Media Advisory

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Fort Drum Public Affairs

Fort Drum culinary specialists prepare for 48th Joint Culinary Training Event

After months of training inside the Fort Drum Culinary Arts Center, a team of culinary specialists from across the 10th Mountain Division (LI) will demonstrate their skills and professionalism at the 48th Joint Culinary Training Event, March 1-8, at Fort Gregg-Adams, Virginia.

The team consists of five student chefs and five professional chefs who will participate in categories such as Armed Forces Chef of the Year, Student Chef of the Year, Pastry Chef of the Year, Student Team of the Year, and Nutrition Hot Food Challenge.

On Feb. 15, the five professional chefs will complete a final run-through of their menu for the Military Hot Food Kitchen category.

The chefs cook a four-course meal to serve 50 people in a buffet-style format, with the menu consisting of a soup, salad, a meat dish, a vegetarian dish, sides, and a dessert. The challenge lies in creating a fine-dining meal using field cooking equipment that normally feeds hundreds of Soldiers. Only now it will be used competitively to impress a panel of American Culinary Federation judges with impeccable palates.

More information about the culinary specialists’ preparation for the 48th Joint Culinary Training Event can be found here: [DVIDS - News - Inside the Fort Drum Culinary Arts Center, Part III: Thriving under pressure of competitive cooking (dvidshub.net)](https://usg01.safelinks.protection.office365.us/?url=https%3A%2F%2Fwww.dvidshub.net%2Fnews%2F463451%2Finside-fort-drum-culinary-arts-center-part-iii-thriving-under-pressure-competitive-cooking&data=05%7C02%7Clisa.r.albrecht.civ%40army.mil%7C4318eca216f34636256808dc28d71e01%7Cfae6d70f954b481192b60530d6f84c43%7C0%7C0%7C638430151662904801%7CUnknown%7CTWFpbGZsb3d8eyJWIjoiMC4wLjAwMDAiLCJQIjoiV2luMzIiLCJBTiI6Ik1haWwiLCJXVCI6Mn0%3D%7C0%7C%7C%7C&sdata=1%2F3TyWvC0ktRB%2BzRLuDxyuroX8cWvEViISJ%2F67%2BgDf4%3D&reserved=0)

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Media interested in covering the final run-through event should be at the Media Operations Center on NYS Rt. 26 no later than 10:30 a.m. Thursday, Feb. 15. An RSVP is requested no later than Monday, Feb. 12.

For further information regarding this advisory, contact Fort Drum Public Affairs at 315-772-9043 or katherine.e.wright12.civ@army.mil

Photo Captions:

FDCAT-SPCOY - Spc. Crystal Gordon, with 2nd Battalion, 15th Field Artillery Regiment, 2nd Brigade Combat Team, melts chocolate during a training session for the Student Pastry Chef of the Year category. In her second year on the Fort Drum Culinary Arts Team, Gordon will make two desserts – one for the Student Chef Team of the Year and another for the Student Pastry Chef of the Year category – at the 48th Joint Culinary Training Event at Fort Gregg-Adams, Virginia. (Photo by Mike Strasser, Fort Drum Garrison Public Affairs)

FDCAT-PCOY - Sgt. Melissa Galvan, with 7th Brigade Engineer Battalion, 1st Brigade Combat Team, works on a dessert plate in preparation for the Pastry Chef of the Year category at the 48th Joint Culinary Training Event in March at Fort Gregg-Adams, Virginia. The Fort Drum Culinary Arts Team has been training at the Culinary Arts Center on post since November for a chance to demonstrate their skills and earn American Culinary Federation medals at the largest military culinary event in North America. (Photo by Mike Strasser, Fort Drum Garrison Public Affairs)

FDCAT-NHFC - Sgt. Bryan Serrano, with 2nd Battalion, 15th Field Artillery Regiment, 2nd Brigade Combat Team, practices healthy cooking for the Nutrition Hot Food Challenge category at the 48th Joint Culinary Training Event at Fort Gregg-Adams in March. Alongside, Spc. Diego Rios, the pair is tasked with producing a four-course meal for four, consisting of a hot appetizer, soup or salad, entrée, and dessert. The recipes must be validated by a dietitian to meet the 1,000-calorie limit, with certain protein, carbohydrate, and fat percentages. (Photo by Mike Strasser, Fort Drum Garrison Public Affairs)