes in rank requirements:

1. Category F1 page 53 Armed Forces Junior Chef of the Year has been changed to: Each team may nominate only one competitor in the rank of E5 or below who has less than three years in military food service as of 3 March 08. Time in military food service begins upon completion of Initial Entry Food Service training
2. Category F4 page 62 The Nutritional Hot Food Challenge has been changed to: The two-member team must consist of at least one member in the rank of E-5 or below who has less than 3 years of military food service as of 12 March 08. Time in military food service begins upon completion of Initial Entry Food Service training
3. Category J Page 76 The Knowledge has been changed to: Four Members E-5s and below who has less than three years in military food service as of 2 March 08 and represent the same Military Installation Team. Time in military food service begins upon completion of Initial Entry Food Service training.
4. Category S Page 82 Student Skills Competition has changed to: Four Members E-5s and below who has less than three years in military food service as of 12 March 08 and represent the same Military Installation Team. Time in military food service begins upon completion of Initial Entry Food Service training. Team apprentices are allowed to enter this event. This category has totally changed to be relay race type of event. This change brings us in compliance with the ACF. Please read this area very closely.

This section covers significant changes

Page 1 para 2.d Any request for waivers must be submitted thru the Project Officer to the Director, Army Center of Excellence, Subsistence, NLT 10 Jan 08. All waivers will be approved or disapproved in writing.

Page 2 6. The Director, Army Center of Excellence, reserves the right to amend the rules at any time for best interest of the program. These rules will also be available on the ACES Web Site at <http://www.quartermaster.army.mil/aces/programs/culinary.html>

Page 4 1.a Team Managers must submit a PAO Culinary Arts Competition Command Information Survey sheet, Appendix A, Annex 2, and a Hometown News Release form, Appendix A, Annex 4, on each team member to the Fort Lee Public Affairs NLT 1 Feb 08. Command Information Surveys and Hometown News Release forms can be e-mailed to jamie.lynn.carson.@us.army.mil, or via fax 804-734-7488, or mail to

Command Information, CI Surveys and HNRs
Fort Lee Public Affairs
1321 Battle Drive
Fort Lee, Va., 23801

Page 4 c. The culinary show continues to grow with the joint service participation placing a great demand on the limited kitchen space at Fort Lee. A first come first serve basis will be utilized in the event more teams request to compete than kitchens are available. The date and time packets are received at Fort Lee will determine which teams will be allowed to compete in the event of a shortage of kitchen space. Therefore, it is recommended that teams submit their packets as early as possible, but NLT 1 Feb 08. Teams may be doubled up in the kitchens if necessary, due to limited facilities.

Page 6 par 8 e The Field Competition Area is OFF LIMITS to all team members, Team and Team Captains. Competitors who are in the field category will only go to the field site at their specified time to compete. Points may be deducted from teams who violate this off limits area.

Page 7 para 16. Due to limited space teams are not to ship their equipment and supplies directly to building 4200. Teams must coordinate with the Fort Lee Transportation office for shipment and storage of equipment until the teams can get into their labs on 1 March 08.

Page 7 para 17a **There will not be a scheduled tryout for this competition.** However, it may be determined after these rules are published, that a USACAT tryout may be necessary. If it does become necessary to have a USACAT tryout, Team Managers will be notified via e-mail or at the Team Managers/Captains meeting.

Page 49 e. Due to the tremendous amount of work that goes into the cold food table, the points for Category E has increased to a maximum of 120 points. Teams can now earn maximum of 400 points for Installation of the Year. Please refer to the rule for more information.

Page 62 Category F4 Nutritional Hot Food Challenge

- Teams are encouraged to work with their Installation Dietitian for assistance with the nutritional analysis. In the event a dietitian from your installation isn't available to provide assistance, Team Managers may contact the Army Center of Excellence, Subsistence (ACES) Dietitian, CPT Gordon @ 804-734-3370, or laura.gordon@us.army.mil. The ACES Dietitian, if required, will provide assistance up until 27 Jan 08. To allow the dietitian time to help teams, it is highly advised to ask for assistance well in advance of the 27 Jan 08 cutoff. When reviewing the nutritional analysis, CPT Gordon will utilize the book Food Values of Portion Commonly Used Written by Bowes and Churches, ISBN 078174426.
- **Nutrition Challenge packets, that fail to meet the 1 Feb 08 deadline, will be deducted 1 point for every week that the packets are late. Packets received after 22 Feb 08 will be disqualified.**
- The ACES Dietitian, will review all packets (except packets received after 22 February 08) and annotate corrections that must be made. Teams that need to make corrections will get their packets back at the team captains meeting, on 1 March 08. Teams will have until the 12 March 08 to correct the noted errors. Points will be deducted for failure to make corrections. The ACES Dietitian will need time to review all packets, therefore no feed back or assistance will be provided on Nutrition Challenge packets from 1-29 Feb 08.
- A "memorandum" signed by your dietitian stating the meal plan was evaluated and meets the nutritional guidelines is NOT required. However, it is highly recommended that Team Managers work with their dietitian on the nutritional analysis to help reduce errors and

problems. Time is a precious commodity during the competition. It should be the team's goal to have the packets done correctly the first time and not have any corrections to make while at Fort Lee during the competition time frame.

General Rules and Guidelines – Page 80

- A service member that has an equipment failure with Army provided equipment during Chef of the Year, Jr. Chef of the Year, or Categories K&P may ask the kitchen judge to move them to another station. The Kitchen Floor judge will make the decision to move the competitor to another station. If another station is not available the competitor may be rescheduled. All equipment issues must be addressed during the live event, not after the event is over.
- All scheduled events will be posted throughout the day on the ADMIN board at the entrance to Building 4200. The latest schedule change will take place NLT 1830 for the following day. Team Captain Managers/ Team Captains must check the information board after 1830 daily to see if there have been any changes that affect their team members. Team Manager/ Team Captain must notify their team members of any changes.
- It is recommended that competitors arrive at live events at 15 minutes early. Competitors should have a team member with them in the event that they forgot something. Competitors that are 15 minutes or more late to a one hour live event will be disqualified. Competitors that are more than 20 minutes late to a 90 minute live event will be disqualified. Competitors that are more than 30 minutes late for any live cooking event that are 3 hours or longer will be disqualified. Competitors who are late do not get any extra time for their lateness, for example a competitor who is 10 minutes late, for a one hour event has 50 minutes to complete the event.