



REPLY TO  
ATTENTION OF:

**DEPARTMENT OF THE ARMY**  
UNITED STATES ARMY QUARTERMASTER SCHOOL  
JOINT CULINARY CENTER OF EXCELLENCE  
1630 BYRD AVE, B4200  
FORT LEE, VIRGINIA 23801-2102

ATSM-CES

8 February 2018

MEMORANDUM FOR RECORD

SUBJECT: Change 1 to the 43rd Annual Joint Culinary Training Exercise (JCTE) Rules and Guidelines

1. References:

a. Memorandum, Joint Culinary Center of Excellence (JCCoE), 02 Nov 17, subject: Administrative Instructions for the 43rd Annual Joint Culinary Training Exercise (JCTE) Rules and Guidelines

b. 43<sup>rd</sup> Annual Joint Culinary Training Exercise Rules and Guidelines 8-16 March 2018

2. The 43rd Annual Joint Culinary Training Exercise (JCTE) rules and guidelines have received the following approved changes:

a. Memorandum, reference a. above, paragraph 7 – change to – The maximum team size is 11 personnel for all teams regardless on installation, location, component, or service. The maximum of 11 personnel includes the team manager and competitors. The Team Manager is an administrative/support position that will not actively participate in any competitive training event. Unit/Command representatives attending the JCTE in a Temporary Duty (TDY) status must obtain conference approval from the Director, Joint Culinary Training Center and CASCOM Executive Services in order to capture attendees for overall JCTE conference costs.

b. Annex A, paragraph 2.b. Add – The 43rd JCTE maximum total entry size is 180 Army competitors and 230 total competitors due to exercise cost restrictions. Non-confirmed teams/individuals will be informed when the event capacity reaches 75% participation in order to assist with timely packet submission.

c. Annex A, paragraph 5 change second to last sentence to read – The barracks POC contact info is 804-765-2038.

d. Annex C, paragraph 4 CATEGORY W-2 – Military Hot Food Kitchen (CTOY) change to - Teams are required to cook a three-course meal, for 50 customers (four for judges, one for display, and 45 served to customers), utilizing the established cooking platform. Each course must be plated for every customer, and teams will serve the

## ATSM-CES

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meal restaurant style to diners. 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.

Teams will utilize menus already developed for the buffet service utilizing either the soup or salad for the first course; selecting one protein, one starch, and one vegetable for the second course; and, utilizing the dessert for third course.

e. Annex C, paragraph 4.b. add – Teams competing in the Military Hot Food Kitchen Event that utilize fried items on their menu must use a shallow pan frying method (one inch or less of frying fat). Inform show chair no later than 2 March 2018 if this method will be used.

f. Annex C, paragraph 8. Omitted

g. Annex C, paragraph 9e. (1) Phase One change to – Skills Salon Phase: Team members will blindly draw one of four skills that must be demonstrated in the Skills Salon. The lead judge will pre-determine and announce the order in which the skills will be demonstrated. Team members will compete in a relay-style format with a total of eighty (80) minutes to complete all four skills. Teams will have a fifteen (15) minute setup window and a ten minute clean-up window. Teams are not required to utilize the items from the skills salon, other than the protein (one chicken) dish, during the cooking phase. See pages 34-35 of Student Manual.

h. Annex C, paragraph 9e. (2) Phase Two change to – Cooking Phase which consists of a four (4) courses of which one will be an assigned classical dish. Teams are encouraged to utilize the chicken from the skills phase in their main entrée and the fish in their first course. The menu should consist of a fish starter course; Salad course; Main course; and, a Dessert course. Please see chapter six (6), pages 31-39 of the ACF Student Manual.

i. Annex C- paragraph 10 Add – d. ACF has identified the proteins as veal cheek and flank.

j. Annex C- paragraph 11 change bullet three to – No sous-vide cooking immersion circulators are allowed for any student event in the JCTE.

k. Annex C, paragraph 11 add – All competitors that utilize fried items on their menu must use a shallow pan frying method (one inch or less of frying fat). Inform show chair no later than 2 March 2018 if this method will be used.

l. Annex C, paragraph 11 add – The standardized protein list, Annex H, Appendix 1, is mandatory for all entries in the following categories: all A and B; KC and SK (professional and student), ST (student team), W1 (enlisted aide), and W3 (nutritional).

ATSM-CES

SUBJECT: Change 1 to the 43rd Annual Joint Culinary Training Exercise (JCTE) Rules and Guidelines

m. Annex H, Appendix 5, change to Mandatory Protein Options for W2, Military Hot Food Kitchen.

3. Point of contact for this memorandum is Show Chair at 804-734-3274  
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