

ARMY CENTER OF EXCELLENCE,
SUBSISTENCE



QUAD OVERVIEW

23 August 2004

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Topics Of Discussion - QUAD



-  -- Food Safety & Environmental Issues
-  -- Operational Rations
-  -- Nutrition
-  -- Diet Trends

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**Food Safety &
Environmental
Issues**

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Field Sanitation Training QMOBC Students

- 8 Hours of Training
 - Lecture Phase (2 hrs)
 - Hands on Phase (4 hrs)
 - Examination and Review (2 hrs)

54 Officers Trained

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Essential Hands on Training

Chlorinate
Water Trailer

FST Kits

Noise/Chemical
Hazards

WBGT

7 NCO's

Pest MGT

5 gal Water
Can –Check
Residual

Pipe Urinals/
Latrines

Most Critical

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Food Safety Newsletter

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Integrated Pest Management

Measures to prevent the access and harborage of pests within any foodservice establishment are vital in the implementation and maintenance of a pest management program. Most people are familiar with the term pest management. The term integrated pest management describes a more comprehensive program. An IPM program is a planned program that incorporates education, continuous monitoring, record-keeping and communication to prevent pest an disease vectors from causing unacceptable damage to operations, people, property, material; or the environment (DoD Instruction 4150.7)

The key components of an IPM are:

1. **Knowledge** – This is by the far the most important but yet overlooked
-
2. **Human Safety** – The application of chemicals by a worker is the most

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Food Safety Newsletter
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BSE aka “Mad Cow Disease”

www.cemr.afmc.com/newsline/2002/08/14/020814D01.html

Bovine Spongiform Encephalopathy (BSE), commonly referred to as “mad cow disease” is a progressive neurological disorder in cattle which is believed to result from the spreading of infectious/abnormal protein in the brain (known as a prion). It is similar to the disease that affects sheep and goats known as scrapie. The infectious protein causes normal protein in the brain to change their confirmation. This

Basic “Bird Flu” (Avian Influenza) Information

www.cemrworld.net/1864-020814D01.html

The avian influenza, commonly referred to “bird flu” occurs worldwide and was first identified more than 100 years ago in Italy. Wild ducks are the natural host to this disease and are therefore more resistant to the disease. Turkeys, chickens and other domestic birds are extremely susceptible to the disease. The spread of the avian flu increases via live bird markets or direct contact with live

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Food Safety and Protection Certification Course

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QUAD
1st Place

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Operational Rations



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ACES Test Kitchen



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ACES Test Kitchen



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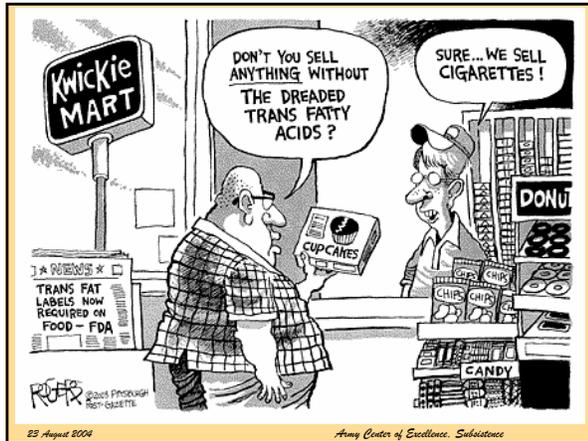
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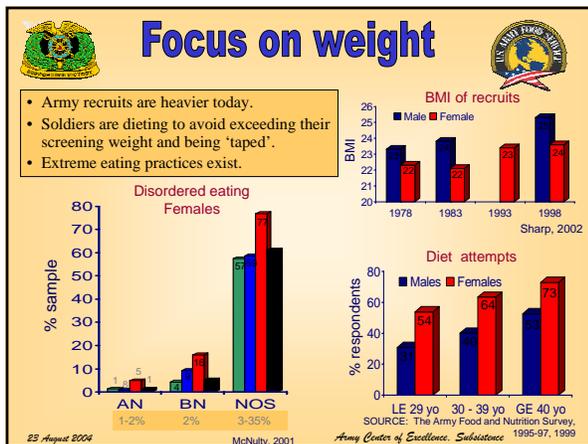


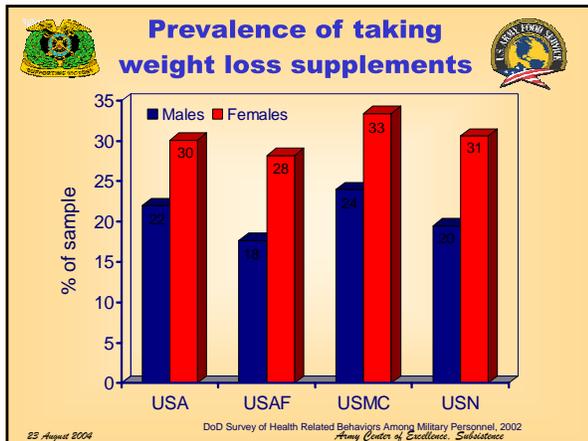
Participant Survey Form

DINER	TITLE/RANK /AGE /YEARS OF SERVICE	Home of	DATE:
<i>Record</i>			
<p>INSTRUCTIONS: Please write a number, using the scale below, in the appropriate box. Please complete each box for each item sampled, and answer the questions in regards to the item at the end of this form. Provide any comments at the bottom / back of this form. Your input is important and valued! Thank you.</p>			
DISLIKE LIKE	DISLIKE VERY MUCH	DISLIKE MODERATELY	NEITHER LIKE NOR DISLIKE
EXTREMELY	EXTREMELY	SLIGHTLY	SLIGHTLY
1	2	3	4
5	6	7	8
9			
SAMPLE: <u>General Tso Chicken</u>	APPEARANCE	ODOR	FLAVOR
• Meat			
• Vegetables			
• Starch			
• Sauce			
• Combined Entree			
			TEXTURE
			OVERALL QUALITY









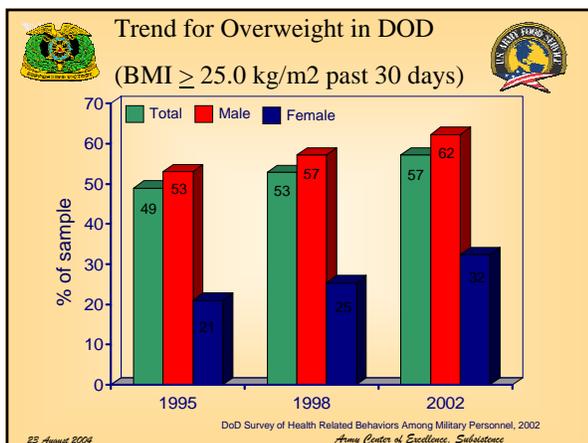
THE TIMES

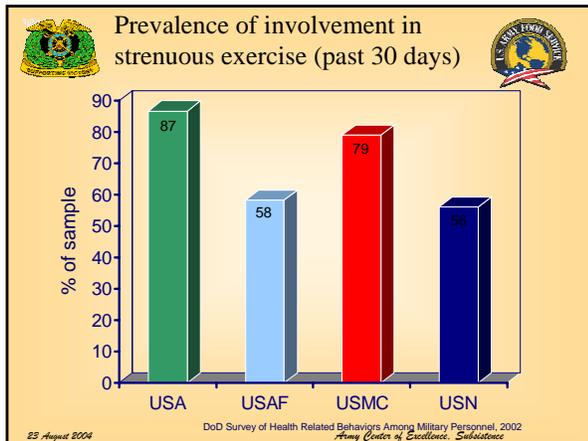
November 18, 2002

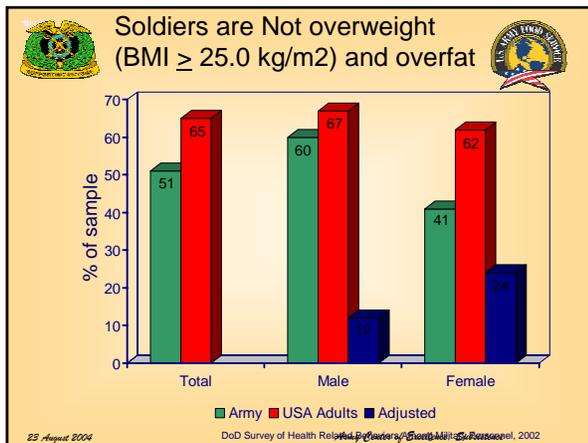
US Troops Are Losing Battle of The Bulge

- 53.9% of US military personnel....too fat to fight
- Admitting such flabbiness....embarrassing and costly for the Pentagon
- Negative implications of perceptions of readiness
- **Loophole** – Armed Forces to ignore the federal standards
- Possible to **have a BMI > 27.0** and be considered in good enough shape to sweat out a battle in the Iraqi desert

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The Army Food Program Corporate Vision

Ensure high quality meals in garrison and the field.

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Guidance for Nutritional Menu Planning





Most important to patrons:

- **Nutritional Requirements**
 - Most important factor in menu planning
 - Dietary Guidelines for Americans
 - The Food Guide Pyramid
- **Food habits and preferences**
- **Food Characteristics**
 - Presentation - Color
 - Flavor - Texture and shape
 - Consistency - Preparation method
 - Serving temperature

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Industry Guidance for Nutrition and Menu Standards



- U.S. Dietary Guidelines for Americans
- The Food Guide Pyramid

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Military Guidance for Nutrition and Menu Standards



- **AR 40-25: Nutrition Standards and Education**
 - 2-6: Reduced calorie menus
- **AR 30-22: The Army Food Program (AFP)**
 - 3-22: Menu Planning
 - 3-57: Menu Standards (Food Guide Pyramid)
- **DA PAM 30-22: Operating Procedures for the AFP**
 - 3-70: Menu Standards
- **Army Nutrition Policy on Folic Acid**

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Menu Standards

AR 30-22 / Ch. 3-57

- To ensure appealing, nutritious, and wholesome food choices
- Application of standards is mandatory for all meals
- Meals will include choices from each food group
- Posted caloric value of each menu item in readily visible locations
- DA PAM 30-22:
 - Meal and menu standards
 - Menu planning guides
 - Subsistence product and preparation guides

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Hot Topics



- Trans-fatty acids
- Whole-grains
- Fruits and vegetables
- Functional foods
- Low-Carb diets
- Soy foods

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Marketing Nutrition



- Creativity is the key to success
- Must be communicated to:
 - Staff through training
 - Customer through menu, displays, and upon request
- Methods of promotions:
 - Advertising (verbal and written)
 - Point of selection (POS)
 - Publicity



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QUAD Staff



Menus Nutrition
Rations Food Safety

ANY QUESTIONS?



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