



US ARMY



Philip A. Connelly Awards Program

PROGRAM UPDATES

SGM L'Tanya Williams





AGENDA



- **Background**
- **Objectives**
- **Categories of Competition**
- **Cycle of Competition**
- **Schedule of Events**
- **Evaluation Committees**
- **Standards for evaluations**
- **Awards and Recognition**
- **Top 5 Recurring Trends**
- **Nominee Package Requirements: Garrison/Field Feeding**
- **2008 Connelly Awards Ceremony Location**
- **Future Connelly Awards Ceremony Location**
- **Points of Contact**
- **Summary**
- **Conclusion**



PHILIP A. CONNELLY



- Born in Framingham Massachusetts 1907
- Became a leader in his profession, food service management
- Worked diligently to promote professionalism among military and civilian food service workers.
- Initiated food competitions with all branches of service, ultimately aligning the military food service with its civilian counterparts.
- Increased the morale of millions of service members.

His achievements include...

Navy Distinguished Service Award, Army Outstanding Civilian Service Award, Air Force Certificate of Appreciation



OBJECTIVES

- Recognize excellence in Army Food Service
- Inspire individual Soldiers to be part of a winning Team
- Overall improvement of Army Food Service through visibility in the civilian sector as well as command emphasis on an Army wide competition



Categories of Competition

- Small Garrison: 300- average headcount
- Large Garrison: 301+ average headcount
- Active Field Kitchen Category
- National Guard Field Kitchen Category
- Reserve Field Kitchen Category

Garrison...

Food Service Contract Facilities are included in Garrison Competition.



Cycle of Competition

- Installation Management Command (IMCOM) and Major Commands conduct multi-level competitive evaluations from Mar - Jun. Finalists are selected and submitted NLT 01 Aug.
- Evaluators from Ft. Lee and IFSEA conduct DA level evaluations from Oct -Dec.
- Winners are announced at the end of December and the awards ceremony conducted around the first week of April.



Schedule of Events

● Annual Awards Time Line



Phase 1: Coordinate and conduct the awards ceremony 1st Week of April; units start competing for the following year.

Phase 2: Units competing at MACOM level DA Finalists identified and submitted.

Phase 3: DA level evaluations and official announcement of winners.

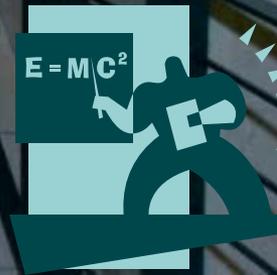


Evaluation Committees

Army evaluators are selected by the Army Food Advisor, ACES Sergeant Major and the Connelly Program Manager.

Teams comprised of:

- 5 civilians from the International Food Service Executives Association (IFSEA)
- 5 Senior Chief Warrant Officers
- 5 Senior Food Service Sergeants Major.





Standards For Evaluations

- ACES and the Philip A. Connelly office produce the evaluation checklist.
- All standards and items on the evaluation checklist are governed by Army Food Service Regulations and Field Manuals

References...

AR 30-22 , DA PAM 30-22 , FM 10-23 , FM 21-10 ,
TB MED-530





Awards and Recognition

- Two individuals from the Winner and Runner-up units will be funded to attend the annual awards ceremony, a food service education conference, hosted by IFSEA. The soldiers are the guests of honor.
- One Soldier from each winner and runner-up will attend a condensed advanced culinary arts course at a prestigious culinary school.
- Winners receive a large silver bowl (Connelly Cup)
Runners-up receive a handsome plaque
Both are presented at the showcase event of the conference, the Military Awards Banquet.

There is widespread media coverage of the entire event

2007
SMALL GARRISON CATEGORY
Philip A. Connelly Award for Excellence in Army Food Service
INTERNATIONAL FOOD SERVICE EXECUTIVES ASSOCIATION
31 MARCH 2007
KANSAS CITY, MISSOURI



Top Recurring Trends

- Sanitation
- Too many cooks on first shift
- Not following production schedule/recipe cards
- Not annotating changes to the production schedule
- No Dinner menu variety
i.e. serving reheated leftover lunch items
- Running out of food on the serving line



Nominee Package Requirements

- **Complete unit designation (no abbreviations)**
- **Location of the nominated unit (including TOE or TDA number)**
- **Complete unit mailing address with ZIP code or APO**
- **Point of contact:**
 - Email address**
 - DSN/Commercial phone numbers**
 - Fax Numbers**
- **As DA finalist MACOM, IMA, NGB and OCAR/USARC commanders are responsible for ensuring adequate photographic coverage during evaluations**
- **Brief historical summary of the unit including the mission statement/unit achievement**
- **Submit nominee packages on Compact Disk (CD) to ACES, USAQMC&S,**
- **ATTN: Quartermaster center & School, ACES, Connelly Program Office room #311A, 1201 N 22nd street Fort Lee, VA 23801**

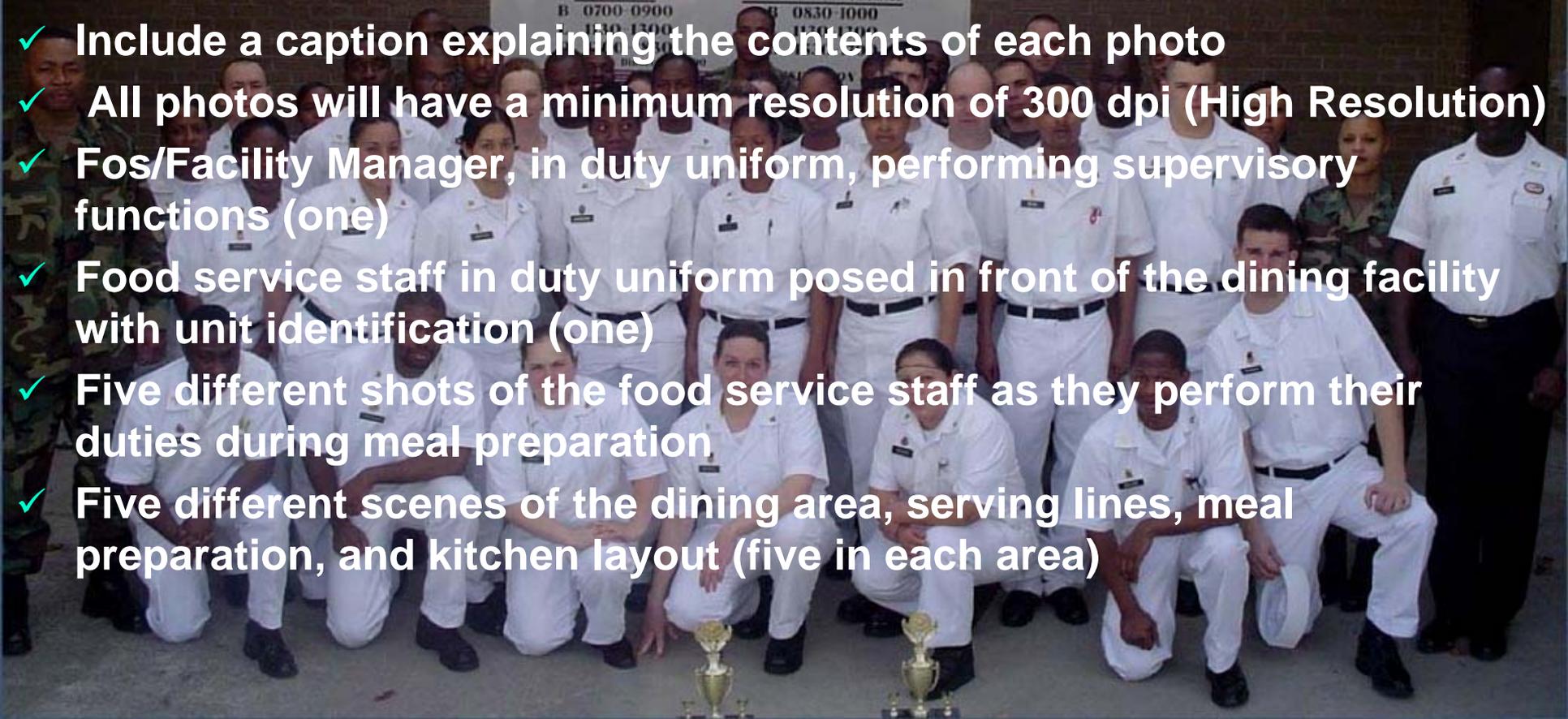


Nominee Package Requirements

Garrison Photographic Requirement (Digital Only)



- ✓ Include a caption explaining the contents of each photo
- ✓ All photos will have a minimum resolution of 300 dpi (High Resolution)
- ✓ Fos/Facility Manager, in duty uniform, performing supervisory functions (one)
- ✓ Food service staff in duty uniform posed in front of the dining facility with unit identification (one)
- ✓ Five different shots of the food service staff as they perform their duties during meal preparation
- ✓ Five different scenes of the dining area, serving lines, meal preparation, and kitchen layout (five in each area)





Nominee Package Requirements

Field Kitchen Photographic Requirement (Digital Only)

- ✓ Include a caption explaining the contents of each photo
- ✓ All photos will have a minimum resolution of 300 dpi (High Resolution)
- ✓ Fos in duty (field) uniform, performing supervisory functions (one)
- ✓ Food service staff in duty (field) uniform posed in front of the dining facility with unit identification (one)
- ✓ Five different shots of the food service staff as they perform their duties during field feeding
- ✓ Five different shots of the eating area: serving lines (s) before and during serving: Kitchen Tent MKT, CK or K-Cliff (interior, and exterior) food preparation and the kitchen layout
- ✓ Two shots of the overall field location, one with unit identification visible (if possible) and one encompassing the entire operation.

Denver, Colorado

**Awards Will Be Presented At The Connelly
Awards Ceremony in Denver, Colorado
3-6 April 2008**

Winner Receives:

SILVER BOWL

Runner-up Receives:

PLAQUE

**Both Winners and Runners-up receive
Scholarship to a prestigious culinary
School.**



Department of the Army Philip A. Connelly Awards Program

2008 to 2010 Connelly Ceremony Dates

Adam's Mark Hotel
Denver, Colorado
April 3-6, 2008

Hilton Hotel
Atlanta Georgia
April 2-5, 2009

John Ascuaga's Nuggett
Reno, Nevada
March 11-14, 2010



Department of the Army Philip A. Connelly Awards Program

Points of Contact

SGM L'Tanya Y. Williams

DSN: 687-3028

COM: (804) 734-3028

E-mail: *ltanya.williams@lee.army.mil*

SFC William B. Earls

DSN: 687-3019

COM: (804) 734-3019

E-mail: *william.b.earls@lee.army.mil*

Philip A. Connelly web site:

<http://www.quartermaster.army.mil/aces/connelly/connelly.html>



SUMMARY



- ✓ Background
- ✓ Objectives
- ✓ Compositions of Categories
- ✓ Cycle of Competition
- ✓ Evaluation Committees
- ✓ Schedule of Events
- ✓ Standards for evaluations
- ✓ Awards and Recognition
- ✓ Top 5 Recurring Trends
- ✓ Nominee Package Requirements: Garrison/Field Feeding
- ✓ 2008 Connelly Awards Ceremony Location
- ✓ Future Connelly Awards Ceremony Location
- ✓ Points of Contact



CONCLUSION

- **The Philip A. Connelly Awards program is essential to Army Food Service.**
- **The competition has met and continues to meet Philip A. Connelly's intent, the continuous improvement to standards in Army Food Service.**





QUESTIONS???

 **U.S. ARMY** 
QUARTERMASTER
CENTER AND SCHOOL