

SUMMARY of CHANGE to 43rd Annual Joint Culinary Training Exercise (JCTE) Competition Rules

These are recommended revisions dated 02 Nov 17

- Annex A, paragraph 2.a Change to- The maximum team size is 11 which

consists of 10 competitors and one Team Manager all of which must be a military member. Teams are not be allowed to bring additional competitors, personnel, or support staff. This includes all Culinary Teams of the Year and Non-Culinary Teams of the Year. Any team that has more than 11 members coaching, cooking, training, mentoring, supporting, or advising a team will be subject to penalties up to and including disqualification. This is to help create an even playing environment, manage limited resources, supplies, and financial requirements for each team. The Team Manager is an administrative/support position that will not actively participate in any competitive training event. The Team Manager will maintain overall responsibility for their team. Teams competing for CTOY will identify five primary members and five apprentice/student members. Apprentice/student members may not compete in professional categories and primary members may not compete in student categories or serve as apprentices. Member substitutions must be validated and approved by the Show Chair prior to the beginning of the event.

- b. Annex A, paragraph 2.a. Change to- No individual competitors will be admitted

from installations with complete CTOY entries.

- c. Annex A, paragraph 2.a. Change to – Army competitors will include a current

(within the last 30 days) color photo of each team member in ASUs encompassing head to toe. Photo to be included with entry form.

- d. Annex C, paragraph 1 Change to- Categories - The following categories will be

offered and judged during the JCTE. Teams and competitors are required to read the ACF Rules and Guidelines from the ACF Professional and Student Competition Manuals. The “S” represents a Student category, and the category letter represents Professional category. The new Masters category will be in line with the ACF Regional Chef of the Year rules.

1.a. Category A – All (Cooking, individual see annex H in advance) Competitors are required to display their choice of one of the categories A-1 to A-3 AND category A-5 or A-6

2.b. Category B – All (Cooking, individual) Competitors are required to display their choice of category B-1 or B-2 AND category B-3 or B-4.

3.c. Category C – All (Patisserie/Confectionery, Individual) All Competitors are required to display either Category C-1 and C-2, OR their choice of C-1 or C-2 AND their choice of C-3, C-4, or C-5.

- e. Annex C, paragraph 4. Change to - CATEGORY W-2 - Military Hot Food Kitchen

(CTOY): Teams are required to cook one soup, two meat dishes (includes fish or seafood option), one vegetarian dish, two starch side dishes, two vegetable dishes, a salad buffet*, and a dessert for 50 customers (four for judges, one for display, and 45 served to customers), in a cafeteria “free flow”

service, utilizing the established cooking platform. All items must be served to the customer cafeteria style with the exception of the dessert (can be plated) and salad (self-serve). Each diner is allotted one meat or vegetarian selection. Teams are limited to the proteins from the standardized list that is in Annex H, Appendix 5. There are no additional meat proteins allowed, however teams may utilize any other item from the ration list to supplement and complete their menu.

*The Salad Buffet is the only self-serve component of the buffet and will consist of one leafy green lettuce, a minimum of six fresh chopped toppings, and two dressings prepared on site. Competitors are encouraged to demonstrate skill and culinary knowledge with edible and functional garnishes; however, garnishes are not required.

- F. Annex A, Paragraph 9. Changed to- The 2018 Classical dish is #4713 Oeufs à la Neige. Refer to page 39 of the Student Team Manual for additional instructions. Classical dishes are taken from Escoffier: The Complete Guide to the Art of Modern Cookery (Le Guide Culinaire).