

JCCoE FoodNet



JCCoE Mission

Joint Culinary Center of Excellence (JCCoE) is one of five Quartermaster school training departments. JCCoE is responsible for the training of Food Service Warriors and performs executive agent functions for the Army G4. 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 Director, JCCoE

My fellow food service warriors, friends, and colleagues, greetings!

Welcome to the 4TH Quarter Edition of the Army FoodNet. As the newly appointed Director of the Joint Culinary Center of Excellence I want to express my utmost respect and admiration to all the professionals of the Food Service Field. With this in mind, I want to convey to you my very first message. I look forward to working with all of you and to be able to be part of a highly respected and admired field in the Armed Forces. The industrious and selfless service that all of you provide to our Army, Navy, Marines, Air Force and Coast Guard personnel has no match. As trained professionals in a field that is both an art and a science, I find myself in a very humble position because you are the reason why our Nation is so great! As Director, of the Joint Culinary Center of Excellence I can assure you that I will always be attentive to your needs and that of your organizations. As the lead agent for the Army G4 in food service issues I want to reach out to you for new ideas or initiatives that can contribute to the enhancement of our profession. In conclusion, I wish my predecessor, LTC Rossie Johnson the very best in his new life as a retired Army Officer. God bless you all, our great nation and our mighty Armed Forces in the homeland and also in foreign lands always!



LTC RODRIGUEZ

Message from the Director of Operations

Our Army Food Program In Transformation

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



In the last FoodNet article I provided a brief update on what the DAG4, ACOMs, and JCCoE, ACES Operations Directorate has been working on in relation to actions directly affecting the changes our Army Food Program will have to undertake to have a state-of-the-art high level feeding operation and meet our fiscal responsibilities and constraints.

Bottom-line: As I stated before “business as usual” is not an option. We are going to see a transformation on how we operate our dining facilities. This means changes from the bottom up and the top down – everything is on the table; and as professionals we all must support these initiatives to ensure a viable, responsible and effective food program.

Soon, your Commander’s will receive a White Paper on the Course of Action and the enablers that have been researched, vetted and viewed as a means to meet our goals and objectives of a state-of-art fiscally responsible food service operation. You, as the commands food service expert must provide the guidance and direction to ensure your operations from top down understand these changes and your managers from the bottom-up understand their responsibilities to meet these initiatives and embrace the changes. No operation can remain viable without change; whether it is department

store, automobile manufacturer, fast food chain, your favorite local restaurant or your dining facility. Your market share must be continually assessed, your customer desires addressed, your menu updated, and your service top notch to get customers in your door and be a repeat customer – “quality and value” are key. We know we are a service industry and our service must meet the needs and requirements of our clientele to be the best food service opportunity on the installation.

As I stated before, “What you have seen so far in DFAC closures and consolidations and redefining how your food service professionals (92Gs) are supporting the installation food service program are but a small part of this on-going move to become more efficient and reduce costs of food service operations while still maintaining a world-class dining facility.” Change is inevitable and we must embrace it; and be the leaders and professionals to meet these challenges. It is nothing you cannot handle and together we can do anything, after all we are the greatest Army in the World and you are the backbone of fueling that force, both in garrison and in the field.

So stay tuned, be ready, and be committed.

Army Strong!

Message from the Director of Joint Culinary Training

Training Update at the Quartermaster School

Mr. Raymond Beu

Director, Joint Culinary Training Directorate



The 92G Critical Task Site Selection Board (CTSSB) was held 1-3 November 2011, with subsequent Commandant approval on 16 February 2012. The CTSSB is utilized to identify specific critical tasks that are required for 92G Food Service Specialists to perform their peacetime/wartime mission. This critical task list assists in the design and development of future training for all levels from Advanced Individual Training (AIT), Unit Level Training, Advanced and Senior Leaders Courses (ALC/SLC), to Food Service Management (FSM).

Board recommendations resulted in additional tasks at: 10-level to incorporate training on the Assault Kitchen and Multi-Temperature Refrigerated Container System, 20-level for garrison/field administration and subsistence inventory, 30-level for Army Ration Credit System, 40-level for inventory management and marketing, and 50-level for Class I distribution. Lesson plan design and development is already underway to incorporate training in AIT, ALC/SLC, and FSM.

However, training does not end at the schoolhouse. Training and leader development continues at the unit to build upon and enhance the knowledge, skills, and abilities learned during formal institution training to include training personnel in 20-level tasks. This is accomplished through Sergeant's Time Training, and On-the-Job Training (OJT) programs as noted in DA Pam 30-22, TM 4-41.12 Food Program Operations, and TM 4-41.11 Dining Facility Operations.

Food Advisory personnel can assist in establishing and executing a comprehensive unit-level training program to ensure that personnel are properly trained to perform their duties and responsibilities in both garrison and field environments. This venue should also be used to conduct reintegration training for personnel who have undergone consecutive deployments where they were performing duties other than feeding operations. Training should also be conducted to prepare personnel to attend formal education system courses such as ALC/SLC, Warrant Officer Basic/Advance Course, or functional courses such as Food Service Management and Advanced Culinary Training. Personnel should understand the basic fundamentals of dining facility operations, sanitation, nutrition, administration, subsistence, field and deployment operations, and the Army Food Management Information System (AFMIS). Individuals also have a responsibility to continue to grow and learn through self-development programs such as OJT, assignments, military on-line courses, certification, and pursuing a degree through an accredited college or university.

Training is everyone's responsibility...from the schoolhouse, to the unit, to the individual. As noted in TRADOC Regulation 350-10, Institutional Leader Development and Training:

Leader development is a continuous and cumulative process of education and training, experience, assessment, remediation, reinforcement, and feedback...[it] is an integrated, progressive, and sequential process that involves institutional training and education, operational assignments, and self-development.

Message from the Special Programs Director

Special Programs Update

Mr. Fred Jackson
Director, Special Programs Directorate



It is my esteem pleasure to be writing to you in the 4TH Quarter Edition of the Joint Culinary Center of Excellence FoodNet. As we embark upon another year of competition, we brace ourselves with anticipation and expectance that this year will surpass previous years' competition with enhanced performance and agile competitors. I must say that we experienced a 66% turnover in the Connelly staff this year but that's a part of what we do in the Army, and that is what makes us ARMY STRONG, adaptable and agile, eager to tackle the next challenge in our career. If you haven't already met the Connelly staff yet, it is headed by MSG Arthur Ray, and his assistant, SFC James Hall. We are also blessed to have Ms Sondra Vandermee back with us full time after an extended recovery period. The three have integrated nicely as a team and work diligently to support the program's requirements. Please feel free to call on them for whatever Connelly assistance you may require.

The Philip A. Connelly Awards Program has had a major impact on the degree of professionalism now associated with Army food service. From providing nutritional meals to creating morale boosting environments, food service professionals keep the Army rolling along. This program honors those professionals, Soldiers, Department of the Army Civilians, and contractors who rise above the standard and continually demonstrate excellence in food service.

We love to tell the Connelly Story. The program was established in March 1968 to recognize excellence in Army food service. It is named for the late Philip A. Connelly, former IFSEA president who was responsible for obtaining International Food Service Executives' Association (IFSEA) sponsorship with the Army. Since the signing of that agreement, the

Connelly program has been a catalyst for improving food service on the table of every dining facility that competes in the competition.

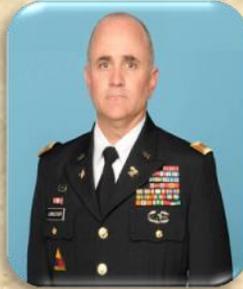
Each time we review the objectives of this program, they continually remind us of our responsibility to advance Army food into a motif that can clearly be recognized and revered as the epitome of food quality and service. Secondly, it is the cornerstone for recognizing excellence in food preparation and dining facility management that illuminates our profession as a multiplier in Soldier readiness, and a major staple in increasing unit morale. Conversely, we've also planted a seed of commitment through the spirit of competition that entices our Civilian and contract brothers and sisters to equally compete in the prestigious competition.

As we embark upon the 45th Annual P.A. Connelly evaluations in search for the Army's best dining facility and staff, we will continue with the same spirit of cooperation as in past years judging by the same standards without deviation from one facility to another. It is our expressed intent to set high expectations and evaluate against the checklist so that everyone understands the rules of engagement.

Our evaluation teams this year are of highest caliber equal to past years and have accepted the challenge to identify excellence as it manifests itself through competition. I hope that you will experience the enthusiasm that we have for the Connelly program and will gladly open your cupboards (no pun intended) to show the rest of the Army where the best are located during the 45th P.A Connelly Competition. Best of luck to all of our competitors, and we look forward to celebrating with you at the Awards Ceremony at the Hyatt-Regency in Dallas, TX, 11-14 April 2013.

Message from the Army Food Advisor

Army Food Advisor Update



CW5 David Longstaff

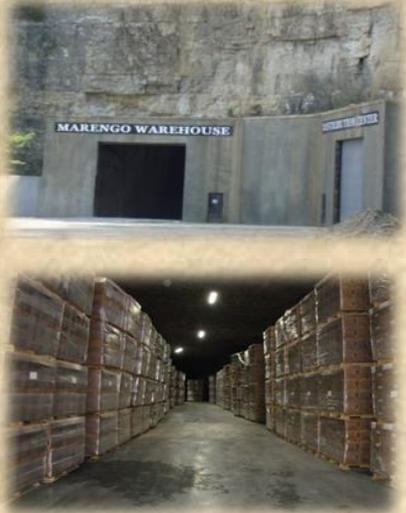
Greetings Food Service Professionals around the world. I hope as you read this fall edition of the Food Net you are feeling some cooler weather and the anticipation and preparations for the holiday season are not yet consuming your days.

This has been a busy and rewarding summer for me as I have had the opportunity to travel to many locations in support of the Army Food Service Program. On 11 July our Training with Industry representative, CW3 Charles Talley coordinated an Armed forces appreciation day at the Compass Group in Charlotte South Carolina. Many of your fellow Food Service Soldiers were there and we had a great and very informative day.



That wonderful event was immediately followed by the American Culinary Federations National convention in Orlando where they honored CW4 Russ Campbell with the cutting edge award and presented SGM David Turcotte from Ft. Stewart GA, the prestigious LTG John D. McLaughlin award. If you run across these professionals in your travels please congratulate and thank them for all they do for the Army program. I also had the opportunity to spend a few days at the Natick Soldier Research center with our equipment division and our food service Operational Ration developers. They are truly doing remarkable things to support our Soldiers and I encourage all of you to get engaged and provide feedback on our rations and equipment. You are being heard and Natick is ready to support. I spent a few days with our operational ration assemblers and watched the production of the MREs, UGR-As and the Heat and Serve rations. I know there are many concerns out there about the Heat and Serve ration as the new AR 30-22 is implemented and this becomes a mandated ration for training; however, I can say with confidence that after watching this in production the food quality in these rations has never been better. I also had the chance to visit

the DLA MRE storage facility in the caves of Marengo, IN. I have included a few photos but wanted to share with you how impressive this underground storage facility is.



This is a must visit for all you food service folks out there if you ever get in that area. In late August I had the opportunity to visit a company in Ontario California that produces high quality nutritious meals at a remarkable low price and we will be looking to bring some of their innovative concepts to help our programs out there. Lastly, kudos to the C20 program folks at Andrews Air Force Base for providing me an excellent overview of what they do every day. They prepare gourmet meals for the most senior military officials in the DOD in about 3 feet of space with almost no equipment at 40,000ft and 550MPH! Great job Soldiers.



I thank all the organizations above for what they are doing to support our program and look forward to seeing more of what you all do out there.

The AFA spotlight for this edition of the Food Net will be **equipment**:

1) As many of you may know but many do not the current weight of the MKT is too heavy. It exceeds the operational threshold by approx 400lbs and in its current configuration weighs about 6100lbs (authorized 5700lbs). You will see a document released soon from CASCOM that will offer proposals on removing some items to reduce the weight and recommendations for how to pack these in your prime movers. Don't wait, be proactive and develop your plan for reducing the weight and where you will move the items to. Share your ideas with the field online or send to JCCoE and we will get them out there.

2) I have begun discussions with CASCOM and Natick on the configuration of the Assault Kitchen and the possibility of getting some refrigerated asset in place of one of the holding containers. This is in the initial stages so I encourage all of you to take a look at the AK and send me your ideas and as always I welcome any input from the field on this concept.

3) Natick and CASCOM have told me we are 100% fielded on the food service sanitation center; that is great news. Be on the lookout for the addition of a thermostat for the wash sink in the future.

4) The new food service uniform project has been taken on by some of the most senior SGMs in the Army and we hope to be able to

keep that moving forward this year. We are still hoping for an FY14 implementation date.

As always, I welcome input and to hear your great ideas on how to improve our field feeding equipment. Be predictive about how your ideas can support the food service feeding platform for 2020 and beyond.

Public Service Announcements:

1. As we had the opportunity this summer to tune into the London Olympic Games we should all remember that we have our very own United States Army Culinary Arts team that will be competing in the Culinary Olympics in Erfurt Germany from 5-10 Oct. This prestigious team has trained very hard and we know they will represent us proudly. Make sure you “like” the updates on Facebook (search for the advanced culinary skills page) or just post a note of support for the team as they bring home the Gold.
2. We just completed the first follow on Warrant Officer Senior Staff Course. For this class we focused on relevant problems within our field like BAS recoupment and Soldiers living in the barracks on BAS. We had a very “spirited” discussion at the strategic level that really made this class successful. As always, feedback and communication is essential if we are going to continue to improve our program.
3. I mentioned Facebook earlier and wanted to make a quick comment on the ever increasing use of social media. As the social media outlets continue to grow and become more and more a part of our personal and professional lives I ask that you all proceed and participate as the professional food service warriors that you are. I so often see inappropriate comments posted on social media sites and feel I would be remiss if I did not address this. We often view these as personal posts between “friends” however, this can often be the impression you leave with the casual reader. Be cognizant of what you post in pictures and in print. The Army has strict guidelines regarding social media and if you have not visited <http://www.carlisle.army.mil/dime/documents/Army%20Social%20MediaHandbo>

[ok_Jan2011.pdf](#) you should do so to become familiar with these policies. Social media is here to stay so use it, post often and remember that this offers an incredible information exchange in real time and you can reach out and help others around the world or just share a few successful techniques that have helped you along the way. Thanks again and see you online.

4. Lastly I would be remiss if I did not recognize the recent released promotion lists. Once again we were fortunate to have many of our great 922As selected for promotion to CW5, CW4 and CW3. Of course with all our successful Warrant Officers are the great NCOs that are always making things happen. They also had a great promotion list and please join me in congratulating our 6 new Food Service Sergeants Major.

As I continue to learn and grow in this position I am constantly impressed by what we accomplish out there. I am fortunate to have daily conversations with the regimental staff and HRC about the future and our positions. We are actively engaged in talent management and career progression and I welcome ANY food service professionals request for discussions on creating paths for their careers. I have talked too many of you and always have time to work with you on the way ahead. I thank you all for what you do every day to support our war fighters, DOD civilians and our Army families. Keep up the great work, stay safe out there and remain “Army Strong”.



“The Food Program Manager”

Mr. Ronald Bellamy

The Army Food Program consists of managers at various levels. In accordance with (IAW) Army Regulation (AR) 30-22, The Army Food Program, Chapter 3, the Installation Commander “will supervise and promote the operational efficiency of all appropriated fund (APF) food service activities on the installation”. In all practicality, those duties assigned to the Installation Commander are delegated down to the Installation Food Program Manager (FPM) who oversees the administration of the Installation Food Program and respective dining facilities (DFACs). This article will summarize all duties and responsibilities of the FPM as a quick reference IAW AR 30-22 and Technical Manual (TM) 4-41.12, Food Program Operations.



The FPM serves as the Senior Food Service Analyst to the Installation or Garrison Commander. Each installation should have an assigned FPM; however, that is not always the case and some are tasked with other non-food service responsibilities; thus presenting additional challenges. For those installations that do have an assigned FPM, they are charged with a plethora of duties and responsibilities per regulation. Although FPM is responsible for the Installation Food Program, there are many duties and responsibilities that are assigned or shared with the supported responsible Command Food Advisors (FAs) and Senior Food Operations Management NCOs for military operated DFACs and Quality Assurance Evaluators (QAEs) and Contract Officer Representatives (CORs) for contract DFACs. You can say “it takes a village” to properly

manage, coordinate and provide oversight of the Installation Food Program. This effort also involves many people and organizations such as the Subsistence Supply Management Office (SSMO), Systems Administrator, Unit Commanders, Public Health Commands Preventive Medicine Activity and Veterinary Service Activity, the Dietitian, Safety Officer, Directorate of Public Works, Subsistence Prime Vendors, Security, Contractors and knowledgeable, well trained food service professionals.



The lead agent for the Army Food Program is Joint Culinary Center of Excellence (JCCoE) which acts as the eyes and ears for the Army DA G4. Within JCCOE, The Management Assistance Division, which is led by a Senior Warrant Officer and staffed with Senior Non Commissioned Officers and Food Service Systems Analyst to compose the Food Management Assistance Team (FMAT)?

During the FMAT visit, the Food Systems Analysts reviews Installation Food Programs for regulatory compliance and overall efficiency. The Food Systems Analyst spends a significant amount of time with the FPM and provides recommendations, assistance and training based on their observations and regulations; therefore, it is essential to know exactly what the FPM is responsible for and provide recommendations that will enhance or improve the program and ensure regulatory compliance. This information is recorded in the Installation’s Memorandum of Visit (MOV) and serves as formal documentation back to the Installation Commander and FPM and as a training tool not only for the FPM but for all involved in the Food Service Program.

One such example of a proactive Food Program Manager is Mr. Cornelius Williams at

Fort Stewart. If every Manager at each level (FA/SGM/MSG, Dining Facility Manager (DFM), Contract Supervisor) took full accountability for their areas, the mission at hand for the FPM would not be as tedious as it sometimes requires. Some installations have had success by requiring each DFAC FA to provide a list of Monthly Recurring Reports. This tool allows the

FPM to ensure required actions are being conducted and filed accordingly. Most FPMs also visit their DFACs regularly and are able to get a good grasp on the condition of their facilities, an assessment of food preparation and service, can provide on-the-spot assistance and obtain a snapshot of the overall management and operation.

The following is a summary of duties and responsibilities not limited to the FPM:

Duties and Responsibilities IAW AR 30-22, Chapter 3, Responsibilities of Installation Commanders. The Installation Commander (FPM) will:

1. Designate a FPM to supervise the installation's assigned, tenant and satellite appropriated fund food service activities; establish a Food Program Management Office (FPMO).
 2. Establish an Installation Food Service Management Board (FSMB); serve as Chairperson and Voting Member; institute catalog changes; update recipe cards.
 3. Designate in writing a disinterested individual to conduct required semiannual (March and September) closeout inventories in each operational DFAC.
 4. Ensure required reviews (Cash Counts and Operational Reviews) are conducted.
 5. Ensure measures to prevent diversion of subsistence to support social functions.
 6. Establish measures to prevent wrongful diversion of rations (security, protection).
 7. Establish, approve, and enforce the Installation Diner Use Policy.
 8. Request budget authority to provide adequate funds for maintenance and repair of DFACs, equipment and utilities.
 9. Programs. Ensure compliance of food sanitation provisions IAW Technical Bulletin Medical (TB MED) 530, Environmental and Occupational Health Food Sanitation; Equipment Operations per AR 420-49; and Hazardous Material Handling per AR 385-10, Army Safety Program; Coordinate and implement Energy Conservation Program for DFACs; promote a comprehensive Nutrition Program.
 10. Verify Annual Usage and Consolidation Reviews and provide recommendations for consolidation or alternative food support; Approve the establishment or disestablishment of APF DFACs; ensure a sufficient amount of DFACs to support Enlisted Members on Subsistence In Kind (SIK).
 11. Establish a system that ensures uniformity in evaluating all DFACs and recognizes outstanding food service personnel. These programs are usually identified as the Commander's Best Dining Facility, Employee Recognition, or Philip A. Connelly Program participation.
 12. Submit the Food Service Management Plan; program for new construction, alteration, modernization, repair, maintenance of DFACs.
 13. Complete the Food Service section of the Installation Status Report (ISR).
 14. Verify accuracy of menus served and ensure appropriate subsistence items are available and accounting procedures followed.
 15. Monitor monetary status of all accounts and determine installation end of year account status.
 16. Compare food service contract requirements with actual food service requirements one year prior to conclusion of contract; project contract costs.
 17. Authorize change funds as appropriate.
 18. Appoint an Installation Cash Control Officer. This task is not conducted by the FPM; however, the FPM is responsible to ensure all Cash Books have been validated at end of year; cash control procedures are in place; and Unannounced Cash Counts are conducted.
- Duties and Responsibilities IAW AR 30-22, 3-11 and 3-12. Some duties have already been addressed above.

The FPM will:

1. Be responsible for supervision of the FPMO and all Installation's Food Program activities.
2. Direct and manage the Installation Food Program to ensure maximum results are achieved at the *least cost* to the government. The FPM relies on DFMs to be good stewards of government subsistence, equipment operations, and care of facilities.
3. Writing and enforcing policies and procedures consistent with DoD, HQDA, Installation Commander's policies (BAS recoupment, Diner Use Policy, Go for Green).
4. Conduct Mid-Year Financial Reviews; develop an Installation Contingency Plan.
5. Establish an annual budget that includes training, equipment, and other requirements.
6. Monitor accounts/end of year; ensure standards are met; ensure regulatory compliance.
7. Coordinate with and provide assistance to food service personnel. This responsibility lies directly with the respective FA and Senior NCO or Contract Supervisor.
8. Ensure proper distribution and adherence to Army and Air Force Exchange Service Activities (ALFOODACTs).
9. Conduct validation, review and approve deviations to menu and inventory standards as requested by the DFM and approve any deviations from the 90-minute feeding requirement.
10. Programs. This is one area in particular that is usually deficient and requires additional emphasis. The trend is either the programs are non-existent or the FPM has SOPs at their installation office and not at the DFAC. The FA/MSG is the supervisory personnel that must ensure these programs are in place at the DFACs and their personnel are receiving the required training and documenting it accordingly. If the FPM has these programs, they must be established and active at each DFAC.

1. Food Safety and Sanitation
2. Food Defense
3. Nutrition
4. Training
5. Safety
6. Energy Conservation
7. Recognition
8. Pest Management
9. Hazardous Communication
10. Food Safety and Sanitation Certification

This article has been provided as an informative guide for FPM to outline their duties and responsibilities. Not all duties are required on a daily basis and some are only due once a year. Supported DFMs are highly encouraged to ensure they are provided the necessary training to serve as effective managers, mentors, and food service professionals. The FA/MSG is responsible for daily operations which entail every function from open to close. The FPM

is responsible for the overall Food Program which may consist of one DFAC or 26. Collectively, all food service supervisory personnel are ultimately responsible for providing quality, wholesome and delicious meals to our diners. Food Service supervisory personnel are all in this together, to include me, so let's stay informed, be accountable, and take care of the world's best diners!

The Do's and Don'ts of "Go For Green™"

Ms. Renita Frazier, Registered Dietitian

Take note of the ways to ensure consistency of the Go for Green™ nutrition education program in your dining facilities!

DO

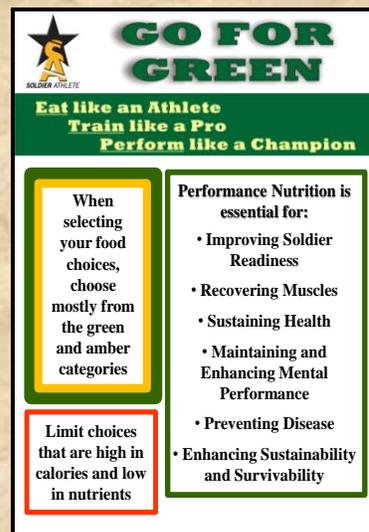
- Do provide an informational brief to foodservice staff on Go for Green™ (Tip: Show Go for Green™ video located on the JCCoE website)
- Do keep menu label cards neat and clean
- Do type or print clearly and legibly the recipe name on the card (Tip: The preferred and professional method is typing versus writing the name of the recipe name on the card)
- Do display only the name of the recipe or food category of the menu item on the label card



- Do display posters in a prominent and visible location in the dining facility
- Do ensure posters are large enough to be read (Tip: The recommended poster size is 18 x 24)
- Do ensure all food items have correct label during each meal service period
- Do consult the installation dietitian or JCCoE dietitian for guidance and for menu items that need to be coded

DON'T

- Don't display** the brand name or manufacturer of the food product or menu item
- Don't allow vendor or manufacturer to prepare Go for Green™ marketing materials to be displayed in the dining facility (This may appear the Army endorses a certain product or company)
- Don't display discolored, dirty, or illegible labels



JCCoE Annual Partnership Day Event

Ms. Beverly Hamlette

On 27 August 2012, Joint Culinary Center of Excellence (JCCoE) Quality Assurance Division hosted their 11th Annual Partnership Day. The gathering met at the Army Women's Museum on Fort Lee, VA. During this one and a half day event, 35 representatives of food manufacturers, prime vendors, assemblers, government acquisition personnel, and academia were given an opportunity to experience how Soldiers are fed and trained in garrison and field environments. The JCCoE Partnership Day fosters team building between Government and Industry by allowing participants to examine the interrelationships of their products and services at the customer level (Army food service operations).



Attendees were served a lunch meal prepared by 92G AIT students during their visit at the Army field feeding training site. They witnessed hands-on operations and received detailed briefs and questions answered by our subject matter expert trainers. On day two, One-on-One consultation visits with selected JCCoE personnel were available to those who requested a meeting.



Scheduled activities included: Briefings from JCCoE and Defense Commissary Agency staff highlighting, mission, and special functions; tours across the Installation including a visit to a dining facility to review information on the Soldier Fueling Initiative and Go for GreenTM programs. The group also visited the Joint Culinary Training Directorate's - Techniques of Cooking, and Baking labs and Army and Marine Corps Field feeding sites with displays of a variety of field equipment. A view of the installation's advancements and progress was noted with a visual of completed and continual construction.



This Partnership Day event was a complete success in meeting its goal of fostering team building between government and industry in hopes to improve on the goods and services they provide to our War fighter.



Many of the participants provided feedback to JCCoE touting the success and benefit of the program. JCCoE plans to continue the Partnership Day next year to continue to foster this critical team building event.

Continuity of Operations (COOP)

Mr. Vincent L. Holland



What happens if you are a Dining Facility Manager and you decide to go on leave? Does your operation run smoothly in your absence? Do the Soldiers or personnel you leave in charge know where to find information on how you manage operations? A Continuity of Operations (COOP) book also called a continuity book is a tool that provides a wealth of information on procedures to follow to support requirements to accomplish the mission. With a continuity book your dining facility will continue to run smoothly in your absence. As a leader, it is our responsibility to ensure our personnel are capable to handle situations in our absence. It is also prudent to ensure that operations continue smoothly when we change duties or leave a duty location.

Think back when you arrived as the new Dining Facility Manager it would have been nice to know points of contact, duties and responsibilities, etc. A continuity book is a good tool to use to ensure continuous performance of Dining Facility operations in the absence of the Dining Facility Manager. The continuity book provides the “what to do, who to call” when the Army Food Management Information System (AFMIS) goes down; the power goes out in the dining facility; or you need a VET or Food Safety Officer; when the current Dining Facility Manager changes station, or even natural disaster. These are all mitigating interruptions to dining facility operations and there are all kinds of excuses of why you don’t need a continuity book, or it’s a waste of time because no one will read it anyway, but it sure comes in handy when needed and does not take much time to prepare.

A continuity book should be prepared so that anyone that has an understanding of the job can familiarize themselves with operational procedures and ensure a smooth transition. It is important to know procedural responsibilities to ensure current and future operations are managed and maintained when events occur in your absence. For example:

The Army Food Management Information System (AFMIS) goes down. Do personnel know who to report this incident to? Do your personnel know how to do things manually? What procedures do you follow when AFMIS is back online? Where and who do you get cash meal payment sheets (DD Form 1544) from?

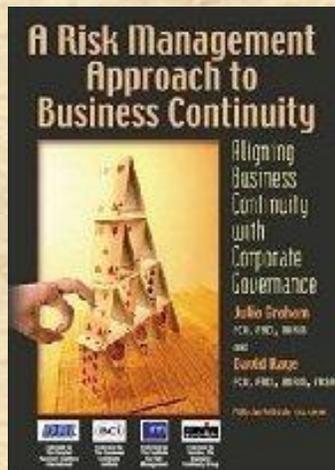
Talking to different personnel in dining facilities I found there to be a breakdown of communication on the way certain things should be done and there was no type of process in place. A continuity book is a good place to start. The continuity book does not take the place of your internal SOPs because there should be SOPs for the different sections within your dining facility.

These are a few documents that should be in a continuity book:

- a. Table of contents
- b. Duty appointment orders – Your orders assigning you to the position, the Food Service Officers.
- c. References - ARs, DA PAMs, any type references that has any significance to the job.
- d. Duties and Responsibilities – Job description.
- e. Alert rosters, organizational phone roster, important phone numbers (Installation Food Program Manager, Subsistence Supply Management Office points of contact (POCs), Veterinarian POCs, Preventive Medicine POCs, Food Service Officer and Food Advisor).
- f. Installation Food Program Operating Policies and Procedures.
- g. Calendar of events short-range as well as long-range.
- h. Personnel data information.
- i. Work schedules and training schedules (are personnel being rotated to different duty positions).

The continuity book should be treated as a living document used and updated when required because situations change on a daily basis. A continuity book can be as detailed as you want but it should be easy to read and understand. Remember five pages of good

information are better than 25 pages of nothing. When personnel know what is expected of them they are willing to do their jobs. A good continuity book will build good continuity between current and future managers.



The Army Food Service Family

Mr. H.T. Hill

The Army Food Service Family (FSF) is a very diverse organization consisting of Military and Civilian food service personnel. The FSF spreads out all over the world. Anywhere you find US Army Soldiers you will find members of the FSF providing food service support, feeding Soldiers. Just to give you an ideal, family members were in Iraq and are in Afghanistan, Germany, Italy, Korea, Japan, Hawaii, Alaska and a host of other OCONUS and CONUS locations.

It's always been said that an Army marches on its' stomach, all the Armies of the world must eat to survive. The United States Army travels well because it eats well. During field training Soldiers are fed using the Army Field Feeding System (AFFS). The Army has a "Family of Rations", a ration being, an amount of food, which is nutritionally adequate to subsist one person for one day. The Family of Rations consist of Group Rations (Unitized Group Ration (UGR)-A and UGR Heat and Serve, UGR-Express and UGR-Short Order); Individual Rations (MRE, Vegetarian, Religious (Kosher/Halal and Ration Cold Weather). The Family of Rations is one of the main elements of the AFFS. The other elements being the equipment to support storage, distribution, and preparation of rations and the personnel to operate the system.

When Soldiers are not in the field, they are eating in the Garrison dining facilities. The Installation Commander and his Food Program Manager will promote the operational efficiency and effectiveness in accordance with published standards of all appropriated fund food service activities (Dining Facilities-DFAC) on the installation. The Facility and Equipment Division (FED) provide DFAC and Equipment Management assistance to all installation Commanders, Food Program Managers and food service personnel. There are three approved DFAC designs capacities – 500m 800 and 1300 for permanent party and 2 for IMT DFAC design capacities – (GET WITH GOLDIE). Each installation has at least one DFAC and as many as necessary to meet mission requirements. Army DFAC's are established for feeding enlisted Soldiers authorized Subsistence-in-Kind (SIK).

The primary focus of the Furniture, Fixtures and Equipment is to provide durable, attractive and comfortable furnishings for the dining environment. The DFAC furniture is chosen for efficiency and durability. Each DFAC has a theme that is expressed in its Décor Package. The idea is to give the Soldier a nice relaxed atmosphere that will allow him/her to enjoy their meals, a momentary break from the harsh military work environment.

The Army feels strongly about the comfort, quality, variety and safety of rations served to Soldiers. Each installation has a Food Program Manager (FPM) who is the senior food analyst (Military or Civilian) to the installation commander and is responsible for the food program on the installation. To assist the installation Commander and the installation FPM the Army has established and funds the Food Management Assistance Team (FMAT), Management Assistance Division, Joint Culinary Center of Excellence (JCCoE) who has the responsibility of providing food service management assistance and hands-on training to all CONUS (every eighteen months) and OCONUS (every twelve months) installations.

In-addition the Concepts, Systems and Policy Division (CSPD) also provides training, on and off site, in food service Contract Management, Subsistence Prime Vendor Operations, Army Food Management Information System (AFMIS) and Regulatory Guidance. There are a few more Divisions in JCCoE that deserve mentioning; The Quality Assurance Division (QUAD), Operational Rations, Menu Planning and Development and Nutrition; Reserve Component Division; and Special Programs Directorate that conducts the Philip A. Connelly, Culinary Arts and Enlisted Aide Programs.

As you can see, the Army takes its food service commitment to Soldiers seriously. The FSF, every day is looking for ways to expand its services and improve on the Quality of its Food Service Program. This is just a quick overview of what the different players in the Army FSF do to take care of Soldiers, keeping them "fit to fight".

Pigs in a Blanket-Not!

CW4 (P) Ellen M. Magras

This article is one in a series of articles on sustainability initiatives and how they affect our food chain. Thus far, we have shared information on cage-free eggs, recycled napkins, composting, and *now pig or sow gestation crates and forced feeding*. The intent of this article is to provide educational awareness on how animals are treated before they hit our dinner table. The Ft. Lee Food Program has since made a landmark decision that has increased the quality of life for thousands of hens. This installation was the first in the Army to offer cage-free eggs on its menu. Cage-free eggs are eggs from hens that, although still enclosed, are provided a better quality of life without being confined to the living space equivalent to a sheet of paper where battery hens are forced to reproduce consistently amongst concentrations of feces and urine. Battery hens are stripped of normal behaviors such as spreading their wings and nesting. The implementation was the result of a briefing on animal cruelty and relative issues provided to the Joint Culinary Center of Excellence (JCCoE) by the Humane Society of the United States (HSUS) Outreach Director, Mr. Josh Balk.



JOSH BALK, HSUS

Thanks to the JCCoE and Mr. Johnnie Durant, Installation Food Program Manager, who made the decision based on the briefing, Ft. Lee can proudly say it ranks among other major organizations providing cage-free eggs and every diner gets to benefit. This article brings to your attention other animal cruelty practices using *gestation crates and forced feeding*.

Gestation crates are “two feet wide metal enclosures where breeding pigs are confined for years. This inhumane device prevents animals from fulfilling their basic needs, causing both physical and psychological disorders”, (farmsanctuary.org, 2002).



Forced Feeding Ducks

Compared to humans, pigs only have an approximate 4-month pregnancy. Despite, this short period of time, the negative effects of confined pregnancies are abundant. Sixty to seventy percent of pigs are raised on industrialized farms where they experience physical injuries such as sores and joint pains; urinary infections; psychological impairments from stress and boredom, and a lack of mental stimulation that greatly reduces their overall welfare. These conditions are directly related to living in a crate with unnatural flooring with only inches to spare. There are several alternatives to gestation crates; however, the primary alternative is *group housing*. According to the HSUS with group housing “several dozen sows are housed together in indoor pens, sometimes with deep litter allowing for access to bedding materials, and given freedom to move and the opportunity to socialize”. Scientific evidence supports improved health and welfare for pigs not confined to gestation crates. In the culinary world most have heard of *foie gras* and while conducting research for this article, I encountered some disturbing news about the origin of this delicacy. According to the People for the Ethical Treatment of Animals (PETA) “to produce foie gras” (which literally means “fatty

liver”, workers ram pipes down male ducks’ or geese’s throats two or three times daily and pump as much as 4 pounds of grain and fat into the animals’ stomachs, causing their livers to bloat to up to 10 times their normal size. Many birds have difficulty standing because of their engorged livers, and they may tear out their own feathers and cannibalize each other out of stress”. Ouch!

The dreadful stories behind the delicious meals we eat are appalling. We eat without usual consideration of the actual animal at the farm but focus more on the production from the kitchen to the table. “Farm animals are regulated under the Animal Welfare Act (AWA) only when used in biomedical research, testing, teaching, and exhibition. Farm animals used for food and fiber or for food and fiber research are not regulated under the AWA”. With that said, it is up to individual food processing companies and other industries to make decisions on behalf of the ethical treatment of animals and safe production of food for their customers by banning gestation crates, battery hens, forced feedings, and other practices of abuse to animals. Large companies such as Smithfield, Cargill, Burger King, Wolfgang Puck, and Compass Group just to name a few, have all banned animal cruelty practices and support pro-animal rights. In March of 2012, Compass Group vowed “to eliminate all pork that comes from animals bred using gestation crates in its supply chain by 2017”. In 2002, millions of Floridians voted to prohibit the cruel confinement of pregnant pigs in factory farms. After a six-year phase out, it was the first time that a farming practice had been banned because of its inherent cruelty in the United States. Many countries around the world to include New Zealand the United Kingdom, are way ahead of the United States in banning animal cruelty practices. Each year, animal rights groups and the HSUS continue to advocate and send a message to the agribusiness that animals do have a right to a healthy life as humans do.



Gestation Crates for Sows

There is a plethora of information available on animal abuse related issues and what is being done about it. If you are even slightly interested, I highly encourage you to read more about it. If you ever thought they would not apply or affect the Army Food Program, think again. Ft. Lee is only one installation but the good news is that the lives of millions of hens have improved and this information is being circulated through the Quarterly Food Net and gaining interest. For more information please refer to the listed references. So the next time you bite into that crispy, delicious slice of bacon, think “gestation crate” and it just might taste differently!

References:

- <http://compass-usa.com>
- <http://www.farmsanctuary.org>
- <http://www.animalrightsflorida.org>
- <http://www.peta.org>

UGR-SHORT MEALS-“AT A THEATER NEAR YOU”

Ms. Beverly Hamlette

It is day four in the field and you are on your way to the MKT for dinner. Man, I can't wait to get back to the rear and eat a nice juicy Italian Sausage sub with sautéed onions & peppers! As you approach the trailer you see that famous meatloaf that you were hoping did not make the menu this time. What? Am I hearing correctly? Did I just hear the Food Service Sergeant say, “if you do not want mainline just come around we have Short Order over here”. Did he say Italian Subs? Yes, you heard right! The Army Field Feeding system now provides the option of eating a mainline or short order entrée in the field environment.

The new Unitized Group Ration-Short Order (UGR-SO) meals are NOW available to be ordered Army wide. There are seven different UGR-SO Lunch/Dinner menus that will surely compliment the fourteen UGR-A mainline menus that are currently available and make your diner's full and happy.

The UGR-SO menus are complete nutritional meals (mostly handheld items) that can be ordered, prepared and served as the

only meal option or can be used in conjunction with the UGR-A menus as a partial optional meal choice. The intent is to provide a choice of a “mainline and short order option” at meal time. Commanders and Food Advisors will determine what percentage of the total UGR-A ration feeding plan will be mainline menus 1 - 14 or short order menus 1 – 7.

Those choices are: Philly Steak & Cheese Hoagie, Hamburgers & Hot Dogs, Italian Sausage Sub, Beef Enchiladas, Pepperoni & Cheese Stromboli, Plain & Buffalo Chicken Nuggets and Wings of Fire!!!!

So, for all of you that are interested in taking your field menus “Up a Notch” the below Operational Ration listing provides the current NSNs needed to order your Short Order meals: Cheese Stromboli, Plain & Buffalo Chicken Nuggets and Wings of Fire!!!!

OPTIONS/CHOICES/VARIETY!



Group Feeding Unitized Group Ration – Short Order Option			
UGR-SO Din 1	8970-01-586-3288	Menu 1 Perishable	Philly Steak & Cheese Hoagie
	8970-01-586-3289	Menu 1 Semi-perishable	
UGR-SO Din 2	8970-01-586-3290	Menu 2 Perishable	Buffalo & Plain Chicken Chunks
	8970-01-586-3291	Menu 2 Semi-perishable	
UGR-SO Din 3	8970-01-586-3292	Menu 3 Perishable	Italian Sausage Sub
	8970-01-586-3299	Menu 3 Semi-perishable	
UGR-SO Din 4	8970-01-586-3300	Menu 4 Perishable	Beef & Cheese Enchiladas
	8970-01-586-3302	Menu 4 Semi-perishable	
UGR-SO Din 5	8970-01-586-3303	Menu 5 Perishable	Hot Chicken Wings (Bone-In)
	8970-01-586-3306	Menu 5 Semi-perishable	
UGR-SO Din 6	8970-01-604-1372	Menu 6 Perishable	Pepperoni & Cheese Stromboli
	8970-01-604-1341	Menu 6 Semi-perishable	
UGR-SO Din 7	8970-01-604-1347	Menu 7 Perishable	Hamburgers & Hot Dogs
	8970-01-604-1353	Menu 7 Semi-perishable	

Your feedback is very important to the continuous improvement of all rations. If you have any comments or suggestions please visit our website at:

http://www.quartermaster.army.mil/jccoe/Operations_Directorate/QUAD/QUAD_main.html;

Fill out an Operational Ration Quality Feedback Report (DA Form 7590) and submit.

Celebration of Thanksgiving 2012

Ms. Priscilla Dolloff-Crane

Hopefully we are all able to take a few minutes to reflect on the essence of Thanksgiving even as we gather to enjoy great food, good company, and perhaps a football game or two. You may or may not be aware that there are significant national celebrations of Thanksgiving in the United States, Canada, Puerto Rico, Liberia, and Norfolk Island. The dates are different, but the intent is similar, combining religious roots and secular practices.

Reaching back to the society's agricultural roots and religious traditions, communities offer prayers of thanks and conduct special ceremonies after harvests and at other times. The ceremonies in Canada and in the United States are traced to English traditions dating back to the Protestant Reformation. The celebrations include aspects of a harvest festival, even though the harvest dates in New England, an early site of the original US traditions, are months before the late-November date of the U.S. holiday.

The entire US now celebrate Thanksgiving on the fourth Thursday of November; Canada celebrates earlier, on the second Monday of October. From the earliest times of the settlers, it had been celebrated at different times in various parts of the countries. In 1863, by Abraham Lincoln's Presidential Proclamation, the US consolidated the observations to a singular date, the last Thursday in November. This Proclamation put emphasis on American unity in the wake of the Civil War. In

December of 1941, the date was revised by federal legislation to be the fourth Thursday, and so it formally became a national holiday.

Multiple dates and locations contend for the honors of "first" site of Thanksgiving in what is now the US. Religious services were held in 1598 by Spanish explorers in Texas. A Thanksgiving service was conducted in Virginia in 1607. In 1619 the charter for the Berkeley Hundred in Charles City County included a specification for a day for Thanksgiving services. Well noted is a thanksgiving observance in Virginia in 1619 that celebrated the anniversary of the Jamestown settlement. Even earlier credit than for the Jamestown event is supported by reports for a Spanish "Thanksgiving" service on September 8, 1565, in what became Saint Augustine, Florida.

New England historians note that some of the modern Thanksgiving holiday traditions derive from a celebration at Plymouth, Massachusetts. The 1621 Plymouth feast and thanksgiving followed a good harvest. Before that, the Plymouth colony did not have enough food to feed all of the colonists; they survived because the Native Americans of the Wampanoag tribe provided seeds and taught them to fish. Intermittent celebrations were common, but the annual harvest festival became solidified in New England in the late 1660s. Wherever you are, and with whatever traditions you bring to the table, we hope that your day is full of appreciation for the gifts that we share as a Nation. Happy Thanksgiving and bon appétit!



THANKSGIVING MENU November 22nd, 2012

Cranberry-Apple Juice

Shrimp Cocktail with Seafood Sauce

Zesty Bean Soup, Oyster Crackers

Roast Turkey with Turkey Gravy

Tender Prime Rib Au Jus with Horseradish Sauce

Baked Ham with Raisin Sauce *or* Orange & Rosemary Honey Glazed Pork Loin

Mashed Potatoes

Baked Sweet Potatoes - Cinnamon-Sugar on the Side

Savory Bread Dressing

Seasoned Broccoli Spears

Green Bean Casserole with Mushrooms & Onion

Squash & Carrot Medley

Salad Bar with Assorted Salad Dressings

Cranberry Sauce, Jellied Pear Salad, and Condiments

Assorted Seasonal Fresh Fruits

Cornbread, Butter flake Rolls, Assorted Whole Grain Breads with Butter Pats

Dessert Bar: Pumpkin, Dutch Apple & Blueberry Pies, Holiday Sugar Cookies, Jelly Roll Cake

Cheese Cake Drizzled with Chocolate or Caramel Sauce, Mixed Nuts

1% Milk, Coffee, Iced Tea, Hot Tea, Fruit Punch

Food Service Equipment New Purchase, Replacement & Upgrades

Mr. Roderick Piggott

As the Army tightens the belt on monetary spending we can expect at some point it will affect purchasing food service equipment (FSE) creating challenges in our pursuit to purchase safe and efficient FSE as part of our Equipment Replacement Plan. The Joint Center Culinary of Excellence, Facilities and Equipment Division (FED), Fort Lee VA, constantly consults with equipment vendors and maintains a current listing of dining facility equipment by make, model and manufacture. Our goal is to assist Food Program Managers (FPM) and Dining Facility Managers (DFM) to select the most economical State-of-Art FSE available. The FED challenge will be selecting vendors with food service equipment that provides the best cost value while preserving the integrity of food safety and protection during hot and cold holding, storage, serving, and preparation. As industry improves food service equipment technology, the Army will incorporate this technology in our dining facilities, our regulation updates; moreover our focus will continue to be on food safety and protection.



Combination Oven

As FPMs and DFMs you should always be conscience about replacing FSE in your facilities. As end users and managers I'm sure you've heard of the Combination Oven (combi oven) and Blast Chiller. Today, our new standard designs equipment listing includes these items. The combi oven has added several new features like: cooking temperature accuracy, automatic shut-off and hold feature, small, medium and large capacity ovens and overall durability. The blast freezer is a great addition to our FSE list because it rapidly reduces food temperatures to an

internal temperature of 40°F or below with several minutes; which is ideal for potentially hazardous foods that are required to be cooled to an internal temperature of 40° F or below within 6 hours from the end of the serving period. This is definitely a major improvement to TB MED 530, Occupational and Environmental Health Food Sanitation suggested methods, i.e., placing hot food product in shallow pans for proper transfer of heat. If a lack of time and personnel is an issue, use of conventional methods can create real challenges to meet the approved goals of maintaining cooling potentially hazardous food at safe temperatures.



Blast Chiller

It is important for all food service personnel to ensure food items maintain their quality by preserving color, texture and flavor during preparation, heating and cooling. So it's important to use the right equipment for the right job. I am not saying, everyone rush out and buy a Blast Chiller or combination oven if not currently installed in your facility; however, I am suggesting these two items will enhance your daily operation if you are looking to purchase state-of-art FSE. I think these items should definitely be considered when looking for new ideas to upgrade an older facility with new equipment. By equipping our Food Service Specialist with efficient FSE it allows more time for them to exercise their creativity with the Army's new nutrition initiatives.

Finally, to have a smooth transaction when considering purchasing new equipment JCCoE FED suggests the following tips. Ensure the Dining Facility Equipment Replacement Record manually or in Army Food Management Information System (AFMIS) is completed and accurate.

This will help identify FSE reaching its life expectancy, and programming funds for replacing FSE. For newer style FSE equipment, funds must be established and approved in the budget. Next, ensure dining facility maintains an updated Maintenance Request Register DA Form 2405 maintenance record to properly record FSE reported broken and repaired. With the DA Form 2405 and the use of the TB 43-0002-22-33 Maintenance Expenditure Limit manual this will help identify FSE that is not

cost effective to repair or unsafe for future use. Ensure procedures are established to validate FSE replacement requirements, which include a joint effort between FPM, DFM and installation facility engineer's equipment technician. This joint effort can help to ensure a good decision on purchasing new FSE meets all specifications and validate the facility for proper utilities such as electrical, water and gas connections etc....so when new purchased FSE arrivals it can be successfully installed.

Future Field Kitchens

Mr. Wardell Carey

The Future Field Kitchen is replacing the Mobile Kitchen Trailer (MKT) with a trailer mounted kitchen that is more energy efficient, reduces the heat and noise level within the kitchen, supports the modular concept for field feeding, and replaces the overloaded MKT trailer system which has been around since 1975.

Recently it was discovered that the MKT trailer could no longer meet the transportability requirements due to overloading. Also, there are issues with the wheel and track width as they were designed to be pulled behind the 2.5T truck (deuce-and-a-half) and are now being towed behind larger Light Medium Tactical Vehicle Family of Medium Tactical Vehicles. The current appliances are based on the Modern Burner Unit (MBU) open flame burner, which is based on the M2 gasoline burner. Although this approach is simple and versatile, the heat transfer method is outdated and very inefficient in a number of ways. It wastes a lot of heat; only one MBU appliance has efficiency above 50% with the lowest around 25%. Closed combustion will increase the heat transfer of all appliances and reduce fuel consumption. Because of the open flame and open appliances, all of the combustion products enter directly into the kitchen

environment exposing both the cook and the food to the burner exhaust. A properly functioning MBU operates quite cleanly so this is not usually an issue, but all equipment has a tendency to operate less efficiently when maintenance is required. Under these circumstances, it is unknown what the exposure levels are. The extreme heat inside the kitchen caused by the open flames also reduces the effectiveness of the cooks. Reducing the heat-stressed environment within the kitchen is drastically needed. The future field kitchen with the modular appliances will support the joint war fighter because of its use of lightweight 2 man portable appliances. These appliances will be easily broken down for off-load from the trailer platform onto ground based structures when possible. The modular appliances will operate much like commercial appliances in which the controls will be simple and intuitively obvious. They will have thermostatic control where appropriate (ovens, griddles) and variable heat output were appropriate (stock pot or skillet).



Future Field Kitchen Mock Up

The Future Field Kitchen will be a direct replacement for the MKT as it will be designed to feed 300 war fighters. The future field kitchen and its modular appliances will be capable of replacing all of the current MBU based appliances with the understanding that it will be quite some time before all of the MBUs are replaced. The future kitchen will support the modular concept of breaking down kitchens in order to support smaller groups. The future field kitchens individual appliances will be designed for easy removal from the kitchen platform with easy and safe set up in buildings or other protective structures. Unlike current systems that were not specifically designed to be operated in enclosed buildings, the future kitchen modular concept will have an integral ventilation system that will also be removable from the kitchen to allow the cook to vent cooking and combustion effluent from their mission specific kitchen facility. This feature will provide a versatility that is not currently available and increase the safety of military cooking equipment that is operated away from its intended platform.

The future kitchen will be trailer mounted. It will reduce in height for transportability to 8 feet to allow for C-130 air transport. It will be towed by an LMTV or Medium

Tactical Vehicle 5T depending which prime mover the unit has on its MTOE. The modular appliances and ventilation system will allow the cook to quickly and easily reconfigure the kitchen or remove the appliances from the kitchen for set up in buildings, tents, or other mission specific Locations. The target power supply will be an on-board 3 KW Tactical Quiet Generator. The modular appliances will have several essential characteristics: A burner system that is easily and quickly replaced during the preparation of a meal. The modular appliances may be designed to accept alternate heat sources (e.g. electric, propane, wood, coal) in order to meet the needs of the joint war fighter and far forward missions where resupply of fuels is unreliable. While operating on JP-8, modular appliances will reduce fuel usage by improving heat transfer efficiency and by having thermostatic control to regulate heat output which further reduces fuel consumption.

The Future Field Kitchen will be the replacement for the MKT and technologies will be made available to the other Army platforms and hopefully buy in by other Services. It will transition to procurement as a hybrid technical/performance specification. We anticipate that we will have full government purpose rights for the critical technologies and will use this to achieve the most cost effective initial production, maintain competition for subsequent production

contract and maintain control of the configuration of the critical technologies through this approach.

This effort will be accomplished through a Research & Development contract with production options. The design requirements of the contract will be based on the requirements document for the future kitchen that is currently being developed. It is anticipated that a technical data package that will be owned and maintained by the government will be developed and validated during this effort to facilitate full and open competition for follow on production contracts. The most current designs for the Modular Appliances will be provided to the contractor for inclusion in the Future Field Kitchen. The key elements of this project are the platform (trailer, shelter system) and the modular appliances. The modular appliances should be at a high level of development prior to the initiation of this effort; however, they may require modifications to accommodate the future kitchen requirements. The main challenge will be identifying a trailer platform that can meet both the height and off-road requirements of this project. Current platforms available are too tall: there isn't enough clearance above the platform for the lowest appliance. Trailers that are low enough do not have the cross country capability required of this project. Solving these issues with a lightweight, easily deployed shelter will be the projects biggest

challenge. Testing will be conducted on the first prototype as a customer test. This may be performed at the contractor's facility or Authorized Test Center. This will be a pre-production qualification test, shake out test, and should be performed by the middle of the year. Production Qualification testing will follow in the 3rd year of the project. A user evaluation or operational test will be performed early in the first quarter of the 4th year, followed by the final Developmental test, the Production Verification Test.

Note: This article represents a Joint Statement of Need Proposal that was submitted by CASCOMs Combat Developers Staff!

DOD COMBAT FEEDING RESEARCH AND ENGINEERING PROGRAM (CFREP) JOINT STATEMENTS OF NEED (JSN) PROPOSAL REVIEWS. Annually DoD Combat Feeding Directorate conducts JSN Review data call with the CFREP Joint Technical Staff (JTS) representatives. The JTS represents all four Services and the Defense Logistics Agency. Representative from US Army Joint Culinary Center of Excellence, Army Center of Excellence Subsistence (ACES) Operation Directorate Facilities and Equipment Division represents the Army. JSNs includes proposals within the CFREP science and technology thrust areas;

JCCoE 4TH QUARTER FY 2012 FOODNET

equipment and energy, food safety and revolutionary packaging. The new proposals will be integrated into the current 10-year plan to enhance future combat rations and field feeding equipment and systems for the Joint War fighter. Based on the CFREP Business Process

and in accordance with DODD 3235.02E, the Combat Feeding Research and Engineering Board voting members meets annually for an Executive Session to prioritize and approve the Fiscal Years continuing efforts and new starts. The final program will be presented to the

CFREP Chair, the Director, Human Performance, Training and Biosystems, Assistant Secretary of Defense (Research and Engineering) in 1st Quarter FY 13 to finalize and approve the FY 16-22 program.

DFAC Documents and Service Orders

Mr. Ryan Mebane

You have all heard these numbers before DA Form 4945, DA Form 2405, DA Form 3988, and DA Form 4283, but do you really know what they are or what they are for? To the hard working folks in the dining facility (DFAC) it's all Greek, but to Installation Food Program Managers (IFPM) and Dining Facility Managers (DFM) across the Army, these numbers mean a great deal buildings, equipment, and of course money (the other "go for green" initiative).

As a member of the ACES Facilities and Equipment Division (FED), it is part of my job to make sure the forms listed below are readily available in your DFACs and that they are prepared and completed properly. When my co-workers and I visit Army DFACs worldwide with the Food Management Assistance Team (FMAT), one of the things we do is review documents that all DFACs should have on hand. Unfortunately, there are instances in which some of the forms are missing, out dated or not completed properly. There are occasions when we are asked, "What is the purpose of the DA 2405"?

Well, that is the purpose of this article, a quick down and dirty, to list and explain what these documents are and to elaborate on the importance of making sure these documents are kept up to date and what they mean to your DFAC.

DA Form 4945, Dining Facility Modernization Plan (DA PAM 30-22)

- **What is it:** A snapshot for IFPMs and Installation Commanders plan detailing which buildings are being used and by whom, what their capacities, square footage and utilizations are and where they are in their life cycle. It also tells what type of building it is (i.e. type 64, type 106, type 121, non-standard (NS) or definitive design (DD)).
- **Why it Matters:** This form lists all active and inactive DFACs on a specific installation by building

number including temporary buildings. It details which barracks support specific DFACs on the installation. It also details when a DFAC is scheduled for renovation and or modernizing as authorized under HQDA MCA Barracks Modernization Programs. If a DFAC is closed and re-designated as a library, that should be noted on this form too. It should also be noted that if a DFAC's capacity is changed due to a renovation, the new capacity should also be changed and reflected on the DA 4945. In short, the DA 4945 provides information and guidance for the formulation and implementation of installation-enlisted personnel dining facilities to include construction, modernization, improvement planning and full mobilization planning.

- **The Bottom Line:** This document is an ever-changing document, as units deploy and return it should reflect these movements and how they affect the opening and closing of DFACs on the installation, as well they should be accurately maintained and kept current. This is the drum you have to beat when pleading your case for a new DFAC, money to renovate a current DFAC or to even justify closing a DFAC.

DA Form 2405, Maintenance Request Record (DA PAM 750-8 and 738-751)

- **What is it:** This form is an integral part of the food service equipment (FSE) requisitioning process it contains detailed historical data of equipment failures, repairs and cost of repairs.
- **Why it Matters:** This form serves as a ready source to answer questions concerning maintenance requests and as a means for formulating equipment budgets.

- **The Bottom Line:** This document can be used to support the purchase of new equipment by showing when the cost of repairs exceeds the maintenance expenditure limits as prescribed in TB 750-97-71 and TB 43-0002 series specific to the equipment. It is highly recommended by FED that DFMs have separate DA 2405s for each individual piece of FSE in their DFAC and keep them all in a log book that is readily available and accurately updated.

is imperative that this document be 100% accurate. Any FSE that is no longer in the DFAC and or not being used, should be removed from the DA 3988 and properly turned in and taken off of the property books. By leaving unused and turned in equipment on the DA 3988, it has an adverse affect on your future equipment budget and funding approval.

DA Form 4283, Facilities and Engineering Work Request (DA PAM 420-6)

DA Form 3988, Equipment Replacement Record (DA PAM 30-22)

- **What is it:** This form is used to identify all equipment requiring maintenance support in DFACs. It lists all equipment (electrical, mechanical, and non-mechanical) by make, model and age. It also lists the acquisition year, life expectancy years and programmed replacement year of all the FSE in your DFAC. This form is maintained electronically through the Army Food Management Information System (AFMIS).
- **Why it Matters:** This form is used to develop the equipment budget estimates for annual OMA (Operation and Maintenance, Army), OPA (Other Procurement, Army) and OMARNG (Operation Maintenance, Army Reserve and National Guard) budget request. A properly completed form should list programmed replacement dates for equipment from the appropriate technical bulletin (TB) in the 750-97-71 series, in the 43-0002 series, or from the manufacturer's operational manual.
- **The Bottom Line:** This form is to be updated annually or whenever a piece of equipment is replaced, turned-in, or deleted from use. Each piece of electrical and mechanical equipment should be made as a single entry. The cost of replacing each item should be included on the form. Since this form is used by DFMs and FPMs to develop annual budgets for FSE, it

- **What is It:** All requests for work on facilities, to include minor construction or maintenance and repair work beyond the level of a service order are to be requested on the DA Form 4283. This form is governed by DA PAM 420-6 and is the prescribed form for obtaining services from the Directorate of Public Works (DPW).
- **Why it Matters:** This form is also used to request work that is expected to take more than 40 labor hours and cost less than \$2,500 to complete. This form can also be used to request the erection, installation, or assembly of a new facility or the addition, expansion, extension, alteration or conversion to a facility which costs less than \$750,000 or up to \$1.5 million for work that is solely intended to correct a deficiency that is a threat to life, health or safety.
- **Bottom Line:** In short, any material work or work that involves the infrastructure (i.e. extensive repairs to: flooring, plumbing, HVAC, electrical, roofing, etc) and that will cause the DFAC to be shutdown, should be submitted via the DA 4283.

As mentioned above, make sure you are diligently keeping up with these documents as they help determine the future of your DFAC(s). Also, when you are informed that the FMAT is coming please make sure to have these document ready for review and if you don't quite understand them, me or anyone of my co-workers will be more than

happy to assist you when we visit your installation.

The Skinny on Service Orders
Service Order:

A service order is a request for maintenance or repair that can be completed in no more than 30 workdays. Completion of a service order is of course dependent on availability of materials and cost. Service orders cover all work not exceeding \$2,500 or 40 labor hours. All service orders are to be called in to DPW, issued a work order number, and recorded on a DA Form 2405. However, request for material work are to be submitted via the DA Form 4283. Service orders are classified by three priority categories.

Priority Category	1 Emergency Work	2 Urgent Work	3 Routine Work
Description of Work	Sudden unexpected occurrence requiring immediate response and action to avoid loss or damage to life, health or US Gov't Property	An issue that does not pose any immediate danger to personnel or property, but could lead to further damages and or an emergency. Also includes command directed repairs	Issues that do not pose a significant hindrance or threat to personnel, property or operations
Response Time	within 1 hour during duty day & 2 hours after duty hours	within 48 hours	within 5 days
Completion of Work	less than 24 hours	within 7 days	within 30 days
Example of work	leaky gas lines, loss of water, dishwasher down, loss of power, etc	stopped up toilet (when more than one is available), leaky roof, stoves, ovens, refrigerators, etc	Spot painting, ceiling tiles, dripping faucet, door repair, etc

SUBJECT: BAS RECOUPMENT FOR FIELD OPERATIONS

References:

- Army Audit Agency (AAA) Audit Report: A-2012-0XXX-FMF
- DOD Financial Management Regulation 7000.14-R, Volume 7A, Chapter 25 (Subsistence Allowances)
- DOD Directive 1418.05: Basic Allowance for Subsistence Policy
- AR 600-38: The Meal Card Management System
- HQDA G1 ALARACT, 14 April 2010: Subject: Basic Allowance for Subsistence (BAS) Collections
- HQDA G1 ALARACT on 19 July 2011: Subject: Authority for Army-Wide use of the Management Internal Control Program (MICP) Checklist for basic allowance for subsistence (BAS) meal collections for government provided meals during field duty.
- HQDA G1: Memorandum to Major Commands, dated 21 Feb 2012: Subject: Management Internal Control Program (MICP) Checklist for Army-Wide Compliance with Basic Allowance for Subsistence Meal Collections Policy.

1. Purpose. Provide information on Basic Allowance for Subsistence (BAS) recoupment for field operation feeding.

2. Problem. An increasingly large number of units are failing to collect BAS from their Soldiers during field operations (training exercises) where meals were provided by the government.

3. Background:

a. The Office of the Secretary of Defense for Personnel and Readiness noted that BAS is intended to offset costs for a service member's meals. The 37 U.S.C Section 402 (Basic Allowance for Subsistence) authorizes each member of a uniformed service who is entitled to basic pay to BAS. During time periods where government furnished meals are provided to Soldiers it is the responsibility of the Commander to ensure BAS recoupment is initiated through the S1/G1.

b. AR 600-38 (The Meal Card Management System), dated 11 March 1988, requires commanders to initiate action to effect all required reimbursements beginning when meals are available during field duty, to include preparation for deployment and travel to and from home station (if applicable). Reimbursement for all meals available, beginning with the first meal and ending with the last meal available, will be by Finance and Accounting Office action (BAS recoupment/suspension for enlisted Soldiers or payroll deduction for officers). DA Form 4187 (Personnel Action) will be used by the unit to effect BAS recoupment for individuals and will be prepared and forwarded to the Finance and Accounting Office within 3 workdays after completion of the field duty.

2012 AFMIS Web FY Closeout

ALL AFMIS System Administrators:

Below are the 2012 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).

Troop Issue Subsistence Activity (TISA) – 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 classification for the operation and maintenance classification code for FY 2013 into AFMIS **“NO LATER THAN”** 30 September 2012. This accounting classification **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 2012-10-01. Make the necessary changes to the classification code 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 classification.

ACES OD, CSPD CSPD will top load the account classification code for the garrison food cost classification and the field food cost classification. The FPM needs to only input the operation and maintenance classification code that they receive from their AMC/ASC Resource Management Office.

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 (12) 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.

INFORMATION PAPER

7 August 2012

SUBJECT: Army Food Program Advisory Board (AFPAB)

1. PURPOSE: To provide a forum for addressing operational and policy issues pertaining to the Army Food Program.

2. FACTS:

a. The Army Food Program, Army Regulation (AR) 30-22, Para 2-21, states: “The Director, JCCoE receives direction and guidance from the DCS, G-4 in matters pertaining to the worldwide Army Food Service Program and serves as the lead for the Army Food Program. As the Lead for the Army Food Program, the Director, JCCoE will — As the lead of the DCS, G-4, host periodic AFPAB meetings in order to ensure full integration of the tactical and garrison aspects of the overall food program”.

b. This board was established, to provide a link to both the Army food service community and the Joint Subsistence Policy Board (JSPB). The vision and charter of the AFPAB is to provide an open forum within Army Food Service leadership that acts as a sounding board for the discussion of real-time food service issues affecting or impacting all operational aspects of the Army Food Program.

c. There are no subjects that are off limits, decisions are discussed and reviewed at the user level and all stakeholders have a vote in the decision process – no more ivory tower decisions.

d. The AFPAB voting members are the food service leadership of; Army Commands (ACOMs); Installation Management Command (IMCOM)-Headquarters, and individual IMCOM Regions; JCCoE, and the DCS G4, Chief, Food and Liquid Division.

e. The AFPAB is important and its relevance comes from entire Army food program community, from the individual unit dining facility, to the Installation Food Program to IMCOM-Regions to IMCOM-Headquarters and ACOMs defining issues impacting the Army Food Program from their operational viewpoint. Issues can be submitted directly to JCCoE or through their Board members in an information paper format.

3. POC is Ray Hosey/ATSM-CES-OC/4842

Highlighting Outstanding Performance!!

CW2 Kyle Gettys 371ST Sustainment BDE Food Service Technician



Stirring up Honors!!

CW3 Beverly Zwayer

Chief Warrant Officer 2 Kyle Gettys graduated from Warrant Officer Advanced Course (WOAC), Fort Lee, Virginia on 26 June 2012 as the honor graduate and Research and Development Award recipient. Chief Warrant Officer 3 Michael Mozenko, WOAC Instructor, defines this award as, "Recognition for efforts and contributions during instruction and training that greatly benefited the individual, the class, and the Army Food Program. This award acknowledges a student who displays the most effort in researching and presenting solutions to problems, provided by instructors to resolve regarding current real-world situations occurring in the Army food service world. The award reflects the individual's attitude and constant pursuit of excellence..."

CW2 Gettys enlisted in the Ohio Army National Guard (OHARNG) immediately from high school in 2002 with the goal of attending culinary school. Gettys is sautéing his way to excellence. "I became a Warrant Officer because as a detailed oriented person, I wanted to further my career by becoming a technical expert in my field. I set my goal of becoming a Warrant Officer as an E-3 at my first annual training and continually worked to manage my career, meeting each goal with advice from mentors. My goal is to become the state food service Warrant Officer for the OHARNG and maybe someday a tour at National Guard Bureau."

CW2 Gettys took food for thought to heart. "I have two mentors that have made a

difference in my life. Two short phrases they taught me are, "A failure to plan is a plan to fail" and "Be brief, be bold, be gone." His biggest challenge as a food service technician is to improve command emphasis on food service. "I continually strive to take the program to the next level." CW2 Gettys' advice to junior warrant officers is, "to self educate with regulations, be an aggressive asset, define the food service technician's role within the organization, and network."

Variety is the spice of life. "My hobbies include spending time with my wife and family, traveling, hunting, and stunt kites. My most memorable food service experience is when one of my units (212th Support Maintenance Company, Ohio) won the regional Connelly competition this year. I am very passionate about logistics. I find that with my technician experience in supply, ammunition, and transportation, along with food service, I am a more versatile and effective Warrant Officer. Working through the 92G MOS as a junior enlisted, NCO, and now as a Warrant Officer I am able to have the understanding and passion for what it takes to fully implement a food service operation." CW2 Gettys is hungry to share his enthusiasm and to improve the Army National Guard food service program for the greater good. CW2 Gettys' contributions are highlighted to showcase the Army National Guard and Army Reserve's significance to today's Army.

JCCoE Hails a new Director to our Food Service Family



LTC LUIS A. RODRIGUEZ
Director, Joint Culinary Center of Excellence (JCCoE)



LTC Luis A. Rodríguez was born in San Juan, Puerto Rico. He graduated as a Distinguished Military Graduate from the ROTC program from the University of Puerto Rico in 1993. He was later commissioned as a Second Lieutenant in the Quartermaster Corps.

His civilian education includes a B.A. degree in Social Sciences and Politics (Magna Cum Laude) from the University of Puerto Rico; M.A. degree in Criminal Justice (Summa Cum Laude) from the Inter-American University of Puerto Rico; J.D. in Law (Magna Cum Laude) from the Inter-American University of Puerto Rico and an M.A. degree in Spanish and Linguistics (Summa Cum Laude) from Florida State University.

His military education includes the Quartermaster Officer Basic Course at Fort Lee, Virginia; Captain's Career Course at Fort Lee, Virginia; Combined Arms and Staff Services School at Fort Leavenworth, KS, and the Command and General Staff College-Intermediate Level Education Course at the Western Hemisphere Institute For Security Cooperation, Fort Benning, GA, where he was the Distinguished Honor Graduate.

LTC Rodriguez has served in numerous staff and leadership positions throughout his career both CONUS and OCONUS to include: Training Officer, Food Service Officer and HHC Executive Officer, 20th ASG Korea; B Company Commander, 266th QM Bn 23rd QM BDE, Fort Lee, VA; HHC Commander and Latin-America (LATAM) Foreign Area Officer, Western Hemisphere Institute For Security Cooperation, Fort Benning, GA; Graduate Student and Teaching Assistant, Florida State University; Spanish Program Desk Chief, LATAM Students and Professors' Foreign Exchange OIC; Assistant Professor, USMA, West Point, NY; Support Operations Officer, 57th Transportation Battalion, 593rd Sustainment Brigade; Brigade Assistant Support Operations Officer, 593rd Sustainment Brigade, Fort Lewis, WA, and Kuwait. His previous assignment was the Quartermaster School Operations Officer/G3 and Executive Officer (XO) to the 51st Quartermaster General, Fort Lee, VA. He is currently serving as the Director of the Joint Culinary Center of Excellence (JCCoE) in FT Lee, VA.

His awards and decorations include the Meritorious Service Medal (3OLC); Army Commendation Medal (3OLC); Army Achievement Medal; National Defense Service Medal; Global War on Terrorism Service Medal; Korean Defense Service Medal; Armed Forces Reserve Medal and the Parachutist Badge.

He is married to his lovely wife, Rosa Rodriguez, for 15 years; they have three lovely boys, Luis Jr., Michael, and Jonathan.

Cooking Tips from our very own JCCoE Chef

The temperature will soon begin to dip and you'll start to feel the crispness of fall, you will soon be looking for your favorite flannel shirt or old sweatshirt. However, your attire isn't the only thing that changes with the seasons. Food is another item that is sensitive to the changing of the seasons.

During the change from summer to fall, various fruits and vegetables go in and out of season, meals turn from small and light to hearty and wholesome, pumpkins and apples start to make a presence in baked goods, and cooking techniques start to change as we all put away our outdoor grills in preparation for the colder months.

When you head out to the market or grocery store, be sure to select the fall fruits and vegetables that are in season depending on your region's climate.

Typically, the following fruits and vegetables are in season during fall:

• Apples • Artichokes • Arugula • Beets • Broccoli • Brussel sprouts • Cabbage • Cauliflower • Celery • Chard • Eggplant • Figs • Grapes • Green beans • Green onions • Kale • Leeks • Lettuce • Mushrooms • Okra • Onions • Parsnips • Pears • Pomegranates • Potatoes • Pumpkins • Radicchio • Radishes • Rutabagas • Sweet Potatoes • Turnips • Winter squash • Zucchini

Not only do the fruits and vegetables change, cooking techniques seem to adapt to the cold weather as well. I don't know about you but when the fall season makes an appearance, I immediately start to crave wholesome and hearty dishes that are warm and comforting. Such as Soups, stews and a variety of chili's made with various legumes and meats. Instead of heading out to the grill, I tend to turn to a few of the gadgets listed below to help me prepare dishes during the fall:

- Indoor electric grill -- The fall weather might be a bit too chilly to head into the great outdoors to fire up the grill. Instead, fire up the indoor electric grill and prepare healthy meals.
- Slow cooker -- This is perfect for chili, stews and soups. Simply add the ingredients into the slow cooker in the morning and by dinner time you will have yourself a delicious and comforting meal that is perfect for the entire family.
- Mini-fryer -- With fall comes the start of football season which means tailgating and parties are at an all-time high. Mini-fryers are perfect when you want to serve up the crispy finger foods to enjoy during the games.

What is your favorite fruit or vegetable to cook with during the fall season?

Food Service Management (FSM) Course ATRRS Course Code 8E-F6/800-F8

This course provides senior food service leaders training in support of the objectives of the Army Food Service Program; Army food service update; develop a food service safety program; hazardous communication standards (HAZCOM); management theory (customer service, personnel management); and installation budgeting. Attendees will gain a vast amount of knowledge in management, budgeting, accounting, sanitation, nutrition, contracting, and refresher training in Army Food Management Information System (AFMIS).

Course dates for FY13:

13-001	15 October - 09 November 2012
13-002	28 January - 22 February 2013
13-003	01 - 26 April 2013

See your Schools NCO for enrollment procedures.

HOT!

****NEW! The Modular Operational Ration Enhancement (MORE), High Altitude/Cold Weather and Hot Weather will be available for order mid October 2012. Additional information on the specifics of each type will appear in the next FoodNet**

Upcoming Events

Columbus Day	8 October 2012
Election Day	6 November 2012
Veterans Day	2 November 2012
Thanksgiving Day	22 November 2012
Christmas Day	25 December 2012
New Year's Day	1 January 2013