

ARMY ENLISTED AIDE OF THE YEAR COMPETITION

This event is open to all Active Army Enlisted Aides currently serving in an authorized position. Previous winners of this event are not allowed to compete in this category. This event consists of four (4) phases: Uniform Assembly Challenge, Leadership Board, Written Examination, and a Hot Food Challenge.

All entry packets are due NLT **30 January 2019**. This event is limited to the first 12 complete packets. All packets must include the following:

- Registration Form
- Recommendation Letter from the Enlisted Aide's General or Flag Officer
- Biography

Enlisted Aide of the Year Scoring Weight

Uniform Assembly Challenge	35%
Leadership Board	30%
Written Examination	10%
Hot Food Challenge	25%
<u>Total</u>	<u>100%</u>

NOTE: Further instructions will be provided to each competitor no later than two weeks prior to the exercise.

Enlisted Aide Uniform Assembly Challenge: Each competitor will be allotted a total of 50-minutes for this event. Each competitor will be presented with a uniform and a uniform box with a mixture of devices, badges, ribbons, and other components.

Each competitor will be provided a total of 50-minutes to inventory, assemble, tear down, and properly stow uniform and components: 10-minutes to inspect the uniform and inventory components, 30-minutes to assemble the assigned uniform, and 10-minutes to strip and stow uniforms and materials. Competitors exceeding the 30-minute assembly window will lose 1 point for every minute or fraction thereof past the 30-minute window. Competitors will be assessed on the proper spacing and placement of ribbons, devices, badges, and other components on the uniform.

Judging guidelines are as follows:

Order of precedence of ribbons	25 points
Proper placement of ribbons	25 points
Proper placement of devices	25 points
<u>Proper placement of badges</u>	<u>25 points</u>
<u>Total</u>	<u>100 points</u>

NOTE: A single error in each guideline results in a deduction of all points for that guideline.

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.

Army Enlisted Aide Leadership Board: Boardmanship will be based on military bearing, reporting and departing, and grooming standards. Categories are based on but not limited to leadership, uniforms, customs and courtesies, current events, and physical training. The Army Service Uniform is the required uniform for the board. Participants will be instructed on board procedures prior to the board.

Judging guidelines are as follows:

Boardmanship	50 points
<u>Categories</u>	<u>50 points</u>
Total	100 points

Enlisted Aide Written Examination: Each participant will complete a written exam based on general Enlisted Aide and culinary knowledge. Participants will be instructed on test procedures prior to testing.

Testing guidelines are as follows:

25 Questions on Advanced Culinary Knowledge	50 points
<u>25 Questions on Enlisted Aide Knowledge</u>	<u>50 points</u>
Total	100 points

W-1 Enlisted Aide Hot Food Challenge. This is a modified version of category K and KP but general competition rules for category K and KP will apply; follow general rules for JCTE. This is an individual, professional, event that requires the preparation and presentation of a four portions of a four-course menu that includes a hot appetizer; soup or salad; an entrée; and, a dessert; three (3) portions for judging and one for display and critique. Mandatory protein is rabbit.

Timeline:

Set-up time. 15 minutes. Menu and recipe booklets are to be submitted at the beginning of the set-up time. Competitors will only be allowed to begin boiling water, heating stocks, and setting up circulating baths (if using). No other items will be allowed to be heated or prepped in any fashion.

Allotted Cooking/Service Time. 3 hours 40 min total. Service window will open at 3 hours.

Allotted Service Time: 40 minutes. Serve four portions of each course menu within 40 minutes allowing approximately 10 minutes per course.

Clean-Up. To start immediately at the end of your service time. You will have 15 minutes to clean and clear the kitchen.