



DEPARTMENT OF THE ARMY
U. S. ARMY QUARTERMASTER SCHOOL
Joint Culinary Center of Excellence
1630 Byrd Avenue Building 4200
FORT LEE, VIRGINIA 23801-1601

REPLY TO
ATTENTION OF

ATSM-CES-OC

2 February 2011

MEMORANDUM FOR RECORD

SUBJECT: Minutes of the Army Food Program Advisory Board (AFPAB) Meeting, 27 January 2011

1. Purpose: To summarize the discussion of issues at the 27 January 2011 meeting of the AFPAB.
2. Attendees:

LTC Rossie Johnson, JCCoE
Mr. Dave Staples, JCCoE
Mr. Frederick Jackson, JCCoE
CW4 Georgene Davis, JCCoE
SGM Mark Warren, JCCoE
Ms. Mary Brown, HQ, IMCOM
Mr. Goldie Bailey, JCCoE
Mr. Alphonzo Byrd, JCCoE
Ms. Cara Vartuli-Dusablon, JCCoE
CW5 Princido, Texidor, FORSCOM
CW4 James Donaldson, USAREUR
CW4 Ellen Magras, JCCoE
CW4 Sean Lonnecker, JCCoE
CW4 Kenneth Hicks, CASCOM
CW4 Michael Calderone, USARSOUTH
CW4 Valerie Rawls, IMCOM-KOREA
SGM Randy St. Cyr, FORSCOM
SGM Swilley Clark, JCCoE
Mr. Clayton Parker, USARSO
Mr. Jerry Wells, USARPAC
Ms. Sita Seery, IMCOM-PAC
Ms. Angie Brown, IMCOM-SERO
Ms. Brenda Parks, FORSCOM
Mr. Roderick Piggott, JCCoE
Mr. Ricky Frazier, JCCoE
Mr. Raymond Hosey, JCCoE
Ms. Renita Frazier, JCCoE
Mr. Leroy Williams, IMCOM
Ms. Beverly Hamlette, JCCoE

Ms. Priscilla Dolloff-Crane, JCCoE

3. Summary of Discussion:

a. Mr. David Staples, Joint Culinary Center of Excellence (JCCoE), Army Center of Excellence, Subsistence (ACES), Operations Director opened the meeting by providing an overview of the agenda. Mr. Staples introduced the new Director, JCCoE, LTC Rossie Johnson. LTC Johnson introduced himself to the board and provided a brief update on his experience and participation in this process and the Army Food Program mission. He looks forward to all of the issues that we are here to discuss and getting some good ideas out of this meeting to improve the Army Food Program. Mr. Staples asked that all members introduce themselves.

b. Mr. Staples reviewed Old Business from the previous AFPAB board meeting.

(1) Discussion on action item number 1 – reopen. Need to do a DAG4 Memo on policy for reintegration for 92Gs, Food Service personnel for pre-, during and post-deployments. Currently there are different timelines for each ACOM and just updating the FORSCOM policy to 90 Days does not support UASREUR, USARPAC and 8th Army, Korea. The policy memo will direct 92Gs for pre-deployment training 90 days prior to deployment and 90 days post-deployment or sooner when reintegration is completed. This action provides continuity and direction for support; reducing contract costs for FFS operations or cook augmentation; gets 92Gs back into dining facility to development MOS skills. There is a current policy from DA for MPs and Medical personnel.

(2) Discussion on use of operational rations In support of training at local training areas and national training centers to increase usage in support of surge requirements and maintaining the industrial base. Mr. Byrd stated it is imperative units forecast operational ration requirements for training each year. This is critical in providing Defense Logistics Agency- Troop Support (DLA-TS) with projections for contract development for procurement of operational rations to support the mission. QUAD has not received any operational rations forecast for FY11. Mr. Staples stated if units don't give us the proper projections we can't provide DLA-TS with proper numbers to support requirements for all types of operational rations. Ms. Seery asked when do we have to send our forecast in, once a quarter? Mr. Byrd stated forecasts are due annually and AR 30-22 states forecasts are required by July of each year to take a look at the upcoming fiscal year and submit your forecast requirements. Mr. Staples, directed a message be sent to the field on projection for OPRATs for this year and provide policy

to ACOM and IMCOM for LTA and NTC usage.

- c. Mr. Staples closed Old Business
- d. Mr. Staples opened New Business.

(1) Ice. Mr. Staples asked if everyone understood the changes in requirements and why we had to make those changes. Ms. Mary Brown stated she really did not know if there were any issues with the new requirement because she does not have any direct installations. She stated it may be hard to assess because of the time of year and low ice consumption. Mr. Staples stated if there is no contract in place it doesn't matter, if they use one bag or no bags. If they do not have a contract in place they need to let ACES OD, CSPD know. This will be tracked by Army Budget Office (ABO) in the upcoming months. This requirement is outside of the AOR; for CONUS, and OCONUS installations.

(2) Nutrition Update.

(a) Initial Military training (IMT). Ms. Renita Frazier provided a brief overview of all nutrition initiatives. She stated IMT Soldier Fueling Initiative (SFI) kicks off 1 February 2011. She stated if units have any questions regarding the standards of the implementation to call her. Ms. Frazier also stated the Department of Defense (DOD) menu standards will be published soon. The Army has already incorporated DOD menu standards into the upcoming DA PAM 30-22. Ms. Angie Brown asked if they could take a little longer to fully implement the program if they were already implementing most of the program? Ms. Frazier stated we know everyone will not be 100 percent by 1 February 2011. Mr. Staples stated this is the Army program and everyone should be using this one now. Mr. Staples stated SFI is only for IMT and to continue, to educate your commanders on the program as we are receiving a lot of phone calls from permanent party installations wanting to implement this program, and this is only for IMT. CW4 Rawls asked is this something that Big Army is moving toward? Should we be looking towards this change as a way ahead for all dining facilities? Ms. Frazier stated no, SFI is not going to all Army. There will be DOD nutrition standards which are some of the things that are incorporated into the SFI program that will be going to permanent party dining facility operations.

(b) Go For Green Program. The materials, posters and line cards are available on JCCoE website under the nutrition section. There is also a guide available on how to set up the program.

(c) Meal Kits. Meal kits have new listing on JCCoE website. Need to ensure your current cataloged meal kit meets these new requirements and specifications and you are only using the approved meal kits listed on the website.

(3) Joint Services Operational Rations Forum update. Ms. Hamlette stated the forum will be conducted on the 1st and 2nd of February 2011. This process was established during Desert Storm, to discuss ways of improving the quality of our operational rations. There will be representatives from all departments of defense and any agency that has anything to do with procuring rations for our war fighters. Approximately 43 topics will be discussed. This will provide information and the Army plans for Operational Rations. Mr. Staples stated if you are seeing problems out there (FORSCOM, Korea or Europe) send feedback forms to Ms. Hamlette. She can address with NATICK to have them look at your issue. Without your input from the field we don't make good decisions on product changes within the operational rations. NATICK uses the hedonic scale to determine product acceptability and make changes on products used within the operational ration menus. Ensure you stay on top of these rations with your personnel.

(4) UGR-A Short Order Ration Update. Ms. Hamlette stated if anyone was not familiar with short order feeding concept? It is a UGR concept test for short order feeding and will be conducted at Fort Carson and Fort Stewart. We began this month visiting both Installations to give them insight on what we are looking for with this new concept feeding. Both installations seemed excited with this new concept. There are a total of 2 new breakfast menus and 5 new dinner menus. The final decision will be based on the feedback from the field. The decision will also be impacted by equipment, do we have enough equipment on the Mobile Kitchen Trailer (MKT) or Containerized Kitchen (CK) to prepare these additional items. CW5 Texidor stated, when these tests are being conducted FORSCOM be informed ahead of time, so they are kept abreast of what the feedback was and how the test went. Ms. Hamlette stated, she would forward all information that went out to the units to CW5 Texidor and will coordinate all further actions with FORSCOM in the future. Mr. Staples and CW5 Texidor requested that they be kept in the loop on all actions pertaining to this test. Ensure FORSCOM Food Advisor and SGM are invited to installations when units are using ration during the test phase. Provide all updates and briefs completed to date with timeline of future actions.

(5) BDFA Update. Ms. Dolloff-Crane explained the BDFA process. She receives a spreadsheet from DLA-TS and this spreadsheet is based on the Food Cost Index Market Basket. In the market basket are a number of products selected to represent what a healthy balanced diet should consist of. Mainly basic ingredients, not

ready prepared foods, make up the market basket. The labor cost is not in there and there is no intent from the DAG4 side to pay for heat and serve items in the garrison dining facility. We are looking at ingredient cost not the cost of the plate. The ingredients are what you get in your Basic Daily Food allowance (BDFA). Mr. Staples stated that your BDFA does not include soda, but there is a condiment percentage that is added to that total. CW4 Donaldson asked the question pertaining to removal of soda for replacement of vitamin water and the increase in cost and how this would be calculated into the BDFA. Mr. Staples stated that when you go into contract renewal with DLA-TS for your soda contract you can make changes and coordinate with contracting personnel to negotiate that cost to keep it in line with current soda costs. Under the DOD menu standards 100 percent juice is not offered at lunch and dinner. If your command requests 100 percent juice served at lunch and dinner meals advise them of the cost and what you will have to offset to account for this additional cost. SGM Warren stated, take a look at the catalog when you are looking at new items, really do a good cost analysis on all those pre-prepared products that are being added into the prime vendor catalog as this affects the BDFA more than anything else. Ms. Dolloff-Crane stated, when she spoke to Mr. King at DAG4, he stated because of budget pressures there is no intent to change the current formula for determining the BDFA.

(6) Philip A. Connelly (PAC). Mr. Jackson stated we are looking at replacing the large & small categories with military & civilian categories. This will guarantee or provide the opportunities for military units to win and be recognized every year. We are going to empower our evaluators so that we can use them in multiple evaluations. We are in the process of trying to regionalize so that we don't have three teams going to Fort Carson for example, wherein if we create a military and civilian category regardless of size, excellence is excellence, and instead of sending two teams we will be able to send one. Ms. Angie Brown asked if they would be replacing the large and small categories with military and civilian? Mr. Jackson stated yes. Ms. Angie Brown asked when would this change take affect? Mr. Jackson stated, the sooner the better, but I need to hear from the field. Mr. Staples stated, the Connelly office will update the AR and DA PAM 30-22 with new language for evaluation in line with AFPAB discussion and provide to ACOMs and IMCOM for dissemination and comments/approval. PAC Office suspense is 18 Feb 11; ACOM and IMCOM Suspense back is 1 Jun 11. Final policy update and coordination with ACOM and IMCOM on Final language is 20 June 11 and suspense approval from field is 8 July 11.

(7) Garrison Commanders Responsibilities on Installations after October 2011. Ms. Seery stated she would like to get information regarding AR 30-22, the roles of the

installation and garrison commanders after transfer of dining facilities from IMCOM to AMC. Under the current version of AR 30-22, some of these responsibilities will automatically be moving to AMC by virtue of the mission, i.e., "Designation of a Food Program Management Office". Other issues such as who can dine in a facility and which dining facilities will remain open or closed will become cloudy with the transfer. How will this transfer impact dining facility operations as it relates to the mission of garrison commanders and the new role assumed by AMC? When can we anticipate changes to be made regarding DA PAM 30-22 and AR 30-22 to align with the new roles and responsibilities which impact the Army Food Program? Mr. Staples asked Ms. Mary Brown what her thoughts on this were. Ms. Mary Brown stated Ms. Seery gets more information than she does on this transition and other IMCOM Installations are in direct contact with AMC, ASC. Mr. Staples asked, do you think when duties and responsibilities move to AMC they are going to change the responsibility of the installation commander? When we look at AR 30-22 most of the duties and responsibilities we have listed under IMCOM will also move to AMC side. I don't think AMC is going to change the duties and responsibilities currently in the policy however, some changes are inevitable. Ms. Mary Brown stated, the Responsible, Accountable, Supportive, Consulted, Informed (RASCI) which outlines areas for responsibilities for each level of command support is one of the tools looked at. However the biggest issue they looked at are some policies that we never put in place. For example, utilization, IMCOM does not have any control or influence. She stated that she does not think AMC can change policy to say Army Field Support Brigade AFSB Commanders will have the authority to close a facility unless they have the responsibility listed under the unit commander. Unit commander that has Mission Table of Organization and Equipment (MTOE) has the operational control of that facility, but responsible to IMCOM Installation Commander on execution. Mr. Staples stated, we all have to be on the same sheet of music, in that all functions have to be the same for Hawaii, Korea, Europe and stateside. ACES OD will make sure the regulation is right. Ms. Seery inquired if anything comes up to let her know. Mr. Staples asked CW4 Donaldson if he had heard of what the proposal was for USAREUR? CW4 Donaldson stated, Mr. Shamberger, IMCOM-EURs office is moving to Kaiserslautern. Chief stated he believed diner policy rests with the Mission Commander who has operational control, because he has the military manpower. When the military manpower leaves, IMCOM or garrison commander has the diner policy. Currently policy in USAREUR is all civilians can eat in the dining facility CW4 Rawls, IMCOM-Korea stated IMCOM transition to AMC and giving operational control to them to make decisions is going to present a challenge. They are not looking at the entire picture. Consideration from IMCOMs perspective, we are looking at controlling spending, whereas operational commanders may not. Mr. Staples stated he understood the concerns and would update the AR & DA PAM duties

and responsibilities to reflect better direction. IMCOM and ACOM food service leadership discussed the language in the policy dealing with the opening and closing of the dining facilities reference Garrison, Installation and Mission commander responsibilities and duties. Language needs to provide distinction between who has the authority and coordination (step-by-step process) that is required prior to execution.

(8) Installation Status Report (ISR) Formulas. CW4 Rawls, IMCOM-Korea requested review of the funding formula used for ISR as it is not calculating correctly for Korea.

(9) Ms. Mary Brown's Lean Six Sigma (LSS) Black Belt Project. Mr. Staples informed the panel that funds are critical right now and will be even more stringent in the future so we can't continue to do business as usual. Ms. Brown project will re-look current deployments and Overseas Contingency Operations (OCO). She stated, dollars are drying up, we have to take a look at how we are doing business and how we transition to AMC. While ensuring we are doing smart things and working for the Soldier diner. Ms. Brown stated that her LSS project was to find ways to reduce cost within our program. Ms. Brown stated questions were being raised at very high levels, why the contract costs were high on installations that have military cooks and what are those cooks doing? Army Materiel Command (AMC) has Logistics Civil Augmentation Program (LOGCAP) over in the Area of Responsibility (AOR) and those costs aren't as high in some cases. Additionally, why do we have facilities open with a low utilization rate. Ms. Brown continued on to say, Military Construction Army (MCA) dollars are drying up; however, there is still a lot of construction in future years. The Army is really struggling to fund these requirements. Again, questions are being asked, are there better ways to operate? A couple of issues; cooks are not coming back into the facilities after they return from deployment. In the AOR where we have LOGCAP, some cooks are not working in their assigned MOS. MCA dollars are drying up; however, the food service ISR standards are generally black so that indicates the need for more money. Is it worth it to spend the money we spend year after year on food service contracts and the Soldier?

(10) CW5 Texidor asked when will the new regulations be available? Mr. Staples stated AR 30-22 and DA PAM 30-22 are just waiting on the final JAG review. GTSMs are waiting to be published. Army Publishing Directorate has revamped the length of time it takes to publish regulations. This new process should speed up regulations getting out to the field. CSPD will provide AFPAB members with update of the status of the AR and GTSMs.

e. Mr. Staples closed New Business and moved to Open Floor Discussion.

(1) Mr. Frazier invited everyone to the upcoming Food Service Workshop this year in Anaheim, California, 16-20 August 2011. He stated, the goal is to get the word down to the lowest level for maximum participation. Mr. Staples added all ACOMs, IMCOMs, Regions, Installations Food Advisors and their Sergeants Major should be at this workshop. Military personnel - If you are not able to attend because of funding let us know, we may be able to help a few of you out. We conducted an AAR after last year's DSCP Worldwide Customer Conference and Army Food Service Workshop. A primary focus of our AAR was the low attendance. What we discovered there are possible resources available; however, they come with certain restrictions. In order for installation and regional food program managers to tap into these resources they have to belong to a Career Program. The good news is this can be corrected with the help of your supervisors and local CPAC. Your supervisor will need to verify your duties are within CP-13, (Supply Management) and your CPAC CP Classifier will need to make the change to your PD and update your information in the system. Time is of the upmost importance in getting funds for this year, so please don't hesitate in getting this corrected.

(2) CW4 Davis, Army Food Advisor discussed the Proposed Garrison Uniform. No information has been sent out to the field on this action because we are still working issues and do not have any concrete information at this time. However we are working the issue diligently and I will send an update immediately when we have new information on status of the cooks uniform. CW4 Davis discussed the Army Food Advisor Innovation Award and the feedback from the field on the process being too difficult, stating the memo was too long, and they really did not understand it. She will create another slide presentation, consisting of two slides and send back out to the field for feedback. This should simplify the process for everyone. CW5 Texidor requested that the Senior Warrant Officers get together quarterly to discuss issues and to keep everyone informed on projects, policy and any other changes affecting the Army Food Program. CW4 Davis agreed and ACES OD will establish a quarterly teleconference for all ACOMs and IMCOM HQs and Regions for updates on food program and actions pending to keep all abreast of mission areas affecting the Army Food Program.

f. Mr. Staples closed the Open Floor Discussion.

g. LTC Johnson reiterated, he really appreciated all of the great discussion topics that were brought forward. The presentations were outstanding and he stated one of things our Quartermaster General ask us to do on a daily basis is ask ourselves if we

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are a value added organization, and if we are relevant. From the discussion topics it is apparent that JCCoE is trying their best to tackle the issues at hand. The AFPAB is a very relevant value added board. If you feel there are additional issues we need to work for you don't hesitate to give us a call. If you need immediate assistance call my Director of Operations, Executive Officer, Army Food Advisor or my Sergeant Major we are all here for you. This is our job!

4. Next Army Food Program Advisory Board meeting is tentatively scheduled for August 2011. Exact date and time of the AFPAB meeting will be sent out to all members; the location will be Anaheim California, the site of the Worldwide Food Service Workshop.

LTC Johnson Adjourned the Meeting

Minutes Prepared By: Raymond Hosey, 2 February 2011



ROSSIE D. JOHNSON
LTC, LG
DIRECTOR, Joint Culinary
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Encl: AFPAB Action Items