

INTERNATIONAL TEAM CHALLENGE COMPETITION

This event is for International teams only. The team consists of two military, professional competitors, and one manager. Competitors will dress in full professional chef's whites, including hat, apron, and kitchen towels during the event. This event consists of two (2) phases:

Phase 1- Cold Display: C-5 Assorted Bread Display and A-3 Poultry Platter

Phase 2- Live Cooking: KP-2 Composed Cold Plated Dessert and KC Contemporary, Hot- Food.

All entry packets are due NLT **19 December 2025**. All packets must include the following:

- Registration
- Ration list

Phase 1- Cold Display

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, etc.
 - Two loafs or two each of the same item such as baguette, country loaf, Stollen, Kugelhopf, 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 A — Cooking, Professional, Individual

A-3 Cold buffet platter of poultry (proteins available: chicken, turkey, Cornish hen)

- 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.
- 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 all owed 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.

Phase 2:

Category KP - Contemporary Patisserie, Professional, Individual

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.

Category KC — Contemporary Hot Food, Professional, Individual

This is an individual, professional, event that requires the competitor to prepare 4 portions of a finished entrée plate based on the protein choice.

- The mandatory protein is whole chicken.
- The protein must be fabricated in the kitchen and portioned for four servings.
- The entrée plate should have the appropriate accompaniments, garnishes, and sauces.
- The competitors have 15 minutes for set-up, 60 minutes to fabricate and cook, 10 minutes for plate-up and 15 minutes for clean-up.
- Of the four portions, three are for the judges, and one is for display and critique.

General guidelines for category KC:

- 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.
- Competitors must bring their own food, tools, cookware and china.
- 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 (whole fish, meats, etc.).
- Competitors wishing to bring in pre-fabricated and marinated proteins must demonstrate the entire process in the proper sequence during the competition. Any person not following these guidelines will be disqualified.
- 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.
- Cleaned and peeled mirepoix ingredients are acceptable.
- Chopped herbs, shallots and garlic are acceptable.

- Vegetables can be peeled and salads may be cleaned and washed, but not cut or shaped in any form
- Beans may be pre-soaked.
- No finished soups or sauces are allowed but basic stocks may be brought in. No clarified consommés are allowed.
- The following ready-made dough may be brought in: brik (brick), puff pastry and filo (phyllo).
- All combinations of ingredients must be completed during the competitors allotted competition time.
- Pullman loaves, breads, and dumpling wrappers will be permitted.