

# The Art of Competition

■ By Julianne E. Cochran

The 40th Annual Military Culinary Arts Competitive Training Event was held in March at Fort Lee, Virginia. The fast-paced weeklong event is a primary training opportunity for military chefs from all branches. The chefs compete in teams and individual categories, making everything from detailed displays to multicourse meals.

Close to 300 service members from around the world prepared 588 entries this year. For the first time since 2012, the competition included the international category. Teams from France, Germany, the United Kingdom, and the United States competed in







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See captions on next page.





this event. Team United States, made up of Army Staff Sgt. Billy Daugeette and Coast Guard Petty Officer 1st Class Jason Rohrs won the international event.

Joint Team Hawaii was named Installation of the Year, won the Student Team Skills Competition, won the Judges' Special Award (Cold Food Table), and was runner up in the Field Cooking Competition. Joint Team Hawaii team members Master Sgt. Adriana Ybarra and Sgt. Daniel Parks won the Nutritional Hot Food Challenge. Also from Joint Team Hawaii, Spc. Symone Harden was named Armed Forces Junior Chef of the Year.

Sgt. Samantha Poe, stationed

at Joint Base Myer-Henderson Hall, was named the Armed Forces Senior Chef of the Year. Staff Sgt. Matthew Flemister from Fort Huachuca, Arizona, is the Armed Forces Master's Chef of the Year, and Staff Sgt. Marc Susa from Fort McNair, Washington, D.C., was named the Enlisted Aide of the Year.

The Naval Supply Systems Command from Mechanicsburg, Pennsylvania, representing the U.S. Navy, won the Field Cooking Competition and was runner up for Installation of the Year.

Spc. Adreas Bell from Fort Huachuca, Arizona, and Master Sgt. Esnault Oliver from the French National Team tied for Best in Class, Contemporary Pastry Professional. Petty Officer 3rd Class Stephan Trimble, U.S. Navy, and Spc. Sandra Quinones from Joint Base Lewis-McChord, Washington, tied for Best in Class, Contemporary Pastry Student.

Petty Officer 2nd Class Joseph Hale, U.S. Coast Guard, won Best in Class, Contemporary Cooking Professional.

Pfc. Catherine Whitaker from Joint Base Langley-Eustis, Virginia, won Best in Class, Contemporary Cooking Student.

The Best Exhibit in Show, Cold Platter, was awarded to Staff Sgt. Justin Gonzalez from Fort Lee, Virginia. Best Exhibit in Show, Cold Appetizers, was awarded to Sgt. Daniel Parks from Joint Team Hawaii.

Best Exhibit in Show, Patisserie/Confectionery, went to Petty Officer 2nd Class Aaron Quiambao from Joint Team Hawaii.

Best Exhibit in Show, Showpiece, went to Spc. Jessica Romero from Fort Carson, Colorado. Romero was also awarded Most Artistic Exhibit in Show.

See a video of the Armed Forces Chef of the Year competitors in action. Visit us on YouTube at <http://bit.ly/AFCY15>. For more photos, visit <http://bit.ly/CulinaryArts15>.

## Photo Captions

**1** Staff Sgt. Gabriel Aquilano and Spc. Samuel Santana, with the Fort Carson, Colorado, team, work together during the Armed Forces Chef of the Year competition, March 6, 2015. The event kicked off the 40th Annual Military Culinary Arts Competitive Training Event at Fort Lee, Virginia. (Photo by Adam Gramarossa)

**2** The student team from the Fort Bliss, Texas, culinary arts team, Pfc. Clinton Bautista, Spc. Edison Delacruz, Pfc. Sly Izumigawa, and Spc. Stephanie Moncada, receive feedback from a judge, March 10, 2015. (Photo by Julianne Cochran)

**3** Staff Sgt. Jesus Lopez, with the team from the U.S. Army Special Operations Command, Fort Bragg, North Carolina, cautiously carves detail into an ice sculpture while Master Sgt. Travis Jones holds it in place, March 12, 2015, at Fort Lee, Virginia. (Photo by Julianne Cochran)

**4** Spc. Stephen Briscoe, with the team from 101st Airborne Division (Air Assault) and Fort Campbell, Kentucky, prepares Brussels sprouts during the Field Cooking Competition, March 10, 2015, at Fort Lee, Virginia. (Photo by Julianne Cochran)

**5** Sgt. Samantha Poe, from Joint Base Myer-Henderson Hall, slices cucumber during the Armed Forces Chef of the Year competition, March 6, 2015. Poe was named the Armed Forces Senior Chef of the Year. (Photo by Adam Gramarossa)

**6** Spc. Benjamin Stein, from Joint Base Myer-Henderson Hall, competes in the Armed Forces Chef of the Year competition, March 6, 2015. (Photo by Adam Gramarossa)