



THE MILITARY HOSPITALITY ALLIANCE *PRESENTS A CHALLENGE*

US MILITARY CULINARY COMPETITION 2008 RULES



The Military Hospitality Alliance Culinary Competition is open to all branches of the Service as long as each team member is on “active” status. There will be a maximum of 15 teams and we will accept the first 15 team registration forms received. Each team will consist of a Captain and three members, one of whom may be a DoD cook. This will be a Hot Food, Black Box competition. Each team will prepare five plates of a main course and five 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 and a half (2 1/2) hours from start time to completion of clean-up. 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 through out the 2 1/2 hours. Points will be deducted for items removed from the rack that are not used. **Do not bring your own tools.** Everything you need will be provided. Judging will be based on the following:

- A) Appropriate cooking methods (e.g., if there were a steak in the box, it probably would not be appropriate to poach it.)
- B) Taste
- C) Presentation (overall appearance of plate)
- D) Proper cuts (Julianne vs. dice, for example)
- E) Completion on time, including clean-up
- F) Sanitation

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US MILITARY COOKING COMPETITION 2008 RULES, PAGE 2

- G) Appropriate dress for contestants
- H) Food Utilization
- I) Temperatures, consistencies (i.e., viscosity of the sauce, etc.)
- J) Presentations that lean toward fancy (classical) tend to catch the Judges' eye
- K) Red meats and fowl are common, so look for varied usage in menu planning.

The following are examples of what could be found on the dry storage rack and in the black boxes. Note these are examples only and the actual items used in the competition may or may not be the same.

Eggs, Chocolate, Apples, Pomegranates, Canned Crushed Tomatoes, Zucchini Squash, White Wine, Flour, Ginger Root, Chicory, Mushrooms, Oranges, Mangos.
An example of a Black Box contents: Chicken Hindquarter, Zucchini Squash, Almonds, Pears, Cucumber.



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