

43rd Annual Joint Culinary Training Exercise (JCTE)

FAQs



Q1: Have the 2018 Competition Rules been approved?

A1: The 2018 rules have been approved by ACF and posted on http://www.quartermaster.army.mil/jccoe/Special_Programs_Directorate/Culinary_Arts/Culinary_Arts_main.html

Q2: Will competitors be required to utilize Fort Lee Barracks?

A2: All Army funded competitors are mandated to utilize barracks (instructions are provided in the rules). Other service members are encouraged to utilize the barracks.

Q3: Will teams be cooking off of the CK or MKT for field competition.

A3: Teams will be utilizing the equipment off the MKT. This equipment will be placed on a platform in the configuration of the MKT. No basic issue utensils will be provided.

Q4: What is the uniform standard for the competition

A4: The uniform for Army competitors will be IAW the new Garrison Food Service Uniform GFSU. Other service members will follow their service uniform regulation.

Q5: What is the deadline for packet submission to Fort Lee?

A5: The packet deadline will be 12 January 2018.

Q6: For Category W-3; what are the sizes of the round tables that are used for the hot food kitchen competition?

A6: The tables planned size is 72" in diameter, but the size is subject to change.

Q7: If any of my student team wants to compete in an individual competition during the show, does it need to be student level only? If they compete in a professional category during the show, will they be disqualified from the student team?

A7: Student chefs should compete in Student Categories only. Competing in a professional category and medaling disqualifies them as a student.

Q8: Can we paint tallow with acrylic paint?

A8: Center piece need to be 75% of the primary medium and the remaining 25% is a choice of medium including the primary medium. Refer to General Guideline ACF competition manual page 9.

A9: Is A-4 a category at the JCTE

A9: A-4 will not be a category at the JCTE

A10: The rules state two chicken for the phase one of the student team competition.

A10: You are only required to fabricate one chicken. Change 1 to rules will correct this.

Q11: Do we need nutritional analysis for all menus?

A11: ALL menus should contain a nutritional analysis

Q12: When is the ration request do?

A12; Follow the directions provided with the rules Annex D. In order to purchase all items in a timely manner, ration requests need to be turned in on time – NLT 12 January 2018.

Annex D5: Team Managers must submit all of their ration requests from Annex H, NLT 12 January 2018. This requirement will enable the event staff to have an overview of rations required for the show. Items required from the self-service ration store (appendix 2-5) need to be included in team ration requests.

Annex D5: Team Managers will be required to submit an updated ration requests prior to 5 February 2015. This is for non-protein or high dollar items in the event they were left off the original list. Updates should be minimal and may be disapproved. Proteins items will not be added to any requests after 12 February 2018

Q13: Is Fort Lee providing plates for the field 3 course meal, if so what are the size of the plates that will be provided?

A13:The plate will be 10.5 inch rimmed plate and the soup bowl will be 12 oz bowl.

Q14: Should there be garnishes with the prescribed student skills dessert.

A14: Refer to ACF Student competition manual page 41.