

## INTERNATIONAL TEAM CHALLENGE COMPETITION

This event is for International teams only. The team consists of five military, professional competitors; one of the members will serve as the manager. It is expected that chef competitors will dress in full professional chef's whites, including hat, apron, scarf, and kitchen towels during the event. This event consists of four (4) phases: C-5 Assorted Bread Display and D-1 Vegetable/Fruit Showpiece; Cold Table Display consisting of A-2 and C-2; KP-2 Composed Cold Plated Dessert, and F2 Mystery Basket.

Participation in the W2 Military Hot Food Kitchen is highly encouraged and is subject to space availability. This event is separate from the "International Team Challenge", and is completely voluntary for individual medals.

All entry packets are due NLT **1 December 2020**. All packets must include the following:

Registration Form  
Ration List

### **Day 1**

#### **Category C — Patisserie/Confectionery, professional, individual**

##### **C-5 Assorted bread display**

- Three different types of dough with two products from each dough type for a total of six different items
- Items should be freshly baked without any spray lacquer.
- Please have one of each product sliced or cut in half for the Judge's inspection. Bread will be tasted.
- Dough choices

Laminated Dough-Danish, Croissant, etc.

Lean Dough-French Bread, Italian Bread, Sourdough, Hard Roll, etc.

Rich Dough-Challah, Brioche, Stollen, Kugelhopf, etc.

Soft Dough- Parker House, Clover Leaf, Mixed Grain, etc.

Quick Bread-Muffin, Biscuit, Scones, etc.

- Product Requirements-One product is considered as:  
One dozen of rolls or individual items such as dinner rolls, croissant, muffins Danish, or etc.
- Two loafs or two each of the same item such as baguette, country loaf, Stollen, Kugelhopf, or etc.

**General Guidelines for Category C:** The following list provides a good beginning checklist of what is considered general guidelines for both competitors who are developing displays and the judges who will evaluate them.

- Ingredients and garnishes should harmonize.
- Unnecessary ingredients should be avoided and practical, acceptable cooking methods should be applied.
- Proper techniques and accepted methods of preparation should be adhered to throughout the display.
- Competitors are encouraged to use a variety of cooking methods and ingredients.
- Use correct cooking, presentation and flavor combination.
- Dressing the rims of plates results in an unacceptable appearance

## **Category D – Showpieces, Professional Individual**

### **D-1 Vegetable/Fruit**

- Base may not exceed 30" x 30."
- No height restrictions
- Basic internal structures may be used.
- The minimal use of tooth picks and skewers are allowed.
- Do not use any non-edible floral items or foliage.
- Demonstrate a variety of techniques.

**General Guidelines for Category D:** The following list provides a good beginning checklist of what is considered general guidelines for both competitors who are developing displays and the judges who will evaluate them.

- Use a variety of techniques within each medium.
- Use of commercial molds is not permitted unless otherwise noted.
- No external supports are allowed.
- Proper techniques and accepted methods of preparation should be adhered to throughout the display.
- Avoid all non-edible items unless otherwise noted.
- Demonstrate clean, crisp workmanship.
- No identification of personal or business affiliation is allowed with the exhibits until the judging is completed.
- The punctual presentation of each exhibit at the appointed time is urgent.
- Although table decorations and lighting are not part of the actual judging, a well presented and attractive table will add to the high-quality image that the competitor attempts to project.

## **Day 2**

**Cold Table Display A-2 and C-2.** This is an individual, professional, event where each competitor will prepare one of the items below. All displays must have a menu and

description of the platter, hours d' oeuvres, or finger foods, without a name or property affiliation.

## **A2 Cold buffet platter of fish (trout, whole)**

- Cold buffet platters need to be a minimum of eight portions on the platter and one portion on a display plate.
- The competitor must demonstrate at least three protein items, three garnishes, one salad (served on the side) and at least one appropriate sauce and one condiment, relish, etc. In addition, the end piece of each protein must be displayed on the platter.

**General Guidelines for Category A.** The following list provides a good beginning checklist of what is considered general guidelines for both competitors who are developing displays and judges who will evaluate them.

- Ingredients and garnishes should harmonize with the main part of the dish and conform to contemporary standards of nutritional values.
- Unnecessary ingredients should be avoided, and practical, acceptable cooking methods should be applied.
- Finger Foods may be served on porcelain, glass, cup fork or spear. They can be accompanied by a sauce and small garnish. They should not require any additional cutlery to be eaten. In addition, they should be practical to pick-up, take and eat.
- All items should display a variety of techniques, designs and shapes and should be visually appetizing.
- On buffet platters, garnishes are not to be mistaken with finger foods. No bowls, spears or small plates are allowed on buffet platters.
- Bread and butter are not judged on buffet platters.
- Platters must also be innovative, colorful and have harmonious flavors
- Competitors are encouraged to use a variety of cooking methods and ingredients.
- Use correct cooking, presentation, color and flavor combination.
- Dressing the rims of the plates results in an unacceptable appearance
- Meat should be carved properly and cleanly.
- Meat slices should be served with the carved surface upwards and arranged in order and size.
- Numerical harmonizing of meat portions and garnishes is required.
- Fruits and vegetables must be cut or turned uniformly.
- Binding agents may be used for creams.
- The amount of gelatin used in aspics may exceed normal quantities, but not to the extent that the style of presentation is dependent on the extra gelatin content.
- Avoid all non-edible items.
- Food prepared hot, but displayed cold, should not be served on a chemise plate or platter.
- Dishes prepared hot, but displayed cold, should be glazed with aspic.
- Sauce boats should reflect the correct amount needed for the platter.

- Aspic used should refer to the product.
- Glazing work should be clean and free of defects.
- Use practical portion size. In general, portion weight should be in keeping with the norms of accepted practice and nutritional balance.
- Demonstrate clean, crisp workmanship.
- No identification of personal or business affiliation is allowed with the exhibits until the judging is completed.
- The punctual presentation of each exhibit at the appointed time is urgent.
- Although table decorations and lighting are not part of the actual judging, a well presented and attractive table will add to the high-quality image that the competitor attempts to project.

### **C-2 Six different individual hot or cold plated desserts**

Each plate must be prepared as an individual plated serving.

All displayed cold.

**General Guidelines for Category C.** The following list provides a good beginning checklist of what is considered general guidelines for both competitors who are developing displays and the judges who will evaluate them.

- Ingredients and garnishes should harmonize.
- Unnecessary ingredients should be avoided and practical, acceptable cooking methods should be applied.
- Proper techniques and accepted methods of preparation should be adhered to throughout the display.
- Competitors are encouraged to use a variety of cooking methods and ingredients.
- Use correct cooking, presentation and flavor combination.
- Dressing the rims of plate's results in an unacceptable appearance.
- Fruits and vegetables must be cut or turned uniformly.
- Binding agents may be used for creams.
- The amount of gelatin used in items may exceed normal quantities, but not to the extent that the style of presentation is dependent on the extra gelatin content.
- Avoid all non-edible items.
- Glazing work should be clean and free of defects.
- Use practical portion size. In general, portion weight should be in keeping with the norms of accepted practice and nutritional balance.
- Demonstrate clean, crisp workmanship.
- Numerical harmonizing of dessert portions, garnishes and accompaniments is required.
- Properly bake dough or crusts.
- Display proper thickness for various crusts and cookies
- Cleanly apply icings and glazes of the correct thickness and proper shine.
- All chocolate work should be properly tempered and the correct thickness.

- All piping work should be thin, delicate and show accurate workmanship.
- Coloring used should be appropriate and not excessive.
- No identification of personal or business affiliation is allowed with the exhibits until the judging is completed.
- The punctual presentation of each exhibit at the appointed time is urgent.
- Although table decorations and lighting are not part of the actual judging, a well presented and attractive table will add to the high-quality image that the competitor attempts to project.

### **Day 3**

**KP-2 Composed Cold Plated Dessert.** This is an individual, professional, event that requires the competitor to prepare four portions of a composed cold dessert of their choice.

Competitors have 15 minutes for set-up, 90 minutes to cook, 10 additional minutes for plating and 15 minutes for clean-up.

Of the four portions prepared, three are for judges' tasting and one is for display and critique.

**General Guidelines for Category KP.** Competitors must provide at least four judges' packets that include: recipes, all ingredients, and a complete diagram or a clear, close-up, color photograph of the signature dish. Packets are to be provided to judges on-site the day of the competition.

- Ingredients for the recipe are allowed to be pre-scaled and measured, however, no pre-mixing is allowed.
- No advance preparation or cooking is allowed.
- Cooked ice cream bases and/or sorbet bases may be brought in ready to freeze at the competition site.
- No finished sauces are allowed.
- The following ready-made dough may be brought in: brik (brick), puff pastry and filo (phyllo) dough.
- Commercial purees may be scaled and used as an ingredient but they must be brought in unaltered from their original packaging.
- All combinations of ingredients must be completed during the competitors allotted competition time.
- 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 or may be needed in varying amounts (i.e., whole fruits, flour for dusting, eggs for egg wash).
- Competitors must bring their own food, tools, cookware and china.
- Competitors are allowed to bring in an ice cream machine of reasonable size and electrical requirements; however, freezers are not provided.
- The careful and responsible use of dry ice in appropriate containers is permitted.

## **Day 4**

### **F-2 Mystery Basket: Professional, Individual**

The Mystery basket will contain 2 primary Proteins (one to be seafood) and one supplementary protein, three vegetables, one starch and or grain, plus 2 other miscellaneous items. Portions of all items are required to be used in the menu.

**No substitutions of mystery basket items are permitted.**

#### **Menu Format:**

4 portions each of a 2-course menu to include an appetizer course and a main course, 3 portions for the judges and 1 for display and critique.

Competitors have 20 minutes for set-up (menu is to be submitted to the kitchen judge during or by the end of your 20 minute set-up time and preparation can begin immediately after the submission of the menu), 1 hour 40 minutes to cook, 20 minutes to serve (10 minutes per course), and 20 minutes for clean-up (starts immediately at end of service).

#### **General guidelines for F category:**

- No substitutions for items in the basket can be made. After submitting the recipe menu, each competitor must complete the assignment within the allotted cooking time.
- A standardized equipment rack will be provided to each team. No additional items are authorized other than personal knives and cutters.
- Ingredients and garnishes should harmonize with the main part of the dish and conform to contemporary standards and nutritional values.
- Unnecessary ingredients should be avoided and practical, acceptable cooking methods should be applied.
- Competitors are encouraged to use a variety of cooking methods and ingredients.
- Use correct cooking, presentation and flavor combination.
- Dressing the rims of plate's results in an unacceptable appearance.
- Meat should be carved properly and cleanly.
- Fruits and vegetables must be cut or turned uniformly.
- Use practical portion size. In general, portion weight should be in keeping with the norms of accepted practice and nutritional balance.
- Proper color, presentation and flavor combinations should be displayed. Demonstrate clean, crisp workmanship.