

MEMORANDUM FOR Food Program Manager

SUBJECT: Administrative Instructions for the 33rd Annual U.S. Army Culinary Arts Competition, Competition, 1 March thru 14 March 2008.

1. **ANNOUNCEMENT:** The 33rd Annual US Army Culinary Competition is scheduled to take place at Fort Lee, Virginia, 1 March - 14 March 2008. This memorandum, and attachments, contains all the rules and forms necessary for installations to register their intent to participate.

2. **ADMINISTRATIVE INSTRUCTIONS:** The annual US Army Culinary Arts Competition is sanctioned by the American Culinary Federation (ACF). The competition follows the rules and procedures set forth in the ACF Culinary Competition Manual, July 2002.

a. The ACF culinary rules manual provides detailed explanation of competition categories and judging procedures. In some instances the Army culinary competition categories are unique to the military. In these cases, competition rules were reviewed and approved by the ACF culinary guidelines committee. It is highly recommended that Team Managers and competitors use the ACF culinary guidelines manual as their guide for competing. Teams can download a copy of the ACF manual at http://www.acfchefs.org/download/documents/Competitions/Culinary_Competition_Manual.pdf.

b. The administrative instructions are split into annexes for ease of reading. Team managers should examine the documents to select competition categories.

c. Each annex contains its' respective forms which must be submitted to the Competition Project Officer no later than **1 February 2008**. Submit your ration request for all events to **SSG White at barbara.l.white@us.army.mil no later than 1 February 2008**.

- Equipment list -- Annex A, Appendix 1.
- Installation entry form and team roster -- Annex B, Appendix 1
- Consolidated team subsistence report -- Annex C, Appendix 1.

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.*

3. **AWARDS CEREMONY:** The competition awards will be presented in Lewi Auditorium of Mifflin Hall, Bldg. 5000 at 1030 hours on 14 Mar 08. Uniform will be Army Class A or respective service dress uniform

ATSM-CES-TC

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4. **COMPETITORS' SOCIAL:** The competitors' social is scheduled for Wednesday, 12 March 2008. The ticket price is to be determined. The location of the social will be given at the Team Managers brief on 1 March 2008.

5. **PROJECT OFFICER** Any questions pertaining to these instructions/rules should be addressed to:

US Army Quartermaster Center and School
Bldg. 4200
B Avenue & 16th Street
ATTN: ATSM-CES-CS (Project Officer, 33rd US Army Culinary Competition)
Fort Lee, VA 23801-1601

Telephone:Civilian -- (804) 734-3274/4463

DSN -- 687- 3274/4463

FAX -- (804) 734-3287

Email robert.sparks2@us.army.mil
john.clayton@lee.army.mil

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>*

///Original Signed////////

ROBERT M. SPARKS

CW4, QM

Chief, Craft Skills Training Branch

ANNEXES:

- A -- Installation Team Entry and Arrival Procedures
- B -- Individual and Consolidated Entries
- C -- Consolidated Subsistence Request
- D -- Competition Rules
- E -- Competition Schedule
- F -- Score Sheets

NOTE: All significant changes are in italics and underlined.

33rd Annual U.S. Army Culinary Arts Competition
Table of Contents

Administrative Instructions	page 4
Competition Categories	page 15
Competition Schedule	page 93
Consolidated Entry Form	page 16
Judging Guidelines and Awards	page 86
Ration Support	page 17
Ration Request, K&P WK 1	page 20
Ration Request, Cold Food WK 2	page 29
Ration Request, Student Skills & Hot Food Challenge WK 2	page 38
Rules	
Category A, Cooking	page 49
Category B, Cooking	page 50
Category C, Pastry	page 50
Category D, Showpieces	page 51
Category E, Team Buffet	page 51
Category F1, Armed Forces Chef of the Year	page 51
Category F2, Armed Forces Junior Chef of the Year	page 53
Category F3, Field Cooking Competition	page 59
Category F4, Nutritional Hot Food Challenge	page 62
Category F5, USACAT Tryout Pastry	page 67
Category F6, USACAT Tryout Hot Food	page 70
Category H, Ice Carving	page 74
Category J, Culinary Knowledge Bowl	page 76
Category K, Practical Cooking	page 79
Category P, Practical Pastry	page 80
Category S, Student Team Skills	page 82
Installation of the Year	page 48
Special Awards	page 93
USACAT, General Information	page 7

INSTALLATION TEAM ENTRY AND ARRIVAL PROCEDURES

1. Installation Entry Form:

a. The installation entry form, page 14, Annex B, Appendix 1, must be completed and forwarded by email to the Project Officer at Fort Lee NLT 1 February 2008. The names of all team members must be listed on the entry form to receive participation credit for the competition. 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

b. Members may be substituted if they are unable to attend. Teams are made up of twelve (12) personnel including the Team Manager (non-competing), the Team Captain, seven members, and three apprentices. The “Team Manager” is overall responsible for the team. **The apprentices are only eligible to compete in the culinary knowledge bowl and student skills competition.**

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.

d. **Due to limited facilities and available time teams are limited to six individual entries in categories K and P (including the K & P for team entries).**

e. The competition is open to individuals and/or teams that are active duty Air Force, Army, Coast Guard, Marine, Navy, National Guard, Army Reserve and DOD civilians.

f. Active Army teams are by Installation or teams from Korea, Alaska, Hawaii, and Germany. National Guard is by state or Bureau and Army Reserve is by region or Reserve Command.

2. Arrival Procedures:

a. Competitors should arrange to arrive at Fort Lee, VA, no later than 29 February 2008.

b. Dress throughout the competitors’ stay at Fort Lee will be food service whites and BDUs for the field phase of the competition. Team members may wear the **white chef’s jacket, white chef’s toque,**

(Annex A to Administrative Instructions for the 33rd Annual U.S. Army Culinary Arts Competition, Competition, 1 March – 14 March 2008.)

neckerchief, black or hounds tooth pattern pants and safety shoes (or low quarter shoes) if provided as the team uniform. Civilian Team Managers/Advisors may wear the full-length lab coat with nametag. All non-competing personnel will wear the appropriate military uniform IAW AR 670-1, Wear and Appearance of Army Uniforms and Insignia, during duty hours.

NOTE: Ball caps are not authorized during the competition. Teams should wear the white chef's toque/hat. Regardless of which uniform is worn, remember, you must always present a disciplined, military appearance. USACAT Members and apprentices need to bring their USACAT uniforms for official team functions, photographs, and trend update seminars.

3. **Kitchen Work Areas:**

a. Competitors should allow no less than 5 working days (including weekends) at Fort Lee prior to the competition for the production and touchup of their cold food entries. Competition staff will be assigning kitchen areas in building 4200 on 1 March 2008, immediately after Team Captains meeting. Labs are assigned according to when your packet arrives at Fort Lee.

b. The assigned work areas must be hand-receipted by the Team Manager or Team Captain. Prior to releasing hand receipts at the end of the show, all kitchens must be properly cleaned, cleared, and returned to the competition staff before departure from this command. Cleaning supplies (detergent, brooms, mops, etc.) will be provided. Competition certificates (ACF) and certificates of participation will not be given to the teams prior to confirmation of this process.

c. A limited amount of food preparation equipment will be available in the assigned work areas. Specialized equipment needed for preparation and display of culinary entries must be provided by the installation. Only those items listed will be provided. (See equipment list of Annex A, Appendix 1).

d. Each year available space for the teams decreases because of the constant increase in the number of competitors. To help reduce the required space, Team Managers are encouraged to have centerpieces completed prior to arrival at Ft Lee.

4. **Travel and Hotel Accommodations:** Team Managers and/or individual competitors will make their own travel and hotel arrangements. Statements of non-availability (SNAs) will not be issued by Ft. Lee lodging. All team managers are required to call 1-800-GO-ARMY1 or e-mail maria.i.salazar@conus.army.mil prior to making lodging arrangements. Failure to utilize 1-800-GO-Army1 could result in out of pocket expenses for competitors. Teams should not plan to depart earlier than 14 March 2008, after 1300.

5. **Official Phone Calls:** Team Managers need to ensure that TDY orders authorize reimbursement of official phone calls. Telephone PIN codes will not be available for making long distance calls from Fort Lee military phones.

6. It is highly encouraged that the Team Manager or Team Captains TDY orders annotate and authorize money to purchase food, equipment, and supplies to support their team in preparation for the culinary

(Annex A to Administrative Instructions for the 33rd Annual U.S. Army Culinary Arts Competition, Competition, 1 March - 14 March 2008.)

competition. These average cost for a team is \$1000-\$1500. 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 33rd Annual Army Culinary Competition will be **STRICTLY ADHERED TO**. All problems arising from the show should be directed to the respective NCOIC/POC. In reference to the judging of all categories, remember, **“The Judge’s Decision is FINAL.”** Team Managers should see CW4 Sparks if there is a question about your 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. AIT Students. **ALL AIT STUDENTS** are **“Off Limits”**. No team members are authorized to socialize or have another involvement with AIT students.

b. Fort Lee Field House. The Fort Lee Field House is **“Off Limits”** from 0630 to 1500 on Tuesday, 11 March 2008.

c. Junior Chef and Chef of the Year Labs. The JCOY and COY Labs and outside corridors will be **“Off Limits”** for the duration of each competition to all personnel including Team Managers. Only competitors, show staff, and judges are allowed access.

d. Any violation of the **“Off Limits”** may result in a point deduction to the team entry or overall team point standings.

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.

9. **Telephones:** Each Team has been allocated a Lab complete with telephones. Teams should inform their units of the respective contact numbers for all communication. Please **DO NOT** use Culinary Skills Training Division (CSTD) as a contact number, as messages received do not always get passed on to those concerned. The CSTD number should be left with your unit as an emergency contact number.

10. **Parking.** Vehicles are not authorized to be parked at the rear of building 4200. This is a **“NO PARKING ZONE,”** so please use 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 at the rear of the front parking area. Do not park your vehicle on the grass for any reason.

11. **Competitors Social:** All personnel are encouraged to attend the social on Wednesday, 12 March 2008 from 1700-2200 hours. The cost is TBD and includes an all-you-can-eat buffet. Team Managers are to confirm total team members attending and purchase tickets by 1200 on Friday, 7 March 2008.

(Annex A to Administrative Instructions for the 33rd Annual U.S. Army Culinary Arts Competition, Competition, 1 March - 14 March 2008.)

12. **Photographs.** Photographers will attend the Team Manager's meeting to coordinate with Team Managers to photograph their team if desired. The photographs for Installation of the Year, Field, Armed Forces Chef of the Year and Armed Forces Junior Chef of the Year winners will take place immediately after the Awards Ceremony at Mifflin Hall Auditorium on 14 March 2008 starting at approximately 1200 hrs. Team Managers should bring the appropriate photo equipment for all other requirements.

13. **Ration Issues.** Only Team Managers should approach the Rations NCO, concerning the issue of rations.

14. **Static Exhibits.** Static exhibits entered for the show WILL NOT be returned to individuals or teams on completion of the event. Privately owned trays, plates, etc can be collected after public viewing at 1700, 13 March 2008. **Please do not attempt to remove or break down exhibits until this time.**

15. **Awards Ceremony.** ALL team members are required to attend the awards ceremony 14 March 2008, at 1030, in Mifflin Hall Auditorium. Dress for the awardees will be Class A (service dress) uniform. The schedule for the ceremony will be as follows:

0830	All competitors to be seated.
0845	Practice Ceremony * All Awardees to attend. * Team Managers to check uniforms.
1030	Awards Ceremony

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.

17. **United States Army Culinary Arts Team (USACAT) Selection Criteria. Team Managers must note on the installation entry form Annex B, Appendix 1, if a team member is trying out for USACAT.**

a. **Because the USACAT competitive schedule is a two year cycle the members of USACAT will be assessed bi-annually (2005, 2007 etc). **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.

b. Candidates must possess a positive attitude toward the cooking profession and compete in tryouts to make the team. Live cooking competition scores weigh 100% of the grade for the tryout*. All tryouts/competitions are judged by ACF approved judges.

c. Pastry – USACAT pastry candidates must enter the contemporary category F5.

d. Cooking – USACAT cooking candidates must enter category F6.

e. ALL – All candidates must take the written culinary exam on 2 March 08 in conjunction with the Culinary Knowledge Bowl exam.

(Annex A to Administrative Instructions for the 33rd Annual U.S. Army Culinary Arts Competition, Competition, 1 March - 14 March 2008.)

- f. Personnel wishing to try out for USACAT must be annotated on the installation entry packet and comply with the required guidelines.
- Although live cooking provides 100% of the tryout grade, USACAT candidates will additionally be assessed on all aspects of their culinary performance throughout the competition (i.e. appearance, attitude, military bearing, static display, culinary knowledge and teamwork). The USACAT travels and interacts internationally, it is essential that members personify a “military and food service professional” at all times.

18. DESIGNATIONS OF USACAT MEMBERS:

a. The USACAT is comprised of the following:

- (1) One (1) Manager
- (2) One (1) Assistant Manager or Military Advisor
- (3) One to three (1-3) Advisors/Coaches
- (4) One (1) Team Captain – Active Competitor
- (5) One (1) Pastry Chef – Active Competitor
- (6) Four (4) Chefs – Active Competitors
- (7) Six (6) Alternates/ Apprentice
- (8) Unlimited Inactive Members

b. The USACAT participates in a variety of culinary competitions throughout the year. Some active members may not be available for certain events because of the daily mission or for other unforeseen circumstances. In the event that an active member is unavailable a member from the alternate status may be placed on active status. The active member would then go to inactive status. Active members that due to deployments or unit mission are unable to complete the tryout will be placed on “in-active” member status and may be placed in the appropriate team position based on USACAT requirements. This gives the manager the flexibility with the team to make the USACAT mission possible. The traveling / competing USACAT includes a total of 15 personnel; however, all 15 personnel may not travel on every USACAT event. Active members placed on inactive status may be placed back on active status within the same USACAT year.

c. Active Competitor – These individuals are the most experienced competitors who have done extremely well in the tryouts and are the best qualified for the position they have been assigned. Therefore, they are placed in the primary six team-slots for international competition.

d. Apprentice/ Alternate Member – These members of the team have proven themselves in live cooking evaluations and work they have done on centerpieces. **Competitors wishing to tryout as a USACAT apprentice must apprentice a USACAT (or alternate competitor if a USACAT candidate is unavailable) candidate during a live cooking event and take the culinary knowledge bowl exam on 2 Mar.** This will provide the USACAT management with an assessment of the candidate’s ability

(Annex A to Administrative Instructions for the 33rd Annual U.S. Army Culinary Arts Competition, Competition, 1 March - 14 March 2008.)

to apprentice during competitions. Team Managers should identify personnel that wish to be team apprentices so that they can be fairly assessed during the competition. The USACAT Team Manager reserves the right to place a Coach, Advisor, Alternate/Apprentice Member or inactive member in a Active Competitor position (Primary 6 slot) or Apprentice member position if necessary.

d. USACAT Members, Non Competitive – These team members encompass the team manager (This person is always the current Chief, Craft Skills Branch), team coaches and team advisors. The selections of these positions are based on experience, availability and team history.

e. Personnel wishing to hold a position on USACAT must agree to the following:

- **Agree to complete the ACF judged cookery or pastry tryout.**
- **Agree to assist Ft. Lee as a team advisor during interim years.**
- **Must be a member of the United States Army or Army Reserve.**
- **Sign a letter of commitment to the team and the team's training schedule.**
- **Have a letter of recommendation and support from your command prior to tryout.**
- **Send a resume documenting your experience, education, awards, related activities etc.**
- **Committed to the Army for two years upon tryout.**

18. **To the Competitors:** Our annual competition continues to receive a great response from food service personnel around the world. The rules have been updated to coincide with the ACF guidelines. Enjoy the show this year and participate in as many of the live and publicly presented categories as your schedule allows. Bring your experiences back to your dining facility with you and tell everyone about it. Sharing what you have learned and implementing your skills in daily duties will encourage learning and inspire fellow cooks and chefs, motivate the staff, and improve quality food and customer service standards. Show your commitment to the cooking profession by demonstrating how the Army Culinary Program is worthwhile and meaningful. Stay on the team, share your knowledge, inspire your peers, and keep it alive.

ANNEX A, APPENDIXES:

1. Equipment List
2. PAO Command Information Survey
3. Home Town News Release Form

ANNEX A, APPENDIX 1

EQUIPMENT LIST

Team Managers will be receiving the equipment listed on this form. All equipment will be in the team labs and signed for by the Team Manager. **Any equipment not listed on this form will be furnished by the team members from their installation.**

ITEM	QTY	ITEM	QTY	ITEM	QTY
Bakery Pad	12	Serving Spoon	6	Rotary Sifter	6
Sharpening Stone	2	Slotted Spoon	6	Dish Pan 4 Gal. – Stnls.	1
Cutting Board	6	Food Turner	6	Mixing Bowl, .75 Qt	12
		Ladle, 2 oz	6	Mixing Bowl 1.5 Qt	12
Cook's Knife	6	Skillet, 8"	6	Vegetable Peeler	6
Boning Knife	6	Sauce Pan, 1.5 Qt	6	Serving Tongs	6
Paring Knife	6	Cover 1.5 Qt	6	Wire Whip	12
Pastry Brush	6	Sauce Pan, 2.75 Qt	6	Spatula, Rubber	12
Dinner Knife	12	Cover, 2.75 Qt	6	Spatula, Stainless Steel	12
Dessert Spoon	12	Dough Cutter	6	Grater	2
Table Fork	12	Cooling Rack	6	Pot, 60 Qt.	1
Dinner Plate 9"	12	Sheet Pan, Small	12	Scale, 5 lb	1
Soup Bowl	12	Sheet Pan, Large	6	Mixer, 5 Qt Hobart	2
Measuring Spoon, set	12	Rolling Pin. Large	6	Fork 15"	6
Measuring Cup, set	12	DFAC Trays	20		
Mixing Bowl, 3 Qt.	12	Trash Can, Plastic	1		

I verify that I have received the equipment listed above. I understand that all equipment must be clean and in good repair, prior to clearing the lab.

 Printed Name Rank Installation Signature

CULINARY ARTS COMPETITION COMMAND INFORMATION SURVEY

Information provided will assist the PAO CI staff in telling Your Story and highlighting this competition to media outlets.

Branch of Service:		Team/Individual:	
First Name:		Last Name:	
Rank (spell out):		Age:	Time in Service:
Date of Rank:		MOS/Rating (Spell Out):	
Current Unit of Assignment (Full Name and Location):			
E-mail Address:			
Have you been Deployed: Yes ____ No ____	When:	Where:	
Hometown (City, State):			
Is this your first culinary arts competition? If not, how many times have you competed and when?			
What does competing in the largest U.S. culinary competition mean to you?			
Why did you choose to become a military Culinarian in your branch of service?			
What is the most interesting part of being a culinary artist?			

How important are food service professionals to the military? Why?
What do you think is the key to winning your specific event(s)? Why?
How did you prepare for this competition (mentally and physically)?
Do you have any culinary influences (role models, styles)?
Do you have any culinary training aside from your military training? What is your culinary experience outside of the military?
What is your favorite meal to make? Why?
What is a culinarian's most dependable utensil in the kitchen?
What is your favorite culinary memory?



Fort Lee Public Affairs Office, 1321 Battle Drive, Fort Lee, VA 23801

HOMETOWN NEWS RELEASE INFORMATION									
1. PAO CODE			PRINT OR TYPE - SEND ORIGINAL ONLY				FOR RELEASING PUBLIC AFFAIRS OFFICE USE ONLY		
8	2	9							
2. YOUR SOCIAL SECURITY NUMBER <i>(For identification only)</i>									
PRIVACY ACT STATEMENT									
<p>AUTHORITY: 5 U.S.C. 301, 10 U.S.C. 9012 and 9034, and EO 9397. PRINCIPAL PURPOSE: To prepare news stories and news releases for distribution and publication by civilian news media to recognize the achievements of Army and Air Force members. In accordance with the 1974 Privacy Act, you are hereby informed that your Social Security Number on this form is required for identification use only. ROUTINE USE: Information may be disclosed to civilian news media representatives. Once published, information is considered "Public Domain." DISCLOSURE: Information collected on this form is released over your signature and is voluntary. If you have no objection to the information being released to hometown audiences, sign your name below. Failure to provide the information may mean little or no public news release material can be produced, thus denying the individual public recognition for personal achievements.</p>									
3. BRANCH OF SERVICE		4. STATUS		5. RANK	6. PAY GRADE	7. FIRST NAME, MIDDLE INITIAL, LAST NAME			8. SEX
<input checked="" type="checkbox"/>	ARMY	<input type="checkbox"/>	ACTIVE			9. EVENT <i>(Example: Arrival; Promoted to Sergeant; Received Commendation Medal, etc.- Citation Needed)</i> Participated in the 33rd Annual U.S. Army Culinary Arts Competition held at Fort Lee, Va., March 1-14, 2008.			
<input type="checkbox"/>	AIR FORCE	<input type="checkbox"/>	RESERVE						
<input type="checkbox"/>	NAVY	<input type="checkbox"/>	NATIONAL GUARD						
<input type="checkbox"/>	MARINE CORPS	<input type="checkbox"/>	CIVILIAN						
<input type="checkbox"/>	COAST GUARD	<input type="checkbox"/>							
10. YOUR LIVING PARENTS, STEPPARENTS, GUARDIANS, AUNT/UNCLE/GRANDPARENTS OR ADULT SIBLINGS									
a.(1) FIRST NAME, MIDDLE INITIAL, LAST NAME					(2) RELATIONSHIP TO YOU				
(3) ADDRESS <i>(Number and Street)</i>					(4) CITY	(5) STATE	(6) ZIP CODE		
b.(1) FIRST NAME, MIDDLE INITIAL, LAST NAME					(2) RELATIONSHIP TO YOU				
(3) ADDRESS <i>(Number and Street)</i>					(4) CITY	(5) STATE	(6) ZIP CODE		
11. SPOUSE'S NAME <i>(First, Middle Initial, Last)</i>									
12. SPOUSE'S LIVING FATHER a. FIRST NAME, MIDDLE INITIAL, LAST NAME									
b. ADDRESS <i>(Number and Street)</i>					c. CITY	d. STATE	e. ZIP CODE		
13. SPOUSE'S LIVING MOTHER a. FIRST NAME, MIDDLE INITIAL, LAST NAME									
b. ADDRESS <i>(Number and Street)</i>					c. CITY	d. STATE	e. ZIP CODE		
14.a. YOUR PRESENT UNIT OF ASSIGNMENT <i>(Do not abbreviate)</i>				b. POST OR BASE <i>(Not APO)</i>		c. CITY		d. STATE OR COUNTRY	
15. DUTY MOS OR AFSC				16. PRESENT JOB TITLE <i>(Full Title - Do not abbreviate)</i>				17. TOTAL YEARS MILITARY SERVICE	
18.a. HIGH SCHOOL GRADUATED FROM			b. YEAR GRADUATED	c. CITY		d. STATE	e. ZIP CODE		
19. COLLEGES GRADUATED FROM									
a. COMPLETE NAME		b. DEGREE	c. YEAR GRADUATED	d. CITY		e. STATE	f. ZIP CODE		
20. REMARKS <i>(Continue on back if necessary)</i>									
21. SIGNATURE OF PERSON LISTED ABOVE <i>(Authorizing release of this information)</i>						22. DATE (YYMMDD)		23. DUTY PHONE <i>(DSN or area code)</i>	

DD FORM 2266, JUN 95 (EG)

Reset

Designed using Perform Pro, WHS/DIOR, Jun 95

1. Competition Categories: A projected entry list must be submitted for all competitors on the form listed in Annex B, Appendix 1. Please pay particular attention to the IOY entries and ensure that there is an entry for each of those categories.

Category Codes: If an individual is entering more than one exhibit in a category, list that category twice.

A1 - Cold Platter of Meat, Veal, Lamb, or Pork
 A2 - Cold Platter of Fish and or Shellfish
 A3 - Cold Platter of Poultry
 A4 - Cold Platter of Game
 A5 - Cold Hors d' oeuvres Selection of **8 Varieties**
 B1 - Six different **cold** appetizer plates
 B2 - Six different **hot** appetizer plates presented cold
 B3 - One 5 course tasting menu
 B4 - Two restaurant style platters (for 2 and 4)
 C9 - Dessert platter for 8-10
 C1 - Decorated Celebration Cake
 C2 - One platter of petit fours, cookies, or chocolates
 C3 - Six individually plated hot or cold desserts
 C4 - Wedding Cake
 C5 - Novelty Cake
 D1 - Centerpiece in Tallow
 D2 - Centerpiece in Saltillage
 D3 - Centerpiece in Pastillage
 D4 - Centerpiece in Chocolate
 D5 - Centerpiece in Marzipan
 D6 - Centerpiece in Cooked Sugar
 E - Team Buffet (8 members, 8 categories)
 F1 - Hot Food Professional / Armed Forces Chef of the Year
 F2 - Hot Food Student / Armed Forces Jr. Chef of the Year
 F3 - UGR - A, Field Competition - 4-member team including team captain
 F4 - Nutritional Hot Food Challenge - 2-member team
 F5 - Pastry Mystery Basket / (**USACAT tryout**) - 3 varieties plated service for 10
 F6 - Hot Food Professional / (**USACAT tryout**) - 4 course plated service for 10
 H1 - Single block freestyle - one member
 H2 - Three block ice carving - 2-member team
 H3 - Five block ice carving - 3-member team
 J - Baron H. Galand Culinary Knowledge Bowl Exam - (**USACAT tryout**)
 ST - Student Team Skills Competition

Contemporary Live Events

K1 - Cornish Hen, Chicken, Duck
 K2 - Bone-in Pork Loin
 K3 - Bone-in Veal Loin or Rack
 K4 - Bone-in Lamb Loin or Rack
 K5 - Game Birds
 K6 - Bone-in Game
 K7 - Whole Rabbit
 K8 - Live Lobster
 K9 - Fish

 P1 - Hot/Warm Dessert
 P2 - Composed Cold Dessert
 P3 - Cake Decoration
 P4 - Marzipan Modeling
 P5 - Decorative Centerpiece

CONSOLIDATED SUBSISTENCE SUPPORT REQUEST

1. Each year the Ft. Lee rations competition staff is overwhelmed by problems resulting from teams over-ordering or poorly ordering rations resulting in huge excesses or "emergency" ration requisition. In an effort to fix this problem there have been **SIGNIFICANT** changes to the culinary show ration policy. Please read the following guidelines carefully, questions are encouraged and should be directed to the project officer.

2. Each competition team must submit *three separate* consolidated subsistence support request utilizing the forms provided. The first consolidated ration list, Annex C, Appendix 1 will be for the team's Category K & P, (live cooking). All K & P categories will be done in the first week of competition. The second consolidated ration list, Annex C, Appendix 2, will be for the cold food table, which will be displayed during the second week of competition. *The third consolidated ration list, Annex C, Appendix 3, will be for the Nutritional Hot Food Challenge and Student Skills competition which will take place during the second week.* **These consolidated list will be matched with the team's entries for accuracy (ex. If a team has 3 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).** Follow the directions provided with the ration lists.

3. Each team will be required to have a designated ration person. This person will be annotated on the installation entry packet and will be the **ONLY** competitor allowed to request or receive rations.

4. Team Managers must submit the three completed consolidated ration requests Annex C, Appendix 1,2,and 3 no later than 1 February 2008. This requirement will enable the competition staff to have an overview of rations required for the show: however, team Captains will be required to submit updated ration requests by event based on the schedule listed below, failure to submit these ration requests will result in teams not receiving requested rations.

1 March 2008	Submit updated ration request for week 1 K&P category Annex C, Appendix 1. Turn in at Team Captains Meeting.
1 March 2008	Submit updated ration request for week 2 Cold Food Table Annex C, Appendix 1(NLT 1200).
3 March 2008	Receive week 1 K&P category rations (NLT 1200).
8 March 2008	Submit updated Nutritional Hot Food Challenge & Student Skills Ration request in Annex C, Appendix 3
8 March 2008	Receive week 2 seafood and produce for the cold food table
11 March 2008	Receive Nutritional Hot Food Challenge and Student Skills competition rations (NLT 1200)

5. All rations requested by competitors will be procured from Prime Vendor, Commissary or Ukrops (with the exception of those items listed in paragraph 5).

6. The following special order items and seafood will be available (please note that these are the **ONLY** items that will be ordered, any other special items or different seafood will be addressed on a case by case basis):

SPECIAL ITEMS	SEAFOOD
• Marzipan	• Bass, Fresh Water
• Fondant	• Catfish
• Isomalt	• Cod, Fresh Fillet
• Glucose	• Crabmeat, Lump
• Glycerin	• Flounder
	• Lobster, tails
• Chocolate:	• Mussels, Fresh
• Milk	• Red Snapper Fillet
• White	• Salmon Fillet
• Dark	• Scallops
• Writing Chocolate	• Shrimp Medium
• Bones – Beef, Chicken, Veal, Fish	• Sole, Fresh
•	• Trout Rainbow
	• Tuna, fresh fillet

7. Disposition Instruction: IAW AR 30-20 and AR 30-22, all subsistence and static exhibits used during the competition are government property. The competition staff reserves the right to retain any exhibits placed on display during this competition, for use as a training aid, static display, or in a future exhibition.

8. To provide better the ration support for the culinary teams a small ration store will be set up in the small garrison operations. Teams will be able to “shop” as they need items. This ration store will stock most of the basic items that teams normally require. All team members will be able to shop, however only the designated person may order rations that are not stocked. The store will stock the following items:

Produce	Produce	Herbs, Fresh	Grocery
Apples, Granny Smith	Onions, Sweet	Cilantro	Flour, bread
Apples, Red	Oranges, Blood	Basil	Flour, wheat
Bananas, Baby	Oranges, Navel	Thyme	Flour, rye
Bananas, Regular	Parsnips	Oregano	Cornmeal
Cabbage Green	Peaches	Parsley	Flour Cake
Cabbage Red	Pears, Bartlett	Sage	Sugar Granulated
Cabbage, Napa	Pineapple	Chives	Sugar Powder
Carrots	Plums	Dill	Corn Syrup, light
Celery	Potatoes, Variety	Mint	Corns Syrup, Dark
Eggplant	Snow Peas	Ginger Root	Baking Powder
Eggplant, Baby	Spinach	Horse Radish	Corn Starch
Fava Beans	Squash		Salt
French Green Beans	Tangerines	Dairy	Pepper, Black
Fresh Corn	Tomatoes, Beefcake	Milk White	Pepper, White
Grapes,	Tomatoes, Roma	Milk, Skim	Cooking Spray
Guava		Milk, Butter	Cinnamon

Lemons		Butter, Salted	Nutmeg
Lettuce, various variety		Butter, Unsalted	Paprika
Limes		Sour Cream	Seasoning Salt
Melon, Cantaloupe		Cream Cheese	Mrs. Dash
Melon, Honeydew		Heavy Whipping Cream	Asst Spices
Mesculin Mix		Cheese	Almonds, Flaked
Onions, dry		Eggs	Almonds, Slivered
Onions, Green		Cheese, various	Almonds, Whole
Onions, Pearl		Cottage Cheese	Pistachios
Onions, Shallots			Walnuts, Shelled

9. It is a condition of the competition that no entry be removed from the Exhibit Hall before 1700, Thursday, 13 March 2008. Team Managers are advised to have team members available at 1700 for removal of exhibits. Fort Lee accepts no responsibility for loss or damage to exhibits. Exhibits not removed by 1800, Thursday, 13 March 2008 will be disposed of by the competition staff. An updated list of ration that the store will stock will be available on line at <http://www.quartermaster.army.mil/aces/programs/culinary.html> NLT 2 Jan 08. Team Managers are encouraged to view the list prior to submitted their ration consolidated ration list on 1 Feb 08.

**33rd ANNUAL
UNITED STATES ARMY
CULINARY
COMPETITION**

**CONSOLIDATED
SUBSISTENCE REQUEST
Week 1 Category K & P Only**

INSTALLATION NAME:

DATE:

**THIS REQUEST HAS BEEN REVIEWED AND VERIFIED BY THE
UNDERSIGNED.
SUBSISTENCE REQUESTED WILL BE USED ONLY FOR THE ANNUAL
CULINARY COMPETITION.**

TEAM MANAGER SIGNATURE:

TEAM CAPTAIN SIGNATURE:

**33rd ANNUAL
UNITED STATES ARMY
CULINARY
COMPETITION**

**CONSOLIDATED
SUBSISTENCE REQUEST
Week 2 Cold Food Table Only**

INSTALLATION NAME:

DATE:

**THIS REQUEST HAS BEEN REVIEWED AND VERIFIED BY THE
UNDERSIGNED.
SUBSISTENCE REQUESTED WILL BE USED ONLY FOR THE ANNUAL
CULINARY COMPETITION.**

TEAM MANAGER SIGNATURE:

TEAM CAPTAIN SIGNATURE:

**33rd ANNUAL
UNITED STATES ARMY
CULINARY
COMPETITION**

**CONSOLIDATED
SUBSISTENCE REQUEST
Week 2 Nutritional Hot Food Challenge &
Student Skills**

INSTALLATION NAME:

DATE:

**THIS REQUEST HAS BEEN REVIEWED AND VERIFIED BY THE
UNDERSIGNED.**

**SUBSISTENCE REQUESTED WILL BE USED ONLY FOR THE ANNUAL
CULINARY COMPETITION.**

TEAM MANAGER SIGNATURE:

TEAM CAPTAIN SIGNATURE:

33rd ANNUAL US ARMY CULINARY COMPETITION RULES

1. This annex contains the rules for the 2008 competition. All Team Managers and competitors should be familiar with these rules. There are a few changes from last year’s competition that supersede all other rules.
2. These rules are based on the guidelines established by the American Culinary Federation (ACF) with certain adjustments to facilitate a comprehensive Army competition. Using these rules and subsequent grading criteria ensures that all competitors are competing against the standard.
3. Competitors are reminded of the objectives of the US Army Culinary Competition as outlined in AR 30-22, chapter 3:
 - 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 major Army commands (MACOMS) in food service.
 - d. Recognition is in the form of certificates, medallions, engraved plaques and trophies.
4. **Team Display Tables:** Competition staff will provide team tables measuring 12’ x 12.5.’ The maximum table space available for each team is 12’ x 12.5,’ 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.

12’ x 12.5’	

- a. Teams will provide all table covers and skirting to dress their perspective team tables. Risers for the tables are authorized, but must be provided by the installation and will not exceed 24” in height. 1.5 inch clips are required for fastening skirts to the tables.
- b. Teams will dress, cover and drape tables at the post field house 0900-1600, Monday 10 March 2008. Teams may place large centerpieces integral to table design in position at this time. Teams may move remaining exhibits into position between 0001 and 0600 hours on 11 March 2008.
- c. Team Managers or Team Captain should see the culinary show Admin Officer after all of their entries have been set up. Team management is responsible for placing the correct exhibit card next to each display and three score sheets next to each exhibit. Team Managers only will be allowed in the Field House 0600-0630 in the Field House. This time is allocated to provide the manager with an opportunity to double check the exhibits and the table displays.
- d. Signs identifying installation teams or individuals are allowed on tables only after all judging is final. Awards are placed on the tables after judging is complete.

5. Installation of the Year Competition

- a. The Installation of the Year (IOY) competition is one of the highlights of the Culinary Competition. This is the overall team event. **To compete, installations must enter each of the categories listed on the IOY entry form provided with this packet. It must be submitted at the managers’ meeting on 1 March 2008.** The winner will be the team with the highest aggregate points in their chosen entries. Results are announced at the awards ceremony on 14 March 2008, in the Lewi Auditorium, Mifflin Hall.
- b. Focus should be on quality food preparation and teamwork to achieve the highest possible score on the required entries.** Teams must enter each of the categories below to qualify for the Installation of the Year competition. Teams competing for Installation of the Year may enter a **maximum** of eight centerpiece exhibits in addition to the categories required for the cold food buffet table. Teams generally take on more work than they can handle. **Successful teams execute the minimum amount of work required to a very high standard.**
- c. Seventy-five percent (60%) of the categories required for the Installation of the Year competition incorporate food taste and flavor evaluation. Each team must prepare one centerpiece for the table and one centerpiece for the dessert platter. Teams should remain within the Basic Daily Food Allowance for the month of October 2007 when planning menus. A menu cost analysis **may** be presented in a three ring binders or presentation folder with document protectors.
- d. The total point values for all IOY entries on the cold food buffet table will be used for the IOY entry. Buffet tables will further be awarded trophies for most artistic, best overall table (highest points) and judges favorite.** Each entry will receive the appropriate recognition based on the entries score. The competition administrative staff has determined that this format will encourage teams to work together toward the overall goal yet still reward individual achievement. Teams should remember that the total value of the table remains the primary focus for the IOY entry. Teams are encouraged to utilize individual team member strengths to benefit the team to the greatest capacity. TEAM – Together Everyone Achieves More.

e. The following list of categories is required for entry into Installation of the Year:

Category E Buffet must include the following:

- One show platter of meat, poultry, game or fish; (choice of A1,3,4) 40pts
- One show platter of fish and/or shellfish (A2) 40pts
- One show platter of cold hors d' oeuvres, 8 varieties, 6 each (A5) 40 pts
- Six different plated appetizers; (B1 or B2) 40 pts
- One restaurant platter for four & one vegetarian platter for two (B4) 40 pts
- Six different plated desserts (C3) 40 pts
- One buffet platter of fancy cookies, chocolates, or petit fours (C2) 40 pts
- One table theme buffet centerpiece (choice of D1-5) 40 pts

Max Points 320 pts/ 8=40x3=120points

Note: Due to the tremendous amount of time for Category E Buffet, team can earn up to 120 points.

- Category E Buffet (description above) max points 120
- Category J Culinary Knowledge Bowl max points 40
- Category F1 Armed Forces Chef of the Year max points 40
- Category F2 Armed Forces Junior Chef of the Year max points 40
- Category F3 Field Competition max points 40
- Category F4 Nutritional Hot Food Challenge max points 40
- Student Team Skills Competition (New Category) max points 40
- One Category K or P max points 40

- Installation of the Year Total points available max points 400

6. Competition Categories:

a. **Category A – Cooking, Professional and Student** - Show platters need to be a minimum of eight (8) portions must be presented plus one (1) portion on a display plate. The competitor must demonstrate at least two protein items, two garnishes, one salad, and the appropriate sauce. All items are to be edible with the exception of cutlet frills, decorative skewers or similar adjuncts used for presentation purposes. An appropriate centerpiece **may be** presented, which should compliment the platter or display.

(1) Section A1: Cold buffet platter of meat, beef, veal, lamb, or pork. Each competitor is to present a cold platter of meat, beef, veal, lamb, or pork suitable for service at a formal buffet.

(2) Section A2: Cold buffet platter of fish or shellfish. Each competitor is to present a cold platter of fish and/or shellfish suitable for service at a formal buffet.

(3) Section A3: Cold platter of poultry. Each competitor is to present a cold platter of poultry suitable for service at a formal buffet.

- (4) Section A4: Cold platter of game. Each competitor is to present a cold platter of game suitable for service at a formal buffet.
- (5) Section A5: One cold hors d'oeuvres selection, with a minimum of eight varieties, served with appropriate sauces and garnishes.
 - Careful blending of color, texture, flavor, and shape should be taken into account, giving the customer the opportunity to partake of a little of each variety, stimulating the pallet.
 - The varieties should be bite-size, suitable for service with cocktails and finger buffets.

b. Category B – Cooking, Professional and Student

- (1) Section B1: Six different cold appetizer plates.
- (2) Section B2: Six different hot appetizer plates, presented cold.
- (3) Section B3: One 5 course tasting menu gastronomique for one person, prepared hot and presented cold, comprising of two appetizers, one consommé, one salad, and one entrée all with proper tasting portions and contemporary presentations.
- (4) Section B4: One restaurant platter for four persons prepared hot but displayed cold and one vegetarian platter for two prepared hot but displayed cold. Vegetarian platter must adhere to the following guidance and be listed by specific type on the menu:

Vegetarian Nutrition: Definitions

Vegetarian: one who does not consume /a diet that does not include the flesh of animals, including fish and fowl; an umbrella term for the different types of plant-based eating patterns.

Lacto-ovo: a vegetarian who consumes/a vegetarian diet that includes eggs and dairy products.

Strict vegetarian or Vegan: a vegetarian who does not consumes/a diet that does not include any animal products, including eggs and their derivatives, dairy products or their derivatives, and honey

Flexitarian: occasional vegetarian or partial vegetarian; a self-described “vegetarian” who may opt to choose non-vegetarian foods, such as fish or poultry on occasion.

- (5) Section B6: One menu gastronomique for 1 person, comprising of 7 courses, including 1 dessert, prepared hot/cold and displayed cold as individual servings. An example of such a menu is as shown: Hors d'oeuvre/appetizers, soup, fish/pasta, poultry/grillade (vegetable dish / gratin / soufflé), main course, salad/cheese, and dessert.

c. Category C - Patisserie/Confectionery, Professional and Student

- (1) Section C1: Decorated Celebration Cake – sugar paste, rolled fondant, or royal icing. Celebration cake may be any shape with a maximum display area of 15” x 15”; no dummy cakes are permitted.
- (2) Section C2: One buffet platter of fancy cookies, chocolates, or petit fours. (Platter must be made up of 8 varieties, 8 portions each) with one platter for tasting. Each piece should weigh about 1 1/2 ounces in weight and be easy for the customer to pick up, and consumed in one or two bites.

- (3) Section C3: Six different individual hot or cold desserts (must be prepared as an individual plated serving) all shown cold.
- (4) Section C4: Wedding Cake – a wedding cake must be at least three tiers with a maximum display area of 36” x 36”; no dummy cakes are permitted.
- (5) Section C5: Novelty Cake – an imaginative creation in shape and design; cake and decorations must be edible.

d. Category D – Showpieces

The exhibits in this category should demonstrate the difference between cookery and culinary art. The use of commercial molds is not permitted. NOTE: The use of wire, wood, cardboard, etc., as part of the structure of the exhibit is permitted, but must not be visible. The use of support shall be kept to a minimum.

- (1) Section D1: Tallow or carving, no external supports are allowed.
- (2) Section D2: Saltillage – no external supports are allowed.
- (3) Section D3: Pastillage – no external supports are allowed.
- (4) Section D4: Chocolate – no external supports are allowed.
- (5) Section D5: Marzipan – no external supports are allowed.
- (6) Section D6: Cooked Sugar – no external supports are allowed.

e. Category E Team

Buffet - must include the following:

- **One show platter of meat, poultry, game or fish; (choice of A1,3,4)**
- **One show platter of fish and/or shellfish (A2)**
- **One show platter of cold hors d' oeuvres, 8 varieties, 6 each (A5)**
- **Six different plated appetizers; (B1 or B2)**
- **One restaurant platter for four and one vegetarian platter for two (B4)**
- **Six different plated desserts (C3)**
- **One buffet platter of fancy cookies, chocolates, or petite fours (C2)**
- **One table theme buffet centerpiece (choice of D1-5)**

f. Category F1- Hot Food Professional Competition/Armed Forces Chef of the Year (IOY): This category is designed to stimulate interest and test the Chef’s skill in live cookery and will place considerable emphasis on both menu choice and its execution. 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.” This category

is judged by ACF accredited judges; ACF medals are awarded at the awards ceremony on 14 March 2008.
This competition is open to all branches of service.

(1) This competition is open to *all competitors* except for those who have won it before. Each team can nominate only one competitor to enter irrespective of rank. Each competitor may have an assistant in the grade of *E-5* (assistants may not be previous winners of an ACF sponsored category, medal winner or USACAT member) or below who may do sanitation, weigh ingredients for recipes, and basic vegetable prep.

- Upon entering the lab each competitor will draw a number for the market basket that they must plan and produce their menu from. Market baskets may be different, but all will be equally as challenging. Competitors will have 15 minutes to inventory equipment, write a menu, and become familiar with the facility. Each menu must contain four-courses and should consist of a composed salad or appetizer, soup, entrée with starch and vegetable, and a dessert. Restaurant grade ten-inch white dinner plates and restaurant grade dinner soup bowls will be provided for the competition. If special bowls or plates are required the competitor must provide them (safeguarding of these items is the sole responsibility of the competitor).
- A list of pantry, produce, and dairy ingredient items is provided for planning the menu (**Please note that competitors may bring prepared stock, un-fortified and no finished sauces to this event. Prepared stocks will NOT be provided by the competition staff**). A list of equipment is also provided. Additional equipment needed must be provided by the competitor. Four hours total time is allowed for competitors to assess ingredients, plan menus, and produce the meal. All four portions of the meal must be presented and judged. Ten minutes is allotted for presentation and service of each course.
- Each competitor will be required to demonstrate 5 specific classic cuts of vegetables. Competitors may use their own personal knives. The five cuts will be chosen from those shown in the Professional Chef cook book. All of the selected cuts must be utilized and identified in the menu.
- Judging will be in accordance with the following guidelines:

Kitchen / Floor Evaluation

5 points – Sanitation / Food Handling

5 points – Mise en place/Organization

20 points – Cooking techniques, Proper Execution 5 points – Proper Utilization of Ingredients

5 points – Timing / Work Flow

40 points – Total possible points

Service/Tasting Evaluation

5 points – Serving Methods and Presentation

5 points – Portion Size and Nutritional Balance

10 points – Menu and Ingredient Compatibility

5 points – Creativity and Practicality

35 points – Flavor, Taste, Texture and Doneness

60 points – Total possible points

NOTE: A total of 40 points can be attained in this event. The score of 100 is divided by 2.5 to get a total possible score of 40 points.

- Mystery basket may consist of proteins, produce, dairy, and grocery items. Seasonings will be provided on a common spice rack. Ingredients will be suitable for a 4-course menu. The basket of items will be given to the competitors at the start of the competition by a drawing. Competitors will have 15 minutes to access the ingredients, compose a menu, and present to judges. There may be more than one market basket to draw from.
- Concentrate on professional preparation, skillful execution, food safety, and good hygiene. The goal should be practical food, culinary faultlessness, easily digestible food, free of unnecessary detail and extras. Meats should be carved properly and cleanly. Roast beef, English style, should be just medium (pink). Points will be deducted for vegetables which are not cut or turned uniformly. Portion weight should correspond to the number of courses served and be nutritionally balanced. Additional equipment may be brought into the lab, such as pasta makers, food processors, personal knives, and mandolines.
- Presentation. Main meals should be in proportion to one another. The dishes should be reciprocally complimentary in both content and color. The arrangement of the plates should be practical, neat and pleasant; conducive to everyday serving and not cluttered. **This is a 4-course meal for 4 persons.** Points will be deducted if fewer portions are served.
- Taste. Flavors should be complementary among the 4 courses. Sufficient seasoning should enhance the typical flavor of the dish and not overpower it.

(2) Competition schedule: 3 March 2008, Times TBD

- Fifteen minutes will be allotted for the competitor to inventory equipment and rations, set up work area and become familiar with the facility.
- Four hours are allowed for planning, preparing and cooking the meal.
- Thirty minutes allotted for meal service. All four portions of each item will be served and judge

NOTE: 30 minutes after the start of the competition the menu will be presented to the judge. Specific instructions will be given at the Team briefing on the 1 March 2008.

g. **Category F2 – Hot Food Student/Armed Forces Junior Chef of the Year, (IOY Requirement)** - This competition is designed to stimulate interest and test the student level junior chef's skill in live cookery and basic understanding of cooking fundamentals. It is an entry-level competition, and therefore, considerable emphasis will be placed on basic level skills correctly executed. The competition is a **three-course meal** rather than a four-course. The best student/apprentice level chef on the day of the hot food competition will be recognized as the Armed Forces Junior Chef of the Year at the awards ceremony on 14 March 2008. **This competition is open to all branches of service.**

(1) All competitors will receive medals based on their level of performance in the competition in accordance with ACF guidelines. This competition is judged by ACF accredited judges.

- 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. Previous winners of this category may not enter. Each competitor may have one apprentice or assistant in the rank of E-5 or below (assistants may not be previous winners of an ACF sponsored category, medal winner or USACAT member) to wash dishes and weigh ingredients for recipes. Assistant may peel potatoes and vegetables and do basic vegetable chopping. Competitors are evaluated on task delegation for their apprentice.
- Each competitor will be expected to cook and serve a three-course menu. The menu may consist of a choice of a composed salad, appetizer, soup, main entree with starch, vegetable, and sauce, and a dessert from a **list of ingredients provided at the team captains meeting on 1 March 2008**. It is recommended that student chefs utilize the “Cooking Essentials” (cookbook available through the Culinary Institute of America at 1 800 285-8280) to compile recipes and learn the basic skills required to be successful. Ingredients will be comprised of protein items familiar to the young competitors. They will include items such as whole chicken, whole fish, shrimp, etc. Competitors will be required to perform required tasks, such as concasse tomatoes, minced parsley, and various classic knife cuts of vegetables, all of which must be incorporated into the meal they prepare.
- Judging will be in accordance with the following guidelines:

Kitchen / Floor Evaluation

- 5 points – Sanitation / Food Handling
- 5 points – Mise en place/Organization
- 20 points – Cooking techniques, Proper Execution
- 5 points – Proper Utilization of Ingredients
- 5 points – Timing / Work Flow
- 40 points – Total possible points**

Service/Tasting Evaluation

- 5 points – Serving Methods and Presentation
- 5 points – Portion Size and Nutritional Balance
- 10 points – Menu and Ingredient Compatibility
- 5 points – Creativity and Practicality
- 35 points – Flavor, Taste, Texture and Doneness
- 60 points – Total possible points**

- Competition schedule: 4 March 2008, times TBD
- Fifteen minutes will be allotted for the competitor to inventory equipment and rations, set up work area and become familiar with the facility.
- Four hours allowed to prepare and cook the meal. Twenty minutes allotted for meal service. All four portions of each item will be served and judged.

- Each competitor will be required to demonstrate 5 specific classic cuts of vegetables. Competitors may use their own personal knives. The five cuts will be chosen from those shown in the Professional Chef cook book. All of the selected cuts must be identified and utilized in the menu.

Annex D, Appendixes:

- 1- Available Equipment List
- 2- Common Pantry
- 3 - Classical Knife Cut Dimensions

**AVAILABLE EQUIPMENT LIST
SENIOR ARMY CHEF OF THE YEAR & JR ARMY CHEF OF THE YEAR**

Labs will be equipped with the following cooking equipment and serving utensils. **Any special equipment such as food processors, personal knives, pastry tubes, pastry bags, etc. must be provided by the competitors. Stations will not be set up with individual equipment.**

ITEM	ITEM	ITEM
Bakery Pad	Serving Spoon	Rotary Sifter
Sharpening Stone	Slotted Spoon	Cake Pan, 9"
Cutting Board	Food Turner	Vegetable Peeler
Biscuit Cutter	Ladle, 2 oz	Mixer, 5 Qt Hobart
Cook's Knife	Skillet, 8"	Fork 15"
Boning Knife	Sauce Pan, 1.5 Qt	Serving Tongs
Paring Knife	Cover 1.5 Qt	Wire Whip
Pastry Brush	Sauce Pan, 2.75 Qt	Spatula, Rubber
Dinner Knife	Cover, 2.75 Qt	Spatula, Stainless Steel
Dessert Spoon	Dough Cutter	Deep Fat Fryer
Table Fork	Cooling Rack	
Soup Bowl	Sheet Pan, Small	
Measuring Spoon, set	Cake Pan, 9"	
Measuring Cup, set	Rolling Pin. Large	
Mixing Bowl, Small	Rolling Pin, Small	
Mixing Bowl, Large	Baking Pan w/ Cover	
Mixing Bowls, Medium	Pie Tin, 9 "	
Dinner Plate 9"		

ANNEX D, APPENDIX 2

COMMON PANTRY FOR CATEGORIES F1, F2, F6

SPICES

All Common Spices and Dry Herbs will be available.

WINES & Liqueurs

Red Wine	White Wine	Sherry, Dry	Brandy
Marsala	Grand Marnier	Rum	Madiera

PRODUCE

Lemons	Limes	Green Salad Mix	Apples, Granny Smith
Oranges, Medium	Strawberries	Garlic	Apples, Red Delicious
White Turnips	Carrots	Idaho Potatoes	Bermuda Onions
Mushrooms, Button	Rutabaga	Red Bliss Potatoes	Celery
Green Peppers	Tomatoes	Sweet Potatoes	Shallots
Scallions	Leeks	Spanish Onions	Portobello Mushrooms
Parsnips	Leaf Thyme	Basil	Cilantro
Parsley	Chives	Sage	Rosemary
Ginger Root	Dill	Oregano	Tarragon
Zucchini	Grapes	Melons	Eggplant

DAIRY

Milk	Plain Yogurt	Unsalted Butter	Asiago Cheese
Cream Cheese	Eggs	Heavy Cream	Buttermilk
Margarine	Sour Cream	Parmesan, block	Cheddar, Cheese

GROCERIES

Flour, All Purpose	High Gluten Flour	Bread Flour	
Whole Wheat Flour	Cornmeal Flour	Vinegar, Balsamic	Vinegar, White
Milk Chocolate	White Chocolate	Vinegar, Red	Shortening
Dark Chocolate	Rice, Arborio	Barley	Mustard, Dijon
Cornmeal	Rice, Long, Wild	Tomato Paste	Vinegar, Tarragon
Corn Starch	Olive Oil	Worcestershire	Hazelnuts
Sugar, Confectioners	Vegetable Oil	Almonds	Bread Crumbs
Black Beans	Pecans	Sugar, White	Bread, White
Lentils	Vanilla Beans	Soy Sauce	Teriyaki Sauce
Corn Syrup	Cocoa Powder	Gelatin	Tabasco Sauce
Brown Sugar	Almond Paste		

CLASSICAL KNIFE CUT DESCRIPTIONS

CUTS	RECOMMENDED SIZE	REQUIREMENTS
Fine Julienne	1/16"X1/16"X2"	As needed
Julienne	1/8"X1/8"X2"	
Batonnet	1/4"X1/4"X2"	
Small Dice	1/4"X1/4"X1/4"	
Medium Dice	1/2"X1/2"X1/2"	
Large Dice	3/4"X3/4"X3/4"	
Fine Brunoise	1/16"X1/16"X1/16"	
Brunoise	1/8"X1/8"X1/8"	
Tourne	Seven 2-inch sides – 3/4 inch diameter flat ended	
Rondelle	Round or Bias – Round Slices	
Paysanne	1/2"X1/2"X1/8" Rounds – Triangles and Squares	
Fluted Mushroom	Grooved, or channeled mushroom that is shaped with a paring knife or channel knife	

h. **CATEGORY F3 – Field Cooking Competition (IOY):** This category has been designed to test the installation's expertise in field cookery and teamwork. It examines how the team utilizes and operates its equipment; plans, prepares, and serves the UGR – A meal; incorporates nutrition initiatives and executes fundamental knife and cooking skills; and the final flavor, presentation, and temperature of the food. **Effective 2006 this is an ACF sanctioned event and will adhere to guidelines agreed upon by the competition staff and the ACF competition committee.** In this spirit ACF certified judges alongside senior foodservice personnel from Fort Lee, VA will judge this competition. 100% of the score in this competition is on safety, sanitation, food preparation, service and taste. Each team leader should emphasize safety, correct food preparation/techniques and proper service throughout the event.

(1) The team will consist of four members. The team leader can be SFC/E-7 or below. The remaining members must be SSG/E-6 and below. Team leader is not permitted to do food preparation and must act as an alternate in the event that another member becomes seriously injured and is unable to complete his/her duties. Only one team per installation is permitted. Only the mobile kitchen trailer equipment may be used. Fifteen minutes are allocated for the team to become familiar with the kitchen and set up equipment (**Teams should plan on reporting 15 minutes prior to start time for site in-brief**).

- Scenario: Your team is in the 7th day of operations and you have accumulated residual rations from breakfast, lunch, and dinner UGR-A meals. You are encouraged to incorporate residual rations into the field menu to provide the best possible meal to the soldiers. Fifteen minutes is allotted for menu planning. The team is required to prepare and serve a UGR – A menu of 50 portions within a 3 ½ hour time period. **Teams will receive a UGR-A menu determined by a drawing the morning of the competition (Menu selections are available in the Operational Ration Guide).** Meats will be tempered. Teams are allotted three hours in which to prepare the meal and set the serving line.
- One half hour is allotted for serving the fifty portions. The team leader may check plates as they are finished for final inspection before service. UGR compartment plates will be utilized for the field competition. Teams should prepare soup, coffee and beverages with the meal. All food will be evaluated, including beverages.
- Enhancements such as fruit and salad ingredients and supplements such as milk and bread are available. A small pantry of condiments and ingredients will also be available to enhance the meal. See the attached pantry list for ingredients that may be used to enhance the meal. All enhancements must be listed on a production schedule that is available for judges' review during the competition. Residuals should be incorporated to enhance the meal. All items prepared will be judged for the final score. Additional items and enhancements that are prepared can count against the team if they are sub standard. Thirty minutes is allotted for clean-up and sanitation of the MKT.
- Teams may bring their own knives and recipes on the MKT. Teams cannot bring any other equipment besides knives.
- **The Field Competition area is OFF LIMITS to all team members, Team Managers 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.**

- Judging will be in accordance with the following guidelines:

Kitchen / Floor Evaluation, Service, Tasting Evaluation

- 7.5 points – Sanitation / food handling
- 7.5 points – Adherence to food production worksheet, (production schedule)
- 5 points – Proper utilization of ingredients and resources, cost consciousness, (energy conservation)
- 10 points – Timing of service and follow up, progressive cooking and food replenishment

- 10 points – Cooking techniques, skills, and fundamentals
- 5 points – Serving methods and presentation
- 10 points – Teamwork, organization
- 5 points - Utilization of equipment
- 10 points - safety
- 5 points – Menu adjustment, nutrition initiatives, meal enhancement
- 25 points – Flavor, taste, texture, temperature, and doneness
- 100 points – Total possible points**

A total of 40 points can be attained in this event by dividing the score of 100 is by 2.5 to get a total possible score of 40 points.

- The field competition is scheduled to be held on 6,7, and 8 March 2008 at the Field Training Branch, Area 42, Building 11541, 40th Street. The uniform for this event is BDUs with headgear. Teams should bring wet weather gear in the event of inclement weather. Media and public may be invited to observe and dine.

Time Schedule AM

- 0745-0800 { Teams inventory and organize kitchen
Teams receive UGR-A and residual rations and write menu
- 0800-1100 Teams prepare meal and set up serving line
- 1100-1130 Team serves meal to 50 soldiers in U formation
- 1130-1200 Team cleans kitchen and turns it over to Field Branch NCOIC

Time Schedule PM

- 1300-1315 { Teams inventory and organize kitchen
Teams receive UGR-A and residual rations and write menu
- 1315-1615 Teams prepare meal and set up serving line
- 1615-1645 Team serves meal to 50 soldiers in U formation
- 1645-1715 Team cleans kitchen and turns it over to Field Branch NCOIC

ANNEX D, APPENDIX 4

FIELD TEAM OF THE YEAR 2008 COMMON PANTRY

PRODUCE

Salad Mix	Apples, Granny Smith	Oranges, Medium	Tomatoes
Carrots	Celery	Green Peppers	Cucumbers

DAIRY

UHT Milk	Unsalted Butter	Pasteurized Eggs	Parmesan Cheese
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GROCERIES

Bread

(Residual spices, condiments, canned food etc. from 7 days of UGR- A menus including B, L, and D)

i. **Category F4 – Nutritional Hot Food Challenge – Team Competition (IOY):** This is a two-hour hot food competition where two chefs must prepare and present ten servings of a two-course meal. A 30 minute window will be allowed for service. Historically this has been a difficult competition for the show administrators due to teams not planning or meeting suspenses. Team managers should pay particular attention to new suspense guidelines and possible penalties.

(1) 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. The procedure of the cook-off is as in category F. However, in this category the chefs execute the meal plan as a team in a competitive working session. The two-course meal plan should follow a pattern that is a culinary work of art, that also meets the guidelines of a healthy diet.

- Menus, recipes, and a nutritional analysis must be submitted by **1 February 2008** to enter this competition. Team Managers are encouraged to work with their dietitian for assistance on the nutritional analysis. The only major equipment available for this competition is a household stove; a refrigerator-freezer; two worktables; electrical outlets; one table-top mixer, plates and bowls. All other equipment necessary for execution of the meal must be brought by the competitors.

NOTE: The following preliminaries are to be completed prior to the competition. Failure to obtain or meet scheduled suspenses may result in team point deductions or disqualification from the Nutritional Hot Food Challenge.

- Complete entry documents with typed recipes for the two-course meal plan (i.e., appetizer or salad & entrée or entrée & dessert) for a total of ten portions each.
- Nutrition analysis for each course must be completed and should include what program was used for the analysis. 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.
- March is National Nutrition Month. The theme for 2008 is “**Nutrition: It’s a Matter of Fact**”. Key messages for National Nutrition Month ® reinforces the 2005 Dietary Guidelines for Americans and incorporates the new My Pyramid food guidance system.

(2) Criteria for judges consideration:

- Incorporate the following key messages from the National Nutrition Month 2008 campaign (www.eatright.org and the 2005 Dietary Guidelines for Americans (www.usda.gov).
- Choose foods sensibly by looking at the big picture. A single food or meal doesn’t make or break a healthful diet. When consumed in moderation in the appropriate portion size, all foods can fit into a healthful diet.
- Learn how to spot a food fad. Unreasonable or exaggerated claims that eating (or not eating) specific foods, nutrient supplements or combinations of foods may cure disease or offer quick weight loss are key features of fad diets
- Find your balance between food and physical activity. Regular physical activity is important for your overall health and fitness plus it helps control body weight, promotes a feeling of well-being and reduces the risk of chronic diseases.
- Food and nutrition misinformation can have harmful effects on your health and well-being, as well as your wallet. Registered dietitians are uniquely qualified to communicate current and emerging science-based nutrition information and are an instrumental part of developing a diet plan that is unique to your particular needs.

(3) The overall meal plan should contain a maximum of 1000 calories with: approximately 45 - 65% calories from carbohydrates, 20 - 35% of calories from fat (<10% of calories from saturated fat), 10 - 35% calories from protein, no more than 150 mg cholesterol, 1150 mg sodium and 10gm of dietary fiber.

NOTE: Please use attached form. See sample at appendix 1&2 (below)

- Evaluation of the meal plan as a part of a heart healthy diet on the basis of the nutritional adequacy performed by a dietitian.
- Utilization of a variety of ingredients and culinary preparation techniques to yield optimal nutrition.
- Assessment of culinary creativity and composition to enhance appearance

(4) The team will be required to prepare the meal plan as submitted in the original entry. Of the ten portions, three are for judging, one for critique and photos, and 6 for plated service.

(5) During the competition competitors will be judged on the following areas, but not limited to:

- Mise en place, organization, sanitation
- Professional preparation and work habits
- Professional serving and cooking methods
- Taste, texture, and flavor combinations
- The basic fundamentals of nutritional cooking and methods
- Adherence to submitted menu plan
- Coordination with team partner
- Presentation, proper cooking, proper temperature, nutritional creativity and overall understanding of concept

(6) Each kitchen is to be left neat and clean. The scores will be finalized after inspection of the kitchen area and prior to departure.

(7) No advanced preparation or cooking is allowed. Vegetables may be cleaned and washed, but not cut or shaped in any way. Competitors are allowed to only bring in the whole and raw materials to execute the assignment. No finished sauces are allowed. However, competitors will be allowed to bring in basic stocks (beef, veal, chicken, vegetable or fish) as necessary.

(8) Uniform is chef whites or cook whites with white hat, clean apron, and side towels for this live competition.

(9) Team Manager must indicate two members who will compete in this category on the team entry form. Ensure that all nutrition analysis' and recipes are submitted with entry by **1 February 2008**.

(10) Questions or assistance regarding this category should be addressed to:

CPT Gordon, AFSTD @ 804-734-3370, laura.gordon@us.army.mil or to
CW4 Sparks, Chief Craft Skills Division, 804-734-3274, robert.sparks2@us.army.mil

Nutritional Hot Food Challenge

NUTRIENT DISTRIBUTION	
Total Calories	Less than 1000 calories total Main course – 600 calories Starter or dessert – 400 calories
Carbohydrate	45-65% total calories
Protein	10-35% total calories
Fat Saturated Fat	20-35% total calories (< 10% total calories)
Cholesterol	≤ 150 mg
Sodium	≤ 1500 mg
Dietary Fiber	10gm

SAMPLE

Dessert	Kcals	CHO (gm)	PRO (gm)	FAT (gm)	CHOL (mg)	Na (mg)	Fiber (gm)	Sat. Fat (gm)
Chilled chocolate soufflé	298.0	36.3	11.2	12	1.4	125.0	4.4	6.8
Berry consommé	68.0	15.7	0.6	0.3	0.0	13.4	2.3	0.0
Main Course								
Main Course	Kcals	CHO (gm)	PRO (gm)	FAT (gm)	CHOL (mg)	Na (mg)	Fiber (gm)	Sat. Fat (gm)
Roasted Tenderloin of Beef	170.0	0.2	25.1	7.6	69.2	297.7	0.1	2.6
Vegetable and Potato Pave	280.0	54.9	9.9	2.2	0.0	220.7	6.6	0.4
Baby Beets and Carrots with Dill	69.0	9.0	1.5	2.9	0.0	73.1	2.6	0.4
Tomato Rosemary Chutney	16.0	2.8	0.5	0.6	0.0	31.7	0.7	0.1
Cranberry Beet Juice Reduction	42.0	9.6	0.6	0.1	0.0	20.6	0.9	0.0
Total Nutrient Content (dessert and entrée)	942	128.3	49.4	25.7	70.6	782.2	17.6	10.3
Total Nutrient Percentages	n/a	54.6 %	20.9 %	24.5 %	n/a	n/a	n/a	9.8 %

Nutritional Analysis completed by: _____

j. **Category F5 (Part 2 USACAT Tryout) Pastry Mystery Basket:** This competition is open to all Army competitors only. **Each competitor will have one work-station.**

- (1) Each competitor will have three (3) hours to prepare ten (10) servings of three plated desserts (for a total of 30 plates). Of the ten plated desserts three are for judging; one is for photos/critiques/ and press; and the other six are for individual plated or platter service.
 - (2) **This competition serves as part 2 of the tryout for pastry positions on the United States Army Culinary Arts Team (USACAT).** All personnel wishing to represent the United States Army on the USACAT as a pastry chef must compete in this event. Those who do not compete in the tryouts are not eligible to hold a main pastry slot on the six-member team.
 - (3) Competitors will have a 30-minute window in which all ten portions of each of the three desserts course must be presented. Competitors must prepare and present ten servings of three different desserts; Equipment provided is the same as for Armed Forces Senior Chef of the Year. Additional equipment, including china, must be provided by the competitor.
- This competition is open to all Army Chefs every year and will recognize the most skilled military pastry chef in the competition in a given year. This competition is designed to seek out and recognize the best pastry chefs in the military, all are encouraged to enter. **Team managers and apprentices are eligible to enter this event.** The winner will be announced at the awards ceremony on 14 March 2008, in the Lewi Auditorium, Mifflin Hall. Past winners will also be recognized if they are present during the awards ceremony.
 - This competition is not part of the Installation of the Year competition. This competition is limited six (6) competitors and selection will be based on the best entry packets and most qualified candidate entry packets received.
 - Each competitor may have an assistant in the grade of E-5 or below who may do sanitation, weigh ingredients for recipes, and basic prep. Restaurant grade ten-inch white dinner plates and restaurant grade dinner soup bowls will be provided for the competition. Platters will be provided for remaining pastries. If special bowls or plates are required the competitor must provide them.
 - Upon entering the kitchen each competitor will draw a number for the market basket that they must plan and produce their menu from. Market baskets may be different, but all will be equally as challenging. Competitors will have 15 minutes to inventory equipment, write a menu, and become familiar with the facility.
 - Competition dates may be adjusted by the competition staff based on participation and scheduling conflicts.

(4) Scoring for the event is as follows:

Kitchen / Floor Evaluation

5 points – Sanitation / Food Handling

5 points – Mise en place/Organization

20 points – Cooking techniques, Proper Execution
5 points – Proper Utilization of Ingredients
5 points – Timing / Work Flow
40 points – Total possible points

Service/Tasting Evaluation

5 points – Serving Methods and Presentation
5 points – Portion Size and Nutritional Balance
10 points – Menu and Ingredient Compatibility
5 points – Creativity and Practicality
35 points – Flavor, Taste, Texture and Doneness
60 points – Total possible points

COMMON PANTRY FOR PASTRY KITCHEN CATEGORIES F5

DAIRY:

Milk
Heavy Cream
Unsalted Butter
Sour Cream
Yogurt
Ricotta Cheese
Cream Cheese
Tofu
Creme Fraiche
Eggs
Margarine

FRUITS, PRODUCE, HERBS:

(Minimum of five seasonal fruits)

Oranges
Lemons
Limes
Grapefruits
Vanilla Bean
Fresh Mint

CHOCOLATE PRODUCTS:

Dark Chocolate - Bittersweet
Milk Chocolate
White Chocolate
Cocoa Powder

FLOURS, NUTS, SUGARS:

All-Purpose Flour
Cake Flour
Pastry Flour
Cornmeal
Bread Flour
High Gluten Flour
Almond Flour
Hazelnut Flour
Whole Wheat Flour
Rice Flour
Almonds (whole, sliced, slivered)
Hazelnuts
Pecans
Walnuts
Pine Nuts
Pistachios
Super Fine Sugar
Powdered Sugar
Brown Sugar

Granulated Sugar
Honey

MISCELLANEOUS PASTRY STAPLES:

Apricot Jam
Raspberry Jam
Vegetable Oil
Regular Shortening
Hi-Ratio Shortening
Honey
Molasses
Corn Syrup
Glucose
Neutral Fruit Glaze
Instant Coffee
Vanilla Extract
Lemon Extract
Almond Extract
Knox Gelatin
Sheet Gelatin
Baking Powder
Baking Soda
Almond Paste
Coconut
Long Grain Rice
Assorted Spices: (Cinnamon,
Nutmeg, Ginger, Allspice,
Cloves)
Dry Yeast
Seeds
Poppy Seeds
Salt
Quick Oats
Minute Tapioca

k. **Category F6 (Part 2 USACAT Tryout) Hot Food Professional:** This competition is open to all Army chefs and takes place on 5 March 2008. Each competitor will have one work-station. This F6 category is a portion of the USACAT tryout.

- (1) Each competitor will have four hours to prepare 10 servings of a four-course mystery basket menu. Of the ten portions prepared, three are for judging, one is for display/photos/critique/press, and the other six are for individual plated service and / or platter service.
- Each competitor has thirty (30) minutes to serve ten portions of the four-course meal. Competitors who miss their 30-minute window will be docked points automatically. Serve four servings of the four course meal on individual plates; the remaining six servings to be presented

on buffet platters. One buffet platter will be presented for each course. Soup may be prepared and presented in a china soup tureen. **The four-course menu should not include a dessert.**

- Each competitor will be required to demonstrate 5 specific classic cuts of vegetables. Competitors may use their own personal knives. The five cuts will be chosen from those shown in the Professional Chef cook book. All five of the selected cuts must be utilized and identified in the menu.
- Equipment provided is the same as for Armed Forces Senior Chef of the Year. Additional equipment, including specialty type china, must be provided by the competitor.
- This competition is open to all Army Chefs. **Team managers and apprentices are eligible to enter this event.**
- Each competitor may have an assistant in the grade of E-5 or below who may do sanitation, weigh ingredients for recipes, and basic vegetable prep. Restaurant grade ten-inch white dinner plates and restaurant grade dinner soup bowls will be provided for the competition. Platters will be provided for additional servings. If special bowls or plates are required the competitor must provide them.
- Upon entering the kitchen each competitor will draw a number for the market basket that they must plan and produce their menu from. Market baskets may be different, but all will be equally as challenging. Competitors will have 15 minutes to inventory equipment, write a menu, and become familiar with the facility.
- A list of pantry, produce, and dairy ingredient items is provided for planning the menu. A list of equipment is also provided. Additional equipment needed must be provided by the competitor. Five hours total time is allowed for competitors to set up the kitchen, assess ingredients, plan menus, produce the meal, serve the meal, and clean the kitchen. All ten portions of the meal must be presented and judged.

Judging will be in accordance with the following guidelines:

- **Kitchen / Floor Evaluation**
 - 5 points – Sanitation / Food Handling
 - 5 points – Mise en place/Organization
 - 20 points – Cooking techniques, Proper Execution
 - 5 points – Proper Utilization of Ingredients
 - 5 points – Timing / Work Flow
 - **40 points – Total possible points**
- **Service/Tasting Evaluation**
 - 5 points – Serving Methods and Presentation
 - 5 points – Portion Size and Nutritional Balance
 - 10 points – Menu and Ingredient Compatibility
 - 5 points – Creativity and Practicality
 - 35 points – Flavor, Taste, Texture and Doneness
 - **60 points – Total possible points**

- Mystery basket may consist of proteins, produce, dairy, and grocery items. Seasonings will be provided on a common spice rack located in the kitchen area. Ingredients will be suitable for a 4-course menu. The basket of items will be given to the competitors at the start of the competition by a drawing. There may be more than one market basket to draw from.
- Concentrate on professional preparation, skillful execution, food safety, and good hygiene. The goal should be practical food, culinary faultlessness, easily digestible food, free of unnecessary detail and extras. Meats should be carved properly and cleanly. Roast beef, English style, should be just medium (pink). Points will be deducted for vegetables which are not cut or turned uniformly. Portion weight should correspond to the number of courses served and be nutritionally balanced. Additional equipment may be brought into the kitchen, such as pasta makers, food processors, personal knives, molds, and mandolines.
- Presentation. Main meals should be in proportion to one another. The dishes should be reciprocally complimentary in both content and color. The arrangement of the plates should be practical, neat and pleasant; conducive to everyday serving and not cluttered. **This is a 4-course meal for 10 persons.** Points will be deducted if fewer portions are served.
- Taste. Flavors should be complementary among the 4 courses. Sufficient seasoning should enhance the typical flavor of the dish and not overpower it.

(2) Competition schedule: 5 March 2008 1000-1730

- Fifteen minutes will be allocated for the competitor's in-brief.
- Fifteen minutes will be allotted for the competitor to inventory equipment and rations, set up work area and become familiar with the facility.
- Four hours will be allowed to plan menu, prepare, and cook the meal.
- Thirty minutes will be allotted for meal service. All ten portions of each item will be served and judged.
- Competition dates may be adjusted by the competition staff based on participation and scheduling conflicts.

NOTE: 30 minutes after the start of the competition the menu will be presented to the judge. Specific instructions and time schedule will be given at the Team briefing on the 1 March 2008.

COMMON PANTRY FOR CATEGORIES F1, F2, F6

SPICES

All Common Spices and Dry Herbs will be available.

WINES & Liqueurs

Red Wine	White Wine	Sherry, Dry	Brandy
Marsala	Grand Marnier	Rum	Madiera

PRODUCE

Lemons	Limes	Green Salad Mix	Apples, Granny Smith
Oranges, Medium	Strawberries	Garlic	Apples, Red Delicious
White Turnips	Carrots	Idaho Potatoes	Bermuda Onions
Mushrooms, Button	Rutabaga	Red Bliss Potatoes	Celery
Green Peppers	Tomatoes	Sweet Potatoes	Shallots
Scallions	Leeks	Spanish Onions	Portobello Mushrooms
Parsnips	Leaf Thyme	Basil	Cilantro
Parsley	Chives	Sage	Rosemary
Ginger Root	Dill	Oregano	Tarragon
Zucchini	Grapes	Melons	Eggplant

DAIRY

Milk	Plain Yogurt	Unsalted Butter	Asiago Cheese
Cream Cheese	Eggs	Heavy Cream	Buttermilk
Margarine	Sour Cream	Parmesan, block	Cheddar, Cheese

GROCERIES

Flour, All Purpose	High Gluten Flour	Bread Flour	
Whole Wheat Flour	Cornmeal Flour	Vinegar, Balsamic	Vinegar, White
Milk Chocolate	White Chocolate	Vinegar, Red	Shortening
Dark Chocolate	Rice, Arborio	Barley	Mustard, Dijon
Cornmeal	Rice, Long, Wild	Tomato Paste	Vinegar, Tarragon
Corn Starch	Olive Oil	Worcestershire	Hazelnuts
Sugar, Confectioners	Vegetable Oil	Almonds	Bread Crumbs
Black Beans	Pecans	Sugar, White	Bread, White
Lentils	Vanilla Beans	Soy Sauce	Teriyaki Sauce
Corn Syrup	Cocoa Powder	Gelatin	Tabasco Sauce
Brown Sugar	Almond Paste		

1. **Category H - Ice Carving:** An exciting category where artists and culinarians can mingle is category H, Ice Carving. There are three different sub-categories depending on the amount of carvers and ice to be carved.

(1) **Category H1** - Single block individual free style: one competitor, one block, 3-hour time limit.

(2) **Category H2** - Two-competitor-team, three blocks, three hours.

(3) **Category H3** - Three-competitor-team, five blocks, three hours.

General Guidelines:

- Exhibition carving officials will place safety as the single most important rule for competitors and spectators. First safety violation may be verbal according to the discretion of the judges; second warning – disqualification of the contestant.
- All competition ice is to be carved on the premises, within specified time limit, by the competitor entering the category only. Exception: In conjunction with a culinary show, the ice may be brought in to be judged under the category D/1, Buffet Artistic Showpiece.
- In exhibition carving, one helper may be used by each contestant. The helper must register with the competitor and sign all waivers. The helper can handle the ice and tools, but may not alter the ice in any manner. No helpers are allowed for the team competitions.
- Display tables for individual free style carvings will have a surface of 48” x 48” and adequate stability and braces to support the weight of the ice.
- A lead judge with a proven background in ice sculpture will supervise the jury. A minimum of three judges with experience in the area of carving will judge employing an open or blind judging system. The decision of the judges is final.
- The head judge is responsible for conducting the carvers’ meeting prior to the start. The project officer will participate in the meeting, and introduce judges, officials, and helpers to the contestants.

Platforms for Carving: The platforms are non-skid, exterior-grade plywood ½” x 4’ x 8’ laid flat across two wooden pallets. Team competition platforms will be large enough to accommodate the number of competitors per team. The surface that the platforms are placed upon will be non-skid and allow for drainage.

Power Supply: The power supply will be adequately grounded and will accommodate several 120 volt chain saws operating simultaneously. The connections for the power supply will be of a nature so that they do not stand in water. Engineering support will be available at the beginning of the contest to ensure a successful start.

Lighting: Lighting will be bright enough to ensure a safe environment for the contestants while providing good visibility for spectators.

Drainage: Competition staff will ensure that there is adequate drainage and personnel available to clean and clear the carving area of any debris ice.

Judges Panel: The judge's panel will consist of a minimum of three judges, experienced ice sculptors, artists, and at least one ACF approved ice carving judge. Judges will be available for competitors' critique after judging.

Judging: Displays are judged in four areas, each worth a possible 10 points:

- Artistic achievement and strength of design.
- Craftsmanship, work involved, detail and precision, strong lines, symmetrical, of even depth, and uniformity.
- Finished appearance, the piece has a finished look, free of cracks, chips, or excess slush.
- Originality and degree of difficulty, unique, of a new design or composition.

Safety Guidelines:

- Clothing – protective in nature.
- Steel toe boots and safety glasses.
- Electrical equipment grounded.
- Gloves – cold weather protection.
- No loose scarves, etc.
- Ear plugs.
- Proper lifting, moving of ice blocks and finished pieces weighing 300-400 lbs.
- Adequate drainage.

Authorized Ice Carving Tools: Ice tongs, hand saws, steam wand, alcohol/propane burners, draw knife, large compass, string, wood ruler, extra bars, large flat chisels with long handle, small flat chisels with long handle, large V-chisels with long handle, small V-chisels with long handle, round inside cut, round outside cut, level carpenters, dividers, 5-prong shaver, ice pick, spare chains – new

Authorized for power tool competition – Chain saws, table with circular saw, dremmel, router, side grinder, die grinder, Alaskan Mill

Show organizer's responsibilities:

- Provide liability waivers for all competitors and assistants.
- Secure necessary materials for set up of carving and display areas.

- Arrange for personnel to emcee the event, talk to the audience; provide official time clock visible to all contestants, proper signage for contestants and their establishment, scoreboard to post final scores of competitors.
- Provide staff and calculators to assist in calculating and averaging scores.

o. **Category J: (Part 1 USACAT Tryouts) Baron H. Galand Culinary Knowledge Bowl** – The Culinary Knowledge Bowl is designed to inspire food service professionals to continue in their studies of culinary theory of preparation, food safety, nutrition, and equipment.

(1) Since 1992, teams of students/apprentices, who are junior members of ACF chapters, have faced off in a battle of the brains. This competition is named in honor of past ACF National President Baron H. Galand who championed the junior members and encouraged them to get involved in their profession outside their kitchens.

- A one-hour preliminary culinary examination will take place on 2 March 2008 in Building 4200. Schedule will be posted at the Team Manager's meeting on 1 March 2008. All teams entering the Installation of the Year are required to submit names of a four-member team to participate in this event.
- The exam is multiple choice and will contain questions on sanitation, nutrition, culinary preparation, equipment, terminology, classical cooking, meat identification, and cooking methods. Scores from the written exam will be averaged per team for the Installation of the Year score.
- Finalists from the exam will participate in the live version of the Culinary Knowledge Bowl on 12 March 2008 at the Field House. This event will take place in public and the winners will be awarded first, second, and third place recognition. This is a non medal event.
- **This exam is part 1 of the USACAT tryout. All competitors applying for USACAT consideration will take the examination the same day as the knowledge bowl teams. USACAT applicants that are already a part of the installation knowledge team will have their individual score used in their USACAT assessment.**

Team Composition - Each team shall have:

- 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
- One team member designated as the Captain.
- One additional member, who will serve as an alternate in the case of a team member's illness or absence for any other reason.
- One Coach/Advisor who will act as the team's administrative liaison.

- Members of the team may be apprentices from the Installation Team

NOTE: The Coach/Advisor shall not participate in the competition, shall not be allowed in the "Green Room", and shall not communicate with the team members during the actual competition. The Coach/Advisor should be either an active or retired ACF member, or preferably a Culinary Educator.

Subject Matter: (Required Texts) All questions are taken from the following texts:

- Culinary Fundamentals: Prentice Hall: ISBN: 0-13-118011-8 website is www.prenhall.com
- Baking Fundamentals: Prentice Hall: ISBN: 0-13-118351-6 website is www.prenhall.com
- Nutrition for Foodservice and Culinary Professionals, Sixth Edition: John Wiley & Sons: ISBN: 0-471-59976-X

Competition: The competition uses a Jeopardy style, five-by-five Matrix Board. The question banks will be modified from those used previously in order to provide equal status to all teams. At the designated time, prior to the competition, all teams will meet for orientation and to draw their starting and rotation positions.

- Because the Baron H. Galand Knowledge Bowl is an educational event, if the correct answer is not given by either team, the moderator will read the correct answer for the entire audience.
- **Competition Format**
The number of questions used per round is listed under **Question Organization**. At the Pre-Competition Meeting, the Team Captain will draw for the team's designation letter used for pairing in the rounds.
- Teams will compete two at a time as designate in the **Order of Competition**. The first two teams will go to the competition area and the other teams will go to the "Green Room" until they are called to go to the competition area. The alternates should accompany the teams to the green room; in this way remaining eligible to fill in during the live competition as needed. If an alternate is asked to join the team, while the competition is in progress, they must remain on the team for the remainder of the game. The Coach/Advisors shall go to the audience, and remain with the audience during the entire game.
- Each competitor on a team will have a buzzer. Any member of the team may hit the buzzer, but **the team captain is the only one who may relay the answer to the judges**. If a team activates their buzzer before the question is completely read, the Master of Ceremonies will stop reading the question and ask for an answer. If the answer is incorrect, the opposing team will be read the entire question and be given ten seconds to decide if they want to attempt an answer.
- Upon activating the buzzer, the team has a total of twenty seconds to complete the answer.

- The questions are designed for short answers. Be clear with your answers. **You will not be asked to repeat your answer or allowed to change your answer once time has been called.**
- If the answer given is not clear to the Master of Ceremonies, he or she will ask the judges to make a final decision.
- **Judges:** Judges will consist of three qualified chefs/chef educators for the Annual Competition and be selected by the Ft Lee Administrative staff.
- **Officials:** There will be a Master of Ceremonies, who acts as moderator, a Timekeeper, a Scorekeeper, and two escorts who will guide the teams to and from the "Green Room". The escorts should be supplied by the host ACF Chapter, (Ft Lee International Chapter).
- **Prizes:** Each team competes for Competition Trophies. All finalist participants will receive a Certificate of Participation.
- The Coach/Advisor of each team will receive one education point per event towards initial certification or six continuing education hours towards certification renewal.
- **Dress:** During the competition all competitors must be dressed in professional chef's attire.
- **Question Organization :** In the tournament, each of the first two rounds will consist of five categories, with four questions in each round worth 10, 20, 30 or 40 points, respectively. A team which correctly answers the questions will be awarded the appropriate points. If a team answers incorrectly, they will have the appropriate points subtracted from their score. There will be a daily double in each round which will be worth double the amount of points in the square and only the team naming the question, has the opportunity to answer it.
- Each team will draw for position and depending upon the number of teams entered, play against two other teams. Each team will have the opportunity to answer 40 questions to determine who goes to the final round. At the conclusion of two rounds, the two teams with the highest, combined score from the two rounds will go into the final round. If there are any ties, single round tie breaking questions will be asked. (A tie breaking question has no point value). The final round will consist of five questions per each of five categories, and both teams will start with zero. Highest score is the winner.
- The National Championship is a straight round robin tournament - five questions will be asked in each of five categories for three rounds. Both verbal and visual identification questions may be used in the competition.
- To assist the teams, a CD formatted similar to the actual game with sample questions will be provided for each team at the team managers meeting on 1 March 2008. Teams are strongly encouraged to use this tool. Historically the "jeopardy" portion of this event has been the teams weakest and most difficult area of the competition.

p. **Category K - Practical and Contemporary Hot Food Cooking** (*1 entry required for IOY*) NOTE: Individual competitors fabricate and prepare a finished product based on the following main course categories. Read the General Rules and Guidelines carefully

NOTE: Competitors are to prepare four portions on all K categories, with 60 minutes to fabricate and cook the menu and five additional minutes for plating.

- (1) **Category K1** Rock Cornish Game Hen, Chicken or Duck: Fabricate and cook a 1 to 1 ½ pound Rock Cornish game hen or a 2 to 2 1/2 pound chicken or a 5 to 6 pound duck, using the whole or part of the bird.
- (2) **Category K2** Bone-In Pork Loin: Fabricate and cook to specification. Other pork cuts may be included in the dish.
- (3) **Category K3** Bone-In Veal Loin or Rack: Fabricate either choice and cook to specification. Other veal cuts may be included in the dish. Chine bone only may be removed from the rack before the competition.
- (4) **Category K4** Bone-In Lamb Loin or Rack: Fabricate either choice and cook to specification. Other lamb cuts may be included in the dish. Chine bone only may be removed from the rack before the competition.
- (5) **Category K5** Game Birds: Choices of game birds can be 1 to 1 ½ pound pheasant, quail(s), squab(s,) partridge(s), or up to 2 ½ pound guinea fowl. Game birds must be fabricated during the competition and cooked as the recipe states.
- (6) **Category K6** Bone-In Game: Venison and Antelope, Racks or Loin: Fabricate either choice and cook to specification. Other game cuts may be included in the dish. Chine bone only may be removed from the rack before the competition.
- (7) **Category K7** Whole Rabbit: Fabricate and cook to recipe specifications, using the leg and at least one other cut.
- (8) **Category K8** Live Lobster: Using 1 to 2 pound lobsters, fabricate and cook to recipe specifications. Other crustaceans/mollusks may be incorporated with this, or other categories, also.
- (9) **Category K9** Fish: Fabricate a 2 to 2 pound flat or round fish. Fish can be eviscerated and scaled, but the head must remain on when brought in. Prepare as recipe specifies.

General Rules and Guidelines (Applicable to all the above contemporary categories.):

- **Competitors must provide intended category, and a list of all ingredients NLT 1 February 2008 with the consolidated team packet. Competitors are to provide 4 copies of their recipes and photographs for the tasting judges when they arrive to compete. Teams failing to provide these requirements will be disqualified.**

- No advance preparation or cooking is allowed. Vegetables can be peeled and salads may be cleaned and washed but not cut or shaped in any form; beans may be pre-soaked. Exceptions are chopped herbs, shallots, garlic, and mirepoix. Competitors may also bring proteins pre-marinated, but will be required to demonstrate fabrication of protein and making of marinade.
- Competitors are allowed to bring in only the whole and raw materials in the amounts stated in their recipes. However, the judges may allow variances in amounts for products that require further preparation (whole fish, meats, etc.). No finished sauces are allowed; however, basic stocks (beef, veal, chicken, vegetable, or fish) may be brought in as necessary for the assignment. No clarified consommés are allowed.
- Competitors will bring his or her own tools, including small-ware and plain white china (plates, platters, bowls, etc.) to display the finished dish.
- All competitors are required to pre-scale their recipes. The following ready-made dough may be brought in; puff pastry and filo dough.
- Basic Nutritional Balance in recipe development in the simplest form means that the competitor should use the following guidelines in formulating a balanced, nutritionally sound recipe: Based on overall calories, no more than 30% of the daily calories should come from fat, 50%-60% of the daily calories should come from carbohydrates, and 15%-20% of the daily calories should come from proteins.
- A service member that gets injured during Armed Force Chef of the Year, Armed Forces Jr Chef of the Year, or Categories K&P will be evaluated by the lead kitchen judge. If the injuries are serious the lead judge will stop the competitor and show staff will ensure that the injured service member gets proper medical attention. The competitor will not be rescheduled.
- *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.*

q. **Category P: Practical and Contemporary Patisserie**

(1) **Category P1: Hot/Warm Dessert:** Competitors will demonstrate a hot/warm dessert preparation of their choice.

- **Competitors must provide intended category, a list of all ingredients NLT 1 February 2008 with the consolidated team packet. Competitors are to provide 4 copies of their recipes and photographs for the tasting judges when they arrive to compete. Teams failing to provide these requirements will be disqualified.**

- 60 minutes will be allotted to prepare the dessert, with five additional minutes allocated for dishing up and judging.
- Only the raw ingredients and materials in the amount stated in the recipe to execute the assignment may be brought in, however; the judges will allow variances in the amounts to allow for unforeseen emergencies. No finished sauces are allowed.
- Four portions will be prepared, one for show/critique, and three for taste.
- Ingredients for the recipe can be pre-scaled and measured, however; no pre-mixing is allowed. Exception: Cooked ice cream bases and/or sorbet bases may be brought in ready to freeze at the competition site.
- Competitor must bring own baking dishes, soufflé, gratin, etc.

(2) **Category P2: Composed Cold Dessert:** Competitor will demonstrate one composed cold dessert preparation of his or her choice.

- **Competitors must provide intended category, a list of all ingredients NLT 1 February 2008 with the consolidated team packet. Competitors are to provide 4 copies of their recipes and photographs for the tasting judges when they arrive to compete. Teams failing to provide these requirements will be disqualified.**
- 90 minutes will be allotted to prepare the dessert, with five additional minutes allocated for dishing up and judging (additional time is allocated to complete the proper chilling of the dessert, baking of the dessert, and/or make up of any decoration).
- Only the raw ingredients and materials in the amount stated in the recipe to execute the assignment are to be brought in, however; the judges will allow variances in the amounts to allow for unforeseen emergencies.
- No finished sauces are allowed.
- Four portions will be prepared, one for show/critique, and three for taste.
- 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.
- Ingredients for the recipe can be pre-scaled and measured, however, no pre-mixing is allowed. Exception: Cooked ice cream bases and/or sorbet bases may be brought in ready to freeze at the competition site.

(3) **Category P3: Cake Decoration:** Competitor will demonstrate cake decoration. The cake is to be decorated for a festive occasion, randomly drawn, with a decor of the competitor's choice. The occasion could be determined by the local committee in advance to coordinate with the theme of the competition.

- Competitors will have 60 minutes to prepare and decorate the cake, with five additional minutes allocated for dishing up and judging.
- Competitors will bring in a cake of approximately 10" x 3" of any shape (round, oval, square, rectangle, etc.). The cake should be a filled cake, without any final finish. Competitors will finish the cake with glaze, butter-cream, whipped cream, chocolate, rolled fondant etc. and decorate it to fit the occasion drawn.
- Decorations can not be brought in, only the raw materials necessary to make them, i.e., marzipan, chocolate, sugar, etc.
- If batters are used, such as praline, Hippen masse, or tuile, these can be brought in batter stage.

- Cakes may be sliced for inspection to ensure that only edible cakes are used; however, cakes will not be tasted.
- All decoration must be edible.
- No tiered cakes are allowed.
- Competitors may bring in an air brush.

(4) **Category P4: Marzipan Modeling:** Competitor demonstrates skill and craftsmanship in creative marzipan modeling.

- 60 minutes is allotted to prepare two different size figurines. Four of each figure must be prepared for judging, for a total of eight pieces. The use of an air brush is permitted. An additional five minutes will be allocated for presentation and judging.
- Competitors will bring in all raw materials necessary.
- Competitor will bring in decorative platters to display the assignment.

(5) **Category P5: Decorative Centerpiece:** Competitor demonstrates skill and craftsmanship in a creative decorative centerpiece.

- 90 minutes will be allocated to create a decorative centerpiece of any medium or a composite of mediums, such as chocolate, sugar, marzipan, pastillage, modeling chocolate, rolled fondant, gum paste, nougat, etc. An additional five minutes will be allocated for presentation and judging.
- Competitors will be responsible for their own sugar equipment.
- Competitors can bring cooked sugar of their choice, pre-cooked sugars and pistoles are allowed, only for the purpose of pulling and blowing.
- A simple generic base of poured sugar, pastillage, chocolate, nougat, etc., in simple shapes, may be brought in.
- Any decorating of the base must be done on-site.
- Chocolate can be brought in chopped or in pistoles.
- Competitors will supply their own tools for finishing and may supply their own marble slabs.
- Competitor may bring in decorative platters to display the assignment.
- Competitor may bring in a household-(small) size microwave.
- Competitors will bring in their own measuring scale, warming lamp, and hair dryer (for cooling). Pre-warming the sugar and/or chocolate tempering in the staging area is permitted.

r. **CATEGORY S: STUDENT TEAM SKILLS COMPETITION (IOY): The category has change substantially this year to comply with the new American Culinary Federation Standards.** Teams are highly encouraged to read the following rules carefully and ask questions. Teams should also visit the ACF website and download a copy of the student team competition guidelines, this will provide numerous tips to success and hints for a team to use in this competition. This event is intended to allow junior competitors an avenue to compete and encourages team seniors to train and mentor student culinarians. In this spirit, teams are encouraged to utilize their team apprentices.

- 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.

- Teams are required to submit one copy of menus, recipes and photographs at the team managers meeting on 1 Mar 08. This event will be held in the field house on 13 Mar 08.
- Teams must bring their equipment to the field house for this competition.
- Additional equipment is the responsibility of the team.
- Competitors are required to bring all ingredients needed for their menu.
- The competition is divided into two sections: Phase One:- skill-based competition and Phase Two: hot food cooking competition, which consists of a four (4) course signature meal of four (4) servings.
- Teams must bring their own products and will be allowed into the kitchen for setup at least 30 minutes before part one begins.

Phase One: Skills Based Competition

Each team member will be required to demonstrate one of the four tasks described below. The lead judge will randomly chose which team member will perform which task. Therefore, it is important for all team members to be proficient at all four tasks. Team members will compete in a relay-style format with a total of 80 minutes to complete all skills. All materials for this program will be supplied by the team.

1. Butchery of all meat protein in accordance to assigned classical dish (i.e., four portions for cooking section), plus proper handling of carcass and remaining protein taken into account.
2. Filleting of round or flat fish in accordance to your recipe (i.e., four portions for cooking section), plus proper handling of carcass and remaining protein taken into account.
3. a) Julienne vegetable or fruit of your choice – resulting in 4 ounces of finished product – 1/8” x 1/8” x 2”.
b) Tournée vegetable or fruit of choice – 3/4” diameter, 2” long, seven sided and flat ended – eight pieces.
c) Peel and small dice one onion.
d) Peel and small dice two vine-ripened tomatoes. Pulp to be seeded and concasséd.
4. a) Make a quart of pastry cream.
b) Peel and section one orange.
c) Roll out and line one 8” to 10” tart pan with pre-made short dough and prep to blind bake.

NOTE:

The alternate may be substituted for a team member for the skills salon. However, the team coach must notify the lead judge during the competitor meeting of the change.

Phase Two: Hot Food Cooking

- Each team will prepare a four-course menu for 4 persons, which consists of one classical main course assigned by the ACF culinary committee and three dishes of choice by the team. (Proteins to be butchered in Skill Phase.) Three portions of each course will be delivered to the judges, and one complete meal of four courses will be displayed for photographs and critique.
- Teams will have 30 minutes to set up for the cooking phase.
- Teams will have 90 minutes to prepare and serve the four courses. At 75 minutes into the competition, the 15-minute serving period will begin. After the 90-minute period has ended, half a point per minute will be deducted for any lateness.

- At the end of the 90-minute period, each team will be allowed 30 minutes to break down and clean their station, leaving it in the same condition as found. Failure to observe this will result in a point(s) deduction.
- Classical dishes are taken from *Escoffier: The Complete Guide to the Art of Modern Cookery*. These are currently set on a two-year cycle, but may be changed at the discretion of the ACF culinary competition committee after 2008.

Phase Two: Practical and Contemporary Hot-Food Cooking

Menu Two - 2008

Fish appetizer of your choice

Salad of your choice

Poulet Sauté Bercy (recipe # 3189) *Escoffier: The Complete Guide to the Art of Modern Cookery*. If there is no starch or vegetable in the recipe then you must pick an appropriate vegetable and starch using Escoffier.

Dessert of your choice

STUDENTS SKILLS GENERAL RULES AND GUIDELINES

- Teams must provide six sets of recipes and a close-up photograph of each course and the four course meal. These must be presented to the judges in booklet form upon entering the kitchen at the stated competition start time.
- Basic nutritional balance in recipe development is essential. On each recipe, a breakdown of calories, calories from fat, sodium and minerals must be indicated. As a guideline, based on overall calories, 15-20% of calories should come from protein, 25-30% of daily calories should come from fat, and 45-60% of calories should come from carbohydrates.
- Teams are expected to bring in only the whole and raw materials in the amounts stated in the recipe to execute the assignment. Products should be weighed, separated and clearly marked.
- No advanced preparation of vegetables is allowed for the skills section. However, peeled potatoes, carrots, onions, garlic, shallots and cut mirepoix are allowed for the cooking section. Vegetables and salads may be washed, but not cut or shaped in any form. Leeks may be split for cleaning purposes.
- Appropriate stocks for the meal may be brought in, but neither finished sauces nor clarified broths are allowed.
- Puff and phyllo dough may be brought in.
- Cooked ice cream bases and/or sorbet bases may be brought in to freeze at the competition site at Ft. Lee..
- All butchery will be done on-site.
- Teams must bring in all equipment, knives, small wares and chinaware for all parts and phases of the competition. Fort Lee will provide plates and bowls at the Field House during the competition.
- All power-supply needs should be arranged with the show host before the competition.

Equipment

Teams must bring in all equipment that is required to execute the meal. Teams should only expect the ACES to provide a four burner stove, an oven, a table top mixer, working tables, china plates/ bowls, garbage receptacle, ice supply, a refrigerator and a freezer. Processors, blenders, and other equipment must be brought if needed. Power outlets will be supplied.

Dress Code

It is important to remember that each member of a student team represents the profession of chefs. Therefore, teams must be dressed appropriately and professionally.

The following dress code will apply:

- White chef coats
- Black pants Black shoes or clogs
- Full aprons
- Toques

ACES will provide for each kitchen station:

- 1 each 4 burner range
- *1 each oven with two shelves*
- 2 each 6' to 8' tables, 30" wide and standard kitchen height
- Power outlets
- Garbage receptacle
- 1 refrigerator/ freezer
- Access to ice supply, within close proximity
- Hot and cold water and sanitary source in the immediate vicinity
- To maintain sanitation, mops, brooms, bleach and buckets
- A large clock accessible by every team in the competition area for accurate timekeeping
- A team staging area for ingredient check-in and placement
- A schedule of competing times

Role of the Alternate

In student team competition the alternate is an important asset to the team, and needs to be a strong, versatile individual. Here are the rules for what alternates can and cannot do.

- For the skills section, you can use the alternate instead of another member of the team if you wish; however, the lead judge must be notified of this at the competitors meeting with the judges.
- During set-up and tear-down periods, the alternate may act as any other team member.
- During the cooking section, the alternate is not allowed to prepare or touch food, other than transporting it to and from a refrigerator or freezer or delivering the finished courses to the judges' table.
- The alternate can keep the team on schedule, prompting team members of oven checks or maintaining simmering foods on the stovetop, but cannot physically open the oven or remove products. Likewise, the alternate cannot strain, or remove items from the stovetop.
- During the dish-up, the alternate may wipe any smudges or debris on the finished plates.

At no time may the alternate assist a team member, for instance, hold a pastry bag while it is being filled. In short, the role of the alternate is to keep the team on track, bring and remove foods and equipment to the table or range top surfaces, change out and wash soiled boards and pans, and monitor cooking times. It is also the responsibility of the alternate to keep the team's equipment washed and stored away from the dishwashing area.

Role of Team Coaches and Managers

The coach has NO ROLE during the competition. Once you arrive at the competition, your work is done. If you talk to your team while they are competing, your team will be DISQUALIFIED on the spot, and this rule will be enforced.

The Skills Section

Practice makes it perfect. Just do the skills and always remember to use proper sanitation practices.

Judging and Awards

There are two types of judges – floor judges and tasting judges – and they evaluate different aspects of the culinary competition.

Floor Judges

The primary purview of the floor judge is organization. As they judge, they are, essentially, asking these questions:

- Is the workspace kept clear of nonessentials, for example, a mixer that is not needed for the next 30 minutes? Is the workspace cluttered or organized? Is the setup of the workspace sensible?
- Does the competitor work systematically, on one job at a time?
- Is food being handled properly, following current guidelines as to temperature and safety?
- Is the correct knife for the job utilized and are proper cutting motions evident? Are knives kept sharp?
- Are products stored properly and at the right temperature? Are the refrigerator, rack card, knife and equipment storage well organized?
- Is useable waste stored properly for future use?
- Is the table free from debris? Are floor spills attended to quickly? Is the dish area being used as a “storage dump?” Are cutting boards kept scrupulously clean? Are areas kept sanitized, particularly during fish to meat to vegetable or dairy transitions? Is the toolbox/knife bag clean and sanitary inside?
- Is the sanitizing solution at the right strength, and is it being used properly? Are towels used correctly? Or, for example, is a towel used to wipe debris off a table and then to wipe a knife or a plate? Is the apron being used as a hand wipe? Are gloves used for the last contact with food, for example, plating up.
- Are smooth transitions made from one job to another? Is there a logical progression of jobs, for example, to avoid chopping herbs or mincing garlic on several occasions? Is proper timing of menu items, cooking techniques and skills in evidence?
- Are classical cooking techniques followed? How many different techniques have been displayed? Is the technique cited in the recipe adhered to? For example, is mirepoix browned properly, not just heated? Is the product roasted correctly and basted as needed, not just placed in the oven?
- Are butchery and boning skills efficient? Is there “profitable” removal of muscle or fish from a bone? Are sinew and/or fat removal and correct tying methods displayed?
- Are menu items held the proper amount of time? Do meats have the time to rest? Is serving done within the allotted window?
- Does the competitor make an organized withdrawal from the kitchen, leaving it as clean as he or she found it?

Tasting Judges

Tasting judges evaluate serving methods and presentation, as well as taste. They address questions such as:

- Is hot food hot and cold food cold (including plates)? Is food fresh and colorful, visibly seasoned, presented with some height, easy to eat and pleasing to the eye?
- Does food have great aroma, to stimulate the appetite?
- Are meat/fish slices even, shingled correctly, and sliced in a way that makes sense for hot food? Are items placed closely together to help maintain temperature, or separated in a pleasing way?
- Is proper portion size and nutritional balance evident? Are the components of the meal balanced so that the main item is complemented in size/amount by the accompanying garnish(es) and/or sauce?

- Are nutritional standards adhered to in relation to the dish? That is, is the protein weight within reasonable amounts, such as 4-6 ounces for lunch and 8-12 ounces for dinner, for all courses?
- Is there ingredient compatibility? Do ingredient colors harmonize naturally because of flavor combinations? Do ingredients and flavor components harmonize perfectly?
- Has the competitor demonstrated creativity and practicality? For example, could the dish be produced just as easily for a party of 100 as behind the cook's line on a busy night? Does the dish show a degree of difficulty, using skills and creative flair, as opposed to something copied and overused? Or, if using an old or classical idea, has a new, contemporary concept been employed to transform the dish?
- Does the dish have the correct flavor, taste, texture, and doneness? Has the competitor shown respect for the food, for example, the duck broth tastes like duck and the Dover sole is not covered with Creole sauce.
- Are doneness temperatures correct? Are stated vegetable cuts correct? Have the stated cooking techniques been applied correctly? Do the textures correspond to what was implied in the recipe? Does the flavor of the sauce or vinaigrette reflect what the recipe stated, and is it of the correct consistency? Does it taste great?
- Does the menu have a thread or a theme running throughout, for example, is it a regional, ethnic, seasonal or celebration menu? Are all courses in sync with the menu; or, for example, has an Asiantype dish been inserted into an American-type menu? Are there any erratic or over dominant flavors that disrupt the flow of the theme?
- Do the dishes portray a high level of skill and exactness? Does the number of different skills employed throughout the menu distinguish the caliber of the cook?

t. **Judging and Awards**

(1) Judging and awards are in accordance with ACF rules and guidelines.

- **Presentation and general impression.** For dishes which are appetizing, tastefully pleasing, attractive, with no beads of aspic; slices should be neither too large nor too thick; portions should be correctly calculated.
- **Composition.** Nutritionally well balanced and in keeping with modern tastes, color, textures, and flavor should enhance each other; should be practical, digestible, and light.
- **Correct preparation.** The classical names should correspond to the original recipes and preparations; correct basic preparation of the food; correctly chosen jellies; application of correct cooking methods.
- **Serving.** Clean and careful serving with no fuss, simple and practical; slices of carved meat with carved surfaces upward, no leafy garnishing on plates or platters intended to be served warm; no over elaborate garnishing for restaurant platters or dishes; no repetitions in carved or turned vegetables, but rather plate or platter arrangement to allow for practical serving.

(2) **Point values:**

- **Assessment for Categories A, B, C2, C3, E,**

Presentation, General Impression -- 5 points

Dishes should be appetizing and tastefully pleasing to the eye, should show no beads or uneven aspic, slices should be moderate, portions correctly calculated and easily accessible.

Glazing & Plate or Platter Design -- 5 points

Composition and Harmony of Ingredients -- 10 points

Display must be nutritionally well-balanced and in keeping with modern trends. Taste and colors should enhance each other, display practical craftsmanship, and should be practical, digestible, and light.

Correct Preparation and Craftsmanship -- 15 points

Classical names should correspond to original recipes and methods of preparation. Preparations must display mastery of basic skills, chosen jellies, and application of cooking methods.

Serving Methods and Portions -- 5 points

Simple and practical, clean and careful serving with no fuss, no over-elaborate or impractical garnishing, plate and platter arrangement that makes for practical serving while maintaining a strong sense of the elegant.

- **Assessment for Category C1, C4, C5**

Presentation & General Impression - 10 points

Evenness of Icing, glaze or fondant - 5 points

Use of various Techniques - 5 points

Exactness of skills displayed – 10 points

Knowledge of Skills Displayed – 10 points

- **Assessment for Category D:**

Category D entries (showpieces) are supposed to display more creativity than practically but must also conform to certain standards. Showpieces must be made mostly of edible material, except structure; however, other materials are allowed for support. Showpieces are scored separately and are judged in four areas, each carrying a possible 10 points:

Theme/ Idea - 5 Points

Does the piece function as a showpiece and demonstrate a theme or idea which would be indicative of the food/ beverages that would be served around it? Is the piece distinctive? It should be a one of a kind creation prepared and uniquely executed for this particular show/salon

Scale/ Size. Porportion - 5 Points

Is the show piece in proper scale for what it is? Is the piece in proportion and realistic for use as a functional showpiece and is it true in size to its theme? Essentially, is the piece in proper balance?

Artistic achievement - 15 Points

Is the piece artistic in nature, does it seem life like and or have a fell of reality, depth, contrast, beauty, and artistic appeal?

Craftsmanship - 15 Points

Does the show piece demonstrate quality workmanship and skill in the quality of the work presented. Is there demonstrated precision in the work? Is there a level of excellence that is evident in viewing the piece just at first glance?

- **Assessment for Category F, G:**

The dynamics of judging category F, hot food competition, are quite different from those when judging the other categories. In a cold food competition, the judging takes place in an empty hall, except for members of the judging panel, a tabulator, the show chair and several runners. The competitors are absent, as are the public and the media.

The assessment for category F is divided into two areas: kitchen/floor evaluation and service/tasting evaluation. Each of these areas are further divided into five specific areas, which are scored individually. The total possible points (100) is divided by 2.5 to yield a medal score on a 40-point scale.

Kitchen/Floor Evaluation - (40 possible points)

- 5 points -- Sanitation/Food Handling
- 5 points -- Mise en place/Organization
- 20 points -- Culinary and Cooking Technique and Proper Execution
- 5 points -- Proper Utilization of Ingredients
- 5 points -- Timing/Work Flow

Service/Tasting Evaluation - (60 possible points)

- 5 points -- Serving Methods and Presentation
- 5 points -- Portion Size and Nutritional Balance
- 10 points -- Menu and Ingredient Compatibility
- 5 points -- Creativity and Practicality
- 35 points -- Flavor, Taste, Texture and Doneness

FLOOR JUDGES EVALUATE:

- **Organization.** Table is kept clear of nonessentials, for example, a mixer that may not be needed for the next 30 minutes. Working systematically on one job at a time. Using correct cutting motions and the correct knife for the job. Storing of products – an organized refrigerator, rack cart, knife, and equipment storage. Waste storage - is it useable or not? How the useable waste is stored for future uses. The table is free from debris. Floor spills are attended to quickly. The dish area is not being used as a storage dump. An organized withdrawal from the kitchen, leaving it as clean as it was found.
- **Sanitation.** Cutting boards are scrupulously clean. Knives are sharp. The toolbox/ knife bag is clean and sanitary inside. Sanitizing solution is at the right strength, not over or under-powered, and

- **Temperature.** Gloves are being used when the last contact with food is occurring, for example, plating up. Areas are kept sanitized, particularly during fish to meat to vegetable or dairy transitions. Frequent hand sanitizing.
- **Work flow.** Crossover duties show teamwork. Smooth transitions from one job to another. A logical progression of jobs, for example, avoiding chopping herbs or mincing garlic on several occasions. Proper timing of the menu items.
- **Cooking techniques and skills.** Following classical cooking techniques. The competitor should be using the technique as stated in the recipe, for example, pan frying instead of sautéing or braising with a lid on. Proper technique used to deglaze a pan rather than simply adding wine or a liquid. Mirepoix browned properly, not just heated. Product roasted correctly and basted as needed, not just placed in the oven. Poached items are not being simmered. Correct method followed in preparing a forcemeat. How many different techniques have been displayed.
- **Butchery and Boning Skills.** Efficient and profitable removal of muscle or fish from a bone. Sinew and/or fat removal and correct tying methods will be evaluated.
- **Timing.** Menu items should not be held too long. Do meats have the time to rest. Serving within the five-minute window.

TASTING JUDGES EVALUATE:

- **Serving methods and presentation.** Hot food is hot and cold food is cold (including plates). Food is fresh and colorful, visibly seasoned, presented with some height, easy to eat, and pleasing to the eye. Meat/fish slices are even, straight, and evenly shingled. Items are closely placed together to help maintain temperature and keep the plate from resembling a smiling face.
- **Portion size and nutritional balance.** Components of the meal are balanced so that the main item is complemented in size/amount by the accompanying garnish(es) and/or sauce. The necessary nutritional standards are being adhered to. The protein weight is within the set limits.
- **Ingredient Compatibility.** Ingredient colors harmonize. Ingredient amounts are correctly portioned to give a perfect harmonization. Have any of the ingredients been duplicated?
- **Creativity and Practicality.** The dish can be produced with comfort for a party of 40. The dish shows a degree of difficulty and creative flair, rather than something copied and overused. If using an old or classical idea, new, creative ideas have been used to transform the dish.
- **Flavor, taste, texture, and doneness.** The stated flavor in the menu and recipe are profound. For example, the duck broth tastes like duck. Doneness temperatures are correct. Stated vegetable cuts are correct. The stated cooking techniques have been applied correctly. The textures correspond to what was implied in the recipe. The flavor of the sauce or vinaigrette reflects what the recipe stated and are of the correct consistency. The correct degrees of caramelization have been shown. It tastes great.
- **Menu composition and progression of courses.** The menu has a thread or a theme running throughout; for example, it is a regional, seasonal, or celebration menu. No courses are out of sync with the menu, such as an Asian-type dish inserted into an American-type menu. In the progression of courses, there should be no erratic or over-dominant flavors that disrupt the flow of the theme. The

dishes portray a high level of skill and exactness. The number of different skills employed throughout the menu distinguish the caliber of the cook(s).

- **Assessment for Categories H**

Artistic Achievement/ Strength of Design	10pts
Craftsmanship/ Work involved	10pts
Finished Appearance	10pts
Originality & degree of Difficulty	10pts

- **Assessment for Categories K and P/1, P/2:**

- *Hot-Food Cooking and Patisserie Taste-Based Judging:*

The assessment for categories K and P/1, P/2 is divided into three areas: Organization, Cooking Skills & Culinary Techniques, and Taste. Each of these areas is further divided into two or three specific areas, which are scored individually. The total possible points is 40, on a 40-point scale.

Organization - (10 possible points)

5 points-- Sanitation/Work Habits

5 points-- Utilization of ingredients and Use of Allotted Time

Cooking Skills and Culinary Techniques - (10 possible points)

5 points-- Creativity, Skills, Craftsmanship

5 points-- Serving, Portion Size

Taste - (20 possible points)

10 points-- Flavor and Texture

5 points-- Ingredient Compatibility, Nutritional Balance

5 points-- Presentation

- **Assessment for Category S:**

Skill-Based Judging Critique and Scoring:

The assessment for category S is divided into three areas: Organization, Presentation, and Workmanship. Each of these areas is further divided into two or three specific areas, which are scored individually. The total possible points is 40, on a 40-point scale.

Organization - (15 possible points)

5 points-- Sanitation and Product Handling

5 points-- Organization and Mise en place

5 points-- Work Flow Timing and Follow-up

Presentation - (10 possible points)

5 points-- Exactness, Quality, Quantity

5 points-- Consistency, Uniformity

Workmanship - (15 possible points)

5 points-- Knowledge of Culinary Skills & Fundamentals

5 points-- Proper Use of Ingredients and Knife Skills

5 points-- Display of Various Techniques

Assessment for Categories P/3-P/5:

Patisserie - Skill-Based Judging Critique and Scoring

The assessment for categories P/3-P/5 is divided into three areas: Organization, Presentation, and Workmanship. Each of these areas is further divided into several specific areas, which are scored individually. The total possible points is 40, on a 40-point scale.

Organization - (10 possible points)

- 5 points-- Sanitation/Work Habits
- 5 points-- Utilization of Allotted Time

Presentation - (10 possible points)

- 5 points-- Overall Impact of the Display
- 5 points-- Originality

Workmanship - (20 possible points)

- 5 points--Use of Various Techniques
- 5 points--Uniformity
- 5 points-- Exactness of Skills Displayed
- 5 points-- Knowledge of Skills Displayed

Gold Medal	36-40	Points
Silver Medal	32-35.99	Points
Bronze Medals	28-31.99	Points

u. **Special Awards**

- Best Team Exhibit, Categories A, B, C, D, E
- Special Judges Award, Artistic or Special effort (Individual)
- Most Artistic Cold Food Table
- Buffet Table – Judges Favorite
- Best Overall Table Exhibit (Point Table)
- Best Entry, Contemporary Category K & P
- Nutritional Hot Food Challenge Team of the Year
- Best Centerpiece in Ice
- Field Cooking Team Competition - 1st, 2nd, 3rd
- Armed Forces Junior Chef of the Year
- Culinary Knowledge Bowl Champions 1st, 2nd, 3rd
- Armed Forces Chef of the Year
- Student Skills Competition Champion
- Installation of the Year - 1st, 2nd, and 3rd place

COMPETITION SCHEDULE

DATE	TIME	DETAILS
29 Feb 08		Competitors arrive at Fort Lee
1 Mar 08	0700 - 0830	Team Managers brief, Bldg. 4200 Auditorium
1 Mar 08	0830 – 1200	Team Managers sign for Labs
2 Mar 08	0900 – 1100	Culinary Knowledge Bowl Preliminary Exam
2 Mar 08	1300-1500	How to compete for SR Chef & JR Chef
4-11 Mar	1300-1700	Culinary Trend Updates, Training Seminars
3 Mar 08	AM/PM	Chef of the Year Competition
4 Mar 08	AM/PM	Junior Chef of the Year Competition\
6-8 Mar 08	Schedule provided at Managers meeting	Contemporary Categories
6-8 Mar 08	0730 – 1700	Field Cooking Competition
10 Mar 08	0900 - 1600	Teams dress tables
11 Mar 08	0001 - 0630 0630 - 0700 0700 - 1500 1530 - 1730	Exhibits setup at Field House Team Managers double check table. Judging of cold exhibits Judges critique for competitors
12 Mar 08	0800 - 1700 0900 - 1430 0900 - 1500 1400 - 1700 0900 - 1700 0930 - 1600 1800 - 2300	Nutritional Hot Food Challenge Culinary demonstrations Ice Carving competition Culinary Knowledge Bowl finals Public viewing Judges critique for competitors Competitors Social
13 Mar 08	0700 – 1600 0700 - 1600 0700 - 1600 1700 - 1800 1700 - 1800	Ice Carving Competition Student Skills Competition Public Viewing Break down table exhibits AAR/Critique (Mandatory, CPTs/MGRs)
14 Mar 08	0830 – 1015 1030 – 1200	Awards Ceremony Rehearsal Awards Ceremony/End of the competition