

October 10, 2016

## 13th Military Culinary Competition Rules

Hosted by Military Hospitality Alliance and the Veteran's Support Network

November 12, 2016, at the Tropicana Hotel/Casino, on the Las Vegas Strip

**PLEASE READ THESE RULES CAREFULLY!**

Saturday, November 12, 2016

**You must be a registered member of Military Hospitality Alliance to receive your checks and prizes. It must contain accurate information including a working email address and mailing address. If this is not completed for ALL members prior to competing your team will be disqualified from winning. Membership is FREE, joining is imperative. [www.mha1.net](http://www.mha1.net).**

Emails will be sent out with the team's placement in the competition, showing the estimated time when you will compete. If emails are returned you will be disqualified.

Due to a late start on the competition site, this competition will NOT be ACF sanctioned. Instead we are putting together a team of Executive Chefs from the major Las Vegas properties.

Each of the teams consists of four competitors, a Team Captain and three members. Please note that competitors will only be allowed to compete on one team.

This will be a Mystery Basket competition. Each team will prepare a four-course meal for four people. At least some portion of each item in the basket must be used in the menu. The items in the basket received by each team MAY be different. A common pantry will be provided.

View basket and write menu: 30 minutes

Set up kitchen: 15 minutes

Mise en place, cook and serve 4-course meal for 4 people: 2 hours no early submissions

(If you go over the two hours, due to the tight timeline, at 2 hours and 5 minutes you will be told to stop cooking, serve what you have finished and clean up your space, you will also be assessed a penalty)

Clean your kitchen and get out of the space: 15 minutes

FIRST TEAM views the basket at **6:30 am**

Your menu will be typed onsite by a volunteer for the judges. The menu will be typed verbatim; YOUR spelling errors WILL NOT be corrected

Each team will have 15 minutes to move into and set up their space.

Mise en Place, Cook and Serve:

Each team will have 2 hours to perform all mise en place, cooking, plating and serving of their four-course menu for 4 people, once you are in your kitchen you are not allowed to leave. Timing is important you must submit food on time. No early submissions allowed, it throws off the timing for the judges.

Clean up is part of the judging process and getting out of your space on time!

Each team will have 15 minutes to clean up and get out. We are on a very tight schedule so you must be done and out of the kitchen at the end of your time!

Teams will produce four plates of each course:

- One for display.
- Three for the Tasting Judges
- The plates will be taken to the judges by MHA volunteers. You must alert them when you are ready to send the plates to the judges. They must be submitted on time.

Critiques – To enhance the experience, 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 and your team has cleaned and vacated your kitchen space. The bus pan and used items must be signed off on, we will do an inventory when you pick up supplies, and an inventory when you return them, one set of plates is left on display.
- The tasting judges will provide a critique in the judging room per the timeline provided
- 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.
- Each team will be competing in a 10 x 10 space, with **(2)** 6-foot tables, food waste bucket, trash can, 6 burner stove with oven below that holds a full sheet pan.

- Teams will have a bus tub on their display table with: sanitation bucket and 4 dish towels. You will sign for the inventory. You must return all items clean and sign off on the inventory. The bus tub is for your dirty dishes.(All items must returned be clean in the bus tub for the next team by the end of your 15-minute clean up window.)
- In addition, common pantry table will be provided, runners can get items for team.
- **Common Pantry – See Excel spread sheet.** If you do not see an item on the list, it will not be provided. Teams MAY NOT bring any food items to the competition!

**What Teams DO NOT need to Provide – the hotel is letting us use THEIRS – they DO NOT BECOME YOURS – smile.**

Please come prepared, bring your own measuring cups and utensils ( no electric will be provided)! YOU will need to bring with you any items you wish to use to prepare your menu....like:

- Utensils, knives, measuring cups and holding vessels.(No bbq grills or butane burners allowed. No open flame allowed.

**What IS NOT Provided and is ok for you to bring:**

- Small wares, knives, tools. **Nothing electric nor battery operated.**
- Gloves, tasting spoons, measuring spoons, measuring cups, etc.
- You can bring dry ice. You can bring three single spices, no blends or mixtures.
- Wine or alcohol – 3 bottles (We will not provide any liquor)
- Something else they can bring per B. J.

Please address all questions to BJ Lynch at [702-203-9678](tel:702-203-9678) or [bj@mha1.net](mailto:bj@mha1.net)

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