

Military Culinary Arts Competition 2012

Twenty-two full teams and 320 competitors from all 5 branches of the armed services participated in the 37th Annual Military Culinary Arts Competition from 29 February to 7 March 2012 at Fort Lee, Virginia. Additions to this year's culinary arts competition included two new categories—an international competition and live showcase cooking—and a new student category for each of the main competitive categories.

Canada, Germany, and the United States competed in the international competition. Two chefs, hand-picked from each country's military, competed in the "mystery basket" event, where they had 4 hours to prepare a 4-course meal for 4 people. The U.S. Team, two enlisted aides to Chairman of the Joint Chiefs of Staff (CJCS) General Martin E. Dempsey, Sergeant Major Mark Morgan and Master Sergeant Jesus Camacho, came in first. German competitors came in second place (and also received a gold medal), and Canadian chefs placed third (with a silver medal).

In other categories, Team Fort Stewart, Georgia, won several major awards this year, including Installation of the Year (ahead of Team Pentagon and Team Fort Hood, Texas), the Baron H. Galand Culinary Knowledge Bowl, and the Student Team Competition.

Members of the Fort Stewart team also claimed the top individual honors. Sergeant Major David Turcotte was named the Armed Forces Senior Chef of the Year. Specialist Jacquelyn Canidy, also from Team Fort Stewart, was named the Armed Forces Junior Chef of the Year. Chief Petty Officer Derrick Davenport, an aide to



A Canadian chef prepares fish during the international competition portion of the Military Culinary Arts Competition at Fort Lee, Virginia. (Photo by Julianne E. Cochran, Army Sustainment)



Chief Food Service Specialist Jason Stagnitto, Team Coast Guard, prepares dishes for judges during the Enlisted Aide of the Year Competition. Stagnitto and his partner, Food Service Specialist First Class Edward Fuchs, were named the Nutritional Hot Food Challenge champions. (Photo by Julianne E. Cochran, Army Sustainment)

the CJCS, was named the Armed Forces Enlisted Aide of the Year.

The Field Cooking Competition went to Team Fort Hood (followed by Team Pentagon and Team Fort Stewart). Team Fort Hood also won an award for the best theme for their dining tables.

Chief Food Service Specialist Jason Stagnitto and Food Service Specialist First Class Edward Fuchs, Team Coast Guard, were named the Nutritional Hot Food Challenge champions, and Team Coast Guard won the Judges Special Award for their cold food table display.

The following are the individual results for the major culinary arts categories:

- ❑ Specialist Shawn Hafele from Fort Carson, Colorado, and Specialist Alexandria Long from Team Fort Hood tied for the best exhibit in show, cold platter.
- ❑ Staff Sergeant Billy Dauge, Team CJCS, received best exhibit in show, hot food shown cold.
- ❑ Sergeant Major Mark Morgan, Team CJCS, received best exhibit in show, patisserie/confectionary.
- ❑ Specialist JanMichael Calma, Team Joint Base Lewis-McCord, Washington received best exhibit in show, culinary showpiece.
- ❑ Private First Class Dennis Escaner, Team Korea, received a student award for best exhibit in show, culinary showpiece.
- ❑ Chief Petty Officer Ernesto Alvarez, Team White House, received best exhibit in show, live action centerpiece.
- ❑ Staff Sergeant Carlos Quiles, Team Fort Drum, New York, received a most artistic exhibit in show award.
- ❑ Sergeant First Class Motavia Alston, Team Pentagon, received best in show, contemporary cooking.
- ❑ Staff Sergeant Orlando Serna, Team Pentagon, received best in show, contemporary pastry.
- ❑ Chief Warrant Officer 3 Jeffery Lein and Master Sergeant Travis Jones from the Army Special Operations Command, Fort Bragg, North Carolina, had the best in show, ice carving.

—Story by Julianne E. Cochran



Above, Private First Class Dennis Escaner, Team Korea, received a student award for best exhibit in show, culinary showpiece, for this dragon centerpiece. Below, Brigadier General Gwendolyn Bingham, the Quartermaster General, and Command Sergeant Major James K. Sims, the Regimental Command Sergeant Major, present the award. (Photos by Julianne E. Cochran, Army Sustainment)

