

JCCoE Food Net



JCCoE Mission

JCCoE is under the command of the Quartermaster General (QMG) and reports to both the QMG and Army Deputy Chief of Staff, G-4 (Logistics). It serves as the single point of contact regarding all aspects of the Army Food Program for garrison, field, and contingency operations (CONOPS) feeding. Major mission areas are listed below;

1. Serves as the Soldier advocate and executive agent for the entire Army Food Program including training and operations for garrison, field, and CONOPS feeding.
2. Develops new feeding concepts for the Army Food Program.
3. Develops standards for menus, nutrition and operational rations.
4. Writes regulations and technical/procedural publications.
5. Implements policies for both active and reserve components.
6. Establishes effective food safety, dining facility design, food service equipment and food service management oversight methods and principles.
7. Represents Army in the joint arena as a voting member in Department of Defense (DOD) Food Program Committees.
8. Evaluates current and proposed food systems; identifies and analyzes deficiencies and shortfalls; and seeks solutions to remedy these deficiencies and shortfalls.
9. Administers Army Food Program competition and recognition programs.
10. Trains enlisted Soldiers in the entire scope of the Army Food Program.

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Message from the JCCoE Director

Greetings Food Service Warriors and welcome to the October 2010 issue of the Army Food Net. This is my first submission as Director, Joint Culinary Center of Excellence and I wanted say how much I look forward to working with the incredible team here at the Joint Culinary Center of Excellence and all other professionals throughout the Army's Food Service Community. The Army, food service industry and civilian patriots are truly a dedicated group of professionals who care deeply for the Soldiers in our Army. I want everyone to know that I accept this assignment knowing my responsibility as the Director, JCCoE means that this team will take the lead in training all four services (Army, Air Force, Navy and Marines) in basic food service and as the executive agent for the Army G4 in food service issues. I wanted to wish my predecessor, LTC Robert Barnes, Jr, the best with his future endeavors and to let him know that I will continue carrying the torch of excellence that he left for me. Lastly, God Bless all of you who are serving abroad, the US Army and the United States of America.

Feed The Force!!!

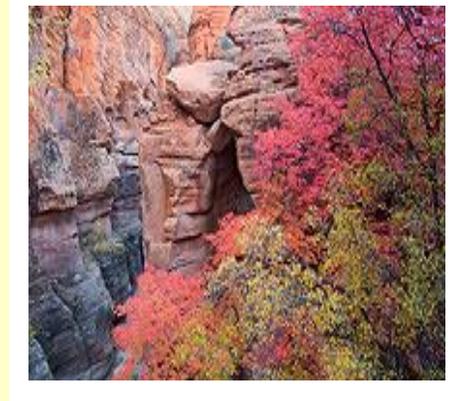


Message from the Director of Operations

ACES OD Update

By

Mr. David P. Staples, Director of Operations,
ACES Operations Directorate,
Joint Culinary Center of Excellence



I thought for this Food Net edition I would do a short update of actions currently being worked supporting the Army Food Program. Sometimes it seems we are constantly in the reaction mode versus a progressive timeline in moving the Army Food Program forward. However, this is my chosen career path, and it is my passion and my objective is to provide you with the best tools available to perform your feeding mission.

The JCCoE is currently working with Defense Logistics Agency Troop Support (formerly Defense Supply Center Philadelphia) on the Common Food Management Systems (CFMS) and the USMC will be fielding and testing system starting in October 2010 and Army will come on line last after Air Force, Navy and Military Sealift Command are fielded.

We are also working a major nutrition initiative that changes how we support Initial Military Training (IMT) with TRADOC, IMCOM, MEDCOM and Natick. The "Soldier Athlete" nutritional changes is based on performance in revising Soldiers' eating habits and dietary intake with the benefits of satisfaction, motivation, improved fitness and stamina. While this only affects IMT Installation dining facilities now some of these changes will move over to the permanent party dining facilities.

We have written and staffed and will soon published the new AR and DA PAM 30-22 in FY11, along with the changes to our doctrine moving from Field Manuals to ATTPs or GTSMs. We are working on the future equipment and feeding support to meet the needs of the Army in 2015 and out; from the development of new kitchen and delivery systems to eat on the move capability. At the same developing new small unit type feeding systems that can support from 25 to 150 Soldiers due to the way we are fighting and supporting missions in Afghanistan and Iraq at small combat operating posts.

The JCCoE continues to support daily operations worldwide and improve our Food Service operations to better support the Combatant Commander, the Soldier and you, the Food Service Professional, supporting them daily. You are the most important piece to the puzzle and the champion in providing the "right meal, at the right time and at the right place". So I thank you for all you do daily in support of the Soldier and the Army. If there is anything you need or require just let us know we are here to support you and the Army Food Service Program and ultimately the Soldier with a world-class food service operation.

Thank you for what you do every day in supporting our Soldiers!

Army Strong!



Message from the Director of Joint Culinary Training

Training Update at the Quartermaster School

By
Mr. Raymond Beu
Director, Joint Culinary Training Directorate



As the Joint Culinary Training Directorate (JCTD) continues to undergo its major construction project to prepare for the Navy and Air Force entry level food service training, the staff continues to review and revise training to ensure currency and relevancy.

The Enlisted Aide Training Course has been updated to better prepare an individual with the foundation and skills, knowledge and abilities to perform the duties of an Enlisted Aide in both Army and Joint positions. The course has grown to 3 weeks effective FY11, a 50% increase focused on key areas such as personal interaction, ethics, maintenance, hospitality and the addition of a four-course meal.

The Advanced Culinary Skills Training Course has also been updated with key focus on the number of meals that students have to prepare: dinner for two; three-course meal, buffet planning and service, and a nine-course meal served in a formal setting. The training also provides and prepares students the opportunity to obtain American Culinary Federation chef certification. This course has grown to 5 weeks effective FY11 which is a 39% increase in training hours.

The 92G10 Advanced Individual Training Course is currently under full revision to incorporate lessons learned, field input and Services input/requirements to include training on the Assault Kitchen (AK) and Multi-Temperature Refrigerated Container System (MTRCS).

Last, but not least, the Food Service Management Course has returned to the Joint Culinary Center of Excellence effective FY11. The return of the course will assist in mitigating scheduling shortfalls while reducing costs through efficiencies in training support.

The Joint Culinary Training Directorate staff maintains a future-oriented focus incorporating new concepts, technologies, and best business practices to ensure that we prepare current and future food service professionals for success.



Message from the Army Food Advisor



The Army Food Advisor Equipment Innovation Award 2011

By

CW4 Georgene Davis

“The Army Food Advisor Equipment Innovation Award”, this is a new award created by the Army Food Advisor along with JCCoE, ACES OD, FED, CASCOM and Natick. The competition will take place every two years and the ceremony will take place at the Quartermaster Symposium at Fort Lee, VA. Active duty, Reserve and National Guard Component may participate in this event. The idea of the award is created from the demand from the field to develop a system that feeds platoon sized camps that support 50 Soldiers or less, mobile, and has a refrigeration system. Who is the best person to create this system than the customer on the ground that uses this equipment to accomplish their mission? I want to ensure that the field has input in the Food Service Program and I am a vessel to get the ideas to the right people to develop and create the final product.

The purpose of the Army Food Advisor Equipment Innovation Award is to recognize excellence in creativity and innovation to help shape the future vision for the Army’s solution to forward field feeding. This award will encompass two categories: An Individual and Organizational Award. Ideas for individual kitchen appliances and components as well as ideas for complete kitchen systems can be submitted for consideration.

ELIGIBILITY

Individual: The individual must be a 92G or 922A from one of the three components (Active, Reserve and National Guard).

Organization: Each organization can have a max of 5 personnel per team; at least 50% of the members must be Food Service Personnel.

Awards will be presented at the 2011 Quartermaster Symposium Annual Conference at Fort Lee, VA.

Start thinking about your needs and brainstorm with others to create a system that is created by the field for the future. More details and submission information will located on

http://www.quartermaster.army.mil/jccoe/jccoe_main.htm



SUBSISTENCE PRIME VENDOR CONTRACT DISCREPANCY REPORT (SVCDR)

By
Ms. Cara Vartuli-Dusablon

Have you ever received an unauthorized substitution, the wrong product, or have items missing at time of delivery? If so, what did you do? Often when we ask this question the answer is "nothing." If so then it may be time to think about DA Form 7589, the SVCDR. This one little form can pack quite a punch when utilized correctly.

The Subsistence Prime Vendor Program has proved to be one of the greatest advancements in Army Food Service. The goal of this program was and still is to provide quality products to ensure quality meals to the Soldier, however even the best laid plans can lead to a speed bump from time to time. To ensure the highest quality product requested by the Army Dining Facility (DFAC) continues to be the one received, we have to uphold our end of the bargain: meaning the Army must provide consistent monitoring and documentation of the rations being delivered at the DFAC, no matter if it is contractor or military operated.

If the wrong product is delivered: be it for count, condition, description, etc., it needs to be identified and corrected. If we do not document discrepancies in deliveries then the risk of loss in product quality increases. Currently there are procedures in place that when a discrepancy has been identified the Prime Vendor is notified and given 24 hours to correct the issue. The SVCDR is reserved for those incidences when a correction is not made within the 24 hour window or when there is a constant pattern of poor performance. The key is to clearly state the problem. For example, simply saying "the tomatoes were in poor condition" does not provide enough information, however "almost ¼ of the tomatoes were over ripe and too soft, and several had mold growing on them" is more beneficial.

Not sure exactly when to initiate an SVCDR? Don't worry, the information you need regarding the use of this form is provided in DA PAM 30-22 Appendix H. If you are still unsure you can always call upon your account manager (DLA-Troop Support), your FPM, your IMCOM regional representative and JCCoE. All of these individuals are a part of the process in keeping the great engine called Prime Vendor running smoothly. But please don't stand by and do "nothing." We, the Army, are using America's tax dollars (your tax dollars) to buy top shelf products. Shouldn't we get what we pay for? If we don't document poor performance and follow thru to have it corrected then why set forth a standard at all? Remember we are the customer and the customer is always right!

For additional information and questions regarding the Prime Vendor Program or the SVCDR please contact the Concept, Systems and Policy Division at JCCoE. POC is Cara Vartuli-Dusablon, (804) 734-4842 (DSN 687) or cara.vartulidusablon@us.army.mil.

Food for Thought Cantaloupes:



Cantaloupes can have up to 20% sugar, the sweetest of any melon -- but a bum specimen often tastes no more exciting than a cucumber. They are unique among melons in that they are the only ones that continue to ripen after they're harvested. It's not a lot; most of the sugar-and-perfume-making has to happen while it's on the vine, but the good news is that when you buy a freshly harvested melon that already smells terrific, you can go to bed knowing that it's going to get even better. The other thing that's unique about cantaloupes is that when they're fully mature, they "slip" from the vines and don't need to be cut from the plant. Look at the stem end, where it's connected to the vine. You want what's called a "full slip" -- an "innie" of a belly button, nice and clean. If it's an outie, that means the picker tore the fruit away before its ready, and it won't ripen. It's a sure sign of a flavorless melon. Next, pick it up and take a look at the whole thing, making sure it's got a nice symmetrical shape and is heavy for its size. Feel the netting, that webby layer of skin. It should feel dry or "corky," not tacky or waxy. And the background color should have very little, if any, green -- you want it yellow or a creamy color. Green skin means that it's unripe or worse, immature, meaning that it can't ripen. Smell the melon, particularly at the blossom -- the other side from the stem end. It should be just a little softer than the rest of the melon, and the smell should be terrific, tropical and sweet and floral. They can be so fragrant that in the 1800s, pocket-size variants were bred to be kept on your person as an air freshener. If you can sign off on all of the above, all signs point toward a serious cantaloupe. If you're buying the fruit from a farmer and can find out when it was harvested, know that peak ripeness is usually two or three days after it was picked. Take it home and let it sit at room temperature, checking on it daily. If it seems to be getting more fragrant and whatever green color that's on it is fading, it's still ripening. After a day of that, keep it in the fridge, where it will stay at peak ripeness for another day or two. [Source: Salon Daily Newsletter Francis Lam article 6 Aug 2010 ++]

“All Right, Pineapple and Yeast Now Available!”

By
Stephen J. Primeau



Finally, the Domestic Non-Availability Determinations (DNADs) for canned pineapple and active dry and instant active dry yeast have been approved. The items are now available to be cataloged with our prime vendors. Effective July 16, 2010 the canned pineapple and active dry and instant active dry yeast are showing in the Federal Acquisition Regulation (FAR) as non-available domestically. What this means is that there are no longer any Buy American Act (BAA) or Berry Amendment impediments to buying these products from non domestic sources.

Since June 2007, the Maui Pineapple Company ceased production at its plant in Hawaii and in early 2008, Defense Supply Center, Philadelphia (DSCP) now re-named Defense Logistics Agency Troop Support received reports that production of active dry and instant active dry yeast production moved out of the United States. After conducting market research that these items could no longer be obtained from a US producer, the decision was made to pursue relief as a FAR case. The purpose of this case was to get Federal permission to have these items placed on the Non-Available Article List in FAR 25.104 which provides a basis for exception to both the BAA and the Berry Amendment.

There are three considerations that must be met to give this exception a chance to be approved for the FAR 25.104 listing.

1. The procuring activity is responsible to conduct market research appropriate to the circumstances, including seeking domestic sources.
2. In accordance with VETCOM Circular 40-1, Appendix A, Fruits & Vegetables, hermetically sealed, listing is required for products produced in Canada, the Caribbean, Central America, Mexico and South America. Listing in NOT required for products produced in the Continental US, Alaska, Hawaii, Australia, Japan, New Zealand, Guam, Hong Kong, Singapore, Taiwan and other countries in the Pacific (except Korea).

Note: Any prime vendor that desires to supply canned pineapple from plants requiring sanitary approval must submit an inspection request within the established parameters set forth at <http://veda.amedd.army.mil/86256F90007CD1D/VETCOM>.

3. All BAA and Berry Amendment decisions are based on the particular facts of the specific situation and therefore consulting with Counsel is recommended.

This was a long process (over 3 years) and thanks should go out the Defense Logistics Agency Troop Support for their untiring and diligent efforts on behalf of the Services. Installation Food Program Managers should contact their respective prime vendors and ensure that this information is passed along so that they can obtain these items for use in feeding Soldiers.

For more information, contact the JCCoE Concepts, Systems, and Policy Division at 804-734-4836.

Hazardous Communication

By
CW4 Ellen M. Magras



On a recent Food Management Assistance Team (FMAT) mission, I found myself in a room with a Private First Class (PFC), a Food Advisor (FA), and lots of chemicals. The Soldier had every bottle and container dressed right dressed, labels forward. Then the Soldier informed the FA that he was in the process of transferring chemicals from the original container to a more practical container for use. When I asked the PFC where his Material Safety Data Sheets (MSDS) were, he asked me "My What?" I asked if he knew what OSHA says about containers? He again replied "O who?" I knew then we had work to do.

In accordance with Technical Bulletin Medical (TB MED) 530, Occupational and Environmental Health Food Sanitation, Chapter 11, Poisonous or Toxic Materials, each food establishment *will have* an effective written hazard communication (HAZCOM) program. At a minimum, this program will include the following: (1) an inventory listing of poisonous or toxic materials used in the food establishment; (2) MSDSs or Hazardous Materials Information Sheets (HMISs) for each poisonous or toxic material. All MSDSs or HMISs will be available to each employee on all operating shifts; (3) proper labels as specified in 11-2; (4) and an Employee Training Program.

At every installation visited, a HAZCOM program has basically been non-existent yet the requirement remains and the consequences of not having this program can pose undue hazards to food service personnel, food, equipment, and diners alike. The MSDSs are present in many dining facilities (DFACs); however, the training program has not been established to address the information on the MSDSs or the importance of proper use and handling of poisonous or toxic materials in the work place. Oftentimes, Soldiers are assigned to Repair and Utilities (R &U) duties which include storage and use of chemicals without the proper training and skill level to handle the responsibility. HAZCOM is about material safety and involves the communication of hazards about chemicals to employees. This program is also known as "Right to Know." Each food establishment will have a written HAZCOM program that each affected employee should be familiar with. It is the responsibility of each Dining Facility Manager (DFM) as well as each individual to handle chemicals safely, understand the labels, and understand the MSDS. Let's discuss the program.

Inventory Listing. At a minimum, the DFM will maintain a complete inventory listing of all poisonous or toxic materials used in the workplace. This listing should be readily available and updated as new chemicals are added or deleted in the work place.

MSDS. The MSDS provide detailed health and safety information and precautions for handling hazardous substances including emergency and first aid procedures. The MSDS provides the following information required by the Occupational Safety and Health Administration (OSHA): identity of the chemical or product; hazardous ingredient; physical/chemical characteristics; fire and explosion hazards; reactivity data; health hazards; precautions for safe handling and use; and control measures. Each DFM should establish a designated place where the MSDSs are available to all shifts. OSHA does not require that MSDSs be provided to purchasers of household consumer products when the products are used in the workplace in the same manner that a consumer would use them. For example, where the duration and frequency of use (and therefore exposure) is not greater than what the typical consumer would experience. Therefore you do not need an MSDS for this type item (White Out) unless; the exemption is based on how a product is used in the workplace. If an employee uses Windex all day, every day in their daily duties then this would exceed "normal consumer use" and would need to be included in the HAZCOM Program.

Original and Working Containers, Identifying Information (TB MED 530, 11-2). Containers of poisonous or toxic materials and personal care items will bear a legible manufacturer's name label. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies, will be clearly and individually identified with the labeling requirements of the material. The label on a container of Clorox Bleach tells you the contents, hazards associated with the chemicals, and what part of the body it affects if exposed. An unlabeled bottle of bleach could be water or a strong acid. Since this container is not properly labeled, a food service worker does not know what precautions to take. For this reason, it is imperative that labels are not removed from original containers and all chemicals are properly labeled at all times. Labels must have the chemical's name, hazards of the chemical (physical, health, and target organs), the manufacturer's name and address. If a label gets removed, destroyed or covered, you must put a new label with the above information on it.

Hazards. There are two types of hazards: Physical and Health. A physical hazard may be combustible liquid, explosive, flammable, water reactive, or unstable. A Health hazard may be carcinogens, toxic or highly toxic, corrosives, irritants, damage to lungs, skin, eyes, or mucous membranes. Over the past several years, people have become very interested in how many calories or what ingredients are contained in their food. Many are observed looking at the labels to see how these ingredients or numbers will affect their bodies. Looking at what ingredients are in a chemical and how a chemical can affect your body is just as critical. Chemicals may enter the body through inhalation (most common), indigestion (swallowing), and absorption through the skin. Washing your hands often and after handling any type of chemical product is detrimental to prevention of chemicals unintentionally entering the body. How the chemical affects the body depends on how it enters, the physical form of the chemical, the amount, and its level of toxicity. Each food service worker is charged with always using safe work practices to ensure a safe working environment for all. Care should be exercised when using chemicals to avoid spills and splashes. Flammable materials should not be used near open flames or sources of heat.

Personal Protective Equipment (PPE). PPE is the protective barrier between the food service worker and the hazardous material they are working with. There are factors that should be considered when purchasing and choosing the right PPE and those include: potential exposures, type, material, durability, ease of care, and availability. The products are usually provided by the Food Program Manager at each installation and should be replaced as needed. PPE is used to protect food service workers from injury to their face, head, eyes, hands, feet, and skin. Gloves should be worn at all times if hands will come in contact with chemicals. Wear of protective eyewear and heavy duty aprons is important where there may be splashing of any kind. Acids and bases can burn skin and eyes. The ability of a chemical to eat through a material is called corrosivity. We have all seen this when aluminum foil comes in contact with seasoning (acid). For this reason, a seasoned chicken should be covered in plastic wrap and not with aluminum foil in direct contact with the seasoning or other acidic type marinade.

Presence and Conditions of Use. Only those poisonous or toxic materials that are required for the operation and maintenance of a food establishment such as for cleaning and sanitizing of equipment and utensils and control of insects and rodents, will be allowed. All poisonous or toxic materials will be used according to the law and TB MED 530 and manufacturer's instructions.

Separation. All poisonous or toxic materials will be stored so that they cannot contaminate food, equipment, utensils, linens, and single-use or single-service articles. These materials will be separated by spacing or partitioning and not in an area above or near those items listed. When not in use, these materials will be stored in a locked, labeled cabinet or storage room. This does not apply to cleaners and sanitizers used in ware washing areas for availability and convenience. Personal care items such as medicine and lotions and first aid supplies will be stored to prevent contamination of food, equipment and utensils, and single-use articles as well. The DFM must conspicuously post signs with emergency telephone numbers and first aid procedures for choking.

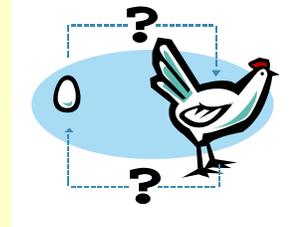
Training Program. The FA must ensure a written and effective Training Program is established in accordance with regulatory requirements. The installation Safety Officer can assist in the development of this program. Proper and routine training and oversight for all employees is vital to ensure a safe work place. This training is mandated by regulation and should be conducted as necessary or at a minimum on a quarterly basis and to all newly assigned food service workers. This training must be documented in each individual's training record. The training must ensure that employees know the following: (1) they may be exposed to a hazardous chemical or chemicals; (2) what they need to know to protect themselves from exposure; (3) how to read container labels and MSDSs; and last but not least, (4) where the MSDSs are stored and where to go to obtain additional information.

Once a this program has been established, executed, and monitored, each food service worker will be reasonably assured they are educated and protected against hazardous materials. It is up to each individual to do their part in ensuring a safe work environment for all. It is your "Right to Know" and your obligation to protect others. If your DFAC does not have a HAZCOM Program, it is time to establish one. For additional information on how to establish this program, consult your Installation Safety Officer for specific Hazard Communication Program requirements. Sample written HAZCOM Programs can be found on <http://www.ilpi.com/msds/osh>



Which came first, the chicken or the...

By
Mr. Dave Sherriff



...*Salmonella*?

Many of you probably read the title and assumed that the next word would be “egg”. That question, however, has finally been answered by the wonders of science. According to a paper published in the scientific journal *Angewandte Chemie International Edition*, Vol. 29, Issue 30, July 12, 2010, the answer to this ages old question has been discovered. The paper, written by Colin Freeman, John Harding, David Quigley, and P. Mark Rodger and titled “Structural Control of Crystal Nuclei by an Eggshell Protein”, gives the answer to which came first...the chicken. Those of you who had bet your money on the egg, it is time to pay up!

According to Doctors Freeman and Harding, there is a protein called ovocleidin-17 found only in a chicken’s ovaries that is necessary for the formation of an egg. The egg can therefore only exist if it has been created inside a chicken. This protein has long been linked to egg formation, but now it has been proven that this protein hardens the shell, which clearly defines an “egg” as something separate from “a mass of yolk and albumin”. Now that that important question has been answered, I wonder if there is an answer to the question in the title. Which came first, the chicken or the salmonella? Was the first chicken created (or evolved, if you prefer) with salmonella in it, or did it pick up salmonella somewhere along the way? Or perhaps the first few hundred or thousand generations of chicken did not have salmonella and it was only picked up in later times. Salmonella is a strictly pathogenic bacterium; it is not part of “normal” intestinal flora and provides no benefit to the host. Contrast this with *E. coli*, where in fact some strains are normal in the intestine and help the host by providing vitamin K, although other strains can be deadly. So back to my question, when the chicken arrived on the scene, was salmonella already here waiting for it or did the salmonella come along later? And by what process did the salmonella get into the chicken in the first place? We perhaps may never know. But we do know that salmonella lives in and on chickens (and other birds, as well as reptiles) and can be passed to the chicken’s egg, either exteriorly by feces or interiorly by penetration of bacteria through the porous shell or from the ovaries of an infected mother hen during egg development.

We know this very well, to the tune of a currently recalled 550 million eggs as a result of salmonella contamination. While it is hard to imagine 550 million eggs being recalled, it is truly unfathomable to consider that this amount is less than one percent of the annual US egg production.

Finally getting to the point of this article (yes, there really is one), it is vital that we protect Soldiers and other authorized diners from the potential effects of salmonella. The first and most obvious defense is to cook all poultry and egg products to an internal temperature of 165 degrees Fahrenheit for 15 seconds, in accordance with TB Med 530 guidance.

Another way to help protect Soldiers from salmonella (and other food borne illnesses) is to ensure we are all aware of and respond to recalls and ALFOODACT messages. The DLA Troop Support Subsistence Prime Vendor (SPV) contracts all have strict recall identification and handling procedures embedded in them. Check out your local SPV contract to see what they are, available here: <http://www.dscp.dla.mil/subs/pv/regions/index.asp>

DLA Troop Support is the sole DOD agent to coordinate recalls that may involve the military. The ALFOODACT message system is designed to provide worldwide distribution of recalls or potential recalls that may affect DLA’s military customers. ALFOODACT messages contain specific information and instructions on identifying and disposing of recalled product. DLA Troop Support posts ALFOODACTs to the DLA Troop Support Food Safety Website and emails them to all individuals who have requested immediate notification. If you are not currently on the ALFOODACT distribution list, I encourage you to sign up here: <http://www.dscp.dla.mil/subs/fso/index.asp> . While we strive to disseminate ALFOODACT and recall messages quickly, there is no faster method than getting them straight from the source.

In addition to ALFOODACT messages, DLA Troop Support issues alerts when there is a possibility of a contaminated product being in the DOD system. These messages are not ALFOODACTs, but they do serve as a heads up that a given product is under investigation. These messages may be followed by ALFOODACTs, if the investigation determines recall actions are warranted.

When you receive an ALFOODACT message, you should ensure that the recall information is further disseminated and physically determine if you have the recalled product on hand. If you have the product on hand, follow the ALFOODACT instructions for placing on Medical Hold and proper disposition.

While all recalls and alerts are serious and warrant careful attention, this current egg recall is especially important because it is known to have affected the DOD Subsistence Supply Chain, or in ALFOODACT language, there is a “known positive in Troop Feeding” for the recalled eggs.

By following established food protection guidelines and maintaining a proper awareness of and response to recall notices and ALFOODACT messages, we will be doing our part to protect Soldiers from salmonella contaminated eggs, regardless of how they came to be that way.

POC is David Sherriff, (804) 734-4862 or david.sherriff@us.army.mil

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5. USA Today, 8/25/10
6. ALFOODACT 034-2010 Wright County Egg Recalls Select Brands of Shell Eggs Date Issued: August 19, 2010
7. <http://www.dscpl.dla.mil/subs/fso/index.asp>, last accessed 8/30/10

2010 AFMIS Web FY Closeout

By
SEC-Lee

ALL AFMIS System Administrators:

Below are the 2010 FY Closeout Procedures that must be completed by selected AFMIS Web users. Please forward this information to the Food Program Manager (FPM) and each Dining / Facility Manager/Food Operations Sergeant (FOS).

Subsistence Supply Management Office (SSMO) – No Action Required

Food Program Manager (FPM) The FPM at the installation (HQ for Reserve/NG) must ensure that the following action is completed in AFMIS.

Enter the new cash accounting classifications for FY 2011 into AFMIS **“NO LATER THAN”** 30 September 2010. These accounting classifications **MUST** be in the system at least 1 day **PRIOR** to the effective date of 1 October. Select the “Cash Accounting Classification Maintenance” option under the “Finance” group from the AFMIS Web Main Menu. When the Cash Acct Classification Maintenance screen AJK-A012 displays, accept the default effective date (current FY) from the drop down box and click on the **“Submit”** button. Use the calendar to select an **“Effective Date”** of 2010-10-01. Make the necessary changes to the classification codes on the screen by typing the new data over the old. Click on the **“Save & Return”** button. You can also click on the “Help” icon (?) for instructions on how to change the cash accounting classifications.

Food Operations Sergeant (FOS) / Dining Facility Manager. The dining facility FOS / manager should ensure that the following action is completed in AFMIS Web. Create a **final** cash turn-in for the current FY (10) in AFMIS Web using the Cash Collection Voucher process. Questions concerning the procedures should be directed to the SEC-Lee Customer Assistance Office, DSN 687-1051, Commercial 804-734-1051.



Shelf Sequencing

By

Mr. Raymond Hosey



Food Service Professionals, would you like to improve the time required to complete your inventory, put subsistence away, and possibly reduce or eliminate pilferage? If so the ideas in this article may be ideal for you; they have worked for me in the past.

Have you ever been tasked with putting subsistence away and the subsistence storage area was a total disaster? I believe we can all relate to this at some time or another. Now you have an opportunity to prevent this from ever happening again. I know someone out there is asking “How”? The process I used to achieve this standard was to organize my subsistence storage areas in the same sequence as my recount sheet reports. While logged in AFMIS as a dining facility manager, go to the Inventory management category, and then click the physical inventory folder. The recount sheet tab will be in the top left corner. Use these sheets to set up your storage areas so items are in order and like items are together. What a significant difference that small change made. No longer did I have to go to multiple locations in the storage areas to find like items. I also noticed when being evaluated by outside sources, the comments were always positive.

Another added benefit to having an organized subsistence storage area is the amount of time saved storing your new delivered items into designated areas. I was also able to assign the task of storing subsistence to trusted persons other than just the ration storage clerk. This new process cut down on possible pilferage by organizing subsistence in a systematic fashion. Persons looking to steal don't thrive in well organized and maintained operations. The benefits don't stop there, you will also witness decreased times required to conduct all inventories.

The process also helps to reduce over ordering, since you have like items in one designated area. The ordering official doesn't have to go to multiple locations or guess the quantity of on hand subsistence; he/she is able to see all on hand subsistence.

Prior planning is vital. Begin by preparing subsistence storage areas to receive subsistence, by creating available space in each designated area. Ensure proper stock rotation first-in/first-out (FIFO) of storerooms and refrigerated areas are conducted prior to receiving orders. This also includes having an operational scale on hand and available. I'll save going into much more detail on how subsistence is received for another article. This process will help to ensure storage in a timely manner and maintain product quality without decreasing shelf life. This is extremely important; don't discount how important it is to be ready to receive your deliveries.

DA PAM 30-22, paragraph 3-18 provides guidance and information regarding the receipt and inspection process for subsistence received at the dining facility. Paragraph 3-19, DA Pam 30-22 reinforces management responsibilities for safeguarding subsistence.

By implementing these simple recommendations, you will be able to vastly improve the overall food service operation. As we continue to look at all processes with a critical eye, and attempt to make them more efficient, this is a step in that direction. Anytime you can possibly reduce the amount of time required to complete a task, it is well worth the effort! The benefits gained exceeded all of my expectations.

Food Service Doctrine Update

Here is the latest on what is happening with our food service doctrine publications (Old FMs): As you should know, Army has changed the doctrine format. During this process, the Army Food Service FM's were changed to: FM 10-23 is now ATTP (Army Tactics, Techniques and Procedures) 4-41, Army Field Feeding and Class 1 Operations; FM 10-23-1 was recinded and FM 10-23-2 was revised into two documents GSTM (General Subject Technical Manual) 4-41.11, Dining Facility Operations and GSTM (General Subject Technical Manual) 4-41.12, Food Program Operations.

1. **ATTP 4-41, Army Field Feeding and Class I Operations.** This manual has been completed, approved and is at the Army Publishing Directorate (APD) awaiting publication. Due to the recent change to the publication format, APD is backlogged and it should be a couple of weeks before their action on ATTP 4-41.
2. **GSTM 4-41.11, Dining Facility Operations.** The DRAFT of this manual is done! It has been processed through CASCOM and been approved by the CASCOM Commander. CASCOM has forwarded this draft to the Combined Arms Doctrine Directorate (CADD) for editing.
3. **GSTM 4-41.12, Food Program Operations.** The DRAFT of this manual is done! It has been processed through CASCOM and is pending approval by the CASCOM Commander. Once approved, CASCOM will forward to CADD for editing.

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AFMIS Recipe Maintenance Processes Part 1 of AFMIS Tutor

By

Stephen J. Primeau & Dennis Smale

This article will be a part of a series named “AFMIS Tutor” to help Food Program Managers become more familiar with the functions available within AFMIS. This first article will address the AFMIS Recipe Maintenance Processes. SEC-Lee and ACES OD receive many queries about how to correct recipes within AFMIS. This is a tedious and time consuming process that is the responsibility of the Installation Food Program Manager..

As you know, Prime Vendor catalogs drive the need to correct many of the recipes. Each recipe ingredient is tied to the specific catalog item that each installation wants ordered. This means that each time an item is dropped from the catalog it has to be replaced in the recipe service or the dining facility gets an item on their Order Worksheet that they can't order.

We are not going to go through the screens in the AFMIS processes. These are covered in detail in the help and tutorials for the process. The HELP is accessed by clicking on the Question Mark (?) in the upper right hand corner of the screen in each process. Another feature available for help in this process is the tutorials. These tutorials provide help text information along with pictures and informative displays. Each tutorial is available from the help text that is initially displayed.

What we want to cover here is the means by which you can identify some of the problems and the down and dirty for repairs. Communicate effectively with the Dining Facility Managers. These are the folks that have to use the recipes and the resulting item lists (Order Worksheets and Kitchen Requisitions (KR)) generated from the recipes on the production schedules. Encourage them to provide input concerning the issues that arise during the use of recipes within the operation of the facility. If they see multiple Unavailable Items (yellow triangles) ask them to provide the Subsistence Supply Management Office (SSMO) Item Identification Number (TIIN) for correction. Once you have the TIIN, bring up the item in **Item Maintenance** and see what recipes are affected. If there are multiple recipes affected by one TIIN use the **Item Replacement** feature. Find the item that will be used in place of the unavailable one and perform the replacement. The Item Replacement feature allows the user to take care of all of the recipes at the same time. Another method for identifying recipe problems is to review the **Recipe with Unavailable Items Report**. View and print the **Recipe with Unavailable Items Report** from the main menu. Be aware that there will almost always be some recipes on this report because of seasonal items and select items such as (dehydrated fish, cheese, pineapple, and so forth). However, the key is to ensure that any new items offered by the Vendor replace items that support your recipe service.

Next, ask the managers to note and provide feedback of problems with both ingredients and instructions in the recipes. Are steps and sequences in the right order? Do the instructions make sense for the kitchen staff? Are the ingredients correct for the vendor purchases that they make? Take this feedback and correct these problems immediately. It only requires a couple of minutes to fix a recipe or make an item replacement in multiple recipes. Managers will be more forthcoming if they see that their concerns are accepted and acted upon promptly. If the change can't be made because of policy or standardization, let them know why. Establish the standard and stick to it. It may be possible to provide a different variation of the recipe for their suggestion.

Bottom line: Value their input and reinforce the fact that everyone is part of the Installation Food Service Program team.

Individual recipes can be modified directly in the **Recipe Maintenance** process. If you want, you can remove all ingredients from the recipe, rename it, or flag it for deletion. Flagging it for deletion makes it unavailable for the installation dining facilities to use on templates and/or Production Schedules. It will not remove it from the system or from templates or schedules that are already created.

Another valuable tool in recipe maintenance is the **Recipe Cost Exceeds Limits** report. This report will list all of the recipes at your installation that exceed the established recipe cost threshold of 2.99. You will probably always have some recipes listed on this report. The Shrimp, Lobster, and Steak recipes may always be of high cost. Most other recipes should not exceed this benchmark. Looking at the recipe listings you can sometimes identify a pattern with similar recipes. For Example: You see a lot of recipes with bagels, so go ahead and review one recipe. Look in the ingredient tab and see the bagels listed at 100 EA and a weight of 16.2500 pounds (100 2.6 oz bagels) – so far so good. The Base

Conversion Indicator is set to W for use of the weight conversion factor and the APQ is set to 100.000. This means that the recipe is going to attempt to use 100 pounds of bagel for the recipe. It appears as though the individual building the recipe intended to use 100 bagels for the recipe in the APQ field but neglected to set the Base Conversion Indicator to C to use the count conversion factor. You can see the breakdown for the line item by clicking on the properties button. If you see that the Conversion factors are incorrect, you can change them in **Item Maintenance**, then run the Recipe Costing process to update all of the recipe costs at the same time. If you then run the "Recipe Cost Exceeds Limit" report again the recipes may disappear. If you follow these guidelines you will be well on your way in the repair of your recipe service.

The only thing left is to maintain the files. Remember this is your data and responsibility. The maintenance is the easiest part of this process. Each Monday download (most likely your Subsistence Supply Manager (SSM) does this) the Subsistence Total Order and Receipt Electronic System (STORES) catalog from Defense Logistics Agency-Troop Support (DLA-TS). Remember these are all of the items available for your installation and used in your recipe service. The reports associated with the catalog load are what you want to concentrate on.

The **Vendor/Contract Changes Report** will show you all of the vendor contract changes affecting your installation. The **New STORES Catalog Items Report** lists all of the new items that were added to the catalog. The report also lets you know if the added item is already on your Master Item File (MIF) (available for order). New items may already be available for order (seasonal items) and have been on the available list before. While reviewing this report, determine what new item you want to make available for your facilities to order. Remember that when you make them available you must add at least one of the conversion factors (Weight or Count) in order to use it in a recipe. In order for the Dining Facility to use the item on a Production Schedule (to generate orders and KR's) the item must be within a recipe.

The **STORES Vendor Items Name Change Report** will list name changes in the newer catalog. Look at this because very often DLA-TS will define a product change (portion size, pack size, count quantity) within the Item Name/description. These changes may indicate that you need to go to item maintenance to make adjustments.

The **STORES Vendor Items Changes Report** is the most critical report for your recipe maintenance concerns. This report will first list all of the vendor items that have dropped off the catalog. If these are used within recipes then they need to be replaced. Of course the Dining Facilities may still have some of the product on hand for use but if orders are generated for them, substitutions must be made. This new items report will often have a suitable replacement already listed. Make the replacement available and do a global replacement in **Item Replacement**. Additionally, within this report is a listing of the Unit of Issue Changes. Unit of Issue changes are important for possible changes in the conversion factors within the item. View these carefully. Often STORES will make a UI change that is a change in terminology only but does not affect the price of the item. The unit of Issue CS for an item is changed to BX but the old price is 16.25 and a new increased price of 16.27. Box when compared to Case and price appear to be exactly the same, no changes needed. On this line with the UI change is also the Inventory Adjustment factor that was used when the catalog was loaded. The Inventory Adjustment must be done before the catalog load is completed. The adjustment factor is the value that is multiplied by the BOH for each activity inventory. This factor is the value represented by the new UI compared to the old. $\text{New UI} = \text{CS old UI} = \text{LB}$ and the case contains 10 lb. $\text{Old divided by new } (1/10 = 0.1000)$ each inventory value for this item is multiplied by the conversion to change the inventory count to case rather than lb. $20 \text{ lb} \times 0.1000 = 2 \text{ cases}$ represent the former 20 lb. Any overflow ($22 \times 0.10 = 2.2$) will round down. Check these to ensure that the adjustments are correct and note any changes that may need to be made in **Item Maintenance**.

The **STORES Vendor Items Price Change Report** will list all of those items in this catalog that have price changes. Those with the greatest percent changes will be listed at the top of the report. If item prices become too high you may want to substitute a lower cost item in the recipes using this item. These reports should be reviewed after each catalog load and I would also recommend that you run the Recipe Costing process to see how the catalog change affected your recipe costs.

Once you recover your data to a manageable level the maintenance process should take no more than 20 or 30 minutes a week. **Maintenance is easy...Recovery is the hard part.**

Update on Nutrition Initiatives

By

Renita Graham, Registered Dietitian



JCCoE is working on several nutrition initiatives that will affect your dining facilities operations in terms of menu standards, diner education, and meal kits. The first initiative that you may be hearing rumors of is the Soldier Fueling program which targets only TRADOC Initial Military Training (IMT) which includes Initial Entry Training and some Advanced Individual Training Installations. This initiative is part of a larger TRADOC program called Soldier Athlete which focuses on “fueling” the Soldier for performance and physical fitness. This summer dietitians, food program managers, TRADOC representatives, IMCOM, and the Army G-4 gathered at the Joint Culinary Center of Excellence in Fort Lee, VA to set standardized menu options for dining facilities. This will ensure our newest Soldiers receive a variety of nutrient dense foods and beverages to optimize their performance. Some of these menu standard changes coming to AR 30-22 for IMT dining facilities include the following:

- **increasing whole grain options, to include brown rice and whole grain pastas**
- **increasing baked entrée items over fried items**
- **increasing omega 3 sources from fish**
- **serving calcium-fortified orange juice and 100% juices**
- **serving dark green leafy lettuce or baby spinach in tossed salads to provide additional nutrients**
- **serving lower fat dessert items**
- providing cut up fruit like orange wedges instead of the whole orange to facilitate intake of vitamin C

These are just some of the menu standard changes that will occur for the IMT; however, some of these standards will be incorporated into all Army dining facilities as part of the Department of Defense Menu Standards that all Services will follow.



Another upcoming change is the Nutrition Education Program which will be called “Go for Green.” The Go for Green will be uniform across all Army dining facilities and provide an easy way to educate Soldiers and diners on the nutrient content of foods based on a color. Think of a Stop light—Green, Yellow, and Red. Foods will be coded based on these colors. **Green** will stand for foods to consume often which are nutrient dense, fresh, and flavorful such as fruit, vegetables, low fat milk, oatmeal, and lean meats; **Yellow** stands for foods to consume occasionally such as vegetables with added fats, and chicken with skin; **Red** stands for foods to consume rarely such as fried meats, sugary cereals, and regular soda. JCCoE is in the process of putting the final touches on the Go for Green criteria, and the color coded nutrition cards. The program will be referenced in AR 30-22 and materials will be available through Army publications.

Lastly, a reminder that meal kits are undergoing a big change in terms of nutrition standards and in October you will see a new meal kit approved list on the JCCoE website. These meal kits meet the USDA dietary guidelines and Army nutrition standards for fat, fiber, protein, and cholesterol. The new meal kits listed on the website have been reviewed and approved and only those specific meal kits listed are authorized to be procured.

These are just some of the nutrition initiatives that are underway for the betterment of our Soldiers’ health, performance and well-being. At the same time, we still want to deliver excellent quality and great tasting food to our diners. Be sure to stay engaged and ask questions as these changes occur!

The Enlisted Dining Facility Advisory Council

By
Ms. L'Tanya Y. Williams



The Enlisted Dining Facility Advisor Council is necessary to ensure the dining facility is doing all it can to support the customer/diner expectations. In order to do this management must get and encourage customer feedback. All dining facilities should have an active Enlisted Dining Facility Advisory Council. This Council has representatives from every unit that subsists in a dining facility and should be actively involved. Patrons, chain of command and the food service staff are all stakeholders and therefore their voice counts! It pays off in the end for every manager to get involved in the process as diner feedback is essential in getting his patrons to come back. In accordance with AR 30-22, The Army Food Program under Para 3-19, Responsibilities of Unit and Organizational Commanders, it is their responsibility to solicit feedback by using the Council as outlined in DA Pam 30-22, Operating Procedures for the Army Food Program, Para. 3-15a, "The purpose of the Council is to advise management on desired adjustment to the menu to meet diner preferences or services that will provide a more effective food service program to the Soldier/diner." The Council is also a tool to address problem areas within your facility such as diner flow, staff courtesy, and décor. Every unit should assign a primary and an alternate council member on appointment orders and ensure prior to each scheduled council meeting these representatives canvas all diners to solicit feedback. It is imperative that all questions and concerns are answered and any changes resulting from Council meetings are addressed in the minutes and posted for all diners to view. Feeding Soldiers is the primary reason the dining facilities exist and customer satisfaction is the key to this existence.

I have noticed in the past while conducting numerous Connelly evaluations that far too many dining facilities do not put enough emphasis on conducting council meetings. Managers need to establish a line of communication with the diners and one very important medium used is the council. They can use new tools to encourage Soldiers to participate in the council meetings, e.g. Better Opportunities for Single Soldiers (BOSS) program initiatives where active participants can receive a free gift. Command newsletters can also be used to publicize council minutes. Managers can invite senior level commanders/senior NCOs to ensure participation from all assigned units. The Command should be informed of the changes that are implemented as a result of the council meetings. Although the Enlisted Dining Facility Advisory Council is not mandatory, obtaining diner feedback is, per AR 30-22, The Army Food Program, Para. 3-19a(5)(b). Use of the council is encouraged as a tool that will consistently improve your dining facility operations.

Dining facilities compete daily with other establishments such as Burger King, Popeye's, Taco Bell, etc. that are located in most Army and Air Force Exchange Service (AAFES) food courts and outside military installations. Managers have to continue to find ways to keep Soldiers returning to their dining facilities. This can be accomplished by offering excellent customer service coupled with outstanding, nutritional meals. Also managers can offer new ideas or themes that will appeal to their customers such as "Asian Tuesday", or offer Soldiers an item named for their unit such as "the Airborne Burger" or the "QM Fries" etc. The Food Operations Sergeant needs to ensure that all Soldiers are receiving the high quality level of service that they are entitled to. Remember, having a viable Enlisted Dining Facility Advisory Council will benefit all involved and keep your patrons coming back.

“The Missing Cash Sheet”

Truth Be Told

By

Rickey Frazier



The phrase “I lost a cash sheet” (DD Form 1544) has haunted food service personnel for the past forty years. One of the first things you hear as a young food service specialist signing for a cash sheet for the first time is “whatever you do don’t lose this cash sheet”. This is usually followed by “you will get in more trouble than you can imagine”.

According to Army Regulation 30-22, The Army Food Program and Department of the Army Pamphlet 30-22, Operating procedures for the Army Food Program; the cash sheet is an accountable document used to record cash payment for Government meals sold. Funds collected and cash sheets will be safe guarded at all times as prescribed in DOD 700.14-R; loss or misappropriation of cash or sheets require an investigation in accordance with AR15-6, Procedures for Investigating Officers and Boards of Officers and AR 735-5, Policies and Procedures for Property Accountability, Chapter 13 Financial Liability Investigations of Property Loss. In short the AR and DA PAM cover issue, receipt, storage, security, accountability, turn-in and validation of cash sheets.

The myths behind the liability and what could happen to an individual if a cash sheet is lost has never been fully explained or validated. So the belief of what could happen continues to be passed down as sort of a rite of passage for surviving in the food service field. In spite of the deeply rooted fear associated with losing a cash sheet; they still go missing from time and time again.

Because of the increasing number of inquires received regarding missing cash sheets, the Joint Culinary Center of Excellence decided to conduct an investigation to determine what can and should be done legally. Our discovery was surprising to us all who have for years bought into the hype and myths. According to the Army’s Staff Judge Advocate’s office and the DOD Finance office, a cash sheet (s) have no value if it has no signatures and no cash collected. However, if it can be proved a sheet (s) had signatures and cash was collected an individual can be held liable for the cash collected amount only. However, if the sheet(s) were blank when lost the sheet(s) alone have no value and the individual is not liable for any particular monetary amount. The individual may be subject to local reprimand for failing to secure a controlled document.

Finally the truth be told; the cash sheet alone is just a controlled sheet of paper which has no cash value. It carries no monetary value unless it was used and cash is collected appropriately. If lost an individual is only liable monetarily if there is evidence (an investigation determined) there was cash collected. Now that we know the truth; this is not a get out of jail free card nor does it allow for discontinuing emphasizing the importance of maintaining accountability and control of cash sheets and monies collected.

Rotisserie Maintenance: Keep them turning and Turning and Turning...

By
Mr. Ryan Mebane

Rotisseries make it easy to batch cook some of your most popular items, but they are only as efficient as your daily maintenance routine.

FACT: A dining facility manager in a dining facility somewhere in the Army was considering swapping out all of the rotisserie ovens in the dining facility after making repeated service calls DPW to fix thermostats that “weren’t working.”

Fortunately, the dining facility manager soon discovered the real cause of the rotisserie dilemma and solved it without replacing any ovens. As usual it was something very simple, dirty thermometers had sabotaged oven temperature readings over time.

This scenario is played out in dining facilities throughout the Army. There is nothing more embarrassing (or time consuming) than assuming your rotisserie’s thermostat is off when really dining facility personnel have neglected to clean the in-unit thermometers. As with any piece of equipment scheduled cleaning is the most important preventive maintenance you can do for a rotisserie, and when you don’t, that’s where most of the issues come up.

Dining facility managers can do themselves, and their staffs, a favor by scheduling daily, weekly or monthly cleaning for rotisseries, depending on how often they use their rotisseries. As all cooks know, when the rotisserie is working, it tends to kick up and rotate hot grease pretty much everywhere inside a unit.

Most commercial establishments have self-cleaning rotisseries. Typically, with the self-cleaning types, all that is needed is to push a button and watch as a cleaning cycle begins to scour the interior of the oven. Afterward, the oven drains, the grease hose is flushed and a heat cycle dries the interior. Some models even have auto shut-off features that stop the cleaning cycle if doors are opened.

However, in most Army dining facilities, there are still the traditional rotisseries and whether gas or electric, they will require every effort to keep them spinning at peak performance. The following are a few tips that will help keep your rotisseries turning for a long time.



Clean Glass Doors:

Consider the maintenance you do at the end of a cooking cycle and the prep for the beginning of the next. At the end of every cycle your staff should be meticulously wiping down the inside of the glass doors after foods are removed, using a damp cloth or towel. Wiping the glass doors prevents grease from hardening after successive cooking cycles.

It is important to know that residual grease eventually leads to carbon buildup, which is very difficult to remove later. Poor door cleaning is easy to spot. The tell-tell signs are scratches in the glass, usually this indicates someone tried to scrape off baked-in grease.

Cover Central Shaft:

A common practice on the commercial side of the house is wrapping the central shaft of a rotisserie with aluminum foil. Grease splattering from rotating foods tends to coat the shaft, so the foil becomes an easy barrier to protect it. At the end of the day, the greasy foil can simply be removed and replaced. Note there are many ways to protect the shaft and any method that safely protects surfaces from being drenched with grease will greatly simplify daily cleaning.

Empty Drip Pans Often:

A no-brainer right, as drip pans continuously catch moisture and grease. Pans should be emptied often during the work day, and at the end of the day they should be washed in hot water. Busy kitchen conditions often mean the drip pan goes un-emptied cycle after cycle. In turn this means more greasy challenges await the dining facility personnel at the end of the day when it comes time for a final emptying.

Cool Down Before Cleaning:

At the end of the day, allow the oven to cool down until warm enough to touch. Starting any cleaning while the unit is still too hot can result in serious damage to delicate components, primarily ceramic burners and igniters.

Spray the Interior:

Once the oven is warm, spray the interior sides of the oven with the specific manufacturer's approved cleaning solution. Every rotisserie manufacturer recommends a cleaning agent. This seemingly simple task is often the source of most rotisserie problems.

Most cleaning issues start with spraying down equipment too much. It should be noted that dousing the ovens with cleansers can damage burners and igniters. Too much moisture in a unit makes it more difficult to wipe out. Front panel controls should **only** be wiped with a damp cloth to keep water from seeping behind the panel and damaging electronics.

Most manufacturers state once the cleaning solution has been allowed to penetrate, usually a few minutes, and the residue wiped away, the oven should be turned on again to medium-high heat. Heating for 15-20 minutes will completely dry out the oven. The final step in the cleaning process: keep rotisserie doors open. Airing out the units overnight ensures that moisture is not trapped inside after the cycle of cooling and heating during cleaning. Most morning failure problems are due to humidity, which can build up overnight and keep the igniters from lighting. This can be prevented by leaving the doors open.

There will be times when you will have to call the manufacturer of course, because some maintenance tasks can only be done by the manufacturer. These tasks are typically checking gearbox lubrication, inner drum seals, speed control monitors and switch-dust and moisture covers.

It is important that dining facility personnel become more familiar with the rotisserie equipment and how it works. A lack of knowledge can lead to faulty cleaning procedures and otherwise unnecessary service calls. It is important to ask manufacturer representatives to show dining facility personnel where key components are and proper operating procedures, so they can avoid damaging them. It is all part of a good client-service agent relationship and make for a smooth turning rotisserie.

Rack'em Up

By

Mr. Ryan Mebane

As all Army food service personnel know, not all storage racks are created equal. So Often, when the time comes to purchase new storage racks, a lot of decision-making has to be done to find the right rack(s) for the job. Finding the right rack is truly a process of trial and error. Every Army dining facility manager (DFM) know that the saying "A rack is a rack is a rack" is not "extractly" true. As with most things in Army food service, a lot of research has to be done before placing the order for any type of storage racks. This article is going to describe some helpful tips on how to choose the right rack for the right job.



Since there are racks for an array of uses and purposes, this article is going to focus on storage racks that are designed to store and sometimes transport products held in specifically sized containers, e.g. sheet pans, trays and so on. In many vender publications these racks are sometimes listed as "bun pan racks" or "pan and tray racks."

The Search Begins

How do you go about finding the right rack? First, what do you need your rack to do? If you are looking at racks for lightweight and/or occasional use, then all you need is a lightweight rack assembly. If you are looking for space-efficiency, such as in a temporary facility, a small Army National Guard or Army Reserve dining facility (DFAC), then a knockdown model might suite your needs better. However, since we are talking about Army DFACs, which are high-volume, most DFMs are going to be looking for racks made of heavy-duty construction with long life expectancies.



Once you have determined the use of your new racks (i.e. sheet pan and tray storage) the next question is what materials you want to consider. For humid storage areas, aluminum is highly recommended for its strength, lightweight and corrosion resistance. If your operation requires more strength, and your budget can handle it, go with the best...stainless steel. However, if your budget is limited and you have to keep the price down, go with polymer. Polymer sometimes is not as durable, especially under heavy use, but it does give you the flexibility of adding antimicrobial treatments embedded in the material.

Note: Now that you have decided on the type of racks you need to purchase, you will need to turn your attention to the items that will be sitting in the racks. The size and shape of the items will dictate the measurements and shapes of the rack(s).

Is it Strong Enough?

The rated durability and strength of racks is determined by several factors: construction material, the number of and the spacing of welds used. If angles and rails are attached with single rivets or welds, that rack is only fit for light duty. Such units are fine for lightweight products such as buns or cookies, but don't count on it holding 50-lb. trays of burger for any extended period of time.



Weight Capacity

Computing weight capacity is more than just adding up the combined capacity of the racks. Total capacity actually comes down to the strength of the casters. An overloaded stem-type caster will start to bend, rendering the rack unstable and hazardous. A plate caster, by comparison, can handle loads ranging from 125 lbs. to 250 lbs. Since we are on the subject of casters, you may also want to consider the noise they make. If noise is a concern, then you want to look at casters made of polyurethane with sealed bearings.



Stem-Type Caster



Plate Caster

Another differentiator is your choice of rack slide. Slides come in two basic configurations: channel or runner, and each lends itself to different kinds of food product holding. Heavy or high profile food products (i.e. Sheet cakes and breads) channel racks feature an L-shaped slide that offers the advantage of supporting the bottom of the pan. Under normal circumstances lighter and shorter profile loads do fine in runner racks, in which the rim of the pan rests on the slide.

Finally, when choosing racks, manufacturers strongly recommend including tray guards or pan stops on your new racks. This optional add-on will prevent that crashing sound you sometimes hear when the tray slides or is pushed all the way through the rack and lands on the floor on the opposite side.

The Specialists

Storage racks come in various shapes, sizes and materials. Here are a few specialized versions that are either relatively new to the market or worth considering for their utility and design.

Folding Rack: For operations where space is at a premium, there are racks that actually fold away for storage. These all-aluminum folding sheet pan racks combine strength with space-saving design and is rustproof as well.

Lifetime Guarantee Rack: When purchasing racks for the long haul, lifetime guarantees are worth asking about. One extra-sturdy model with such a guarantee combines a welded frame with square aluminum tubing and non-marking, swivel-plate casters.

Storage racks are available in an almost infinite variety of permutations, with enough mix-n-match features to keep DFMs researching and comparing for days. This article was written in an attempt to give FPMs and DFMs some basic factors they should consider during their decision process. The Search Begins...Rack'em Up!

Note: This article is for information purposes only.

An Effective Army Food Safety Training Program

Part Two of Two

By

Ron Bellamy

How Often Should Training Take Place

In Part One of an Effective Food Safety Training Program we discussed Food Risk Management and who should be trained. For the Army Food Program, the most important piece of a Food Safety Training Program is establishing an Installation Food Protection Program that everyone adheres too. The Food Program Manager (FPM) will establish an installation Food Safety and Sanitation Program in accordance with (IAW) the standards in Technical Bulletin Medical (TB MED 530), Occupational and Environmental Health Food Sanitation. The FPM will coordinate with the supporting installation Preventive Medicine (PM) activity in developing the Installation Food Safety and Sanitation Program.



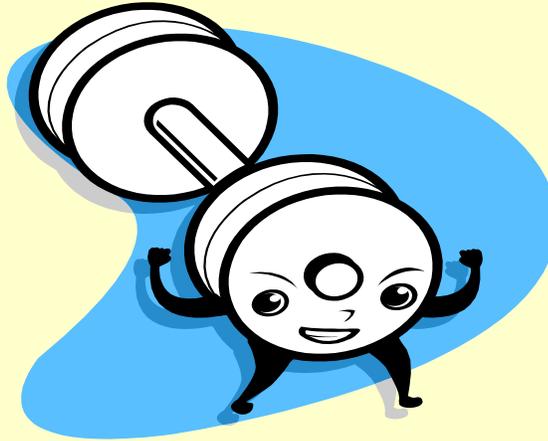
Now let's discuss how often should training take place. Army food service is an ever-changing entity and food safety training should stay consistent with those changes. With innovative technology, competitiveness, and improved sustainable initiatives, new equipment and products are constantly produced and current products are replaced. With that said, the overall Hazard Analysis and Critical Control Point (HACCP) plan can quickly become out of date, thus creating a need for retraining of new food service workers. All new food service workers should be fully trained before they are allowed on the production floor; hoping that fellow employees will show them the ropes only increases the chances that bad habits will become institutionalized. An experienced worker is not necessarily a good teacher. This is the time to set rules and communicate expectations. Training at all levels in food service should be measurable and provide documentation that not only was training conducted, but that the food service personal learned the material. A quick slide show is not enough; the results must be measurable, and that measurement should be part of your HACCP plan.

In the Dining Facility the Noncommissioned Officer (NCO) who is in charge of training should incorporate HACCP and food safety and protection training into the Dining Facility Training Program; just like financial and planning functions, this training should be scheduled on a regular basis. There should be quarterly, monthly and even weekly schedules with measurable goals and results.

Safety is a very important component to maintaining a safe food environment in all Army dining facilities. Part of ensuring food safety is to establish an effective food safety program. A good safety program not only protects everyone from the food service workers in the kitchen, but also the Soldiers and patrons that eat in and take food out of the dining facilities. An effective training program will reduce the risk of food borne illnesses, as well as help FPMs and DFMs keep the required Army mandated safety training requirements organized and up-to-date. Effective food safety training establishes a "safety culture" in which employees themselves help promote proper safety procedures while on the job. It is also important that new employees are properly trained and embrace the importance of safety, as it is easy for seasoned workers to negatively influence the new hires.

Building a Robust Food Safety Training Program

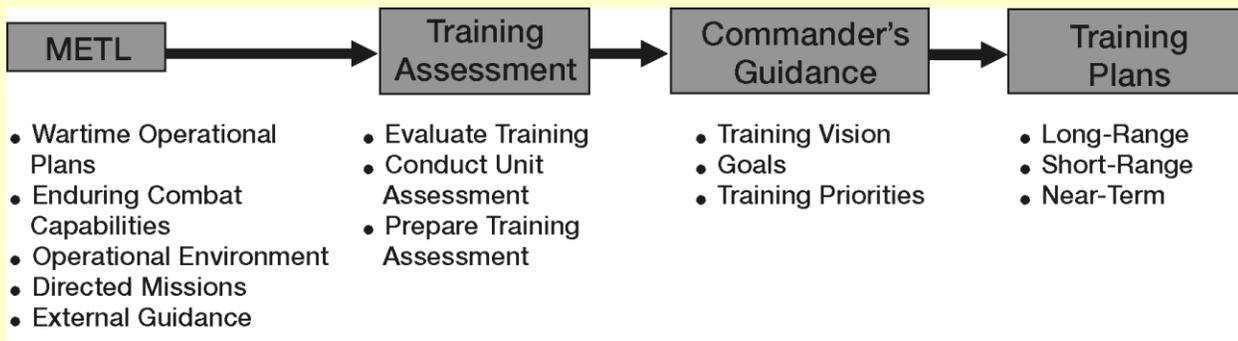
Whether you are developing a program from scratch or restructuring your current training, the following tips will ensure that the program delivers on its promises.



1. Even if you plan to administer the training, invite the FPM, Installation Food Advisor (IFA), PM and Veterinary Services (VET) personnel to assist you in conducting training. Each of these professionals are assets to any food program as they bring with them specific skill sets and different ways of approaching training. An added value of inviting PM and VET personnel is they can also conduct an assessment of your facilities. This will focus an agenda-free eye on your needs and potential shortcomings.
2. Establish a DFAC committee on food safety. Your staffers are your first line of defense. They are the ones who see potential problems and their cause's first hand. Staffers know what tools they need to perform their jobs better and safer. All FPMs and DFMs should not only continually ask staffers for their advice and suggestion on how to make the work place safer, but act on those suggestions and implement them. Soliciting ideas from the staffers helps to internalizes the food safety message and creates buy-in at all levels.
3. Pre-test and post-test. Determine the effectiveness of your training program by tracking improvement through test results.
4. Cross-train senior food service personal so that key positions are never filled by a new food service worker. Every key position in your DFAC should have a back-up person who is fully trained in the function and food safety needs of that position to avoid creating a critical weakness in your overall plan.

THE STEPS NEEDED IN SETTING UP PROPER FOOD SERVICE TRAINING.

PICK A PLACE, SET THE TONE, HAVE MATERIALS AND EQUIPMENT REQUIRED ETC. (TRAINING THE FORCE: FM 7-0)



Note: This article is for information purposes only.



THANKSGIVING DAY MENU

November 25th, 2010

Cranberry Juice Cocktail
Shrimp Cocktail



Spicy Vegetable Soup
Oyster Crackers

Roast Turkey with Turkey Gravy
Carved Ham with Raisin Sauce
Baked Seasoned Cod Loins
Prime Rib Au Jus with Horseradish Sauce

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

Parsley Carrots
Sesame Glazed Green Beans
Steamed Broccoli Spears

Salad Bar with Assorted Salad Dressings and Condiments
Cranberry Sauce
Mixed Fresh Fruit Wedges

Warm Butterflake Rolls with Butter Pats

Desert Bar with Pumpkin, Apple & Pecan Pies
Hermits Bar and Lemon Drop Cookies
Decorated Thanksgiving Cake

Mixed Nuts and Hard Candy
Assorted Beverages: 1% Milk, Coffee, Tea, Punch

JCCoE introduces new members to our family

“Joining the Ranks”

It is with friendliness and high expectations that we welcome individuals to the JCCoE food service family. We want everyone in the Army food service community to extend warm greetings to LTC Rossie Johnson, SGM Mark Warren, Mr Ray Hosey, Ms L'Tanya Williams, Ms Beverly Hamlette, SFC DeWayne Johnson and CW4 Sean Lonnecker

We know that their tenure here will be rewarding and that their goal is to support the Army, food service professionals and all Warriors.



Lieutenant Colonel Rossie “Ross” Johnson, Logistics Officer, is the Director of the Joint Culinary Center of Excellence at Fort Lee, VA.

LTC Johnson is a Virginia native. He graduated (1987) from Saint Paul’s College, Lawrenceville, VA with a degree in Business Administration in 1987 and earned a Masters degree in Administration (1998) from Central Michigan University.

In 1988, he completed the Quartermaster Officers Basic Course and then was assigned to Fort Bragg, NC as a Platoon Leader for 406th General Supply Company, 1st Corps Support Command (COSCOM). His next assignment was to 1st COSCOM as the G3 Operations Readiness Officer where he deployed to Operations Desert Shield and Storm with them.

In 1992, he attended the Quartermaster Officers Advance Course and upon graduation was assigned to the 2nd Infantry Division in Korea. He served as Director of Logistics for Camp Casey and Commander, Headquarters Company Division Support Command. In 1994, LTC Johnson returned to CONUS for an assignment at Combined Arms Support Command (CASCOM) at Fort Lee, VA. He served in the Training Directorate as a Senior Training Evaluator and became Commander of Company V, 262nd Quartermaster Battalion, 23rd Quartermaster Brigade (Jan 1996-Oct 1997).

In 1998, he was reassigned to 4th Infantry Division, Fort Hood, TX where he served in the following capacities: Division G4 Logistics Planner; S4, 2nd Brigade Combat Team; and Support Operations Officer, 204th Forward Support Battalion. In 2002, LTC Johnson was assigned to Luxembourg where he served as Battalion Executive Officer, Combat Equipment Battalion, Luxembourg. During this assignment, LTC Johnson was deployed to CENTCOM J5 in support of Operation Iraqi Freedom. Upon his return to Europe (2004), he was reassigned to the 21st Theater Support Command as a G3 Logistics Plans Officer and later as the Chief, G3 Plans and Exercises Branch in Kaiserslautern, Germany.

In 2006, he returned to Fort Bragg, NC to the 1st Theater Sustainment Command (TSC) where he served as the Branch Chief for Supply and Services and Class VII, Support Operations Directorate. During this tour, he deployed to Kuwait in support of Operations Iraqi and Enduring Freedom. In 2009, LTC Johnson was reassigned to Fort Eustis, VA where he served as the Executive Officer, 8th Transportation Brigade, US Army Transportation School.

LTC Johnson’s awards include the Meritorious Service Medal (4OLC), the Joint Service Commendation Medal, The Army Commendation Medal (2OLC), National Defense Service Medal, Southwest Asia Service Medal, Saudi Arabia Kuwait Liberation Medal, Global War on Terrorism Expedition Medal, Global War on Terrorism Service Medal, and the Meritorious Unit Commendation. LTC Johnson is authorized to wear the Parachutist Badge and the Parachute Rigger Badge.

He is married to the former Adrienne Nelson of Washington, District of Columbia. They have one adult son, Brandon 20, and two children Andrea 12, and Alexandria, 7.

JCCoE introduces new members to our Family



Sergeant Major (SGM) Mark W. Warren assumed the responsibilities as the Joint Culinary Center of Excellence (JCCoE) Sergeant Major on 29 July 2010. As the JCCoE SGM, SGM Warren serves as the senior enlisted advisor to the Quartermaster General on all food service related matters, particularly in the areas of training and food service programs that directly impact the operational Army. He sits on a wide variety of boards and counsels that make decisions affecting the Army food service program.

SGM Warren enlisted in the US Army in 1983 as a foodservice specialist. He has served in all aspects of food service operations from cook, baker, first cook, rations, assistant manager, manager and instructor. He has been assigned to all levels to include Brigade, Division, Corps and Theater staffs. His units include the 41st Field Artillery Brigade, First Cavalry Division; 5/7 Air Defense Artillery, Third Armored Division, US Army Europe, 266th QM BN; US Southern Command, 1st Corps Support Command; V Corps, US Army Europe G4. SGM Warren has deployed twice to Operation Desert Shield and Storm, and Operation Iraqi Freedom.

His military education includes Food Service Specialist Course, Primary Leadership Development Course, Basic Noncommissioned Officers Course, Advanced Noncommissioned Officers Academy, Advanced Culinary Skills Training Course, Instructor Development Course, Army Contracting Officer Representative Certification Course, Battle Staff Noncommissioned Officers Course, and the US Army Sergeants Major Academy (class 57).

His civilian education and certifications include a degree in administrative management studies from Excelsior College, the US Department of Labor Apprenticeship as a Certified Cook, American Culinary Federation as a Certified Executive Chef and Certified Culinary Judge.

SGM Warren's awards and decorations include the Legion of Merit, Bronze Star Medal, six Meritorious Service Medals, eleven Army Commendation Medals, fourteen Army Achievement Medals, eight Good Conduct Medals, Iraqi Campaign Medal, Global War on Terror Service Medal, Southwest Asia Campaign Medal, Liberation of Kuwait Medal, National Defense Service Medal with star device, Military Outstanding Volunteer Service Medal, Humanitarian Service Medal, Valorous Unit Award and the Southwest Asia Service Medal with three campaign stars. Additionally SGM Warren has been awarded the German Schutenzner and the Abzeichen zu tragen badges, both in Gold.

His culinary competition accolades include over 55 National and International competition medals of which 42 are gold. His leadership roles include Team Captain of the US Army Culinary Arts Team (USACAT) 2004 and Team Manager of the USACAT 2000. USACAT 2000 won the world championship title under his management. He currently serves as team advisor and coach to the current USACAT.

SGM Warren has been inducted into the Quartermaster Associations Distinguished Order of Saint Martin, and The American Culinary Federations American Academy of Chefs.

He has been married to his best friend Samantha for the last 22 years and has two children, Darcie (14) and Wesley (12).

JCCoE introduces new members to our family



Mr. Raymond Hosey
Food Service System Analyst
Joint Culinary Center of Excellence
Fort Lee, VA

Mr. Raymond Hosey, Spouse: Beverly Faye Hosey, Married 16 years, daughters, Allyson and Asia, assigned to the Concepts, Systems, and Policy Division, Joint Culinary Center of Excellence, Subsistence Operations Directorate, as a Food Service Systems Analyst on July 18. Served 21 years active duty Army; Mr. Hosey retired in 2004 as a First Sergeant.

He worked for Fort Lee Installation Food Service Office for the past four years. His civilian education include; Bachelor of Arts, Sociology from Saint Leo University; graduating with Honors. His military education include; First Sergeant Course, Advanced Non-Commissioned Officer Course, Basic Non-Commissioned Officer Course and Basic Cook School.



Ms. L'Tanya Williams
Food Service Systems Analyst
Joint Culinary Center of Excellence
Fort Lee, VA

L'Tanya Williams is assigned to the Concepts, Systems, and Policy Division, Joint Culinary Center of Excellence, as a Food Service Systems Analyst. She served over 27 years with distinction in the Army as a Food Service professional culminating her career as the ACES Sergeant Major. L'Tanya is a native of Charleston, SC and has 2 children Derek Jr. and Deonesha.

Some of her previous assignments were Senior Food Operations Management NCO, V Corps, Heidelberg, Germany; G4 Food Service Sergeant Major, 13th Corps Support Command, Fort Hood, TX and DA Philip A. Connelly Program Manager, Fort Lee, VA.

L'Tanya has deployed to combat in support of Operation Iraqi Freedom II as the 13th Corps Support Command Food Service Sergeant Major.

JCCoE introduces new members to our family



Beverly Hamlette
Quality Assurance Specialist
Army Field Feeding
Joint Culinary Center of Excellence (JCCoE)
Fort Lee, VA

Beverly comes to us as a retired Army First Sergeant with over 22 years of military experience as a Food Service Specialist. She completed her training at The Army Center of Excellence Subsistence, Fort Lee, VA.

During her military service (1986-2009), Beverly served in various campaigns and expeditions, including Operation Just Cause, Desert Storm, Operation Iraqi Freedom 2003 and Operation Iraqi Freedom 2007- 2008. Her awards and decorations include the Bronze Star Medal, Meritorious Service Medal, 4th Award, Army Commendation Medal, 6th Award, Army Achievement Medal, 2nd Award and the Meritorious Unit Citation. Upon leaving active duty, Beverly was employed by Cubic Corporation, as a Sling Load Inspector Certification Instructor with Aerial Delivery and Field Services Department, Fort Lee, VA. She also served as Operations/Training Assistant for the department.

Beverly is a graduate of Central Texas College with an Associate degree in General Studies and is currently enrolled in Virginia State University pursuing a Bachelor's degree in Logistics Management. Beverly is married to David Hamlette and they have three children.



SFC (P) Johnson
Food Management Assistance Team
Joint Culinary Center of Excellence (JCCoE)
Fort Lee, VA

Now a member of the FMAT team located at Ft. Lee Virginia Army Center of Excellence. Sergeant First Class Dewayne Marcel Johnson Sr. joined the US. Army on May 19 1992. He is married to L'keira Johnson of Houston TX and he has 3 kids, Dewayne Jr 13, Da'kavien 8 and Jada 17. His Conus (state side) assignments include Ft. Jackson SC, Ft. Polk La, Ft Lee Va. and Ft. Hood TX. His Oconus (overseas) assignments include The Republic of Korea 2 tours and deployment tours to Afghanistan and Iraq.

Sergeant First Class Johnson's military education includes Advance Leaders Course, Senior Leader Course, Warrior Leaders Course, Drill Sergeant School, Military Drivers Training, Combat Life Saver Course, Mobile Retention Training, Staff & Faculty Development Training Course, Blue Force Tracking Operators Training Course, Field Sanitation Course, Combative Level 1, and Combative Level 2 training course.

His civilian education includes a Degree in Restaurant Management as well as a General Studies degree and additional credit hours towards a degree in Financial Management and Business Administration.

JCCoE introduces new members to our family



CW4 Sean Lonnecker
Food Safety and Defense Officer
Joint Culinary Center of Excellence
Fort Lee, VA

CW4 Sean Lonnecker just signed in to the Quality Assurance Division in the Army Center of Excellence Subsistence (ACES) Operations Directorate, with over 22 years of military experience as a Food Safety Officer. His recent assignments include serving as the Food Safety Auditor stationed in New Zealand Veterinary Services (VS) Branch, the Command Food Safety Officer for Central Command stationed in Bahrain, the Operations Officer in the 43rd Medical Detachment (VS-FWD) and a variety of other assignments in the US Army Veterinary Command.

While serving as the Command Food Safety Officer under Central Command, he conducted hundreds of commercial food safety audits throughout the Middle East and North Africa, in addition to providing technical expertise and advice to the Command and Joint Service Warfighters in Iraq and Afghanistan.

CW4 Lonnecker is a graduate of Kansas State University, with a Master's degree in Food Science and a Bachelor of Science degree in Animal Science. He also holds an Associate degree from Excelsior College. He is married to Met Lonnecker, and they are the proud parents of two teenagers.

Thanksgiving Quiz

1. Where is the Macy's Thanksgiving Parade Held?
2. Which televised sport do many people watch on Thanksgiving?
3. Thanksgiving Day is the biggest travel day of the year in the United States. True or False?
4. Which President declared that a National Day of Thanksgiving would be held?
5. In what year was the first nationally recognized Thanksgiving Celebration?

Answers on the last page

JCCoE Bids Farewell to Food Service Family Members

“Leaving the Ranks”

Saying goodbye is never easy when you have invested and believe so passionately in what you are doing. This is certainly true in the case of SGM Lee and MSG Hill. They have given so much to so many during their tenures of supporting the Army Food Program. Although their positions were very different in nature their goal was certainly the same; supporting warriors.



SGM James Lee
Chief Food Operations Management NCO
Joint Culinary Center of Excellence
Fort Lee, VA

SGM James Lee was assigned as the JCCoE Sergeants Major. As the JCCoE SGM, he served as the senior enlisted advisor to the Quartermaster General on all food service related matters, particularly in the areas of training and food service programs that directly impact the operational Army. Additionally, He sat on a wide variety of boards and counsels that make decisions affecting the Army food service program.

Some of SGM Lee's assignments include: Camp Pelham, Korea 1982-1984, HQ 1st BN 3rd BT BDE 1984-1986, 8th BN 3rd Air Defense Artillery, Fort Bliss, Texas and Wurzburg Germany 1986-1990, Drill Sergeant Fort Jackson, South Carolina 1990-1992, 29th S&S Company, Wiesbaden, Germany 1992-1995, 7th Transportations BN, Fort Bragg, North Carolina 1995-1999, 5-5 ADA BN, Camp Sears, Korea 1999-2000, 507th CSG Fort Bragg, North Carolina 2000-2003, First Sergeant HHC 507th CSG Fort Bragg, North Carolina 2003-2005, Chief Food Operations SGM 3rd CORPS Fort Hood, Texas 2006-2008. SGM Lee plans on retiring and returning back home.

MSG Randy A. Hill
Chief Food Operations Management NCO
Joint Culinary Center of Excellence
Fort Lee, VA



MSG Randy A. Hill was assigned to the Management Assistance Division (FMAT) as a Chief Food Operations Management NCO. MSG Hill currently has 24 years of service. Randy is a native of Richmond VA and has two children Ericka and Brandon. Some of his previous assignments include Senior Food Operations Sergeant 101 MI BN, Wurzburg Germany, and Support Operations Class I NCOIC Operation Enduring Freedom Afghanistan, Senior Food Management NCO 45TH Sustainment Brigade, Schofield Barracks HI, Senior Food Management NCO, Task force Lightning Support 45, and Operation Iraqi Freedom V.

Randy is currently pursuing a Bachelors degree from Columbia Southern University. His military education includes Advance and Basic Noncommissioned Officer Course, Food Service Management Course, and Food Service Contracting Course.

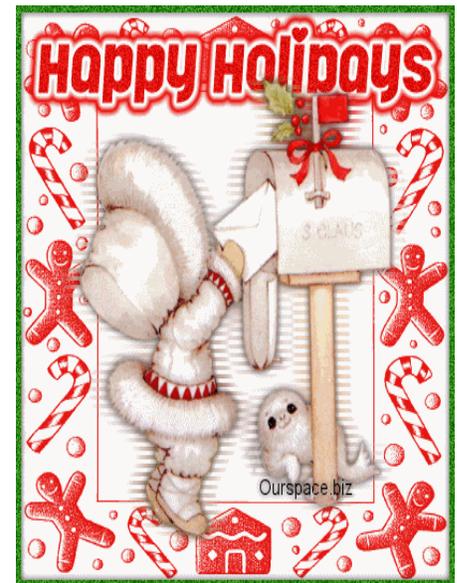
MSG Hill next assignment will be at The Chairman of The Joint Chiefs Staff Mess as the NCOIC at the Pentagon.

Top Cooking Tips from Our Favorite Celebrity Chefs

“Invest in an herb garden for getting the maximum flavor out of your fresh/healthy home-cooking,” says Iron Chef **Cat Cora**. “Whether it be a small window box, an indoor garden or, space permitting, a lush backyard garden, having fresh-picked, homegrown herbs whenever you like is much more affordable than store-bought each week.” Try planting cilantro, basil and parsley in the spring and summer, and rosemary and thyme in the fall. An added perk, Cora says: “My boys enjoy coming out to pick them with me as well!”

Upcoming Events

Columbus Day Celebration	11 October 2010
Halloween Celebration	31 October 2010
Veterans Day Celebration	11 November 2010
Thanksgiving Day Celebration	25 November 2010
Christmas Day Celebration	25 December 2010
New Year's Day Celebration	1 January 2011



Answers to Quiz

1. New York
2. Football
3. True
4. President Lincoln (1863)
5. 1777