

# ARMY FOOD NET

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Army Center of Excellence, Subsistence  
U.S. Army Quartermaster Center and School  
1201 22d Street  
Fort Lee, Virginia 23801  
[www.quartermaster.army.mil/aces](http://www.quartermaster.army.mil/aces)  
DSN 687- 4852 Tel: 804-734-4852

## The Army Center of Excellence, Subsistence (ACES).

The Army Center of Excellence, Subsistence receives direction and guidance from the Army G4 in matters pertaining to the worldwide Army Food Service. ACES serves as the executive agent for administration of the Army Food Program. Click [here](#) for the ACES mission statement.

### Contents:

[Publications update](#)



[New DA Form 7590](#)

[AFMIS/DSS Update](#)



[Holiday Menu](#)

[Meal Replacement Quick Service Concept](#)



[New Food Service Equipment Ordering Procedures](#)



[39<sup>th</sup> Annual P.A. Connelly Awards Program](#)



Editorial: [AOR operations](#)



## Welcome to the 1<sup>st</sup> issue of *Army Food Net!*

This quarterly food service newsletter is an extension of the [ACES mission](#). Our goal in publishing *Army Food Net* is to provide Army Food Program professionals at all levels current information of interest related to the operation and management of the Army Food Program.

We have attempted to include information and articles that cover all areas of the Army Food Program and we have solicited input from all functional teams within ACES. Inside you will find informational articles on Equipment, Menus, Philip A. Connelly Program, Feeding Concepts, Automation, Policy, and more, as well as our editorial on Food Service Operations in support of the Global War on Terrorism.

You can click on the links to take you to the appropriate topic or you can just scroll through the document.

Additional information regarding ACES and the entire Army Food Program is available on the ACES website, <http://www.quartermaster.army.mil/aces/>. Archived issues of "Army Food Net" will be on the website as well.

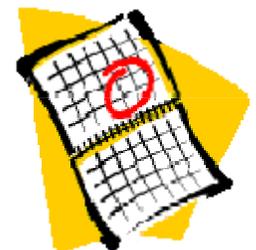
We hope that you find the information contained in the inaugural issue interesting and useful. We request your feedback in making future issues the best they can be. Please [click here](#) to leave feedback.

### Upcoming Events:

[Food Management Assistance Team Schedule](#)

[Prime Vendor Quality Audit Schedule](#)

[FSCM Course Schedule](#)



### **ACES Mission**

Assist in preparing the Quartermaster Corps for the conduct of its logistics support mission through effective and efficient leadership, training, and directorship of the Army Food Program.

Train soldiers, civilians, and members of other services/countries in Army subsistence and food service for wartime, garrison, and field training, hands-on training, training as we fight and training to standard.

Develop Army subsistence and food service concepts, doctrine, systems, force structure, and material requirements in wartime, garrison, and field training to include sustaining combat ready forces operating in both a joint and a combined environment to meet worldwide commitments.

Ensure the Army Center of Excellence, Subsistence sustains, maintains, and optimizes available resources to carry out its mission.

### **Publications Update**

AR 30-22 and DA Pam 30-22 were originally published on 30 August 2002. Almost immediately they were scheduled for revision, due the changes in the Army Food Program resulting from the establishment of the Installation Management Agency as well as other developments within the Army food service arena.

The revised AR 30-22 was published on 10 May 2005, with an effective date of 10 June 2005. The revision to DA Pam 30-22 was delayed due to format and staffing concerns. Work on DA Pam 30-22 is now complete, and we expect authentication and publication before the end of the fiscal year.

Work has already begun on a Change 2 to both AR and DA Pam 30-22! These will be rapid action revisions, which can go from staffing to publication in less than six months. Some of the key areas covered in the next change include changes in CONOPS feeding, Federal Procurement List guidance, Operational Rations forecasting, account status calculations, and catered meal authorizations.

Keep checking the ACES website for AR and DA Pam 30-22 status announcements.

### **New DA Form 7590, Operational Ration Quality Feedback**

ACES is pleased to introduce the DA Form 7590, Quality Feedback Report. This form will be an essential link between ACES and Soldiers involved in the use of Operational Rations. The form will serve as a direct line to ACES for operators and consumers on issues related to operational rations. This form will allow individual Soldiers to communicate directly with ACES Quality Assurance Specialists on issues such as operational concerns and recommended improvements.

The form is viewed as another step in improving the quality of life for Soldiers and an enhancement in operations for commanders and foodservice operators worldwide. The form is presented in a selection box and open narrative format keeping it simple for all to use. ACES believes that the form will aid in future improvements and the quick resolve of operational concerns.

Look for this form in the soon to be released revision to DA Pam 30-22.

### **AFMIS Software Change Package-14**

The new, improved, and more user friendly AFMIS with SCP-14 is concluding its evaluation in July 2006. AFMIS with SCP-14 is completing testing and user acceptance at Ft. Lee, Virginia and is scheduled for further Army deployment beginning in August 2006. AFMIS enhancements with SCP-14 include Windows based software, WEB enabled processes, and significant improvements in the HELP programs. Continued deployment of SCP-14 during FY-06 is scheduled for the IMA Northeast Region. The Northeast region was selected due to the reduced TDY fielding cost (close proximity to Ft. Lee). Continued Army wide deployment of SCP-14 for FY-07 and beyond is dependent on HQDA obtaining funding to support this rollout.



# ***THANKSGIVING MENU***

***November 23<sup>rd</sup>, 2006***

Cranberry Juice Cocktail  
Shrimp Cocktail

Cream of Broccoli Soup  
Oyster Crackers

Roast Turkey with Turkey Gravy  
Baked Ham with Raisin Sauce  
Prime Rib Au Jus with Horseradish Sauce

Creamy Mashed Potatoes  
Baked Sweet Potatoes with Cinnamon-Sugar Topping  
Cornbread Dressing  
Savory Bread Dressing

Parsley Carrots  
Sesame Glazed Green Beans  
Buttered Corn

Salad Bar with Assorted Salad Dressings and Condiments  
Cranberry Sauce  
Assorted Fresh Fruits

Butterflake Rolls with Butter Pats

Dessert Bar with Pumpkin, Apple & Mincemeat Pies  
Whipped Topping, Soft Serve Frozen Yogurt  
Thanksgiving Decorated Cake

Mixed Nuts and Hard Candy  
1% Milk, Coffee, Tea, Assorted Regular & Diet Soft Drinks

## **Meal Replacement/Quick Service Concept**

The Meal Replacement/Quick Service (MR/QS) concept has been developed with primary objectives of providing our SIK Soldiers with a quality meal within the framework of the BDFFA while reducing food service manpower requirements. Not every Soldier can make it to the DFAC during normal dinner hours due to fulfilling his/her duties; therefore this Grab & Go after-hours concept is a great way to ensure SIK Soldiers get the meals to which they are entitled without the burden of extending meal hours in the DFAC.

The concept is in its infancy and currently can be found on two installations: Ft. Bragg, NC and Ft. Sill, OK. Other locations are currently under development to provide the MR/QS concept in their facilities.

A wide variety of product choice is at the hands of the Soldier while visiting this functional area of the DFAC. The Soldier has the option of choosing anything from a hot entrée consisting of ribs, greens, and sweet potato casserole to simply grabbing a cheeseburger or pizza to go. Along with their choice of entrée, the Soldier may choose a beverage, salad, bag of chips and a fruit pie or fresh fruit. The MR/QS concept is one more way we can provide support to our Soldiers.

## **New Food Service Equipment Ordering Procedures**

Effective June 3, 2006 the Army Prime Vender Food Service Equipment (FSE) program for all regions is no longer in use. The new procedures for ordering FSE will be to go through the traditional supply channel methods and submit to Defense Supply Center, Philadelphia (DSCP).

Procedures for acquiring new Food Service Equipment are listed below:

- Customers obtain equipment funding through normal funding procedures.
- Use appropriate documents and automation to request FSE funds IAW local procedures (Department of Defense Form(DD) 1149, Department of Defense Form(DD) 1348-6, Department of Army Form (DA) 2765-1, Standard Form (SF) 344, Unit Level Logistics System(ULLS), Property Book Unit Supply Enhanced (PBUSE), and FEDLOG).
- DSCP is currently reviewing the standard pricing of equipment items and updating to reflect current pricing. When this update is completed, the items and prices will be posted to DSCP's website, <http://www.dscp.dla.mil/subs/pv/fse/index.asp>.
- Customers can use this pricing information when formulating their open purchase document estimates. It is anticipated this information will be posted to the website by 6 June 2006.
- Once funded, submit requisitions directly to the local Installation Property Book Manager for processing.
- Customer orders may be placed with DSCP via military standard requisitioning and issue procedures (MILSTRIP) or other means to include electronic mail or facsimile.

## **39<sup>th</sup> Annual P.A. Connelly Awards Program**

The 39<sup>th</sup> Annual P.A. Connelly Awards Program will kick off with the Evaluators' Workshop 16-18 July 2006 at Fort Lee, VA. During this two day workshop the International Food Service Executive Association (IFSEA) will be given pertinent background information on the Army's food service program and procedural guidance that they will need to do the best job in performing their duties as evaluators. This year's 2007 Evaluation Committees will be as follows:

### **LARGE DINING FACILITY CATEGORY**

Mr. Jim Riddle  
Chief Warrant Officer Five Jeff Moore  
Sergeant Major Raymond Arnold.

IFSEA (Roanoke, VA)  
USACASCOM (Ft Lee, VA)  
USAQMC&S (Ft Lee, VA)

### **SMALL DINING FACILITY CATEGORY**

Mr. Stanley C. Gibson, CFM  
Chief Warrant Officer Four Arnaldo Montiel  
Sergeant Major L'Tanya Williams

IFSEA (Greenville, SC)  
USAQMC&S (Ft Lee, VA)  
USAQMC&S (Ft Lee, VA)

### **ACTIVE ARMY FIELD KITCHEN CATEGORY**

Ms. Donna Foster  
Chief Warrant Officer Four William L. Lignon  
Sergeant Major Paul E. Cyr

IFSEA (Gainesville, FL)  
USAQMC&S (Ft Lee, VA)  
USAQMC&S (Ft Lee, VA)

### **US ARMY RESERVE FIELD KITCHEN CATEGORY**

Ms. Sandra Holliday  
Chief Warrant Officer Five Ronald Correira  
Master Sergeant LaTonya Mixon

IFSEA (Las Vegas, NV)  
USA NGB (Fall River, MA)  
USAQMC&S (Ft Lee, VA)

### **NATIONAL GUARD CATEGORY**

Mr. Robert P. Heisler  
Chief Warrant Officer Five Daniel Ormsby  
Sergeant Major Michael Dixon

IFSEA (Daytona Beach, FL)  
USARC (Fort McPherson)  
USAQMC&S (Ft Lee, VA)

## Iraq and Afghanistan Area of Responsibility (AOR) Operations

The Army food service program and mission has changed and depending on whom you talk to this change is either for the better or for worse. The old slogan, “You’ve come a long way baby”, fits the area of responsibility (AOR) to a tee. As the Army Food Advisor, CW5 Motrynczuk, who deployed during the initial phases of Operation Enduring Freedom (OEF) and Operation Iraqi Freedom (OIF) and subsequently deployed on numerous requested Mobile Training Teams (MTTs) and assistance missions has stated, “the current operations for feeding and supporting Soldiers in the battle-space has progressively and significantly improved from just getting the rations to the war-fighter to the point where we’re providing full blown *Garrison Type Dining Facilities* that provides all the luxuries of home and then some and Soldiers deployed in the AOR today are eating better than anytime or place in our Nations history.” We truly have come a long way.

The mission of food service personnel has also changed with the advent of Logistics Civilian Augmentation Program (LOGCAP) operations. Contract operations for food service have provided great service to the Soldier in support of the feeding mission and the role of the food service military occupational specialty (MOS) has changed to provide required “contract oversight”.

Not only has the food service mission changed but the type and way we fight wars has changed. The “Cold War” threat has been replaced by an even greater threat – “Terrorism”. This threat strikes at the very core of freedom around the world; trench warfare and defined lines of engagement have been replaced with a non-linear battlefield and urban warfare and tactics. Transformation is the current buzz word with the *Army Modular Force* and support requirements. This lethal projection force can quickly assemble and deploy anywhere in the world to meet the threat with superior forces and combat service support capabilities critical to mission success in the war against terrorism.

Combat Support (CS) has changed and therefore Combat Service Support (CSS) must change to support battlefield commanders’ requirements for mission success. The logistical warrior now must be able to project the battlefield requirements of the non-linear urban warfare or austere environments for the new threats.

Food service is the morale backbone of a fighting force and a combat multiplier. As the former Director ACES, LTC(R) Vtipil, often stated, “Army Food Service touches more Soldiers on a daily basis than any other MOS in the Army”, and is crucial to the success of any unit.

Getting to where we are today did not happen overnight and not without a lot of pain and lessons learned, however the actions and painful lessons have set in motion a new era in Class I operations and food service, one that is leading us to where we want to be in the future. While the food service operations have come a long way, there are still constant challenges. These challenges range from account management, inventory control, distribution on hazardous main support routes, changing mission support requirements, and equipment issues. Despite these challenges, the professional approach of both military and contractor food service personnel continues to provide unparalleled support, and we at ACES are proud to be a part of this great food service community.

MTTs have validated the need for the food service personnel, both enlisted and warrant officer positions, as valuable assets in contract oversight and meeting mission requirements. These food service personnel have provided the requirements for future planning and training and have been invaluable in providing on the spot corrective actions and recommendations to meet the commanders’ mission requirements and expectations in providing food service support.

Food service leadership is essential in bringing operations into the next generation of support on the battlefield, providing the solutions to threats in the end to end supply line distribution, and meeting the automation requirements that streamline operations and provide the visibility commanders need in making crucial CSS decisions. The food service professional is a valuable asset in providing real time solutions to Class I operations and has proven to Army leadership they are essential in sustaining a viable combat force by providing the leading edge as a combat multiplier.

We must not, however, sit on our successes, because failure at any time is just a misstep way. We must continue to train and lead the next generation of food service professionals armed with lessons learned and provide them with the tools they need to meet the challenges of the future. As Sir Winston Churchill stated, “Success is the ability to go from one success to another with no loss of enthusiasm”, and we must be ready for the next challenges if we are to succeed.

## **\*Upcoming Events:**

**Food Management Assistance Team schedule**

17-26 July	Fort Benning
31 July – 22 August	Germany
21-25 August	Fort Polk
11-15 September	Fort Gordon
18-28 September	Hawaii
2-6 October	Honduras
16-20 October	Fort Leonard Wood
23 October – 2 November	Fort Hood
30 October – 3 November	Fort Monmouth
27 November – 1 December	Key West

**Prime Vendor Quality Audit Schedule**

19-20 July	Fairburn, GA (Forts Gordon, Stewart, and t Gordon)
24-25 July	Anchorage, AK (Forts Richardson and Wainwright)
2-3 August	Seattle, WA (Fort Lewis)
16-17 August	Lexington, SC (Fort Jackson)

Representatives from the installation and all supported units are encouraged to attend these informative events. This is a great opportunity for you to learn how your local prime vendor is evaluated and how well he is performing!

**Food Service Contracting Management Course Schedule**

30 July – 5 August	Fort Stewart, GA
21-25 August	Fort Lee, VA
26 February – 2 March	Fort Lee, VA

Call DSN 687-4842, -4848, -4832, or -4858 (commercial 804-734-xxxx) for more information.

***\*All upcoming events and dates are subject to change due to changes in mission requirements and funding\****