



American Culinary Federation
The Standard of Excellence for Chefs



**49th Annual
Joint Culinary Training Exercise
Military Regional
Rules and Guidelines
26 February - 07 March 2025**

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ADMINISTRATIVE INSTRUCTIONS

The Joint Culinary Training Exercise (JCTE) is open to active or reserve component members of the Army, plus active-duty Marines, Navy, Air Force, and Coast Guard individuals or teams. Manager and competitor's primary duty must be in the food service-related specialties (Army MOS 92G and 68M; USMC 3381; USN CS 0013; USAF 3MOX1; and USCG 8A000; 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, adverse or unfavorable action, meet Service retention standards, have a current physical fitness test, and meet Service body composition program standards.

Registration

Team and individual complete entry packets are required to compete and must be submitted via email to the Show Chair no later than (NLT) **10 January 2025** at usarmy.gregg-adams.tradoc.list.jccoe-advanced-culinary@army.mil.

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

- Appropriate Entry Form (Annex A, Appendix 1-3)
- ACF Competition Agreement Form (Annex A, Appendix 4)
- Photo Slide Deck Template (PPT)
- Rations Requisition (Annex B with menu selection and supplements from Annex F)

Teams or individuals that submit incomplete packets or submit packets late will not be allowed to compete.

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

The maximum team size is 12 which consists of 10 competitors, one Team Manager, and one Team Advisor (may be a civilian chef). The Team Manager is an administrative/support position that will not actively participate in any event and maintains overall responsibility for their team. Teams are not authorized additional competitors, personnel, or support staff.

Competitors consist of five professional and five student (apprentice) members (see "student" definition on page 14). 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, example: Korea cannot have a USFK and a 2nd Infantry Division

team; Hawaii cannot have a PACOM and a 25th Infantry Division team. Joint 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 Gregg-Adams, VA, no earlier than **25 February 2025**.

Travel and Accommodations. Teams and individual competitors are responsible for their own travel arrangements. All Army competitors **will** reside in Fort Gregg-Adams barracks (mandatory) at a cost of \$100 per team member; teams that do not reside in the barracks will not compete. Individual competitors will determine lodging arrangements based on the most affordable option (ex: if total cost for hotel is less than \$100). Fort Gregg-Adams lodging will not issue statements of non-availability (SNAs). Teams should plan to depart on **08 March 2025** or no earlier than **1900** on **07 March 2025**. Barracks space must be cleared on time to avoid an additional \$150 charge per team member. Barracks POC TBD. The representative for barracks funding transactions, MIPR or WBS, POC TBD or (804) 734-5073. Joint Services are encouraged to utilize Fort Gregg-Adams barracks as a cost-savings measure.

Arrival/Reporting. All team managers and individual competitors will report via text thread with departure status, arrival status to Virginia, and arrival status to Fort Gregg-Adams to Advanced Culinary Skills Training Division NCOIC at 804-734-3274. Teams staying in barracks will also contact the barracks NCO in accordance with instructions provided by the barracks NCO; all others will provide lodging location and number. Barracks NCO will provide keys for barracks.

Due to limited space, teams will not ship equipment, food, supplies, or other items directly to B4200. Teams must make their own coordination to have items shipped and received to Fort Gregg-Adams no earlier than **25 Feb 2025**. 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 **24 Feb 2025**; advanced party personnel must be identified to the barracks manager for room availability and assignment.

General Information

Uniforms. Competitors and Team Managers will present a disciplined, military appearance always. All personnel will wear the appropriate military uniform IAW their service regulation; competitors will be in the appropriate chef uniform when competing or in the B4200 labs when working. 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.

At no time will any Team Manager or competitor be in civilian clothes in B4200. Polo style shirts are not authorized to be worn while working in B4200. Ball caps, bandanas,

close fitting caps (known as skull caps), etc. are not authorized at any time during the exercise.

Competitors whose military food service/chef uniform are altered due to unit policy, must provide a memorandum or a copy of the unit policy with their competition packet. Failure to be in proper uniform will result in not being allowed to compete in your category and/or penalization.

Competition uniform consists of authorized chef uniform, chef toque, apron, and kitchen towels.

B4200 Entry/Exit Procedures. Teams/individuals are **not allowed** in B4200 prior to **26 February 2025**.

Entry to B4200 from **26 Feb - 07 Mar 2025** all teams and competitors will utilize the front entrance for entry and exit. Competitors may use the back dock area for equipment and speed rack movement. All other entryways to the building are off limits to competitors. All teams and competitors are allowed to have Command Leadership visit their labs for moral support. USACAT members and ACF Certified Chefs may advise all teams and competitors with coordination through the lead ACF Judge and Show Chair.

Lab/Kitchen Assignment. Labs will be assigned at 0600 on **26 Feb 2025**. 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.) is provided; however expendable supplies are the responsibility of the team and individual competitors. Teams must 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 (oven dimension: (24"L x 20"W)

Prep tables

Trashcans

Reach-in refrigerators

Reach-in freezers

1 x speed rack

NOTE: Teams will be allowed to utilize the loading dock area, and side entrance to building 4200 (16th street) on **26 Feb 2025** to move equipment/supplies into their assigned labs; and, after the completion of the training exercise, but no earlier than **06 March 2025** to prepare for departure.

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 Show Chair in a timely manner. Team/everyone must submit a consolidated subsistence support forms utilizing the forms provided. Individual competitors will submit a separate request for each event. Teams will submit a consolidated request for **ALL** individual and/or category as listed below:

- Chef of the Year – Individual
- Pastry Chef of the Year – Individual
- Student Chef of the Year – Individual
- Student Pastry Chef – Individual
- Student Team of the Year – Consolidated
- Nutritional Hot Food Kitchen – Consolidated
- Operational Hot Food Kitchen (MKT/AK) – Consolidated
- Team Display Table – Consolidated

*The only category of rations that requires adding the specific event is fish/seafood. This is to ensure the freshest product is provided to you in a timely manner.

To assist in reducing food cost, practice rations will not be made available. All teams and 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 designing 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 Gregg-Adams commissary, or approved local vendors.

Team Managers and individuals will follow the directions provided with the ration list. The ration list must be accurate and complete when submitting the packet. Be specific with all items being ordered to receive the correct item i.e., scallops - bay or sea, shrimp 21-30, etc. to **include providing a website link for specialty items**. Specialty items must be clearly described. To purchase all items in a timely manner, initial ration requests, including UGR-A and UGR H&S menu selections and enhancements, must be received NLT **17 January 2025. 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 storeroom (room 104) will only stock what is requested. The storeroom hours of operations are 0630 - 1730 daily.

Team Managers/individuals will be required to submit a **final** ration request NLT **31 January 2025**. Updates should be minimal. 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 HIGHLY recommended that each team have either the Team Manager or one of the competitors as 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) and Entry-Level Students and training areas. ALL AIT and Entry-Level students and training areas are off limits. All competitors and managers are prohibited to socialize or have any involvement with AIT and Entry-Level students.

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

Advanced Culinary Skills Training Division. This area, labs, and outside corridors are off limits for all competitors including Team Managers from **26 Feb - 07 March 2025**.

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

The USN/USAF training labs, classrooms, and surrounding areas.

The Judges room for the duration of the exercise.

Visitors. B4200 is off limits for non-competitors/visitors during the duration of the exercise. Non-competitors wishing to visit competitors must request approval from the Director, Joint Culinary Center of Excellence, ACF Lead Judge, and the Show Chair prior to the visitation request.

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 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 building 4200 for the duration of the exercise. A parking plan will be provided during the in brief.

Photographs. Team Managers are encouraged to bring digital cameras or desired photograph equipment to generate their own team photographs. During the event, photographs will be posted daily on the Advanced Culinary Skills Training Division's Facebook site (www.facebook.com/army.culinary), the Fort Gregg-Adams News Website <https://www.army.mil/lgreggadams>, and Fort Gregg-Adams Public Affairs Office (PAO) site (home.army.mil/greggadams/pao) or @ArmyFortGreggAdams 804-734-7451.

Awards Ceremony. ALL competitors are required to attend the awards ceremony on **07 March 2025**. Uniform is the Army Service Uniform (ASU) or Service equivalent. Team managers will check all uniforms prior to departing home station due to limited availability of uniforms and decorations at Fort Gregg-Adams.

The schedule for the ceremony is as follows:

0700- All competitors will be seated in graduation uniform

0730- Rehearsal (**Mandatory**)

1030- Award Ceremony

The following special awards are recognized at the awards ceremony:

Best in Show, Culinary Showpiece (D)

Best in Show, Cold Food Display (A, B, or C)

Team Display Table (W4 Overall table score)

Nutritional Hot Food Kitchen Winner (W3)

Operational Hot Food Kitchen Winner (W2)

Enlisted Aide Competition

Armed Forces Student Team of the Year

Armed Forces Student Chef of the Year

Armed Forces Student Pastry Chef of the Year

Armed Forces Pastry Chef of the Year

Armed Forces Chef of the Year

International Team Winner

Culinary Team of the Year Runner-up

Culinary Team of the Year Winner

United States Army Culinary Arts Team (USACAT). The USACAT will be available to advise installation teams upon request through the Show Chair prior to the 49th JCTE. The USACAT can assist with Cold Food Table preparations in assigned labs, however, will not execute any products for display.

Competitors who wish to be considered for the USACAT must identify themselves prior to the 49th JCTE by submitting an application and packet NLT **3 Feb 2025**. Application and packet checklist are in Annex E of the JCTE rules.

ACF National Convention. The winners of the 2025 Chef of the Year, Pastry Chef of the Year, Student Chef of the Year, Student Pastry Chef of the Year, and Student Team of the Year categories will have an opportunity to compete at the 2025 ACF National Convention. All teams and competitors must decide if they are competing for an opportunity to advance to the national level when their entry form is due. All teams and competitors will have to return to Fort Gregg-Adams for training once a month, each month, for one week, following the JCTE. The student team manager will ensure that the coach and all five members are active members and student members of the ACF prior to the 2025 ACF National Convention 27-30 July 2025 in Las Vegas, NV. Additional information will be provided to the individuals and team managers after the awards ceremony.

49th ANNUAL JOINT CULINARY TRAINING EXERCISE RULES

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

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 and judged 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 to include the 2025 Qualifier Guidelines for the categories and events in which they are competing. Additional and specific information for specific categories are annotated below:

<https://www.acfchefs.org/ACF/Events/Competitions/ACF/Events/Competitions/>

ACF Professional Competition Manual

ACF Student Competition Manual

ACF Guidelines for:

- Student Team of the Year
- Student Chef of the Year
- Student Pastry Chef of the Year
- Pastry Chef of the Year
- Chef of the Year (Market Basket is listed below)

Categories

The following categories will be offered during the JCTE:

Professional

Category A- Garde Manger: A-1, A-2, A-3, A-4

Category B- Hot Kitchen: B-3 only

Category C- Patisserie/Confectionary: C-1, C-2, and C-5

Category D- Showpieces: D2 and D4

Category KC- Contemporary Hot Food (International & Enlisted Aide)

Category KP- Contemporary Patisserie (International & Enlisted Aide)

Category W- Customize Wild Card: W-2 Operational Hot Food Kitchen, W-3 Nutritional Hot Food Kitchen, W-4 Team Display Table

Category COY- ACF Chef of the Year Qualifier

Category PCOY- ACF Pastry Chef of the Year Qualifier

Student

Category SCOY- ACF Student Chef of the Year Qualifier

Category SPCOY- ACF Student Pastry Chef of the Year Qualifier

Category STOY- ACF Student Team of the Year Qualifier

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

Professional Categories

- A- Garde Manger: See ACF Professional Culinary Competition Manual.
- B- Hot Kitchen: See ACF Professional Culinary Competition Manual.
- C- Patisserie/Confectionary: See ACF Professional Culinary Competition Manual.
- D- Showpieces: See ACF Professional Culinary Competition Manual.

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

International Team Challenge

See Annex C and the ACF Professional Culinary Competition Manual

W-2 Operational Hot Food Kitchen

This whole team event is designed to improve food service training for large scale combat operations and requires the preparation of 50 portions of a five-course meal consisting of one appetizer; one soup; one composed salad; one main entrée with meat, starch, vegetable, and sauce (if appropriate); and one dessert utilizing Field Feeding equipment and Operational Rations. The 50 portions will consist of four servings for judges and 46 served to customers. The main entrée will be served cafeteria style (free flow) service; the appetizer, soup, salad, and dessert will be plated and served tableside. This is a custom ACF category, but general competition rules will apply.

THIS IS NOW A WHOLE TEAM EVENT; ALL TEN COMPETITORS WILL COMPETE IN THIS EVENT. Uniform will be service specific combat/utility uniform. Teams are responsible for all front of house service, including beverages.

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.

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

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

Teams will choose one UGR-A 50 serving module and one UGR-H&S 50 serving module from list of menus in Annex F. There are no additional rations allowed, however teams may order and utilize any items from the list of supplements and enhancements also in Annex F to complete their menu. Maximum, as well as creative, utilization of rations will be considered, i.e. avoid waste.

Each team is required to identify and send their UGR-A and UGR-H&S menu selections, including enhancements and supplements, from Annex F NLT **17 January 2025**. Each team is required to send their five-course menu and photos of each course plated to the Show Chair prior to arriving at Fort Gregg-Adams on **25 February 2025**.

W-3 Nutritional Hot Food Kitchen

This event promotes healthy cuisine within military food service operations and tests chefs' ability to plan, prepare, 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 using healthy cooking techniques and sound nutritional principles with 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 1000 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 in memorandum format by a registered dietitian **prior** to the exercise stating that the meal plan was evaluated for overall nutritional adequacy and meets the nutritional guidelines required to include a detailed breakdown of the menu that provides carbohydrates, fats, protein, and calories for each course and which software program was used for the analysis; JCCoE will **not** perform nutritional analysis.

W-3 continued

Timeline:

Set-up Time - 15 minutes. Menu and recipe booklets (4) are to be submitted at the beginning of the set-up time.

Preparation/Cooking Time - 90 mins.

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

Clean-Up and Clear Kitchen - 15 min, starts immediately at the end of your service time.

General guidelines for this category:

This is a modified category, but general competition rules will apply.

COY- Chef of the Year

See ACF Chef of the Year 2025 Qualifier Application and Guidelines for the exact details of this category, market basket is listed below. Past Regional winners may reapply after five (5) years. Past National winners cannot reapply.

2025 Chef of the Year Market Basket:

Whole red snapper
Yukon gold potatoes
Peppers (choice of red, yellow, green bell peppers or jalapenos)
Button mushrooms
Lemons
Roma tomatoes
Dry white wine

PCOY- Pastry Chef of the Year

See ACF Pastry Chef of the Year 2025 Qualifier Application and Guidelines for this category. Past Regional winners may reapply after five (5) years. Past National winners cannot reapply.

W4 - Team Display Table (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: A-4 plus choose one entry from A-1 thru A-3

Category B: B-3

Category C: C-1 and C-2

Category D: Choose one entry from D-2 thru D-4

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

Team Display Tables: Two (2) to Three (3) teams will display their cold food tables each day over a six-day period starting **Friday 28 Feb 2025**. Tables measuring 20' x 6' will be provided. All team tables will be configured in the described manner below. Teams are allowed to remove one (1) table. 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" 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 MacLaughlin Fitness Center (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. Table set-up will be monitored to ensure that only listed competitors are participating; assistance from other team members, the team manager or any other individual will result in a penalty. Competitors will be in the competition uniform while working on their tables. Competitors 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.

NOTE: JCCoE maintains the authority to retain select static exhibits and centerpieces for display at Fort Gregg-Adams to promote the JCTE throughout the year.

Student Information.

Student Chef Definition - A student chef is a service-member in the culinary profession with 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 an accredited post-secondary program or apprenticeship program at least thirty (30) days prior to the start of the exercise. Service members must not have competed as a professional in any previous ACF/WACS competitions; hold any ACF certification above CFC, CC, CFPC, or CPC; 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.

Student Categories. These events are designed to stimulate interest and test the student chef's skill in live cookery and basic understanding of cooking and pastry fundamentals. These are entry-level events, and therefore, considerable emphasis will be placed on basic level skills correctly executed. Each team may nominate only one competitor/team for each student category. Previous winners of these events are not allowed to compete in these categories.

SCOY- Student Chef of the Year

See ACF Student Chef of the Year 2025 Qualifier Application and Guidelines for this category.

SPCOY Student Pastry Chef of the Year

See ACF Student Pastry Chef of the Year 2025 Qualifier Application and Guidelines for this category.

STOY- Student Team of the Year

See ACF Student Team of the Year 2025 Qualifier Application and Guidelines for this category.

For All Student Competitors:

Team managers must submit an ACF Intent to Compete Form on or before **10 January 2025**, and Team Information Sheet to the ACF national office NLT **27 January 2025**.

Each student listed on the Team Information Sheet must be a current ACF member or enrolled in an apprenticeship program (such as US Military Apprenticeship Program <https://usmap.netc.navy.mil/usmap/>) NLT **27 January 2025**.

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 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.

Culinary Team of the Year (CTOY) All teams competing for CTOY must enter each of the categories listed below and are limited to one entry per event. The winner will be the team with the highest averaged score. A maximum of 18 teams can compete for CTOY to ensure efficiency of execution and judging.

Categories required for Culinary Team of the Year CTOY:

W2 Operational Hot Food Kitchen

W3 Nutritional Hot Kitchen

W4 Team Display Table

COY Chef of the Year (No longer a mystery basket)

PCOY Pastry Chef of the Year

SCOY Student Chef of the Year

SPCOY Student Pastry Chef of the Year

STOY Student Team of the Year

General Competition Guidelines that apply 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.

Discussion, gesturing, time cues, or any other verbal or non-verbal communication to the team/competitor from managers, coaches, or any other supporters of the team during ANY of the competition windows (other than general cheering and encouragement) will result in point reduction of the team/competitors.

If individuals not listed on the CTOY/team roster they cannot assist in any event, including but not limited to, the Team Display Table setup or Operational Hot Food Kitchen preparation, the team will be subjected to penalization.

Rules violations or practices that result in an unfair advantage or unfair scoring will be subject to penalization as determined by the lead judge. Further practice or additional violations may result in the team being disqualified from the specific event or removed from the CTOY category.

Competitors must bring their food, equipment, knives, small wares, tools, cookware, and chinaware for all categories/events. Keep in mind the amount of space available is limited so only bring in the appropriate amount of equipment required. Exception is the Operational Hot Food Kitchen where chinaware, silverware, cups, tablecloths, and napkins are provided.

Competitors are limited to the number of outlets provided. The use of power stripes to increase the outlet count is prohibited. Additional power stripes cause overloads which result in loss of power to your kitchen. If power is lost to your kitchen due to your own negligence, then no additional time will be given.

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 **26 Feb 2025** if this method will be used.

Open flames table-top burners, etc. are not authorized in the MFC, however control butane torches are authorized with prior permission from the lead judge or Show Chair.