Exercise Joint Caterer 2011 Competition Rules

- 1. Individual competitors may enter as many different classes as they wish, however they may not be entered in to the same event twice. For clarification Team Directors should approach the Chairman of the Judges, whose decision will be final.
- 2. Team Managers are to register their teams in the morning of each day at the reception desk prior to 0800.
- 3. Team Managers are to ensure that all competitor's names and unit details are correct when registering.
- 4. The September 2011 Core Range is to be used.
- 5. If alcohol is required for any dish, it may be to the competitor's choice.
- 6. Competitors practicing at a CRL unit, who do not have access to PFS, are restricted to the list of products found in the Core Range (where stipulated in the rules). Ingredients may be local purchased and reimbursement is to be sought from their respective Competition Budget holder.
- 7. **P1 Open Hot Sweet** all ingredients are to the competitor's choice and not restricted to the UK Core Range Price List.
- 8. **P2 Open Duck Dish** all ingredients in the production of this dish are restricted to the UK Core Range Price List, this includes the use of garnishes.
- 9. **P3 Senior Lamb Dish** all ingredients in the production of this dish are restricted to the UK Core Range Price List, this includes the use of garnishes.
- P4 Junior Lamb Dish all ingredients in the production of this dish are restricted to the UK Core Range Price List, this includes the use of garnishes.
- 11. **P5 Senior Fish Dish** all ingredients are to the competitor's choice and not restricted to the UK Core Range Price List.

- 12. **P6 Junior Fish Dish** with the exception of the main ingredient (a whole flat fish) all other ingredients in the production of this dish are restricted to the UK Core Range Price List, this includes the use of garnishes.
- 13. **P7 Open Chicken Dish** all ingredients are to the competitor's choice and not restricted to the UK Core Range Price List.
- 14. **P8 Junior Chicken Dish** all ingredients in the production of this dish are restricted to the UK Core Range Price List, this includes the use of garnishes.
- 15. **P9 Junior Pork Dish** all ingredients in the production of this dish are restricted to the UK Core Range Price List, this includes the use of garnishes.
- 16. P10 Junior Pasta Dish competitors may purchase 00 grade flour for the pasta dough but all other ingredients in the production of this dish are restricted to the UK Core Range Price List, this includes the use of garnishes.
- 17. **P11 Open Ethnic Dish** all ingredients in the production of this dish are restricted to the UK Core Range Price List, this includes the use of garnishes.
- 18. **P12 Open Vegetarian Dish** all ingredients in the production of this dish are restricted to the UK Core Range Price List, this includes the use of garnishes.
- 19. **P13 Senior Steward Restaurant Flambé Dish** all ingredients are to the competitor's choice and not restricted to the UK Core Range Price List.
- 20. **P14 Junior Steward Skills** all ingredients in the production of this dish are restricted to the UK Core Range Price List, this includes the use of garnishes.
- 21. **P15 Inter-Service Open Steward Skills** all ingredients in the production of this class are restricted to the UK Core Range Price List, this includes the use of garnishes.
- 22. **P16 Inter-Services Senior Chef of the Year** as per class schedule.
- 23. **P17 Inter-Services Junior Chef of the Year -** all ingredients are to the competitor's choice and not restricted to the UK Core Range Price List.

- 24. **P18 Inter-Services Open Cook and Serve -** all ingredients in the production of this class are restricted to the UK Core Range Price List, this includes the use of garnishes and filter coffee but excludes after dinner mints.
- 25. P19 Inter- Services Open Field Team Challenge as per class schedule.
- 26. **P20 Inter-Services Parade de Chefs** Teams will be required to work to a budget of £7.20 per head (totalling £489.60) and restricted to the UK Core Range but 10% (£48.96) may be used for local purchase. Costings **will be** scrutinised.
- 27. **P21 Inter-Services Afghan Challenge Mystery Box** as per class schedule.
- 28. **P22 Open Pastry Skills -** all ingredients in the production of this class are restricted to the UK Core Range Price List, this includes the use of garnishes.
- 29. **P23 Inter-Services Open Afghan Field Challenge** as per class schedule.
- 30. **D1 Junior Centre Piece** as per class schedule.
- 31. **D2 Senior Centre Piece** as per class schedule.
- 32. **D3 Open Restaurant Desserts -** all ingredients are to the competitor's choice and not restricted to the UK Core Range Price List.
- 33. **D4 Open Petit Fours** all ingredients are to the competitor's choice and not restricted to the UK Core Range Price List.
- 34. **D5 Senior Decorative Cake** as per class schedule.
- 35. **D6 Junior Decorative Cake** as per class schedule.
- 36. **D7 Inter-Services Open Team Buffet -** all ingredients are to the team's choice and not restricted to the UK Core Range Price List.
- 37. **D8 Senior Cocktail Canapés (tasted) -** all ingredients in the production of this class are restricted to the UK Core Range Price List, this includes the use of garnishes.

- 38. **D10 Junior Restaurant Show Plates -** all ingredients are to the competitor's choice and not restricted to the UK Core Range Price List.
- 39. **D11 Senior Restaurant Show Plates -** all ingredients are to the competitor's choice and not restricted to the UK Core Range Price List.
- 40. **D12 Junior Canapés (tasted) -** all ingredients in the production of this class are restricted to the UK Core Range Price List, this includes the use of garnishes.
- 41. **D13 Open Four Course Gourmet Meal -** all ingredients are to the competitor's choice and not restricted to the UK Core Range Price List.
- 42. **D14 Vegetarian Platter -** all ingredients are to the competitor's choice and not restricted to the UK Core Range Price List.
- 43. Dishes and ingredients not complying with the rules will be disqualified.
- 44. The results of the Parade de Chefs (P20) and Inter-Services Open Team Buffet (D7) will be announced by the Chairman of the Judges on the final day of the competition.
- 45. Any discrepancies are to be represented, by Team Directors (not individuals), to the Chairman of the Judges who's decision will be final.