



# WORLD ASSOCIATION OF CHEFS SOCIETIES

## 2009 CULINARY RULES

### ARMED FORCES TEAM

#### Special Exhibition Regulation for Armed Force Teams

The participating countries will nominate the teams.

#### Composition of the teams

The team will comprise a total of six cooks, one of whom is a team captain. The team captain may participate in all aspects of the team's work. Two apprentices are authorized per team. They may assist in the menu display and, in the case of the hot kitchen, may assist in cleaning up and running pots and pans to and from the dish washing area. They may not participate in any event which requires culinary skill.

The members of the various teams must be active military, military reserve forces or civilian defence personnel. The same team of chefs must participate in both categories.

The cold menu display and the mise-en-place for the hot kitchen are to be prepared in one of the kitchens provided by the host country. The jury may be present in the kitchen during the production of the menu display and the mise-en-place for the hot kitchen.

### **Cooking in the Armed Forces Restaurant.**

1 x 75 three-course menu. This menu will be chosen by the organisers from the seven menus submitted for category B.

Kitchen utensils are to be taken over by the team before the beginning of the competition. Each team is responsible for all equipment and utensils provided by the organizers. Following the serving, the kitchen is to be cleaned and the utensils returned. The team manager and the organizers will jointly account for the number of meals served.

Participants are to bring their own small equipment and tools, such as muslin cloths, icing bags, knives, etc. Military teams will be notified at what time the kitchen in the armed forces restaurant is available.

### **Food items and raw ingredients**

The teams are responsible for the raw materials as specified in the exhibition requirements. The organizers will reimburse the agreed sum per menu for food served in the armed forces restaurant. The cost of all other food for the cold dishes is the responsibility of the team.

### **Exhibition schedule for the competition**

The national team of the armed forces will carry out the following two-day program:

One day Category B (menu display) cold plated display consisting of:

Seven menus x 3 courses plated for military catering (cost not to exceed 12,00 Euros per menu)

Size of table (display area) 4 sq. m.

Height of table 75 cm. (29.5 in.)

Electricity supply Country specific

One day category R; armed forces restaurant.

The menus are to consist of soup or starter, main course and dessert.  
The host country organizers will specify the teams' schedules.

### **Presentation of pieces**

Teams will be notified in good time of the exact place and time of the presentation.

### **Delivery of exhibits**

The exhibits in the plate display must be presented to the jury from 0700 hours onwards in accordance with the regulations. The times must be strictly observed in order for the jury to make a fair evaluation. Exhibits, which do not conform to the regulations, can be eliminated by the jury. Plates and decorations are to be cleared daily between 1800 and 1900 hours.

### **Labeling**

Sufficient labels will be provided free of charge for the exhibitors by the organizers. Please fill them out using typewriters or printed letters. The label must correspond to the exhibit displayed.

### **International Jury for the Military Competition**

The jury for International Military Competitions is to be chosen by the organisers from the WACS authorised judges list and the International Military Culinary Organisation (IMCO) list.  
international competitions the jury will consist of:

a. Chairperson of Military Jury.  
One WACS-appointed judge.

b. Hot Jury (category R)  
Chairperson of Hot Jury -One WACS-appointed judge from host nation. Three WACS-appointed military judges from International Military Culinary Organization (IMCO) list.

c. Cold Jury (category B)  
Chairperson of Cold Jury -One WACS-appointed judge from host nation. Three WACS appointed military judges from IMCO list.

A member of the military jury may not simultaneously be a “Chef de Mission”.

## **Judging**

The judging committees are appointed by the organizers. Judging will be carried out according to the current regulations and guidelines.

The team captain or a deputy may be asked questions relating to the plate display-please be prepared for this during judging.

The judges’ decisions are final and may not be contested. By participating in the exhibition, the exhibitor agrees to the exhibition regulations and to WACS Culinary Guidelines.

## **Awards for the Armed Forces**

All participating teams will receive medals and certificates according to the points gained.

The team that obtains the highest number of points from both competitions (categories B and R) is the final winner in the Armed Forces Competition.