

Joint Culinary Training Event: Operational Hot Food Kitchen Category

(References AR 30-22, AR 750-1, AR 600-55, DA Pam 30-22, ATTP 4-41)

This checklist is used to evaluate the JCTE teams that will participate in the Operational Hot Food Kitchen Category (to include all multi-national teams). The Assault Kitchen (AK) and Mobile Kitchen Trailer (MKT) platform will be used for the Operational Hot Food Kitchen category during the JCTE.

Military/ACF Evaluator:	Date:	JCTE Installation Team:
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Instructions: The Army Mobile Kitchen Trailer (MKT) modified, and one Assault Kitchen (AK), are the established cooking platforms. 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, if desired. 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 Gregg-Adams will set up dining room tables with tablecloths that can be removed if necessary. The table decoration has no impact on overall score. This is a modified category, but general competition rules will apply. Mise en place may be done with enhancements and supplements, but UGR modules may not be opened until set up.

NOTE: Time Schedule:

- 0730-0830- In-brief and inventory/organize/set-up kitchen (Menu and recipe booklets (4) are to be submitted at the beginning of the set-up time)
- 0830-1130- Meal preparation/serving line setup
- 1130-1300- Meal service (cafeteria style)
- 1300-1500- Clean-up/clearing

Note: Military/ACF Evaluators will circulate the field site to ensure the JCTE teams are practicing safety precautions while performing this task.

NOTE: Teams will wear the Operational Camouflage Pattern (OCP) or branch equivalent uniform, eye protection, gloves, and Army Combat Helmet (ACH) when operating the AK

NOTE: Task will be performed in sequence IAW TM 10-7360-230-13&P and the ACF Culinary Competition Manual.

- Criteria 1: Prepare the AK for Operation IAW TM 10-7360-230-13&P,WP 0006**
- Criteria 2: Prepare Unitized Group Rations on the Mobile Kitchen Platform**
- Criteria 3: Hot Food Kitchen/Floor and Tasting scoresheet IAW American Culinary Federation Culinary Competition Manual**

Start time:		Stop Time:
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	Possible Points	Points
Floor Judge:		
1. Perform PMCS IAW WP 0016.	2	
2. Verify burner assembly is installed on tray ration heater IAW WP 0026.	1	
3. Fill tray ration heater water tank with rations and water so that the water level is approximately 2 inches from the top of the water tank.	1	
4. Close TRH lid and secure latches.	1	
5. Place dip tube on fuel can adapter.	2	

6. If necessary, vent fuel can by loosening vent cock on top of can adapter.		
7. Connect fuel line to fuel can and TRH.	2	
8. Connect TRH power cord to coupling on TRH electrical control box and the GFCI outlet on the power inverter.	2	
9. Ensure circuit breaker on TRH Power Inverter is depressed and ON/OFF switch is set to the ON position.	1	
10. Ensure AUTO/BOIL switch on TRH electrical control box is in the AUTO position.	1	
11. Remove TRH Burner cover.	1	
12. Ensure fuel flow control screw is set between M and H.	1	
13. Ensure combustion air control knob is set between 9 and 10.	1	
14. Pull the red, on/off light switch on TRH to ON position.	.5	
15. After ignition, observe TRH burner is functioning properly.	.5	
16. Perform During PMCS procedures.	3	
17. Sanitation/Food handling.	5	
18. Mise en place/Organization.	5	
19. Proper utilization of ingredients.	5	
20. Timing/Workflow.	5	
TOTAL POINTS	40	

Hot Food Tasting Judge:

1. Serving Methods and Presentation (Fresh and colorful, easy to eat, closely placed items for maintaining temperature, hot/cold serving plates, stylistic but practical)	10	
2. Portion Size and Nutritional Balance (35:65 balance of protein and carbohydrate. Weight boundary within the tolerance of total meal. Nutritional breakdown supplied)	10	
3. Creativity, Menu and Ingredient Compatibility (Do the recipe ingredients complement each other in color, flavor, and texture? Are the ingredients balanced in size and amounts? Were all of the module components used?)	20	
4. Flavor, Taste, Texture and Doneness (Do the specified major ingredients carry the dominant flavors? Do the components fit together? Are the temperatures correct? Do the textures reflect the cooking technique? Is the sauce the correct flavor for the meat/fish and is it the correct consistency and smooth?)	20	
TOTAL POINTS	60	

Comments:

Course 1:

Course 2:

Course 3:

Course 4:

Course 5:

Points:	Floor	
Points:	Tasting	
Points:	Total	
Overall Comments:		
Military/ACF Name (Print):	Military/ACF (Signature):	