

Army Center of Excellence, Subsistence

QUALITY FOOD STARTS HERE



US ARMY CULINARY ARTS PROGRAM



OBJECTIVES

- 1. Improve the overall quality of Army Food Service and training to the soldier.**
- 2. Provide recognition for excellence in culinary arts.**
- 3. Provide incentive for competitive food service programs within MACOMs. Recognition is in the form of certificates, medallions, engraved plaques, and trophies.**

U S Army Culinary Arts Program



USACAT member competes at Ocean City, MD...takes top prize



Culinary Arts Program



- Objectives of the Army Culinary Program.
- What is Culinary Art?
- What do the judges look for when they evaluate?
- How can we train to win?



Gold Medals



Gold Medal Standard

Well-planned, simple, cost-effective, and correctly portioned menus, presented beautifully, seasoned to perfection with the correct textural features, cooked to the correct degree, and served at the correct temperature, (piping hot or cold), will 99% of the time come out on top. But only if the kitchen team skills, utilization of resources, timing, organization, smartness, showmanship, and cleanliness are beyond reproach.

U.S. Army Team 2000



**FINAL OLYMPIC PRACTICE AT KELLEY
BARRACKS IN STUTTGART, GERMANY**

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USACAT Team Synergy



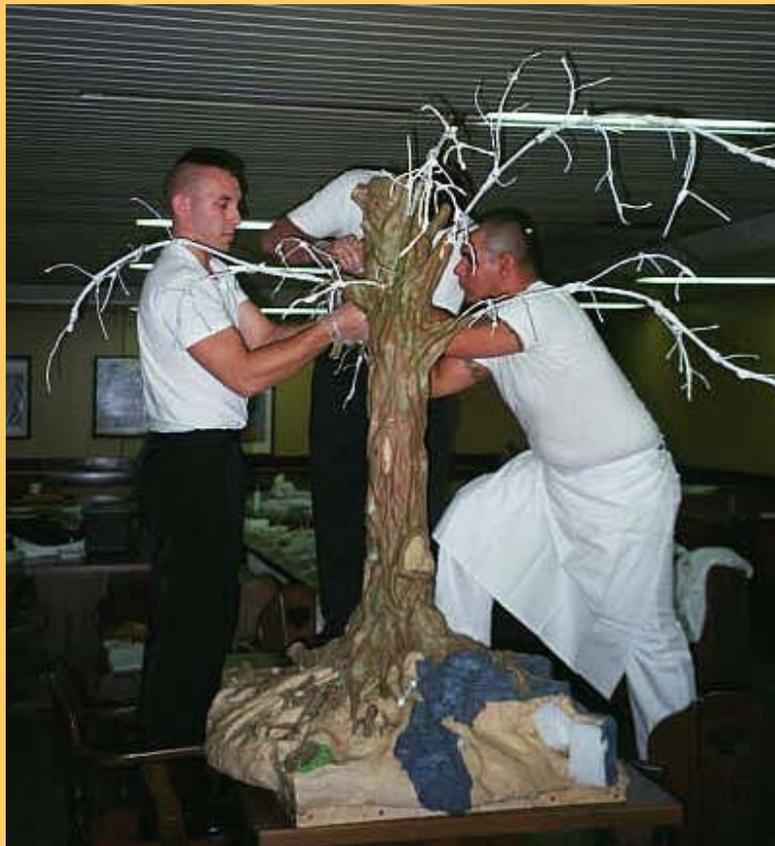
Advisors Critique



TEAM Vision Comes Alive



**The "four seasons"
theme, Culinary
Olympics 2000**



Apprentices and Coach Miller



USACAT 2000



Christmas Meal



USACAT Easter Meal



USACAT Easter Meal



Rock Sugar Coral



USACAT Autumn



USACAT Spring



Rock Sugar Coral



The Goal of Culinary Arts



Gold Medal Standard

Well-planned, simple, cost-effective, and correctly portioned menus, presented beautifully, seasoned to perfection with the correct textural features, cooked to the correct degree, and served at the correct temperature, (piping hot or cold), will 99% of the time come out on top. But only if the kitchen team skills, utilization of resources, timing, organization, smartness, showmanship, and cleanliness are beyond reproach.

GOLD



ANNUAL US ARMY CULINARY ARTS SHOW



1. IMPROVE THE OVERALL QUALITY OF FOOD SERVICE AND TRAINING TO THE SOLDIER



QUALITY FOOD,
BETTER TRAINED SOLDIERS





Installation of the Year

• 66% of the Score comes from these Categories where the food is evaluated on quality, presentation, safety, and taste:

- Army Senior Chef of the Year - 11%
- Army Junior Chef of the Year - 11%
- Field Cooking Competition - 11%
- Nutritional Hot Food Challenge - 11%
- Senior Contemporary - 11%
- Junior Contemporary - 11%





Installation of the Year

• 44% of the Score comes from these Categories where the food is evaluated on presentation, composition, correct preparation, serviceability, artistic achievement, originality, degree of difficulty, work involved - some of *this food is now tasted*:

- **A - Cold food platter**, hors d'oeuvres, appetizers - 11%
- **B - Three 3-course menus**, restaurant or hot buffet platters - 11%
- **C - Dessert Platter**, Petit Fours, Dessert Plates, Edible Cake - 11%
- **D - Centerpieces** - 11%
- Recipes and Cost Analysis are required for all menus on cold table

Culinary Knowledge Bowl



New Competition Criteria in 2002



- KNOWLEDGE BOWL IOY Requirement - *11% of IOY*
- INSTALATION OF THE YEAR, Team Cold Table
- SENIOR CHEF OF THE YEAR - ACF Four-Course with knife skills
- JR CHEF OF THE YEAR - ACF Three-Course with knife skills
- FIELD / UGR - A, Team of 4 / Residual Enhancements / knife skills
- NUTRITION CHALLENGE - Team of 2
- MILITARY CHEF NATIONAL CULINARY CHAMPIONSHIPS

Competition Categories

Live Events



- Senior Army Chef of the Year - *ACF*
- Junior Chef of the Year - *ACF*
- Field Cooking Competition (live)
- Nutritional Hot Food Challenge - *ACF*
- Ice Carving - *ACF*
- Contemporary Cooking and Pastry - *ACF*
- “Military Chef National Culinary Championship” (*must enter Mystery basket for 10, International for 10, and P*)



Field Competition



- **UGR - A - 50 Servings Pork or Chicken, plus residuals**
- **4 Member Team**
- **Two Phases**
 - **Knife Skills - 50 points**
 - **Meal Execution - 50 points**
- **ACF and Military Judges**
- **Time constraints**
- **Plates, Serving**
- **Use of Ingredients, Taste, Organization, Teamwork**





Definition of Culinary Arts

Culinary Arts

- Food preparation in the pursuit of excellence in it's most pleasing, enjoyable, and satisfying form.



Movement beyond the preliminary level of culinary preparation requires inquiry into why ingredients and processes are used. The chef does not just produce dishes based on established standards. The goal of the culinarian is to create and innovate. (The Art and Science of Culinary Preparation, 1992)



Impact of Culinary Arts Training

- Understanding and learning how to produce food allows the culinarian to produce quality products based on established procedures.
 - This is accomplished through the study of theory and by practicing skills basic to the production of food.



- When study of theory is combined with supervised hands-on training, the culinarian will have achieved the preliminary level of understanding necessary to produce quality dishes.

27th U.S. Army Culinary Competition Results - March 2002



Installation of the Year

1st - Ft Bragg, NC

2nd - USAREUR

3rd - Ft Lewis, WA

Field Cooking

1st Ft Lewis, WA

2nd Ft Bragg, NC

3rd USAREUR

National Culinary Champion

SFC David Russ - Ft Bragg, NC

Chef of the Year

SFC Willie Meeks - Ft Bragg

JR. Chef of the Year

PFC Scott Graves - USAREUR



27th U.S. Army Culinary Competition Results - March 2002

Culinary Knowledge Bowl Champions
Ft Drum, NY

Best in Centerpiece Category
SFC Benedict Tesoro, Ft Lewis, WA

Best in Contemporary Cookery Category
Tie- PFC Scott Graves - USAREUR
and SGT Joshua Sperl - FT Drum, NY



27th U.S. Army Culinary Competition Results - March 2002

Best in Cold Buffet Platters
PFC Scott Graves - USAREUR

Best in Pastry
MSG Guy Hermis - Ft Bragg, NC

Best in Hot Plates Shown Cold
SGT Michael Wriston - Ft Bragg, NC



ACF - (American Culinary Federation)

- **1992 - Sanctioning of the U.S. Army Culinary Arts Competition**
 - **compete against a standard/not each other**
 - **compete in ACF categories**
 - **competition and medals count towards chef certification (Certified Executive Chef = CEC)**
 - **ACF categories/rules are the same as international**

