

50th Joint Culinary Training Exercise (JCTE) Rules- Summary of Changes

- The addition of an Admin Data Sheet to Annex A
- Teams are allowed to have an advisor, in addition to a manager, and the advisor may be a civilian chef.
- The addition of two new categories:
 - SKS-1 Basic Salon Skills Demonstration (Savory)
 - SPS-1 Basic Salon Skills Demonstration (Pastry)
- Category A for the Cold Food Table will be A-3 and A-4.
- Proteins for Category A-3 must be chicken, turkey, and/or Cornish hen.
- Student Chefs may be any age(in addition to the previous requirements).
- Market basket for Chef of the Year can be found on page 13 of the JCTE Rules.
- The Cold Food Display platter for the International Competition will be changed from A-2 to A-3 with the required proteins being chicken, turkey and/or Cornish hen.