

CHAPTER 11 – CATERING COMPETITIONS

1101. **General.** The primary aim of military culinary competitions is to provide Caterers, Chefs and Stewards with the opportunity to further develop their culinary skills, nurturing pride in professional achievement and building team spirit; all for the ultimate benefit of the Armed Forces as a whole. The focus is on ensuring that Caterers, Chefs and Stewards are sufficiently professionally motivated and inculcated with a passion for their trade in order to succeed on operations.

1102. **Competitions.** Competitions assist with Caterer, Chef and Steward career development and are a key development tool in ensuring that they develop leadership, improve teamwork and foster a passion in their professional craft. Competitions are entered on a progressive basis culminating in Exercise Joint Caterer previously known as Combined Services Culinary Challenge.

1103. **Exercise Joint Caterer (ExJC).** Held annually and coordinated by DFS Team, ExJC is a tri-service competition designed to consolidate individual's craft skills within a competitive environment. The competition is run over three days and is made up of live and static events encompassing the wide and diverse range of catering skills employed on Operations and for normal daily feeding. Each of the FLC's nominate a Team Captain who, supported by a committee, manage their competitors against the competition schedule. The competition identifies individuals that have the potential to represent the Combined Services Culinary Arts Team (CSCAT) in both National and International culinary competitions.

1104. **The Combined Services Culinary Arts Team (CSCAT).** The CSCAT represents the UK Armed Forces at both International and National culinary events. CSCAT activity is directed by the DFSS through the CSCAT Management Group (CSCAT MG).

1105. **CSCAT Competitions.** Every December the CSCAT Management Group (MG) will select the 2 competitions that the CSCAT Squad are to enter (usually 1 National and 1 International event). Once CSCAT has entered a competition no other service team or individual may enter the same event unless authorised by the CSCAT(MG).

1106. **CSCAT Selection.** The CSCAT Panel convene every two years to select and confirm the CSCAT Squad, Squad members are selected for a period of one year and receive a certificate of recognition once selected. For each competition a bespoke team will be entered, made up from current CSCAT Squad members. However, the Panel may select an individual with a particular talent to represent the CSCAT to undertake a specific task.

1107. **CSCAT Medal Award Criteria.** CSCAT members may become eligible for the award of the CSCAT Medal. The CSCAT(MG) is to make recommendations for the award of the CSCAT Medal, on merit, to the Chairman of the CSCAT(MG) in accordance with the following criteria:

- a. CSCAT Squad members will be awarded with a Certificate in recognition of their selection. The CSCAT Medal is not to be awarded to CSCAT Squad members except in exceptional circumstances
- b. The CSCAT Medal may be awarded to those individuals who have been selected from the Squad to represent CSCAT at international or national culinary competitions, and who have performed to an outstanding standard.
- c. The CSCAT Medal may be awarded to someone who is not in the CSCAT itself, but whose meritorious or exceptional service to the CSCAT warrants such an award.

- d. Only one Medal will be awarded to an individual, irrespective of the number of times that the individual merits the award.

1108. **Medal Award.** Normally, the Medals will be awarded on an annual basis at ExJC. This will be a formal event and place proper recognition on the achievement of those individuals in receipt of the award. Insurance of the Medal is the responsibility of the individual recipient. Lost or damaged Medals may be replaced on repayment.

1109. **Funding.** Annually, each of the 3 Service training schools and Catering Support Regiment RLC (Cat Sp Regt) is allocated a Cookery Training Allowance (CTA) to cover the cost of training ingredients. In addition to the CTA, training schools, CSCAT, Cat Sp Regt and HQLF are allocated a Competition Budget (CB), which is to be used solely to purchase ingredients for competition purposes. Bids for both CTA and CB allocations are to be staffed through the DFS Team by 31 January. The DFSS is to provide the DFS Team with a quarterly and annual expenditure breakdown (forecast and actual). The DFS Team will issue each training school, Cat Sp Regt and HQLF with an annual Letter of Delegation which will detail the financial allocation and control measures.

1110. **Armed Forces Caterer of the Year.** The Cost Sector Catering Awards is an annual event aimed at Caterers in the Cost Sector business. The awards are run by Dewberry Redpoint Ltd the publishers of Cost Sector Catering magazine. The Armed Forces Award was introduced by Dewberry Boyes Ltd in 2001 recognising that the feeding of military personnel is a unique skill that deserved particular recognition. A single nomination from each of the 3 Services is sought for either an individual who has had an outstanding career and has achieved excellence over many years of service or an individual who has shown dedication over and above the call of duty within a specific situation. Nominations for the award are sought by the DFS Team in January with all three nominees being invited to the award ceremony in April where the winner will be announced.

Single Service

1111. **Naval Service Competitions.** The Naval Service element of the Competition Budget, which is managed by the Logistics Training Officer (Cookery and Catering Squadron) at the Defence Maritime Logistics School (DMLS), can be used for the following approved competitions:

- a. **Wessex Hotel and Catering Show, Bournemouth.** If the CSCAT has pre-selected this competition, then a secondary culinary competition will be selected by the Logistics Training Officer (Cookery and Catering Squadron) at the DMLS.
- b. **Hotelympia/World of Hospitality.** If the CSCAT has pre-selected this competition, then a secondary culinary competition will be selected by the Logistics Training Officer (Cookery and Catering Squadron) at the DMLS.
- c. **Royal Marines Field Cookery Competition.** This competition is held annually at the Commando Training Centre Royal Marines, Lympstone and is open to all Royal Marine Units (regular and reserve). From this competition the top 3 teams are selected to represent the Naval Service at ExJC.
- d. **ExJC.** Competitors are given the opportunity to attend the DMLS 2 weeks before ExJC to hone their skills and practice dishes before the major competition takes place.

1112. **Army Competitions.** The Army element of the Competition Budget, which is managed by the DFSS, can be used as follows:

- a. **Trainees.** In order to provide trainees with an introduction to the professional rigour required of Catering Competitions, selected Phase 2 trainees will participate in 1 Catering College based Competition per annum.
- b. **Field Army.** In order to prepare for the rigours of Operational service, HQLF will be provided with an allocation of DFS CB funding for annual Divisional Field and Catering Competitions. HQLF may aggregate this to Bde level as appropriate.
- c. **Hotelympia/World of Hospitality.** If the CSCAT has pre-selected this competition, then a secondary culinary competition will be selected by the DFSS.
- d. **ExJC.** Competitors are given the opportunity to attend DFSS 2 weeks before ExJC to hone their skills and practice dishes before the major competition takes place. A maximum of 3 practice 'run throughs' and the actual competition event will be funded from the CB. These 'run throughs' can only take place as part of the centrally run DFSS exercise.

1113. **Army Individuals.** On occasion, funding may be required to support participation in regional competitions, should this be the case, the same guidance and rules will be applied as detailed at para 1112d above.

1114. **RAF Competitions.** The RAF (Trade Group 19) element of the Competition Budget, which is managed by the DFSS, can be used as follows:

- a. **The RAF Culinary Competition .** The RAF Culinary Competition runs along similar lines to ExJC and is designed to identify potential competitors for ExJC. The competition incorporates the following events:

- (1) Worshipful Company of Cooks Senior Chef Skills.
- (2) Open Chef Skills.
- (3) Worshipful Company of Cooks Junior Chef Skills.
- (4) Senior Steward Skills.
- (5) Open Steward Skill.
- (6) Junior Steward Skills.

- b. **ExJC.** In order for competitors to hone their skills and practice at their home Unit prior to taking part in this competition, the Competition Budget will fund a maximum 3 practice 'run throughs' and the actual competition event. Units must submit approximate costs to CTC (RAF) prior to the 'run through' taking place. In order for Units to receive a reimbursement for monies spent on pre-competition practices plus the event itself, full invoices detailing all items purchased specifically for competition use are to be sent to CTS (RAF) for audit and payment.

1115. **RAF Individuals.** On occasion, funding may be required to support participation in regional competitions, should this be the case, the same guidance and rules will be applied as detailed at para 1114b above.

1116 – 1199. Reserved.