



American Culinary Federation



**44th Annual
Joint Culinary Training Exercise
Military Regional
Rules and Guidelines
6-15 March 2019**

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ADMINISTRATIVE INSTRUCTIONS

The Joint Culinary Training Exercise (JCTE) is open to active or reserve component members of the Army; active duty Marine, Navy, Air Force, and Coast Guard individuals or teams. Manager and competitors primary duty must be in the food service-related specialties (Army MOS 92G and 91M; USMC 3381; USN CS 0013; USAF 3MOX1; and USCG 8A000; and, Warrant Officers (MOS 922A or equivalent), and must be currently assigned and working in a food service/culinary facility/operation.

All competitors (including managers) will be military members in good standing, not pending UCMJ, meet Service retention standards, have a current physical fitness test, meet Service body composition program standards, and not be pending any adverse or unfavorable action.

Registration

Team and individual complete entry packets are required in order to compete, and must be submitted via email to the Project Officer no later than (NLT) **31 January 2019**.

Forms are located on the Joint Culinary Center of Excellence webpage at:

http://www.quartermaster.army.mil/jccoe/Special_Programs_Directorate/Culinary_Arts/Culinary_Arts_main.html

A first-come first-serve basis is used to identify teams that will compete based on date/time group that **complete entry packets** are received. Entry packets must include the following:

- Team / Individual Entry Form (Annex A) and Appendix 4
- Competitor photo (PPT)
- Ration request form (Annex B)
- Menus and picture requirements (PPT)

Teams or individuals that submit incomplete packets or submit packets late will not be allowed to compete. Individual competitors are subject to space availability. Team managers and individual competitors will provide a text capable contact number when submitting their team packet.

Competitors: Team Composition (Culinary Team of the Year (CToY) and Non-CToY) and Individuals

The maximum team size is 11 which consists of 10 competitors and one Team Manager. The Team Manager is an administrative/support position that will not actively participate in any competitive training event, and maintains overall responsibility for their team. Teams are not authorized additional competitors, personnel, or support staff. Any team that has more than 11 members coaching, cooking, training, mentoring, supporting, or advising a team will be subject to penalties or possible disqualification.

Teams consist of five professional and five student (apprentice) members (see Student Definition below). Student members may not compete in professional categories, and

professional 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 exercise.

Installations are limited to one team submission. OCONUS locations are limited to one team per region, for example: Korea cannot have an USFK and a 2nd Infantry Division team; Hawaii cannot have a PACOM and a 25th Infantry Division team. Sister Services (USMC, USN, USAF, and USCG) are limited to one team entry.

No individual competitors will be admitted from installations/regions with a CToY entry.

Travel/Arrival/Reporting Procedures

Competitors should arrange to arrive at Fort Lee, VA, no earlier than **5 March 2019**.

Travel and Accommodations. Teams and individual competitors are responsible for their own travel arrangements. All Army competitors are mandated to reside in Fort Lee barracks at a cost of \$100 per team member; teams that do not reside in the barracks will not be allowed to compete. Individual competitors will determine lodging arrangements based on the most affordable option (ex: if total cost for hotel is less than \$100). Statements of non-availability (SNAs) will not be issued by Fort Lee lodging. Teams should plan to depart on 16 March 2019 or no earlier than 1800 on 15 March 2019 as barracks space must be cleared in order to avoid an additional \$150 charge per team member. The barracks POC TBD. The representative for barracks funding transactions, MIPR or WBS, is Ms. Brenda Pilkerton at brenda.k.pilkerton.civ@mail.mil or (804) 734-5073. Sister Services are encouraged to utilize Fort Lee barracks as a cost-savings measure.

Arrival/Reporting. Team manager and individual competitors will report via text thread with departure status, arrival status to Virginia, and arrival status to Fort Lee. Teams staying in barracks will contact the barracks NCO in accordance with instructions provided by the barracks NCO; all others will provide lodging location and number.

Due to limited space, teams are prohibited from shipping equipment, food, supplies, or other items directly to B4200. Teams must make their own coordination to have items shipped and received to Fort Lee no earlier than **4 March 2019**. Teams that ship items identified above or a connex are authorized a maximum of two team members as an advance party to receive shipments to arrive no earlier than **3 March 2019**; advanced party personnel must be identified to the barracks manager for room availability and assignment.

General Information

Our annual event continues to receive a positive response from culinarians from around the world. The rules have been updated to coincide with the new American Culinary Federation (ACF) Competition Manuals.

ACF Professional Culinary Competition Manual September 2018
https://www.acfchefs.org/download/documents/Competitions/Culinary_Compition_Manual.pdf

ACF Student Team Manual -
<https://www.acfchefs.org/download/documents/Competitions/StudentTeamManual.pdf>

Uniforms. Competitors and Team Managers will present a disciplined, military appearance at all times. All personnel will wear the appropriate military uniform IAW their service regulation regardless of location (B4200 or MacLaughlin Fitness Center (MFC)). Authorized military headgear will be worn with the chef uniform when outside IAW established regulations. At no time will the white chef toque/hat be worn outdoors. Chef uniforms will not be worn outside of the confines of Fort Lee, Virginia. Ball caps, bandanas, close fitting caps (known as skull caps), etc. are not authorized at any time during the exercise.

At no time will any Team Manager or competitor be in civilian clothes in B4200 or the MFC. All personnel (team manager/competitors) will be in an authorized military uniform when in B4200 or the MFC; competitors will be in the appropriate chef uniform (including chef toque/hat and apron) when competing or in the B4200 labs when working. Polo style shirts are not authorized to be worn while working in BDLG 4200 or at the MFC. Failure to be in proper uniform will result in not being allowed to compete in your category and/or penalization.

JCCoE does not endorse the local purchase of commercial chef coats in support of the exercise. The Army Garrison Food Service Uniform is the required uniform for wear at the exercise for all Army units/installations. Teams and individual competitors from installations that have not been issued the new uniform must comply with the uniform description below.

Smock: short-sleeved with a left breast pocket, a front button closure, and a straight-cut bottom; or, long sleeve smock is white, long sleeved with French cuffs, has a double breasted reversible eight button closure, mandarin-style collar, thermometer pocket on left sleeve, and a straight-cut bottom.

Trousers: unisex, garrison culinary, black, straight-legs, partially elasticized waist with belt loops, have two front slash pockets, and a front zipper closure.

Headgear while competing is the white chef toque.

B4200 Entry/Exit Procedures. No team/individuals are allowed in B4200 prior to the morning of **6 March 2019** for lab assignment. Teams will be allowed to utilize the loading dock area, USAF/USN entrance, and side entrance to building 4200 (off 16th street) on **6 March 2019** to move equipment/supplies into their assigned labs; and, after the completion of the training exercise but no earlier than **14 March 2019** to prepare for departure.

Entry to B4200 from **7-14 March 2019** is limited to the front entrance of the building; all teams and competitors will check in with the entry control point. Competitors will use the back dock area for equipment/speedrack movement. All other entryways to the building are off limits to competitors. Teams assigned to labs 274 through 282 may utilize the USAF/USN entrance to building when transporting equipment to and from building 4200. Violation of these rules will result in a five point penalization of the team's overall score.

Kitchen Work Areas. Event staff will assign B4200 kitchen labs on **6 March 2019 at 0600**. Labs are assigned based on date-time group of complete packet submission. Labs will be inventoried and hand-receipted by the Team Manager; one additional member is allowed to assist with inventory. An initial stock of cleaning supplies (detergent, brooms, mops, etc.) will be provided; however expendable supplies are the responsibility of the team / individual competitors. A limited amount of equipment will be available; only those items listed below are provided. Teams should be prepared to bring all required cooking utensils, pots, pans, cutting boards, knives, hot pads, etc. to include specialized equipment required for preparation and display of entries. Kitchens must be properly cleaned and returned to the event staff to clear the hand receipt before departure. ACF Certificates of Participation will not be provided to the teams prior to completion and confirmation of this process.

- Four star ranges / ovens
- Prep tables
- Trashcans
- Reach-in refrigerators
- Reach-in freezers
- 1 x speed rack

Ration Request Guidelines.

It is important that Team Managers and individual competitors read and understand the ration request guidelines and direct any questions to the project officer in a timely manner. Each team/individual must submit subsistence support forms utilizing the forms provided. Individual competitors will submit a separate request for each event. Teams will submit a request for each individual and/or category as listed below:

- a. Category W5 (Pastry Chef of the Year) – individual.
- b. Hot Food Kitchen Competitive Training Event – consolidated.
- c. Cold Food Table – consolidated.
- d. Student Skills – consolidated.
- e. Armed Forces Junior Chef of the Year - individual.

f. Nutrition Hot Food Challenge – consolidated.

To assist in reducing food cost, practice rations will not be made available. All teams/individuals will only use the standardized protein list; there will be no substitutions. It is highly recommended that team managers/individuals review this list prior to designating dishes. Teams/individuals will not be allowed to change protein items if the product has already been ordered. All rations will be procured from prime vendor, the Fort Lee commissary, or approved local vendors.

Team Managers/individuals will follow the directions provided with the ration lists. The ration lists must be accurate and complete when submitting the packet. Be specific with all items being ordered in order to receive the correct item i.e. salmon – whole or fillets, scallops - bay or sea scallops, shrimp 21-30. Specialty items must be clearly described. In order to purchase all items in a timely manner, ration requests must be received **NLT 30 January 2019. The date will be strictly enforced**

The Team Manager is the designated ration person, and the only person allowed to request rations. Individual competitors will request/receive their own rations. When requesting subsistence, ensure that all subsistence is added on the request form. The store room (room 104) will only stock what is requested.

Team Managers/individuals will be required to submit an **updated** ration request **NLT 8 February 2019**. 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. Protein items will not be added to any requests after this date. Team Managers/individuals must coordinate and communicate with the Ration NCOIC to ensure all the final ration list is complete and accurate NLT this date.

Only Team Managers will approach the Show Chair for significant ration issues, if they cannot be resolved with the Rations NCOIC.

Additional Funding Requirements. It is recommended that each team have either the Team Manager or one of the competitors that is also a GPC cardholder or a Class A purchase agent to purchase food, equipment, and supplies to support their team during the event; and, OCONUS teams to have US cell phone capability.

Off Limits Areas. The following areas are off limits to ALL competitors unless specifically told otherwise:

Advanced Individual Training (AIT)/Entry-Level Students. ALL AIT/Entry-Level students are off limits. No team members are authorized to socialize or have any involvement with AIT/Entry-Level students.

Advanced Culinary Skills Training Division. This area, labs, and outside corridors are off limits for all competitors including Team Managers from **06-14 March 2019**; unless team/individual is assigned a lab in that area.

JCCoE Command Section (room 163) unless specifically requested by the command.

The Army and USN/USAF training dining facilities, ration rooms, and surrounding areas.

The MFC from 0630 to 0900, for the duration of the exercise.

The judges' room at the MFC for the duration of the exercise.

Visitors. B4200 is off limits for non-competitors/visitors during the duration of the exercise. Violation of this rule will result in a five point penalization of the team's overall score. Non-competitors wishing to visit competitors must request approval from the Director, Joint Culinary Training Directorate.

Parking. Vehicles are not authorized to be parked at the rear of B4200; this is a no parking zone and will be utilized only for loading and unloading of equipment and/or supplies. Authorized parking is located in the parking lot to the front of B4200, excluding the reserved spaces. Teams traveling with large cargo trucks will stage them in a marked area across the street from the front parking area. Do not park your vehicle on the grass for any reason.

Parking is restricted at and around the MFC for the duration of the exercise. A parking plan will be provided during the in brief.

Static Exhibits. JCCoE maintains the authority to retain select static exhibits entered into the show for display at Fort Lee.

Photographs. Team Managers are encouraged to bring digital cameras or desired photograph equipment in order to generate their own team photographs. During the event, photographs will be posted daily on the Advanced Food Service Training Division's Facebook site (www.facebook.com/army.culinary), and the Fort Lee Traveler FLICKR site.

Competitors Social. The social is scheduled for **Thursday, 07 March 2019, from 1800-2300**. Team Managers will confirm total team members attending and purchase tickets as required. Competitors will have an opportunity to meet other competitors, share with peers and senior culinarians. Additional information will be provided to all Team Managers and individuals.

Awards Ceremony. ALL team members are required to attend the awards ceremony **15 March 2019**. Uniform for awardees will be or the Army Service Uniform (ASU) or Service equivalent. Team managers will check all uniforms prior to departure of home station, due to limited availability of uniforms and decorations at Fort Lee. The schedule for the ceremony will be as follows:

0630 - All competitors need to be seated

0700 - Rehearsal (personnel not present for rehearsal will not be allowed to participate in the ceremony)

1030 - Awards Ceremony

United States Army Culinary Arts Team (USACAT). There will be a USACAT try-out this year for all Service Members E8 and below, WO1 and CW2. Candidates will be evaluated on their knowledge, skills, abilities, and multiple other areas, not just their food preparation skills. All USACAT candidates must compete in two categories:

Hot Food – Senior Chef of Year, Pastry Chef of Year, or Masters Category; must receive at least a silver medal to be considered. This must be identified on the entry form, and can be part of the CToY event.

Cold Food – candidates must enter a cold food category, and be part of a team or as an individual entry. The entire entry must be completed by the competitor; their lab and work area will be subject to evaluation from the staff, lead judge, advisors, and former active USACAT members.

All candidates will be required to wear a USACAT designated badge at all times to allow staff to evaluate their work ethic and performance. This item will be provided during a separate meeting on **6 March 2019**. USACAT candidates will be assessed on all aspects of their culinary performance throughout the entire event (appearance, attitude, military bearing, static display, culinary knowledge, and teamwork). It is essential that members personify a “military and culinary professional” at all times.

In support of the Joint training environment, at least one position on USACAT may be available to one Service Member from each of the branch of service. The Service Members’ branch of service may be expected to pay for all TDY/TAD costs associated with all USACAT training and competition events.

ACF National Convention. The winners of the 2019 Student Team, Student Chef of the Year, and Master’s categories will have an opportunity to compete at the ACF National Convention. All teams must decide if they are competing for an opportunity to advance to the national level when their entry form is due. The student team manager will ensure that the coach and all five members are active members/student members of the ACF prior to the ACF National Convention. Additional information will be provided to the individuals and team managers after the awards ceremony.

Special Awards. The following special awards are recognized at the awards ceremony:

Judges Award, Best Overall Table (Category TB)

Best Exhibit, Culinary Showpiece (Category D)
Best in Class – Contemporary Cooking (Category K Professional)
Best in Class – Contemporary Pastry (Category P Professional)
Nutritional Hot Food Challenge Winner
Military Hot Food Kitchen Competition Winner
International Team Winner
Student Team Skills Champion
Army Enlisted Aide of the Year
Armed Forces Student Chef of the Year
Armed Forces Chef of the Year
Armed Forces Pastry Chef of the Year
Armed Forces Master Chef of the Year
USACAT Announcement
Judges Award, Best in Show (Individual)
Culinary Team of the Year Runner-Up
Culinary Team of the Year Winner

Rules and Procedures: All personnel are reminded that the rules and procedures will be strictly adhered to. All problems arising from the exercise will be directed to the Project Officer / Show Chair. In reference to the judging of all categories, remember, ***the judge's decision is FINAL***. Team Managers should see the Show Chair if there is a question about the team entries immediately after the judging is finished.

44th ANNUAL JOINT CULINARY TRAINING EXERCISE RULES

This section contains the rules for the JCTE. All teams and participants should be familiar with these rules.

Competitors are reminded of the objectives of the Military Culinary Arts Program as outlined in AR 30-22, chapter 3, Para 3-47:

- Improve the overall quality of Army food service and training to the Soldier.
- Provide recognition for excellence in culinary skills.
- Provide an incentive for competitive programs of Army commands (ACOM) in food service.

These rules are based on the guidelines established by the American Culinary Federation (ACF) with certain adjustments to facilitate a comprehensive military competitive training exercise. Using these rules and subsequent grading criteria ensures that all competitors are competing against one standard. Teams and competitors are required to read and understand the ACF Rules and Guidelines from the ACF Professional and Student Competition Manuals for the categories and events in which they are competing. Additional and specific information for specific categories are annotated below.

Timeliness. A ½ point deduction per minute or fraction thereof will be administered for any late entry for all categories except the Military Hot Food Kitchen and Team Buffet. When a team is late during either the Military Hot Food Kitchen or the Team Buffet category, they will lose one (1) point for every five (5) minutes late, or fraction thereof, subtracted from their overall team category score.

Categories. The following categories will be offered during the JCTE.

Professional.

Category A – Cooking, Professional, Individual: All categories except A-4

Category B – Cooking, Professional, Individual: All categories

Category C – Patisseries/Confectionary, Professional, Individual: All categories

Category D – Showpieces, Professional, Individual: All categories

Category F – Hot-Food Mystery Basket Competition, Professional: F4 (Armed Forces Chef of the Year), and F5 (International Hot food Challenge)

Category KC - Contemporary Hot Food, Professional, Individual: All categories except game birds, bone-in game, whole rabbit, or live lobster

Category KP – Contemporary Patisserie, Professional, Individual. All categories

Category W - Customized Wildcard:

W-1 – Army Enlisted Aide Cooking Challenge

W-2 – Military Hot Food Kitchen

W-3 – Nutritional Hot Food Challenge

W-4 – Military Masters

W-5 – Pastry Chef of the Year

Student.

Category SK – Practical and Contemporary Hot-Food Cooking, Student, Individual: SK-1 thru SK-4

Category ST – ACF Student Team Regional Championship

Professional members may not compete in student categories or serve as apprentices; student members may not compete in professional categories.

Culinary Team of the Year (CToY). All teams competing for CToY must enter each of the professional and student categories listed below, and are limited to one entry per event. No other categories are authorized unless an individual is competing for Master Chef or Enlisted Aide of the Year. The winner will be the team with the highest average score. A maximum of 18 teams can compete for CToY in order to ensure efficiency of execution and judging.

Categories and point values (subject to change):

TB Buffet (description below)	100
F4 Armed Forces Chef of the Year	100
W2 Hot Food Kitchen	100
W3 Nutrition Hot Food Challenge	100
W5 Pastry Chef of the Year	100
SK Student Chef of the Year	100
<u>ST Student Team Skills Event</u>	<u>100</u>
Total	700

Professional Categories.

A – Cooking, Professional, Individual. See ACF Professional Competition Manual.

B – Cooking, Professional, Individual. See ACF Professional Competition Manual.

C – Patisserie/Confectionary, Professional, Individual. See ACF Professional Competition Manual.

D – Showpieces, Professional, Individual. See ACF Professional Competition Manual.

F-4 Armed Forces Chef of the Year. This is an individual event consisting of professional members preparing and presenting four (4) portions of a four-course meal that includes a hot appetizer; soup or salad; an entrée; and, a dessert; three (3) portions for judging and one for display and critique. Competitors must bring all equipment and supplies required for this event; a community kitchen will not be provided. Each competitor may have one apprentice; an apprentice must qualify as a “Student Chef” (see student chef definition). Guidelines for what an apprentice may do are in the ACF Professional Manual. This event is open to competitors from all branches of service. The maximum number of available slots is 22. Previous winners of this event are not allowed to compete in this category. Individual competitor seats may be available on a first come, first serve assignment based on when the entry packet was received.

F-5 International Team Challenge. See Annex C.

KC – Contemporary Hot Food, Professional, Individual. See ACF Professional Competition Manual.

KP – Contemporary Patisserie, Professional, Individual. See ACF Professional Competition Manual.

W-1 Enlisted Aide Hot Food Challenge. See Annex D.

W-2 Hot Food Kitchen. This event requires the preparation of 50 portions of a four-course meal consisting of one soup; one composed salad; one meat dish, one vegetarian dish, one starch side dish, one vegetable side dish, one sauce; and, a dessert utilizing the established field feeding platform. All items will be served to the customer cafeteria style (free flow) service with the exception of the dessert (can be plated) and composed salad. Each diner is allotted one meat or vegetarian selection.

This is a modified version of category K and KP but general competition rules for category K and KP will apply.

This is a team event consisting of five professional members. Teams will utilize student members as wait staff to facilitate meal and beverage (provided) service. The wait staff can only assist during the setup period prior to any food production and start of the event.

Each team is required to send complete menu, recipes for 50 servings, photo of the menu (all courses, individually), and identify rations requirements to the Project Officer NLT **30 January 2019**. The 50 portions consist of four for judges, one for display, and 45 served to customers. The display course should be made in advance, preserved with aspic, and will be used for media photographs.

The Army Mobile Kitchen Trailer (MKT) modified is the established cooking platform. The base platform will be provided (cabinets, racks, ranges, grill, and six Modern Burner Units (MBU)) to include two baking and roasting pans with lids, two 10 and 15 gallon pots with lids, two baking rack sets, one 6-bulb heat lamp, and serving lines. Teams are responsible for all other equipment, utensils, hot pads, and supplies required to execute their menu. Teams are authorized one (1) additional heating device (e.g. induction cooker) and one (1) ice cream maker to complete their meal. It is the teams' responsibility to ensure they do not bring in electrical equipment that exceeds the capability of the cooking platform; additional time will not be given due to an overloaded electrical system.

Teams are encouraged but not required to decorate their tables to represent their unit / culinary team. Fort Lee will set up dining room tables with tablecloths that can be removed if necessary. The table decoration has no impact on overall score.

Time Schedule:

0630-0730	In-brief and inventory/organize kitchen
0730-1130	Meal preparation/serving line setup
1130-1300	Meal service (cafeteria style)
1330-1500	Clean-up/clearing

Teams will take all of their equipment and utensils to their assigned lab for washing.

Teams are limited to the following proteins ordered by North American Meat Processors (NAMP) Numbers. There are no additional meat proteins allowed, however teams may utilize any other item from the ration list to supplement and complete their menu.

- Seafood: Atlantic Salmon; Gulf Red Snapper; Turbot; Cod, whole; Whole Gulf Shrimp (LG 31/35 or XL 21/25); Sea Scallops (U10 or U20); Sea Bass, Whole
- Poultry: Duck (P3000); Rock Cornish Hen (P1502); Broiler Chicken (P1002)
- Beef: Beef Tenderloin, Full Loin (189A); Beef Rib, Ribeye, Lip-on (112A)
- Lamb: Lamb Rack, Split 4' Bone in (204B); Lamb Loin, Bone in (232A)

- Veal: Veal Loin, Strip Loin, Boneless, Skinned (344)
- Pork: Bacon, slice; Pork loin, bone-in 11 rib (412D); Pork Tenderloin 1lb (415); Pork Prosciutto Sliced

W-3 Nutritional Hot Food Challenge Team Competition. This unique format is ideal for strengthening the established alliance with a registered dietitian, promote healthy cuisine within military food service operations, and test the ability to execute and present a meal using the nutritional guidelines and recommendations set forth by the United States Department of Agriculture (USDA) and the Academy of Nutrition and Dietetics (AND). The objective is met through the preparation of the meal, sound nutritional principles, a focus on balance, proper portion size, and the correct use of salt, fats, and sugars. The mastery of healthy cooking principles will be assessed in the formulation of the menu and its components.

This is a team event consisting of two professional members preparing and presenting four (4) portions of a four-course meal that includes a hot appetizer; soup or salad; an entrée; and, a dessert; three (3) portions for judging and one for display and critique. The total caloric value of the meal should not exceed 850 kcal. The balance should be 15-20 percent protein, 45-60 percent carbohydrates, and 25-30 percent fat. Nutritional analysis must be confirmed and completed by a registered dietician prior to the exercise in memorandum format stating that the meal plan was evaluated for overall nutritional adequacy and meets the nutritional guidelines required to include a detailed breakdown of menu that provides carbohydrates, fats, protein, and calories for each course and which software program was used for the analysis. If not provided points will be deducted.

Timeline:

Set-up Time. 25 minutes. Menu and recipe booklets are to be submitted at the beginning of the set-up time.

Allotted Cooking/Service Time. 2 hours 40 min total - Service window will open at 2 hours.

Allotted Service Time. 40 minutes - Serve four (4) portions of each course menu within 40 minutes allowing approximately 10 minutes per a course.

Clean-Up. To start immediately at the end of your service time. You will have 25 minutes to clean and clear the kitchen.

General guidelines for this category:

This is a modified version of category K and KP but general competition rules for category K and KP will apply.

W-4 Military Master's Category. The ACF Regional Chef of the Year rules are used as the basis for this category. Previous winners of this event are not allowed to

compete in this category. This is an individual, professional, event that requires the preparation and presentation of four (4) portions of a one-course meal; three (3) portions for judging and one for display and critique. This is a category K, and general competition rules for category K will apply.

This event is for the experienced professional chef/competitor. The following criteria must be met:

Earned a silver medal or higher in and F category. Individuals competing in this category cannot compete in F4 Armed Forces Chef of the Year.

Have at least three years full-time food service experience.

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. 1 hour 10 min total - Service window will open at 1 hour.

Allotted Service Time. 10 minutes - Serve our (4) portions of menu.

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

General guidelines for this category:

Follow general guidelines in ACF Professional Manual for category K to include the following:

Featured ingredient(s) to be published.

Chefs may bring in legumes presoaked and par cooked but must be finished in their hour time frame.

W-5 Armed Forces Pastry Chef of the Year. This is an individual, professional, two-phased event: phase one KP-2; and, phase two, a center piece and signature cookie. This event is open to competitors from all branches of service. The maximum number of available slots is 22. Each competitor may have an apprentice for phase 2; an apprentice must qualify as a "Student Chef" (see student chef definition). Individual competitor seats may be available on a first come, first serve assignment based on when the entry packet was received.

Phase One: KP-2. See ACF competition manual for rules.

Phase Two: Centerpiece and Cookies.

Guidelines for what an apprentice may do are:

- Apprentices can perform any task with the production of the cookie with the exception of any finish work of garnishes,
- The apprentice can only assist with the assembly of the centerpiece by performing such tasks as holding pieces in place as the Pastry Chef assembles the showpiece and handing the Pastry Chef tools and supplies,
- The apprentice can help with the set-up and clean-up of the kitchen.

Centerpiece:

Must be comprised of 75% of either chocolate or sugar work, the remaining 25% can be of your "choice of medium" (pastillage, sugar, chocolate, nougatine, marzipan, etc.)

May bring in a non-edible base for the showpiece that must not exceed 18 inches X 18 inches

Minimum height requirement is 24 inches and the base must not exceed an area of 18 inches X 18 inches

Centerpiece must be constructed entirely of edible material

Nonedible supports inside or out will not be allowed

Pastillage can be brought in shaped, dry, and cleaned and must be brought in all white and all detailing, coloring, and assembly must be done during the competition time.

Pressed sugar can be brought in dried and ready to assemble and can only make up 10% of the 25% "choice of medium" for the showpiece.

All equipment (heat lamp, chocolate tempering machine, small microwave, airbrush & colorings, etc.) and molds can be brought in ready to use

The only commercial molds that will be allowed are basic geometric shapes (cubes, spheres, circles, triangle, curves, etc.), silicon noodles, caramel bars, and items used for shaping.

Pre-cooked sugar, for pulling, blowing and casting can be brought in a state ready to be pulled, blown, or cast.

Chocolate can be brought in melted and tempered ready to use

The Pastry Chef must assemble the centerpiece

Signature Cookie:

Create an elegant styled signature cookie

Twenty-four pieces prepared entirely in the kitchen; 12 pieces will be for display and 12 pieces will be presented to the judges for tasting

Each cookie must weigh between 20g-28g

Commercial fruit purees may be brought in as ingredients and must be unaltered from its original packaging

Competitors are asked to execute a variety of skills and techniques.

All ingredients should be brought in scaled and ready to prepare.

None of the ingredients can be combined or mixed together.

Cookies should be presented on an appropriate tray or chinaware brought by the competitor

Timeline Phase One:

Set-up Time. 15 minutes.

Allotted Cooking/Service Time. 1 hour 30 min.

Allotted Service Time. 10 minutes - Serve four (4) portions of menu.

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

Timeline Phase Two:

Set-up Time. 15 minutes.

Allotted Cooking/Service Time. 2 hour.

Allotted Service Time. 15 minutes – set up centerpiece and display cookies.

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

TB - Team Buffet (CToY teams only). The overall table score is calculated by the average of the six scores awarded. Each of the following categories is required:

Category A: choose one entry from A-1 thru A-3, and one entry from A-5 thru A-6

Category B: B-3

Category C: C-1 and C-2

Category D: one entry from D-1 thru D-4

NOTE: Showpieces are eligible to be entered in only one ACF competition.

Team Display Tables: Three (3) teams will display their cold food tables each day over a six day period starting **09 March 2019**. Tables measuring 20' x 6' will be provided. All team tables will be configured in the described manner below. Space will be available for personnel competing on an individual basis.



Teams are responsible for all table covers, skirting, and risers (not to exceed 24" in height). The tables require 1.5 inch clips to fasten skirts to the tables. The use of water, ice, or flowing liquids is strictly prohibited.

Teams will dress, cover, and drape tables at the MFC the day prior from **1800-2100** where large centerpieces integral to table design can be positioned during this time. Teams will have from **0400-0630** to complete their cold food table display on their assigned day. Team managers will have from **0630-0700** to double check entry cards / score sheets. Judging will be conducted from **0700-0830**. The cold food area will be off limits during the judging time period. Table set-up will be monitored to ensure that only listed team members are participating; assistance from non-team members including the team manager will result in a penalty. Teams will be in the competition uniform while working on their tables. Teams should be prepared to receive feedback/ critique immediately following judging.

The team manager will be provided a packet with three score sheets and an exhibit card for each display the morning of the setup. The team manager is responsible for placing the correct exhibit card next to each display and three score sheets next to each exhibit. It is **critical** that the information is correct prior to judging.

Failure to have the information correct could result in the wrong competitor being recognized for an award.

Student Categories.

Student Chef Definition. A student chef is a service member that is involved in the culinary profession and has less than two years work experience (work experience includes combined civilian and military time performing food service duties; military food service/culinary training time does not count towards the two year limit). Must be a current ACF member or enrolled in the Army Apprenticeship Program at least seven days prior to the start of the exercise. Service members must not have earned a professional medal in previous ACF competitions, hold any ACF certification, or have cumulative culinary education over three years.

Team managers must ensure their members meet the Student Chef criteria. All potential student chefs will be required to submit their Enlisted Records Brief or branch equivalent, and validate ACF Student Culinarian membership status with the registration packets.

SK Armed Forces Student Chef of the Year. This event is designed to stimulate interest and test the level the student chef's skill in live cookery and basic understanding of cooking fundamentals. It is an entry-level event, and therefore, considerable emphasis will be placed on basic level skills correctly executed. Each team may nominate only one competitor; however, the competitor cannot be older than 25 years of age on 1 June, 2020. Previous winners of this event are not allowed to compete in this category.

Competitors are required to prepare a menu in the category SK-1 – Chicken.

Follow the guidelines in the ACF Student Competition Manual for this category.

ST Student Team. The ACF Regional Student Team rules is used as the basis for this category. This event is intended to allow junior members an avenue to compete and encourages seniors to train and mentor student culinarians.

ACF Student Team Manual rules apply. See Chapter 6 Team Composition and Team Requirements to include military student teams must submit the ACF Student Team Competition Intent to Compete Form and Team Information Sheet to the national office NLT **22 February 2019**.

Each student listed on the Team Information Sheet must be a current ACF member, or enrolled in the 92G Apprenticeship Program NLT **22 February 2019**.

See ACF Student Team Manual Regional Competition Guidelines and General Rules for Local, State, Regional, and National Student Competitions for this event.

This event is divided into two phases:

Phase One: 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 (fish and chicken), during the cooking phase.

Phase Two: Cooking Phase which consists of a four (4) course menu of which one will be an assigned classical dish. Teams are encouraged to utilize the chicken from the skills phase in their main entrée. The menu will consist of a fish starter course, salad course, main course, and Dessert course.

The 2019 **Classical Dish is #2023 Filets de Sole Véronique**. See Annex E Student Team Classical Dish Requirements.

General Competition Guidelines that applies to all events.

- All competitors need to ensure they read the ACF manuals and understand the details for each category to meet the required standards.
- If individuals not listed on the CToY/team roster assists in any event, including but not limited to, the team buffet table setup or Military Hot Food Kitchen preparation, the team will be subjected to a penalization.
- Rules violations or practices that result in an unfair advantage or unfair scoring will be subject to penalization as determined by the Show Chair. Further practice or additional violations may result in the team being disqualified from the specific event or removed from the CToY competition.
- Competitors must provide four judges' packets that include: recipes, all ingredients, and a clear, close-up, color photograph of all items plated. Packets are to be provided to judges on-site the day of the event. Packets will contain nutritional information. Applies to category KC, KP, W-1 W-2, W-3, W-4, W-5, SK-1, and ST Phase 2.
- Competitors must bring their food, equipment, knives, small wares, tools, cookware, and chinaware for all categories/events. The only exception is the Military Hot Food Kitchen where chinaware, silverware, cups, and napkins will be provided.
- Competitors are allowed to bring in only the whole and raw materials in the amounts stated in their recipes. However, judges may allow variances in amounts for products that require further preparation (whole fish, meats, whole fruits, flour for dusting, eggs for egg wash, etc.). Products should be weighed, separated, and clearly marked.

- All pre-fabricated and marinated proteins brought in advance must be demonstrated and prepared in their proper culinary production sequence before the pre-prepared items can be used. Any person not following this guideline will be immediately disqualified.
- Ingredients for the recipes are allowed to be pre-scaled and measured, however, no pre-mixing is allowed.
- No advanced preparation or cooking is allowed.
- Cleaned and peeled mirepoix ingredients are acceptable; chopped herbs, shallots, and garlic are also acceptable.
- Vegetables can be peeled and salads may be cleaned and washed, but not cut or shaped in any form; beans may be pre-soaked (not authorized for Student events).
- No finished soups, sauces, or clarified consommés are allowed; however, basic stocks may be brought in.
- Puff, bric, and phyllo may be brought in.
- All combinations of ingredients must be completed during the competitors' allotted time.
- Cooked ice cream bases and/or sorbet bases may be brought in ready to freeze at the event site.
- Commercial purees may be scaled and used as an ingredient but they must be brought in unaltered from their original packaging.
- Proteins are limited to the proteins listed on ration request form. No other proteins will be available.
- All competitors that utilize fried items on their menu must use a shallow pan frying method (one inch or less frying fat). Inform show chair no later than **2 March 2019** if this method will be used.