



American Culinary Federation
The Standard of Excellence for Chefs



48th Annual Joint Culinary Training Exercise Military Regional Rules and Guidelines 01-08 March 2024

Table of Contents

Administrative Instructions	Page 3
Registration	Page 3
Competitor – Team Composition and Individuals	Page 3
Travel/Arrival/Reporting Procedures	Page 4
General Information	Page 4
Uniforms	Page 4
B4200 Entry/Exit Procedures	Page 5
Kitchen Work Areas	Page 5
Ration Request Guidelines	Page 6
Off Limits Areas	Page 7
Visitors	Page 7
Parking	Page 7
Photographs	Page 8
Awards Ceremony	Page 8
US Army Culinary Arts Team	Page 8
ACF National Convention	Page 9
Exercise Rules	Page 10
Categories	Page 10
Professional Categories	Page 11
F-4 Armed Forces Chef of the Year	Page 11
W-2 Hot Food Kitchen	Page 12
W-3 Nutritional Hot Food Challenge	Page 13
Military Master's	Page 14
Armed Forces Pastry Chef of the Year	Page 14
Team Buffet Table	Page 14
Student Categories	Page 15
Culinary Team of the Year Requirements	Page 16
General Competition Guidelines	Page 17

Entry Forms

Annex A

Ration Request Form

Annex B

International Rules

Annex C

Enlisted Aide of the Year Rules

Annex D

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 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) **01 December 2023**. Forms are located on the Joint Culinary Center of Excellence webpage at:

https://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:

- Appropriate Entry Form (Annex A Appendix X)
- ACF Competition Agreement Form (Annex A Appendix 4)
- Photo Slide Deck Template (PPT)
- Ration Request Form (Annex B) for Each Category

Teams or individuals that submit incomplete packets or submit packets late will not be allowed to compete. Individual competitors are subject to space availability. It is mandatory that each Team manager, captain, and individual competitors join the 48th JCTE 2024 MS Team Channel and upload complete packets NLT 1 December 2023.

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 event, and maintains overall responsibility for their team. Teams are not authorized additional competitors, personnel, or support staff.

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, 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 Gregg-Adams, VA, no earlier than **27 February 2024**.

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 **09 March 2024** or no earlier than **1900** on **08 March 2024**, as barracks space must be cleared 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. Sister 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 **27 Feb 2024**. 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 **27 Feb 2024**; 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 at all times. 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. Chef uniforms will not be worn outside of the confines of Fort Gregg-Adams, Virginia.

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 local policy, must provide a copy of the local 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.

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

B4200 Entry/Exit Procedures. Teams/individuals are **not allowed** in B4200 prior **01 March 2024**.

Entry to B4200 from **1- 08 March 2024** All teams and competitors will check in with the entry control point. Competitors will use the back dock area for equipment/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 upon getting escorted from the check-in point by the Team Manager/Captain for moral support. USACAT current members and ACF Certified Chefs may advise all teams and competitors upon arrival prior for approval and coordination through the lead ACF Judge and Show Chair.

Lab/Kitchen Assignment. Labs will be assigned at 0600 on **01 March 2024**. 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 / 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 **1 March 2024** to move equipment/supplies into their assigned labs; and, after the completion of the training exercise but no earlier than **08 March 2024** 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:

- Armed Forces Chef of the Year – individual
- Student Chef of the Year – individual
- Student Pastry Chef – individual
- Nutrition Hot Food Challenge – consolidated
- Student Team – consolidated
- Pastry Chef of the Year – individual
- Master (Chef of the Year) – individual
- Team Table – consolidated
- MKT – 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 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/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., scallops - bay or sea, shrimp 21-30, etc. in column E of the ration request form to **include providing a website link for specialty items**. Specialty items must be clearly described. In order to purchase all items in a timely manner, ration requests must be received **NLT 4 January 2024. 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 -1730hrs daily.

Team Managers/individuals will be required to submit an **updated** ration request **NLT 5 February 2024**. 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 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)/Entry-Level Students and training areas. ALL AIT/Entry-Level students and training areas are off limits. All competitors/managers are prohibited to socialize or have any involvement with AIT/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 **01-08 March 2024**; unless team/individual is assigned a lab in that area.

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 Led 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 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 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 (<https://www.army.mil/lee#org-press-center>) or @ArmyFortGreggAdams 804-734-7451.

Awards Ceremony. ALL competitors are required to attend the awards ceremony on **08 March 2024**. Uniform for awardees 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 Exhibit, Culinary Showpiece (Category D)
Nutritional Hot Food Challenge Winner
Army Enlisted Aide of the Year Armed
Forces Student Team Champion Armed
Forces Student Chef of the Year
Armed Forces Student Pastry Chef of the Year Armed
Forces Chef of the Year
Armed Forces Pastry Chef of the Year
Armed Forces Master Chef of the Year
International Team Winner
Culinary Team of the Year Winner

United States Army Culinary Arts Team (USACAT). The current USACAT will provide assistance to each installation team upon request through the Show Co-Chair prior to the 48th JCTE. The USACAT can provide assistance with the Installation Cold Food Table Preparations in their assigned labs, however will not execute any products for display.

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.

ACF National Convention. The winners of the 2024 Student Team, Student Chef, Student Pastry Chef, Pastry Chef, and Master Chef categories will have an opportunity to compete at the ACF National Convention. All teams/competitors must decide if they are competing for an opportunity to advance to the national level when their entry form is due. All teams/competitors will have to return to Fort Gregg-Adams for training once a month (1week) there after the JCTE. 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 being held in Phoenix, Arizona. Additional information will be provided to the individuals and team managers after the awards ceremony.

48th 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 2024 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

U.S.A.'s Chef of the Year

Pastry Chef of the Year

Student Chef of the Year

Student Pastry Chef of the Year

Student Team of the Year

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

Professional.

Category A- Cooking, Professional, Individual: A-1, A-3, A-5, A-6

Category B- Cooking, Professional, Individual: B-3 only

Category C- Patisseries/Confectionary, Professional, Individual: C-1, C-2, and C-5

Category D- Showpieces, Professional, Individual: D2 and D4

Category F- Hot-Food Mystery Basket Competition, Professional: F4 (AFCY)

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: KP-2 only

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

Student.

Category SK- Practical and contemporary Hot-Food Cooking, Student, and Individual

Category SP- Practical and contemporary Patisserie, Student, and Individual

Category ST- ACF Student Team Regional

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

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.

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

Armed Forces Chef of Year, F4 Mystery Basket, Professional, Individual:

See ACF Professional Competition Manual. Menu format change: four (4) portions of a four-course meal that includes a hot appetizer; soup or salad; an entrée; and a dessert; three (3) portions of 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, and an additional burner cooking is not authorized. An apprentice is not authorized. The maximum number of available slots is 18. Previous winners of this event are not allowed to compete in this category. Individual competitor's seats may be available on a first come, first serve assignment based on when the entry packet was received.

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-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. The main entrée will be served cafeteria style (free flow) service; the soup, salad, and dessert will be served tableside. 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 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 ration requirements to the Show Chair NLT **31 January 2024**. The 50 portions consist of four for judges and 46 served to customers. In addition, each team will be prepared to serve 3-6 portions of a vegetarian dish. 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 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.

Time Schedule:

- 0630-0730- In-brief and inventory/organize kitchen (menu and recipe booklets (4) are to be submitted at the beginning of the set-up time)
- 0730-1130- 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 are limited to the following proteins ordered by North American Meat Processors (NAMP) Numbers. Each Team Manager or individual competitors should ensure the team is familiar with the ACF fabrication guidelines for all proteins listed below. Teams may bring their proteins prep for the Hot Food Kitchen Category commencing however, must still show the entire process from start to finish of the exact fabricated protein of choice that will be prepared in this category only. There are no additional meat proteins allowed, however teams may utilize any other item from the ration list to supplement and complete their menu.

https://www.acfchefs.org/ACF/Resources/Video_Library/ACF/Resources/Video/

- 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); Beef Short Rib; Beef, Flank Steak; Beef, Ground
- Lamb: Lamb Rack, Split 4' Bone in (204B); Lamb Loin, Bone in (232A)
- Veal: Veal Loin, Strip Loin, Boneless, Skinned (344); Veal, Hind shank
- Pork: Bacon, sliced; Pork loin, bone-in 11 rib (412D); Pork Tenderloin (415); Prosciutto sliced; Pork Belly; Pork Butt, Shoulder;

W-3 Nutritional Hot Food Challenge Team Competition. This unique format is to strengthen 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 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.

Timeline:

Preparation/Cooking Time. 90 mins.

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

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 15 minutes to clean and clear the kitchen.

General guidelines for this category:

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

Military Masters. See ACF Chef of the Year 2023 Qualifier Application and Guidelines for this this category. Past Regional winners may reapply after five (5) years. Past National winners cannot reapply.

Armed Forces Pastry Chef of the Year. See ACF Pastry Chef of the Year 2023 Qualifier Application and Guidelines for this category. Past Regional winners may reapply after five (5) years. Past National winners cannot reapply.

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-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 **04 March 2024**. 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. Team tables displays will be scored as five categories.

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 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 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 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 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 level the student chef's skill in live cookery and basic understanding of cooking/pastry fundamentals. They are entry-level events, and therefore, considerable emphasis will be placed on basic level skills correctly executed. Each team may nominate only one competitor. Previous winners of this event are not allowed to compete in these categories.

SC Armed Forces Student Chef of the Year. See ACF Student Chef of the Year 2023 Qualifier Application and Guidelines for this this category.

SP Armed Forces Student Pastry Chef of the Year. See ACF Student Pastry Chef of the Year 2024 Qualifier Application and Guidelines for this this category.

ST Student Team. See ACF Student Team 2023 Qualifier Application and Guidelines for this this category. The ACF Regional Student Team rules is used as the basis for this category.

Team managers must submit an ACF Intent to Compete Form on or before **30 December 2023**, and Team Information Sheet to the ACF national office NLT **27 January 2024**.

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 2024**.

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 in order to ensure efficiency of execution and judging.

Categories (subject to change):

TB Buffet (description below)
F4 Armed Forces Chef of the Year
W2 Hot Food Kitchen
W3 Nutrition Hot Food Challenge
KP Pastry Chef of the Year
SK Student Chef of the Year
SP Student Pastry Chef of the Year
ST Student Team

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 or any other verbal or non-verbal communication to the team / competitor from its manager, coaches, or any other supporters of the team in ANY of the competition windows will result in point reduction of the team/competitors.

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 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 Military 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 **1 March 2024** if this method will be used.

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