



REPLY TO
ATTENTION OF

DEPARTMENT OF THE ARMY
JOINT CULINARY CENTER OF EXCELLENCE
1630 BYRD AVENUE, BUILDING 4200
FORT LEE, VIRGINIA 23801-1601

ATSM-CES

28 January 2013

MEMORANDUM FOR RECORD

SUBJECT: Amendment to the 2013 Military Culinary Arts Competition

1. Effective 14 January 2013 and due to fiscal responsibility, command guidance and posting discrepancies, the rules for the 38th Annual Military Culinary Arts Competition have been amended.
2. Team managers and captains are encouraged to review all updates and prepare their teams based on the amendments. There are three major changes that have a significant impact on the competition and adjustments managers will have to make. Please see the amended changes in enclosure-1.
3. The project officer will ensure that all teams are verbally briefed the changes or amendments during the manager's briefing prior to the start of the competition.
4. The point of contact for this amendment is the project officer at 804-734-3274 / or email usarmy.lee.tradoc.list.jccoe-advanced-culinary@mail.mil.

Encl
Summary Rules Amendment

///// Originally Signed /////

SUMMARY of CHANGE

38th Annual Military Culinary Arts Competition Rules

Specifically, this revision dated 28 January 2013-

- Changes all dates noted as “22 January 2013” on pages 2, 5 and any other pages to 1 February 2013.
- Change the category name on all pages listing “Installation of the Year” or “IOY” to “Culinary Team of the Year (CTOY)”.
- Change the category name on all pages listing “Field Cooking Competition” to “Military Hot Food Kitchen Competition”.
- Revise Annex A, paragraph 9.d. (page 8) from “AFSTD Office is for official business when required and is to be used as a lounge for team leaders and management” to “AFSTD Office is for official business when required and is not to be used as a lounge for team leaders and management.”
- Delete Annex C, paragraph 1.g, page 17.
- Change the cooking platform in Annex C, paragraph 4, page 19, from “Containerized Kitchen (CK)” to the “Mobile Kitchen Trailer (MKT)”.
- Revise the requirements for the “Military Hot Food Kitchen Competition” Annex C, paragraph e.9., page 20, from Competitors must fabricate all the proteins on site during the competition window, NO pre-marinating, or fabrication is permitted” to “Competitors may fabricate 30 servings (50%) of the proteins on site during the competition window”. “Pre-marinating is not permitted”.
- Revise Annex C, paragraph 5.a., page 21, from “1.5 hours” to “2 hours and 15 minutes”.
- Rename Annex C, paragraph 5, page 21, the “American Dietetic Association (ADA)”, the “Academy of Nutrition and Dietetics (A.N.D.)”.
- Delete Annex C, paragraph 5.b.11, page 21.
- Revise Annex C, paragraph 5.b.14, page 22, from “1 hour 30 minutes” to “2 hours and 15 minutes”.
- Change the last sentence in Annex C, paragraph 9, page 23 from “The 2013 Classical Chicken dish is #3144 Supreme de Volaille”, to “The Classical Chicken dish #3189 Poulet Sauté Bercy”.