

September 3, 2011

8th Military Culinary Competition
September 23-24, 2011, Adjacent to Marine Barracks 8th & I St. Washington DC

Military Culinary Competition Rules

Friday – We suggest and request that all team members support and attend the Friday culinary education session. We dropped the price from \$99 to \$20 so price won't keep you away. At least one of the sessions will give you tips for competing, so if your team isn't representing you might miss the couple of points that will cost you the win.

We will draw team time slots and learn about the Eloma equipment at 8 am on Friday.

Each of the 15 teams consists of four competitors, a Team Captain and three members.

FINAL HEAD TO HEAD COMPETITION – The top five scoring teams from the first 3 flights will be the finalists, and they will compete again at 2:30 pm for the championship. The finalists will thus all have the same mystery basket in the final round.

Time blocks will be:

7:15 to 9:15

9:30 to 11:30

11:45 to 1:45

2:30 to 4:30 – THE FINALS

This will be a Hot Food, Mystery Box competition. Each team will prepare four plates of a main course and four plates (bowls) of a salad or soup. The items in the box received by each team may or may not be the same, but the judging criteria will be the same.

The time allowed will be two hours from the official start time to turning in the items to the judges and cleaning of the workstation. We only have 15 minutes between each group, so points will be deducted if the team uses more than the allotted time.

When the team receives its box, no more than 30 minutes can be used to determine and write the menu which it going to prepare. At least some of each item in the box must be used. Points will be deducted for menu items that are not utilized.

There will be a common storage rack which will be available to all teams throughout the preparation time. Points will be deducted for items removed from the rack that are not used.

TOOLS – **You can bring a standard set of culinary knives (maximum 5) and a standard set of garnishing tools (maximum 5).** We will have a very limited number of sets available for those that need them, they must be returned at the end of each flight. Everything else that you need will be provided.

Show Plates:

Teams will produce four show plates of each course:

- One for the table display for the public
- One for the review by the Outside Judges and critique
- Two for the Inside Judges

Critiques – To enhance the experience from prior years, we are going to give ALL judges an opportunity to provide a critique to the teams that are interested.

- **The outside judges** will provide a critique immediately after they finish scoring
- **The inside judges** will provide a critique in Crawford Hall once they have finished scoring. Wait outside the door to be called in.
- **Neither is mandatory**, but if you would like to learn the most, we suggest you take advantage of the vast knowledge our judges bring to the event.

What to do with your plates:

Your tent will have a color sheet on it, blue, green, etc.

When you are ready to turn in your product you will hand it to a runner who will be wearing that same color shirt. Be sure you also hand them a 3 x 5 card with the Teams' Flight and Number (example 3-1, or 3-2, or 2-4) but NOT the name of the team.

Judging will be based on the following: (max points 50)

- a) Appropriate cooking methods and utilization (e.g., if there were a steak in the box, it probably would not be appropriate to poach it.) Some of all items in mystery box used. (7)
- b) Appropriately cooked (Pasta is cooked al dente, mashed potatoes cooked enough that there are no lumps; for competition purposes, beef would not be cooked more than medium-rare. There would be no red oozing from poultry, etc., etc.) (7)
- c) Taste (12)
- d) Presentation (overall appearance of plate, viscosity of the sauce, temperatures). Note - Presentations that lean toward fancy (classical) tend to catch the Judges' eye. If you know ACF rules use them, if you don't, make it look and taste the best and you'll win. (12)
- e) Appropriate cuts (Julianne vs. dice, for example) (3)
- f) Consistency (Plate 1 is exactly the same as plate 2 which is exactly the same as plate 3, etc. For example: each plate contains the same amount of each food product and is plated exactly the same.) (3)
- g) Completion on time, including clean-up (1)
- h) Sanitation of area and chefs (3)
- i) Cleanup (2)

Role of the judges:

The Outside Judges will observe the following:

- Did all four members contribute to the final result
- Did the teams do a proper Mise en Place, organizing themselves.
- Did the teams use their equipment properly
- Did they demonstrate good knife skills
- Did they use proper cooking techniques
- Did the teams use proper sanitation procedures, as appropriate to the situation, including clean-up. They wore clean uniforms, used gloves appropriately, avoided cross-contamination.
- Were the teams finished on time
- Did the teams effectively use the products they took from the common storage rack
- Consistency of the four plates produced (item f above)
- Visual appearance of the plate
- They will NOT taste the product
- They will do an educational critique for the teams as soon as they have completed their scoresheets

The Inside Judges will observe a through f above.