## Overview of Vaulting Chef d'Equipe Responsibilities at a World Championships ("Event"):

#### General:

- Per the FEI Regulations, fulfill all responsibilities of the Chef d'Equipe
- Per the USEF Vaulting Selection Criteria, participate in the selection and substitution of Vaulters, as needed.
- Complete the USEF Criminal Background Check and Conflict of Interest
- Abide by the USEF Code of Conduct.
- Complete and Abide by the USEF Safe Sport Policy
- USEF Staff will assist when appropriate.

#### Prior to the Event:

- Advise Selectors per criteria
- Gain a deep understanding of the USEF selection procedures and the Event schedule
- Assist USEF with collection of entry information including vaulters, horses, lungers, grooms etc.
- Attend selected Events prior to the Event (ex. Aachen)
- Assist USEF in Determining who gets credentials, meal tickets and official housing
- With Director of Vaulting Performance determine back-up horses for entry.
- Appoint a "head groom" and assistant grooms
- Coordinate with the USEF to determine official uniform including opening ceremonies, vet-check, Event and awards outfits.
- Coordinate with USEF and members of contingent to ensure uniforms are ordered
- With Director of Vaulting Performance, determine compulsory uniform
- Determine and publicize schedule for official contingent meetings at Event
- Consult with USEF on budget questions
- Create contact list for all participants (vaulters, coaches, lungers, grooms)
- Distribute any official information or reminders (ie format for music)
- With USEF, coordinate any pre-Event Team meetings (media training etc)
- Participate in any USEF cross-discipline pre-Event meetings. Distribute information to VSC and athletes, as needed.
- Oversee the contingents stabling plan and communicate needs to USEF
- Inform horse owners and lungers on when horses may arrive and coordinate logistics for getting them into the grounds
- With USEF, advise horse owners and lungers if any special paperwork or health certificates are required for the horses
- Help in the selection of the human and equine SSM
- Meet with Vet and Director of Vaulting Performance prior to Event to discuss horses

#### At the Event:

- Complete "check-in" with OC
- Distribute credentials
- Distribute arm numbers and horse numbers
- Distribute official clothing (with USEF)
- Distribute meal tickets
- Collect and turn-in music
- Distribute and collect Info Sheets (PR)
- Assist grooms and lungers with getting bedding and hay for horses
- Represent U.S. contingent at Chef Meeting(s)
- Declare athletes and horses. Withdraw horses and athletes, if necessary. Refer to Selection Procedures for role of Chef in substitution of horses and vaulters at Event.
- Oversee contingent participation in vet check. Collect passports and present at vet check.
- Work closely with the team vet and be aware of any needs or issues with the horses assist the team vet with official treatment paperwork and communicating with the OC's treating vet
- Sign-up for/ distribute practice schedules
- With Director of Vaulting Performance, observe all official practices
- Run all-contingent meetings, as needed. Distribute any Event-related information such as daily order of go's, Nations night info, PR requests etc
- Maintain good contact with the office for updates. Visit office regularly.
- Organize contingent participation in all ceremonies
- Work with Head Groom to create and oversee groom schedule/responsibilities
- With coaches, coordinate snacks in barn
- USEF and Chef represents the contingent if there are any rule infractions, complaints etc
- Work with lungers regarding any vet issues
- Publish daily schedules, as needed
- Be ring-side when all US competitors compete
- In general, be the "first responder" to issues and make sure things run smoothly.

#### After the Event:

- Check-out participants and horses
- Assist USEF to settle accounts
- Collect and distribute scoresheets
- Work with USEF media liaisons to coordinate press releases after the Event

### Recommended Skills for Chef d'Equipe at a Championships

- Ability to be unbiased and make objective decisions, especially under pressure
- Strong organizational skills with emphasis on attention to detail
- Strong written and verbal communication skills
- Patience
- Ability to manage conflicting priorities
- Ability to work easily with a variety of people
- Ability to cope with numerous tasks simultaneously and to deal with stressful situations.
- High level of professionalism

#### **Recommended Experience for Chef d'Equipe at a Championships**

- Deep knowledge of the FEI rules
- Strong relationships with foreign officials. Influence internationally
- Current experience at FEI Events as a competitor, official, coach or lungeur
- Prior experience as a Chef

# Consideration will be made for an Assistant Chef if deemed necessary and if funding allows. Only those who submit an application will be considered for either role.