

US ARMY ENLISTED AIDE OF THE YEAR COMPETITION RULES

This event is open to all Army Enlisted Aides currently serving in an authorized TDA/TOE ASI Z5 position. Each competitor will have one work-station.

Enlisted Aide Uniform Assembly Challenge:

(1) Each competitor will be allotted 30-minutes to assemble their General Officer's (GO) Class A uniform.

(2) Each competitor will assemble their GO uniform per the official biography and photograph. Competitors exceeding a 30-minute window will lose points automatically (1 point for every minute or fraction thereof past the 30-minute window).

(3) Each competitor must demonstrate proper placement of ribbons and devices (devices include name tag and stars). Competitors may use their own GOs uniform ribbons and devices.

(4) Provided ribbons and devices will be IAW uniform regulation AR 670-1.

NOTE: Points will not be deducted because of unavailable provided ribbons and/or devices.

(5) Before entering the work station, all uniforms must be stripped of ribbons, devices and markings regardless if accompanying a participant or provided. Participants will be allotted 10 minutes to inventory the uniform, ribbons and devices and become familiar with the arrangement. Ten minutes will be allotted after the event to strip and stow uniforms, ribbons and devices.

(6) A list of ribbons and devices will be provided for planning and execution for this challenge. Each competitor will be given 50 minutes to inventory, assemble, tear down and properly stow uniform ribbons and devices.

(7) Judging guidelines are as follows:

- Authorized ribbons 25 points
- Order of precedence for ribbons 25 points
- Authorized devices 25 points
- Proper placement of devices 25 points

Total: 100 points

NOTE: Points are either all or none for this event. A single error in each guideline results in a deduction of all points for that guideline.

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

Enlisted Aide Hot Food Challenge:

(1) Each competitor will have 4 hours to prepare a four serving four course planned menu. Three are for judging and one for display, photos, critique and media.

(2) Each competitor is allotted 45 minutes to serve all four portions of the four course meal. Competitors exceeding the allotted time will have points deducted automatically.

NOTE: The four course menu must include a dessert.

(3) Each competitor must demonstrate five specific classic cuts of vegetables. Competitors may use personal knives. The five cuts chosen come from those shown in the Professional Chef Cook Book. All five of the selected cuts must be utilized and identified in the menu.

(4) The provided equipment is the same used for Advanced Culinary Skills Training Courses (ACSTC). Any additional required equipment (including specialty type china) will be provided by the participant.

(5) Each participant will draw a cooking station number they plan to produce their meal. Participants will have 15 minutes to inventory equipment, present a menu and become familiar with the facility. All competitors will be responsible for local ration shopping resourced by ACES.

(6) Five hours total time is allowed for participants to set up the kitchen, assess ingredients, present menus, produce the meal, serve the meal and clean the kitchen.

(7) Judging guidelines are as follows:

Kitchen / Floor Evaluation

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

Service/Tasting Evaluation

Serving Methods and Presentation	5 points
Portion Size and Nutritional Balance	5 points

Menu and Ingredient Compatibility	10 points
Creativity and Practicality	5 points
<u>Flavor, Taste, Texture and Doneness</u>	<u>35 points</u>
Total: 60 points	

Total Points for Hot Food Challenge: 100 points

(8) Participants must focus on professional preparation, skillful execution, food safety and proper hygiene. The goal is practical food, culinary faultlessness, easily digestible, free from unnecessary details and extras. Meats must be carved properly and clean. Roast beef will be prepared English Style (medium or pink in the center). Points will be deducted for vegetables not cut or turned uniformly. Portion weight must correspond to the number of courses served and remain nutritionally balanced. Competitors may bring additional equipment such as pasta makers, food processors, personal knives, molds and mandolins.

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

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

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

(11) Competition schedule: 9 March 2011 0700-1730

(12) Fifteen minutes will be allocated for the participant's in brief. Participants will 15 minutes to inventory equipment, rations, set up work area and become familiar with the facility. Four hours will be allowed to plan a menu, prepare and cook the meal. Thirty minutes will be allotted for meal service. All four portions of each item will be served and judged. Competition dates may be adjusted by the staff based on the number participants and scheduling conflicts.

NOTE: Each participant presents their menu to the judges NLT 15 minutes after the start of the competition. Specific instruction and schedule will be provided during the 9 March 2011 briefing.

Enlisted Aide Soldier/Leadership Board:

(1) Each participant must compete in a Soldier/Leadership Board similar to a NCO promotion board.

(2) Board questions will be based on basic Soldier/Leader knowledge.

(3) Class A is the required uniform.

- (4) Participants will be instructed on board procedures prior to the board.
- (5) Judging guidelines are as follows:

Uniform	25 points
Reporting/Departing	25 points
<u>Knowledge/Answers</u>	<u>50 points</u>
Total: 100 points	

NOTE: Points are either all or none for this event. A single error in each guideline results in a deduction of all points for that guideline. All participants will start with 50 points for knowledge/answers with 5 points deducted for each incorrect answer provided.

Enlisted Aide Written Examination:

- (1) Each participant will complete a written exam based on general Enlisted Aide and Advanced Culinary Skill Knowledge.
- (2) Participants will be instructed on test procedures prior to testing.
- (3) Testing will be in accordance with the following guidelines:

50 Questions on Enlisted Aide Knowledge	50 points
<u>50 Questions on Advance Culinary Knowledge</u>	<u>50 points</u>
Total: 100 Points	

Enlisted Aide of the Year Scoring Weight

Uniform Assembly Challenge	30%
Hot Food Challenge	40%
Soldier/Leadership Board	15%
<u>Written Examination</u>	<u>15%</u>
TOTAL 100%	