

# 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;

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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.

## JCCoE LEADERS

### Message from the Director, JCCoE



**LTC RODRIGUEZ**  
Director, JCCoE

Welcome to the January 2014 issue of the Army FoodNet. Happy New Year!!! As always you will find interesting and helpful information in this edition of the FoodNet. Last year continued to be challenging with the limited amount of resources we had to work with. That did not limit your awesome accomplishment.

This New Year will present challenges and new systematic approaches in our way of doing business with our partners will have to be stronger than ever. Change is inevitable; there are still a great amount of fiscal actions that have to be revisited. Your partnership is key an essential to the welfare of our team, war-fighters and civilians.

Each person plays a vital role as a member of the Army Food Service Team. I appreciate what you do for our country and the sacrifices you make. Military and Civilian alike, you are what makes us who we are in this great Nation. I am proud to call you all Teammates of the JCCoE.

As always consider us your reach-back capability for any logistical issues related to the Army Food Program. No matter how simple or complex your question or concern might be, we want to hear from you! Our mission is to support you, your unit and the war-fighters regardless of the place or time.

I would also like to personally thank all of our war-fighters who are out there supporting our country and fighting for the **FREEDOM** that we all enjoy! Please keep them and their families in your thoughts and prayers.

**Director of Operations, Army Food Program  
Joint Culinary Center of Excellence  
Mr. David P. Staples**



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**T**he Army Food Program has been under the microscope for the past year and a half and the one constant we see throughout is the excellent job you are doing in supporting feeding operations in garrison, field and war zone. The effects of our current funding situation place the food program in state of flux; meaning how do we continue to support the critical requirements of sustaining the force if there are no funds to maintain these operations and we must cut and change who and how we feed.

I wanted you to know leadership at the highest levels understand the mission, your roles in providing the service, training and skill qualification and impacts and our moving forward with recommendations on the many lines effort required to maintain a world class food service program. We all know we must change, we must be engaged and we must provide solutions. We must take a hard look at our current support and footprint and make critical recommendations on our operational footprint that will increase efficiency at the same time reduce costs.

There are changes being considered both short term and long term to meet the funding levels and still maintain the operations to support our subsistence-in-kind population. These include the possible short term: using Borrowed Military Manpower (BMM) for Dining Facility Attendant (DFA) support; increasing

Standard Meal rate to increase the operating cost bringing the meal cost in line with commercial costs and stop the subsidizing of cash customer meals. Long term: review of current dining facility operations to possibly reduce current footprint and use of alternative feeding options like central kitchens, PODs/Kiosks similar to college and commercial industry operations by offering more feeding options, extended hours and an enterprise driven menu.

All these initiatives are geared toward improving our feeding standards at the same time improving efficiencies and reduction in operational costs. I know you have great ideas for improving the food service program so please share your ideas with us, what you're doing; policy and doctrine changes that can better support your requirements/mission. Together we can make a difference from current contract operations to our military operated dining facilities in improving and implementing common levels of service that meet the demands of a continuing fiscal uncertainty.

As we move forward with the restructuring of the Army Food Program your input is vital and your buy-in to change is critical in making this a success story. We see the effects of funding not just in food service operations but across the Army and we must meet this challenge head on. Together we can make a difference!

So stay tuned, be ready, and be committed.  
Army Strong!

**Director, Joint Culinary Training Directorate  
Joint Culinary Center of Excellence  
Mr. Raymond Beu**



It has been another busy year in the food service training arena meeting the needs of the Army and Services. While we continue to review, update, and change training subject areas and methodology based on future requirements, we have achieved some significant events that improves the quality of training provided to our Service Members.

**Training Highlights:** Below are some additional updates completed to date:

**American Council on Education Evaluation Update.** The American Council on Education (ACE) evaluated three of the Joint Culinary Center of Excellence courses: 92G10 Food Service Specialist, Advanced Culinary, and Enlisted Aide training courses in August 2013. The final report resulted in: Food Service Specialist Phase 2 – 3 semester hours, and Phase 3 – 6 semester hours all in the lower-division baccalaureate/associate degree category; Advanced Culinary – 6 semester hours in the lower-division baccalaureate/associate degree category; and, Enlisted Aide – 6 semester hours in the upper-division baccalaureate degree category. ACE credit information for military courses can be found at the ACE web-site at <http://www.acenet.edu/news-room/Pages/Military-Guide-Online.aspx>

**Food Service Management Course.** Reminder: There is only one course offering of the Food Service Management Course (ATRRS Course Code 8E-F6/800-F8) at Fort Lee, VA for FY14 ( Class 14-001, 07 April – 02 May 2014). If you would like to or plan on attending, I encourage you to complete the required actions to reserve a seat as soon as

possible. Maximum class size is 25, and seats fill up quickly. This course is also offered and can be requested as an on-site mobile training team (MTT) course if funded by the requesting unit. Request for information can be directed to:

JCTD Director  
ATTN: Mr. Raymond Beu  
COMM: 804-734-3192  
[raymond.m.beu.civ@mail.mil](mailto:raymond.m.beu.civ@mail.mil)

**Quartermaster School (QMS) Instructor of the Year Award.** We congratulate SSG Mark Wirtz in being recognized as 2013 QMS Instructor of the Year; a remarkable achievement by an outstanding professional.

**Army Enlisted Aide Program – Recruiting Effort.** We are currently looking for high-speed 92Gs for the Army Enlisted Aide Program. This is a broadening assignment that challenges the individual's skills, knowledge, and abilities on a daily basis. Individuals interested in volunteering to be an Enlisted Aide must meet requirements as outlined in AR 614-200, Ch 8-11, and complete an Enlisted Aide Application Packet located on the JCCoE Website at [http://www.quartermaster.army.mil/jccoe/Special\\_Programs\\_Directorate/Enlisted\\_Aide\\_web\\_documents/enlisted\\_aide\\_main.html](http://www.quartermaster.army.mil/jccoe/Special_Programs_Directorate/Enlisted_Aide_web_documents/enlisted_aide_main.html)

Any questions in regards to the Army Enlisted Aide Program can be directed to:

JCCoE SGM / Senior Enlisted Aide Advisor  
SGM Jimmy Garrett  
COMM: 804-734-3016  
[jimmy.d.garrett2@mail.mil](mailto:jimmy.d.garrett2@mail.mil)

### JCTD Hails and Farewells

**Hails.** We welcome the following individuals to the Joint Culinary Training Directorate:

CPT O'Neal – Chief, Special Skills Training  
Division / Dietitian  
SFC James – AIT Instructor  
SSG Byrd – AIT Instructor  
SSG Gonzalez – Advanced Culinary Instructor  
SFC Haskins – AIT Instructor  
SSG Koons – AIT Instructor  
SSG Santi – Advanced Culinary Instructor  
SFC Tate – Enlisted Aide Instructor  
SFC Williams – AIT Instructor

**Farewells.** We thank and farewell the following individuals for their hard work, dedication, and professionalism in training our joint food service professionals:

CPT Reed – Chief, Special Skills Training  
Division / Dietitian  
SGM Lloyd – Department SGM  
MSG Isaza – Basic Food Service Training  
Division NCOIC  
SFC Behr – Advanced Culinary / AIT Instructor  
SFC Stafford – Enlisted Aide Instructor  
SFC Hunter – AIT DFAC Manager  
SSG Jenkins – AIT Instructor  
SSG Sutherland – AIT Instructor  
SSG Null – AIT Instructor  
SSG Brooks – Advanced Culinary / AIT  
Instructor



**Army Food Advisor  
Joint Center of Excellence (JCCOE)  
CW5 David Longstaff**



**G**reetings Food Service Professionals around the world. As you read this winter edition of the Food Net I hope you have taken the opportunity to enjoy some time with friends and family and you are re-energized and ready for all that 2014 has to bring.

This year we will execute the drawdown of Class I in Afghanistan, begin our modernization strategy in the dining facilities, developing items in our operational rations and all within an ever tightening budget. I know these are complicated times for our program and I want you all to know the JCCoE crew is working hard to ensure the Army Food Program remains the best in the world. With all of you out there to support the effort there is no doubt we will work through the challenges and emerge with a better program than ever before. As always, I thank you for your candor and concern and of course your support.

The AFA spotlight for this edition of the Food Net will be issues and updates on specific and will begin to be aligned with the idea of broadening assignments.

**WO Sustainment:**

**1. Training With Industry Program** – We recently held a meeting with the Quartermaster General on the status of the training with industry program. As you all may know we have one 922A assigned to the Compass Group and 3 NCOs assigned as various locations for training. The intent of this program is to place specifically selected Soldiers within industry to bring back processes that may improve our programs. We have long wrestled with how to select these Soldiers and then how they should

be assigned. The QM General has tasked us to ensure we are selecting the best of the best for these positions and that we are then placing them in the right job based on that training. We must ensure that there are specific goals agreed upon to measure success. I have been working for 2 years to ensure the 922A is meeting this intent and we will be keeping you posted as we target institutions and positions for the future of the program. I think the result will be a TWI selection process that becomes much more specific and will begin to be aligned with the idea of broadening assignments.

**2. Broadening Assignments** - This topic has become widely debated on some of the Facebook forums and of course is one that has the attention of many as we have a shrinking Army. I read all the posts it is clear the field is interested in trying to define what will be classified as broadening assignments for the food service Officer's/NCOs. My position is that we will be very specific on how we determine what is a broadening assignment and what will be the return on investment for those Soldiers that have been selected to fill them. I believe the TWI positions mentioned earlier will carry this designation as will many of the instructor slots. FMAT and the AFSBs are a few more that I would hope are considered as broadening assignments.

**3. 922As in the AFSBs** - I just wanted to provide you a short update on these positions. I have confirmed with HRC that the 7-AFSB positions will be validated at the upcoming manning conference and then filled within the next assignment cycle. These positions (much like the ASC position) are very unique in scope and I hope will be a positive discriminator in the

officers file. Please feel free to contact me if you are in the window to PCS and feel you have the right skill set for these jobs.

**Public Service Announcements:**

1. **SKYBALL XI** – I have frequently encouraged you all to look for the unique opportunities to challenge and expand your understanding of what we do and to see just how appreciated you all are out there. I recently was invited to an event in the Dallas Fort Worth airport called Sky ball and it was one of the most memorable events in my career. American Airlines closed a hangar and held a formal dinner in support of various military events and they raised about \$2 million dollars that night. The event featured 9 Medal of Honor recipients and concluded with a great performance by Gary Sinise and the LT Dan Band and an incredible fireworks display. This was the 11<sup>th</sup> year the event has been held and most have never heard of it. I encourage you all to look this event up on line and if you can ever be a part of it you will not regret it.



**Skyball Place Setting**

2. **R&DA** – In the last edition of the Food Net I promised an update and results of my brief to industry at the R&DA, Oct 25<sup>th</sup>. The session was designed to inform our industry partners about the initiatives we are incorporating to bring our food service program into the 21<sup>st</sup> Century and included about 200 manufacturers and leadership from DLA-TS. The brief was well received with very positive results and industry stands ready and willing to assist us in our efforts to modernize our great food service program.



**CW5 Longstaff briefing the R&DA**

3. **Introducing the next AFA** – As you all know by now I will depart as your Army Food Advisor in January 2014. CW5 Princido Texidor will take over as the Army Food Advisor and I know he will do great things for our program. He has spent the last 5 years in FORSCOM overseeing the largest part of our tactical food service program and is by far as ready for this pinnacle assignment as any Food Advisor I have ever seen. I know you will all give him the same outstanding support that you have given me. Please feel free to send him a congratulatory note as he assumes the helm of this important position.



**Young Private Longstaff**

**Remember where you came from (The Past):**

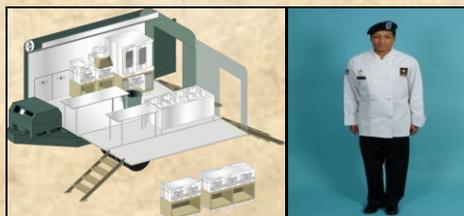
As I finish my tenure (actually 2 years) as the Army Food Advisor and finish an awesome 30 years and 13 days (but who's counting) in the Army food service program I wanted to leave you with some "food for thought": In 1984 cooks were at the bottom of the "Food Chain" in the Army and it was one of the most disregarded MOS' to have. We cooked from scratch and had tents and life was hard. Cooks forged bonds out of necessity because we were all in the same boat. We shared a pride in our profession that was unique and often under appreciated. In 1993 everything changed for the professional cook. The Food Network was created and "Bam" cooking became cool! Commanders promoted the program and all of a sudden we were an MOS that became a combat multiplier not a detractor, life was good!



any environment. We are on the cusp of changing uniforms to the Chef coats and we are creating partnerships with industry that will create an Army food service brand that will revitalize our program like never before. Will we have mobile food trucks, kiosks, food courts... Who knows?

### **Where are we today? (The Present):**

The food service program that we have today is without a doubt the best it has ever been. We have a credentialing program that is setting the standard for the other MOS' and have created more on-line training opportunities than we have ever had in the history of food service. We have food service certification programs that put us on an even playing field with the industry leading chefs and we have had Soldiers competing and winning food network competitions. Our operational rations are the best in the world and the deployed service member is eating better than ever. We have tons to be proud of today, the future looks great.



If you look at where we came from, where we are and where we are going you can see it is not the doom and gloom that we sometimes think it is. If I could give you all some "parting shots" they would be:

1. Think like your boss – it is the easiest way to ensure you get your point across.
2. Don't get bogged down on the process – focus on the goal. Think about 5 years not 5 days from now.
3. Look for the unique opportunity – success is the path less traveled, even if the terrain is a little more rugged.
4. Don't be afraid to fail – If you fail at something 4 times and succeed on the fifth you are one success ahead of where you started (WD 40 failed 39 times!)
5. Remember - It is ALWAYS about the Soldier!



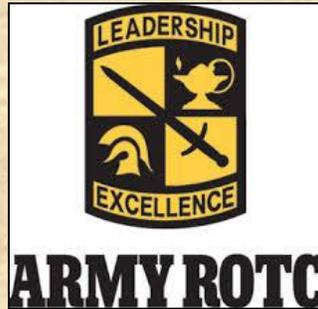
### **Where are we going? (The future):**

The Army food service program of the future (your program) is a work in progress that will ensure we are still leading the Army in innovation and modernization. Our field equipment is moving towards a joint service platform, modular appliances and "plug and play" equipment will enable our food service warriors to prepare the best food for their units in



## CONCEPTS, SYSTEMS & POLICY DIVISION

**Support for Reserve Officers' Training Corps (ROTC)  
Concepts Systems & Policy Division  
Mr. Stephen J. Primeau**



It is always interesting researching issues that have been on-going for many years. An issue recently occurred concerning proper billing procedures for Army Senior Reserve Officers Training Corps (ROTC) and Junior Officer Training Corps (JROTC) support at an Active Army installation. We discovered from several Active Army installation Food Program Manager's that the procedures differ from installation to installation.

We reviewed the guidance provided in AR 30-22, Army Food Program, Chapter 3, and paragraph 3-37 (2) which states that "Meals may be furnished when such members are in a training status with an Active Army unit. Members of Army ROTC may be furnished meals in an appropriated fund dining facility on the same basis as their Active Army counterpart. Meals consumed by Army senior and junior ROTC students training with Active Army units will be accounted for in an approved automated system in the category ROTC. Cadre, instructors, and other personnel will be charged the standard meal rate. Under all other occasions, the Government will be reimbursed by a military interdepartmental purchase request (MIPR), cash, cashier's check, check, or money order sent to the Food Program Manager for credit to the Military Personnel, Army (MPA) account. Senior and junior ROTC students will be charged the discounted meal rate (per annual meal rate message)."

Several installations interpreted these words to mean that as long as the ROTC/JROTC

cadets were conducting training on an active Army installation then the Active Army was responsible for paying for these rations. We realized that the interpretation of training with an active duty unit was not as clear as intended.

This belief that ROTC/JROTC training on an active duty installation could subsist as Subsistence-in-Kind (SIK) took wings and many installations did not require payment when necessary. Since so many folks interpreted this document to mean different things, we elevated this to Department of the Army (DA) G4 level to get clear guidance on its true meaning. DAG4 was able to provide us clear guidance on this issue and that it does not indicate that ROTC/JROTC training is considered paid for by the Active Army just because they are conducting training on an Active Army installation.

We wanted to give an example to help clarify this issue. If the U.S. Cadet Command coordinates training (ex. Airborne School or Air Assault) for ROTC/JROTC members to occur with an active Army organization on an installation than they will be allowed to subsist in an Army dining facility or receive operational ration support under the headcount category of ROTC and be considered as subsistence-in-Kind. In other words, No reimbursement is necessary for them to dine in the dining facility or receive operational rations. This does not apply to ROTC/JROTC cadre, instructors and other support personnel because they will be charged the standard meal rate.

If an ROTC/JROTC organization goes to an active Army installation to conduct training (ex. Land Navigation, Physical training) with no official coordination, or with NO direct support from an Active Army unit and wanted to dine in an Army dining facility than they would be required to pay for their meals or operational rations. Senior and Junior ROTC students would be charged the discount meal rate (per annual meal rate message). We did realize that the language in AR 30-22 could be misinterpreted and wanted to provide clarification for all concerned.

Requests for ROTC/JROTC training between Cadet Command and the installation must include the Installation Food Program Manager (IFPM). The IFPM will have to provide guidance on which dining facility will support and if they

dine free or payment is required. . If payment is required the Organizational request must be accompanied by a Military Interdepartmental Purchase Request (MIPR) or a Work Breakdown Structure (WBS) element within the General Fund Business Enterprise System (GFEBS) to reimburse for the cost of subsistence. The MIPR will be processed by the installation Logistics Readiness Center (LRC) Resource Management (RM) Office to credit the proper amount to the MPA and OMA account for the cost of the subsistence.

**Bottom-line:** Senior and Junior ROTC must be officially coordinated and directly train with an Active Army unit to be able to obtain subsistence without providing reimbursement whiling training and receiving support at an active Army installation.



**JAMES MADISON UNIVERSITY**

**AFMIS Equipment Inventory Processes (AFMIS Tutor Series)  
Concepts Systems & Policy Division  
Mr. Stephen J. Primeau**

This article is intended to refresh the process of using and accounting for equipment within a dining facility. This function is very important to supporting the equipment replacement Program Objective Memorandum (POM) process and maintaining good inventory control.

The idea behind the equipment inventory process is to ensure that the equipment items in the dining facilities are tracked according to purchase date and life expectancy. This process takes on added importance during these times of fiscal uncertainty and limited resources to purchase large ticket items.

The Equipment Inventory process is used to search for existing equipment inventories for edit, or to add new equipment to an inventory. Usually, the dining facility manager or Subsistence Supply Management Office (SSMO) user will add, modify, and/or delete equipment records for their respective buildings.

1. The Food Program Manager, SSMO, and Dining Facility managers or their staff can access the Equipment Inventory process from the AFMIS Web Main Menu AJK-0000 by clicking the **Equipment Inventory** link under the Equipment Replacement heading. The page looks slightly different depending on user role.



2. Once they access the AJK-M021A screen they will be able to search for existing equipment inventories to modify, and to add new equipment to an inventory. To add new equipment, the FPM, SSMO must select a Building from the drop down menu. The dining facility manager

has their building as the default building. It is recommended that all equipment types be included in this process (Mechanical, Non-Mechanical, Automation and Other). The “other” category would be any equipment that does not fall into one of the before mentioned items such as décor items and supplies.

3. Users should select equipment type, category, and location from the drop down lists provide. It is recommended that a user use the installation catalog to select equipment. This catalog is a listing of all equipment records that are resident in building equipment inventories on the installation. Each time a new equipment item is added to any building’s inventory, it is added to the installation’s catalog. Adding from the catalog will save time on data entries since the Item Name, Manufacturer, Model, Energy Source, and Life Expectancy populate automatically.

4. Once you select the equipment to be added from the catalog (Screen AJK-M021C) you will be transitioned to AJK-M021B detail screen so that you can fill in the required fields. In most instances, you will need serial number, acquisition year, acquisition cost, life expectancy and remarks to complete the data fields since using the catalog saves some input of data as mentioned above.

5. Failure to fill in any required data will generate an error message once you try to save this data. It is imperative that the equipment inventory process be accomplished accurately and maintained since the Army Sustainment Command will be using this data that flows into the Decision Support System to program their equipment budget.

**JCCoE and Blackboard Training  
Concepts Systems & Policy Division  
Mr. Vincent L. Holland**

**W**hat is Blackboard? Blackboard Inc. is an enterprise technology company that is primarily known as a developer of education software, in particular Blackboard Learning System. Blackboard training is a web-based virtual learning environment designed for online courses. If you have ever taken an online college course then you are probably familiar with it. Blackboard will give the Joint Culinary Center of Excellence (JCCoE) a method to deliver distance learning to the field for Military Occupational Specialty (MOS) related topics.

Blackboard training is for those of you seeking professional development. Blackboard is a way of providing key MOS training to help improve your food service expertise. Here are some key characteristics of Blackboard.

- Continual 24/7 access to course materials from anywhere
- Convenience
- Refresher Training
- Professional development – On Job Training
- Save on travel costs
- Improved ability to learn material
- Accommodate different learning styles

There are two classes currently offered on Blackboard: 92G Refresher Training and Meal Card Management Training. There are over 1000 students enrolled in both classes and over 500 have completed the training.

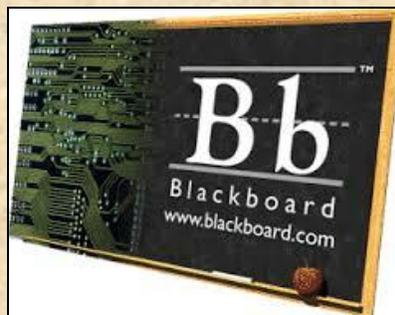
There are several courses being developed as we speak, below is a small list of some of the courses you will see on Blackboard in the near future:

- AFMIS Training
- 92G 30-40 level Refresher Training
- Food Service Officer (FSO) Training
- Sanitation Training

In conclusion Blackboard is a new method for us to get some good refresher training out to the field to help you enhance your MOS proficiency. Let's get motivated and continue our MOS proficiency and food service excellence. If there are additional areas required for Blackboard training development please let us and we will evaluate and develop to support your training requirements.

Please feel free to visit the JCCoE website and go to the training link.

[http://www.quartermaster.army.mil/jccoe/publications/career\\_links.html](http://www.quartermaster.army.mil/jccoe/publications/career_links.html)



**Understanding your Role  
as a Member of a Source Selection Evaluation Board (SSEB)  
Concepts Systems & Policy Division  
Mr. Raymond Hosey**

**Y**ou have just been selected to participate in a Source Selection Evaluation Board (SSEB) for a new Food Service Contract.

The current Food Service contract at your installation is coming to an end next year.

Your reaction would probably be, oh man, what are my responsibilities? I hope this article helps to prepare you for that task. Moreover, to make you aware of some very important facts regarding your duties if selected to participate on a SSEB. This is a very important responsibility that should not be taken lightly.

Source selection training is provided to all members prior to the board, to instruct evaluation board members on their individual responsibilities; to properly conduct the source selection for the *Food Service* contract. Your primary duty is to evaluate each proposal; not select successful offerors. You will be tasked to provide your independent rating of each offeror, and evaluate the proposals against established criteria as stated in the solicitation.

**Source Selection Information must be safeguarded at all times!**

**Approach to evaluation:** Select the food service offeror that best meets the Government's needs as described in the task order request.

**Approach to qualifications evaluation:**

- Rate qualifications against criteria
- Evaluate only what is in qualifications
- Qualification assertions must be supported
- Be consistent - Be thorough
- Document thoroughly

**Individual Evaluation Procedures are provided:**

- Conduct independent review of entire proposal.
- Identify whether each element is acceptable or unacceptable.
- Include supporting rationale for each statement by referencing the Performance

Work Statement (PWS), solicitation and/or offerors proposal.

- Assign overall rating for each offeror.
- Conduct consensus.
- Establish data upon which the Source Selection Authority (SSA) will base a decision.

**Before beginning the processes ensure you follow the steps provided:**

**Step 1:** Be familiar with the food service Solicitation, Evaluation Elements & PWS

**Step 2:** Read and review the entire food service proposal prior to evaluating (making general notes and observations as you go along)

**Step 3:** Begin the evaluation with the first Factor, first Element on the Evaluation Summary Form Assess the Proposal's specific performance against the Evaluation Criteria.

**Key areas to note:**

- All statements on the Evaluation Summary Form shall have supporting rationale that have the applicable food service PWS, proposal and solicitation reference including page and paragraph numbers.
- All evaluations shall be recorded using complete sentences and thoughts.

**Step 4:** Assign an OVERALL rating to Factors/Sub-factors the Summary Evaluation Form.

**Step 5:** Conduct Consensus with Contract Officer (KO) and Contract Specialist.

In summary, each Source Selection is unique, Source Selection is a subjective process and the purpose of Source Selection is to provide the best value products and food services to the War Fighter

## FACILITIES & EQUIPMENT DIVISION

### Why Air Curtains Facilities & Equipment Division Mr. Wardell Carey



The primary purpose of this article is to help the user to understand why air curtains are installed over the entrance and exit doors in the dining facility.

Air curtains are important because of the significant potential for contamination and economic loss resulting from pest infestation of food and food stuffs in the dining facility. Air curtains are an effective measure to prevent pests from gaining access to and harboring in our dining facilities.

Air curtains, also called air doors, or fly fan, provide an environmental separation, temperature and insect control, and the units can minimize the infiltration of other windborne contaminants, including dust and fumes from entrance into the dining facility when doors are opened.

The U.S Food and Drug Administration (FDA) recommend air curtains be used to repel insects at loading docks and delivery doors for food production facilities service operations.

For Army Dining facilities both the Architectural and Engineering Instruction Design Criteria and Occupational and Environmental Health Food Sanitation Technical Bulletin Medical (TB Med) 530 states that air curtains fly-control machines shall be installed over all entrance and exit doors including receiving platform vestibule doors, but not over emergency exit doors from the dining areas. Existing dining facilities not having air curtains should submit a request form DA Form 4238,

Facilities Engineering Work Request to the Department of Public Works (DPW) to have them installed.

When installing the air curtain machines they should be installed the full width of the doors and be installed on the building exterior immediately above the doors headers. Exterior air will be used to operate the machines. The machines should be activated automatically when the doors are opened. The air current will be directed away from the door entrance at approximately 15 degrees, or as recommended by the manufacture. The air velocity, measured at 900 mm (3ft) above the finish floor, will be at least 3m/s (600 ft per minute) for personnel entrance doors and at least 8.1 m/ s (1,600 ft per minute) for service entrance doors.

An air curtain works by producing an invisible shield of air that separates the climate-controlled indoor air from the non-Conditioned outdoor air. The unit accomplishes this with a power fan that creates an air barrier, separating one environment from another. Typically mounted over doorways, air curtains and doors pull in conditioned air accelerate it and force it through an air curtain. Discarded air hits the floor and is directed outward and inward.

Air curtains come in a variety of configurations and types. A non re-circulating air curtain, the most common version on the market, draws air into the unit directly from the surrounding environment. The re-circulating unit draws air from ductwork.

When specifying air curtains, architects and engineers consider numerous factors, including the opening's dimensions and orientation and the air curtain's specific application. Factors such as wind loads and the building's pressure represent additional key considerations.

In terms of installation of an air curtain, operators should take into consideration its location in relation to staff and, especially the front of the house. This is because different units have distinctive noise outputs and air velocities, which can impact an operation's atmosphere and customers' dining experiences. It's also important to look at clearance around

the air curtain to make sure it is not projecting too far out into the room or obscuring an opening. For this reason, the size of the door opening represents the primary consideration when choosing an air curtain. These units come in various sizes and types to accommodate doors of all types, including those in coolers, loading docks and drive thru windows. If you have any questions concerning air curtains in dining facilities contact your Installation Department of Public Works, local contractor facility engineer or Joint Culinary Center of Excellence (JCCoE) for additional information.



### **Menace to Society Facilities & Equipment Division Mr. Ryan Mebane**

It is everywhere in the DFAC, in the HVAC system, in the refrigerators and freezers (walk-ins, pass-thru and up rights), on the walls of the kitchen and many other places throughout our dining facilities (DFAC). It comes in several different colors and a variety of species. Some species are harmless and some are very dangerous. They love dark and moist places...and ironically, temperature really is not a deterrent. While cooler temperatures such as in refrigerated equipment or cooler climates will slow its grow, it does not stop it. In other words, it is unstoppable, if not met head on...and it ain't roaches!

What menace to society am I speaking of...Mold! Over the past decade, concern about the dangers of mold has increased and the public's awareness of the dangers is now a major topic of conversation. Exposure to toxic mold can cause serious health problems and even death. However, please note, ALL molds, toxic or nontoxic, should be of concern to everyone (at home and at work) when they persist at high levels, especially indoors and or in small, confined spaces (i.e. walk-ins).

This article will focus on mold and mold control in our walk-ins. As I travel the Army with the

Food Management Assistance Team (FMAT), more and more I am seeing the growth of mold in walk-in freezers and refrigerators. This is of specific concern as walk-ins provide DFACs with major storage of all food items that are cooked and prepared for Soldiers. As mentioned above, mold can be very toxic and no DFAC manager wants to serve contaminated food to ANYONE that eats in his/her DFAC.

#### **What is Mold?**

Mold is a member of the fungi kingdom. It is omnipresent and can grow in both indoor and outdoor environments. While warm, moist and humid environments are favorable for mold growth; cold environments that have high moisture levels can also support mold growth. Walk-in units provide the ideal situation to support mold growth due to high levels of moisture and abundant food sources such as paper, cardboard and caulk. The biggest contributor to mold growth in walk-ins is the frequent fluctuations in temperature caused by the continuous opening and closing of the doors and periodic repair shut downs. Mold growth in walk-in units is becoming an issue throughout the Army, especially in older DFACs where designs and materials are outdated and in DFACs where proper maintenance is an issue. It is important to be diligent in detecting it and getting it removed as soon as possible.

**Five things you should do to prevent or limit mold in your walk-in units:**

1. You want to identify the mold in your units. This can be done by having Preventive Med personnel come in and do an inspection/observation of the mold, take a sample and give you an analysis of what they have found. Some obvious signs of mold in your DFAC are the presence of colored growth on sinks, package paper, card board and other cellulosic materials. In addition, you will see visible growth on the walls, ceilings, floors and restroom equipment. Mold can also grow in stealth mode as well. The not so obvious mold growth includes a white powdery substance commonly found on all surfaces of a cooler. This form of mold is typically mistaken as oxidative degradation, but in fact, it is a species of mold and can cause severe health issues.
2. This is a no brainer, keep your units clean. It is a good idea to schedule a thorough cleaning of your walk-in units at least twice a year or as needed. I know many of you reading this are saying, "this guy doesn't have to clean the walk-ins", but in all actuality, cleaning the walk-ins really isn't that daunting of a task.

1. Remove all items from the unit(s)
2. Then with some warm water a gentle detergent wipe the surfaces down with a cloth towel
3. Wipe up any excess water to prevent any additional moisture from being present in the unit
3. Limit paper products, cardboard and other cellulosic items...these are excellent sources of food for mold.
4. Remove or dry any excess water from the unit to assist with moisture control.
5. For long shut downs (more than one day), thoroughly clean the unit as prescribed above and keep doors open of the unit to allow complete drying of the interior. Do not close doors until it is ready to go back into service.

**7 Mold Facts:**

**Fact 1:** Requires moisture to grow. Like all fungi, molds derive their energy from the organic matter on which they live, utilizing a process known as heterotrophy (obtaining nourishment by digesting plant or animal matter).

**Fact 2:** Molds can grow on stored foods making them unpalatable or toxic, thus making mold a primary source of food borne illnesses.

**Fact 3:** Some methods of preventing or slowing mold growth include salting, pickling, jams, bottling, freezing and drying.

**Fact 4:** Some mold species can grow at 4°C (39°F), the typical temperature in a refrigerator, or less.

**Fact 5:** Mold can have devastating effects on whatever it is growing on. In some instances, mold can weaken the structural integrity of buildings as well as the health of the people that live or work inside.

**Fact 6:** Not only can mold create a financial burden to food program managers (FPM), mold can cause and stimulate certain illnesses. Some people can develop sensitivities to various species of mold (i.e. congestion, wheezing, and eye or skin irritations). Mold can also agitate asthma and various other respiratory issues as well. In more severe cases, exposure to mold can result in fever and shortness of breath and in very rare cases lung infections.

**Fact 7:** Molds also play an important role in biotechnology and food science in the production of various foods (cheese), beverages (beer or wine anyone), antibiotics (penicillin), pharmaceuticals and enzymes.

**Five Must Dos To Keep Your Walk-ins Reliable and Mold Free**

1. Clean condenser coil of the condensing unit monthly (Department of Public Works).
2. Clean the interior of your walk-ins monthly.
3. Remove and replace loose seals as needed.
4. Make sure doors are sealing properly and tight.
5. Clean evaporator coil annually (Department of Public Works).
6. Inspect and clean walk-in door gaskets. Replace if needed.



**PREPARING DINING FACILITIES FOR WINTER**  
**Facilities & Equipment Division**  
**Mr. Roderick Piggott**



*"Don't let Jack Frost's  
winter take a bite out  
of your operation,*

It's that time again. As the earth climate changes, so will the need to protect our dining facilities from inclement weather. In preparation for the changes we must thoroughly inspect both the facilities infrastructure and equipment to maximize the life expectancy of the facility. As a food service professional our mission should embrace providing world class meals in state of the art facilities to feed our Army's number one asset, our War fighters.

Therefore, our challenges are to continue meeting and exceeding our mission ready standards every day. Food Service Professionals such as you believe the Army's dining facility infrastructure can withstand years of the winter elements such as wind, rain, and snow. Fact in point; the life span of all dining facilities reflects the care and attention provided by its facility manager. It is a difficult task to maintain every section of the dining facility infrastructure without daily upkeep. This includes monitoring areas such as side-walks, exterior water lines, cracks in pavement surrounding waste pick-up and loading areas, outside structures such as refrigerators and freezers, parking lot and security lights, and electrical wiring (i.e., surrounding the facility) to name a few.

As a food service professional; we rely on Department of the Army manuals such as Technical Bulletin (TB) MED 530 to assist with structural inspections. However, TB MED 530 simply doesn't provide all the good tips on weather related damage that can happen to a facility. There isn't a perfect formula to identify all of nature's weather related and impact damage to a facility. However, managers can help, starting by reporting all minor and major deficiencies. It will require you or your representative jointly with Department of Public Works (DPW) staff to conduct regular routine

walk-through inspections; which can be the key to minimizing damages to the facility.

Here are some quick tips a Food Service Professional can utilize weekly or monthly to help preserve the life expectancy of the facility and equipment.

**Exterior area:** Check structure for visible damage to foundation, basement walls, floors, interior and exterior stair ways, exterior canopies and coverings, side-walks, loading docks, security lighting, and support columns. Example, some masonry work around the facility which includes brick, stone or concrete precast, should also be carefully inspected. Trouble can start with something as simple as the bricks' allowing water to penetrate underneath structure. If the elements get through, over time the structural steel can corrode, leading to more serious structural problems or worst electrical system damage. Inspect roofing if possible, do a visible check to exterior roof covering, and flashing (ground level view) i.e. gutters, downspouts and drains

**Exterior Closer:** Inspect doors, windows, seals, cladding (siding) and perimeter drainage to include loading dock gray water, rainwater and special plumbing fixtures. Example, windows provide potential penetration points that require special considerations for broken glass and frame and most important, the window is adequately sealed where frame and window meets.

**Interior:** Stairs, elevator and escalators, windows, interior walls, ceiling for water damage, flooring, and fire protection system.

**HVAC:** Coordinate with DPW to have the facility heating and cooling equipment/system checked.

Your DPW on your installation can assist you in developing an inspection plan. Remember, there isn't any specific inspection check-list for weather related conditions because area conditions vary based on your facility location. One of the primary leadership goals "going green" is to keep sustainable construction (dining facility) at its highest performance peak condition. As good stewards, utilizing a good inspection plan can help minimize use of tax

payer dollars in repairing your facility. If you have any questions on preventive measures to maintain dining facilities contact your Installation DPW, local contractor facility engineer or Joint Culinary Center of Excellence (JCCoE) for addition information. It is important for Food Service Professionals to report any obvious conditions warranted for repair in the very early stages to prevent further damage and costly repairs. The JCCoE, Director of Operations, (DOO) and Facilities and Equipment Division (FED) representatives are here to assist with any questions or concerns about preparing your facility for inclement weather.

# QUALITY ASSURANCE DIVISION

## Operational Rations Listing Quality Assurance Division Ms. Beverly J. Hamlette

The Operational Rations Listing is a great tool that can be used by Commanders, Subsistence Supply Managers, Food Advisors, Senior Subsistence Management NCOs and Food Service personnel. The listing contains every operational ration authorized for use along with every commercial meal kit authorized for Army use. All NSNs associated with ordering the rations are included along with any menu changes that have been approved by the voting members of the Joint Services Operational Ration Forum on an annual basis. Once the Operational Ration Listing is updated a copy is sent to the Army Food Management Information Systems (AFMIS) Officer to ensure changes are captured in the Foodservice Decision Support System (DSS) which follows the footprint for ration catalogues.

The objective of this listing is to provide the field a quick reference tool with the most recent changes in the family of operational rations and new menu updates. It serves as a guide for food planning and provides consistency for a cyclic menu in all areas of operations. The Food Advisor, Senior Food Operations Management NCO and Subsistence Supply Manager will order rations based on the menus identified on this ration listing to support their training mission. Units in field training for more than 3 days must open a field account and select ration type to support feeding operations for mission support IAW AR 30-22, Army Food Program. Ration menus are developed by the Combat Feeding Directorate, Natick with input from the Army Food Program staff considering all the impact of available consumer information, demographics, packaging and areas of operation.

Each year, Natick conducts an annual field test with a volunteer selected FORSCOM unit at one of the many installations. Soldiers participate in a series of surveys while dining to determine the level of acceptability of the food items being evaluated. Foodservice operators also participate by providing comment on foodservice preparation of the products reviewed during operations. This very important review by the Soldier, Food Service Operators and Commanders resulting in the products accepted being termed as "War fighter tested, Warfighter approved". Operational rations menus change for continuous improvement at least annually.

To review the complete Operational Ration Listing visit our website:

[http://www.quartermaster.army.mil/jccoe/Operations\\_Directorate/QUAD/Operational\\_Ration\\_Listing\\_26Feb13.pdf](http://www.quartermaster.army.mil/jccoe/Operations_Directorate/QUAD/Operational_Ration_Listing_26Feb13.pdf)

Additional information relating to operational rations and menu changes can be found via Defense Logistics Agency Troop Support website:

[www.troopsupport.dla.mil/subs/rations/programs/index.asp](http://www.troopsupport.dla.mil/subs/rations/programs/index.asp); then select the menu column for the appropriate ration.

POC for any comments or issues relating to the Operational Ration Listing is Ms. Beverly Hamlette, Quality Assurance, Field Feeding, 804-734-4584, DSN 687, email: [beverly.j.hamlette.civ@mail.mil](mailto:beverly.j.hamlette.civ@mail.mil)

## FROM THE FIELD

### A Survivor Story at the Gold Rush Inn Army Central Command CW5 Ellen M. Magras

**D**uring the month of October, many things are celebrated. For some there is Halloween, Domestic Violence, Oktoberfest, and a more popular event is Breast Cancer Awareness which has been around for more than 25 years. This particular event has gained public momentum over the years and affects millions of women and men around the world. "Breast Cancer Awareness Month is a collaboration of national public service organizations, professional medical associations, and government agencies working together to promote Breast Cancer Awareness, share information on the disease, and provide greater access to services." Many people wear pink, walk or run in honor of those affected, national sports teams show their support and some celebrate in a more private way. At the Gold Rush Inn, a celebration took place which was probably a first for the US Army and one worthy of sharing with our community.

On October 24, 2103, the Gold Rush Inn hosted a Breast Cancer Awareness dinner. This meal was planned by SFC Russell Slouffman (DFAC Manager) and SFC Stephen Conner (Assistant Manager) along with SSG Sean Ryan (Ration NCOIC), SSG Scott Lambert (Shift Leader) and SGT Catherine Camacho (ADMIN NCOIC). The menu entailed a Go for Green theme to promote healthy eating and included Golden Rotisserie Chicken, Yankee Pot Roast and Skewered Shrimp w/peppers, onions and mushrooms. Starches and vegetables consisted of Garlic Roasted Mashed Potatoes, Wild Rice, Grilled Asparagus and Succulent Succotash.

The highlight of the menu was the "Made to Order Salad Bar" which represented their support for millions of people fighting breast cancer and survivors of the disease. One of their main attractions and the diners' favorite was the Made to Order Milkshake and Smoothie station. SPC Clint Lewis served up strawberry milkshakes and smoothies in the dining room.

The 2<sup>nd</sup> Engineer Brigade Chain of Command and the Joint Base Elmendorf-Richardson (JBER) Installation Food Service team fully supported the event. The staff at the Gold Rush Inn solicited ideas for this event and came up with a dedication table for survivors and those they lost to the fight. The table was the centerpiece of the dining room and SGT Camacho initiated the idea to place "I am a Survivor" and "In Honor Of" cards on plates set at the table which really brought home the seriousness, connection, and focal point of this devastating disease to the purpose of this meal. Pink balloons and pink roses covered the dining room while the staff all wore Pink T-Shirts. SFC Slouffman invited the Anchorage Breast Cancer Foundation, 2<sup>nd</sup> Engineer Brigade FRG leaders, and other members of the JBER communities to partake in this special meal. This meal would not have been possible without the unwavering commitment and dedication of our FRG leader, Mrs. Meghan Wieten-Scott and Mrs. Amanda Collier who donated balloons and brochures and shared word of this celebration to the other members of the FRG. The Food Installation COR, Mrs. Susan O'Neal donated fresh flowers and a survivor, Mrs. Deb Lewin, donated breast cancer giveaways. Special thanks and support also came from the Anchorage Breast Cancer Foundation and friends and family members who supplied the DFAC with names of survivors. Last but not least, special thanks go out to the hardworking 92Gs of the Gold Rush Inn.

The successful planning, teamwork, and superb execution of this meal solidifies the notion there is nothing being done in industry or in our local communities that cannot be done in our Army Dining Facilities. SFC Slouffman is one of the very best NCOs I have known in my 28 years of Service and his talent is second to none and we thank him for making this meal and celebration something for other members of the Army Food Program to duplicate and share. There are many other innovative and dedicated

food service professionals doing great things in their facilities and exposing their food service personnel to skill-building, menu creativity and

operational efficiencies not usually found. Let us get your stories out and thank you for representing the Quartermaster Corps!

## Education and Training

### Oh What A Wonderful Life! Management Assistance Division Mr. Ronald Bellamy Sr.

**O**n a recent visit to a local farm in rural MO, I had the opportunity to observe pigs in their natural habitats. These pigs appeared healthy, well cared-for, and most of all, happy! They were quiet, peaceful, colorful and curious. Piglets nestled around their mothers while the older pigs roamed up and down the hillside with no predetermined destination in mind. Life was good for these animals and I couldn't help but think it had a lot to do with their natural, animal-friendly environment and a team of dedicated farmers committed to their welfare. So you might be wondering, what in the world does this have to do with the Army Food Program? Read on!



Quality of life for pigs is a hot topic when it comes to the humane treatment of farm animals, and it is at the heart of the Humane Society of the United States' (HSUS) mission to eliminate gestation crates for pigs. This article is part of a series and a follow-up to our ongoing education and awareness campaign on Sustainability Initiatives. In May 2011, Ft. Lee became the first Army installation to provide the



health benefits of cage-free eggs to its diners, thanks to a briefing provided by the HSUS and a supportive Food Program Manager. Cage-free hens are provided a better quality of life as opposed to conventional poultry farms that raise each hen indoors in a cage the size of a sheet of paper for their entire life, while also denying them the ability to engage in normal hen behaviors. You might be asking what this has to do with you. Eggs from free-range and cage-free hens have been shown to have one-third of the cholesterol, and one-fourth the saturated fat of conventional eggs. In addition, cage-free eggs have about double the Vitamin A and Vitamin E, and 2.5 times the Omega-3 fatty acids versus conventional eggs (Mother Earth News, 2007). In other words, they are good choices for improving heart health. As a Soldier athlete, you can influence the healthy choices available at your installation dining facility by asking for cage-free eggs. Now back to the benefits of gestation crate-free pork...

When it comes to gestation crates, sows are confined to a slatted, 7' x 2' metal cage preventing them from even moving, and the sows are subjected to a continuous cycle of repeated impregnation in the crates for virtually their entire life. Pigs are more intelligent than dogs and even some primates, and are social animals that can feel pain, fear, and stress (Gestation crates, 14 DEC 2012).



Pigs confined to crates are forced to spend their lives in unsanitary conditions resulting from defecating and urinating on themselves (they cannot move in their pens), and sustaining untreated injuries from the metal crates and laying on rough concrete. The HSUS is committed to educate, promote, and support a shift away from gestation crate pork farming, and hails all the food companies who have thus far made this drastic commitment on behalf of millions of pigs. In 2012, more than 50 of the largest food companies, including McDonald's, Burger King, Oscar Mayer, Chipotle, Whole Foods, Wolfgang Puck, and Safeway, have committed to eliminate gestation crates and move towards a more tenable and humane pig farming system. These crates have already been banned throughout Europe (Mercola, 2013). Choosing humanely farmed pork is a choice you as a Soldier and an individual can make. By choosing crate-free pork, you are joining the growing movement of people and companies who have pledged to end the needless suffering of farm raised pigs; if people refused to buy pork grown by farmers who mistreat pigs, the use of gestation crates and the suffering that they create could be completely eliminated.

The HSUS recently held their annual Animal Welfare Roundtable in St. Louis where the JCCoE was once again invited and gladly participated. This is the second year in a row where the JCCoE has benefitted from this valuable experience that is shared with the food service community and an opportunity to continue its partnership with the HSUS in learning industry best practices. Unlike the gestation program at University of Pennsylvania we visited last year, this year we visited a cooperative of farmers and their more natural way of raising pigs. Pigs are raised on an open farm and at no point are subjected to any confinement beyond their individual housing units they share with their piglets. During the Roundtable, representatives from Dunkin' Brands®, Unilever/Hellman's, Denny's, Burger King, Campbell Soup and several others, shared their companies' commitment and progress, and stated their pride in being part of this change in animal welfare. In a letter from Nigel Travis, CEO of Dunkin Brands to his stakeholders, he stated "among our achievements, we announced our commitments to begin sourcing

cage-free eggs and to work with our suppliers to develop plans to source gestation crate-free pork." Similar announcements are trending from more companies every year in support of the way we raise and produce our food. Sustainability initiatives remain at the forefront of many companies' Corporate Social Responsibilities and they also include eating local, reduced carbon footprint, sustainable seafood, rBGH-free milk, and reduction in antibiotics in poultry.

Sustainability in industry is alive and growing. As the Army Food Program continues to implement industry best practices to increase the quality of the food service, we must start educating our communities and teams on sustainable practices. All Food Program Managers are highly encouraged to consider implementing Sustainability Programs for their respective installations and spread the word. In some instances, cost may be a factor, and with budgeting restraints, careful consideration must be taken. Nonetheless, situational awareness and education is fundamental! These programs/educational training should include using cage-free eggs, recycled napkins, reducing waste, recycling and reusing, going tray-less, and other earth-friendly initiatives. The Food Management Assistance Team (FMAT) will continue to share sustainability initiatives observed at other installations and presentations from visits with the HSUS. Dining Facility Managers are also encouraged to conduct research and learn as much as possible about the food we prepare daily and include sustainability in their Training Programs. There is *no* shortage of information out there about sustainability and we, as the Army Food Program movers and shakers, need to make sure we stay aligned or ahead of industry best practices. Visit the JCCoE MAD SKN portal at <https://www.us.army.mil/suite/designer> for more info on Sustainability Initiatives.

Pigs on this



Missouri farm are living a much happier life than

those confined in gestation crates, and we in turn, get a sustainable, quality product without causing farm raised pigs unnecessary harm.

This is something we should all be proud of and happy to commit to.

#### References:

Focused on Sustainable Solutions  
2012 Corporate Social Responsibility Report <http://news.dunkinbrands.com>

["Mother Earth News"; Meet Real Free-Range Eggs; Cheryl Long et al.; October/November 2007](#)

Gestation crates, 14 DEC 2012  
[http://www.humanesociety.org/issues/confinement\\_farm/facts/gestation\\_crates.html](http://www.humanesociety.org/issues/confinement_farm/facts/gestation_crates.html)

Mercola, 2013. 9 Dodgy Food Practices Banned in Europe but Just Fine Here,  
<http://articles.mercola.com/sites/articles/archive/2013/05/29/dangerous-food-practices.aspx>

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### Cooking Tips From Our Very Own JCCoE Chef Advance Culinary Training Division CW3 Charles Talley

**D**uring the previous fiscal year most of our focus has been on seasonal fruits and vegetables, how they can be used to improve our food service operations. As we transition into a new quarter and also a new time of the year, we still have plenty of seasonal fruit and vegetable options. We will now shift gears and talk about a menu item that we all serve in our dining facilities. More importantly we will discuss the product and also provide an individual recipe idea that may stimulate you to develop a signature dish for your facility or region.

Regardless of where we are located in the world of food service, the winter season leads to a change in dining desires. During the 1<sup>st</sup> quarter we will discuss soups. Many may see soups as something that you pour from a can, one that we make using chicken or beef broth and adding left-over vegetables. Some may even see it as a convenience product that we are able to simply add water to or pull from the freezer and heat. Soup is much more than all of the previously mentioned comments.

Soup is a food made with a stock and pieces of meat, poultry, seafood, and/or vegetables. Some are produced using a high-quality stock, while others are made using commercial bases that yield a quality stock. In addition to these ingredients, many food service professionals add a unique ingredient to personalize or regionalize their dish. Soups can be made using fresh ingredients, seasonal ingredients or quality leftovers, such as baked chicken or beef. Soups are one of the most versatile categories of food and allow individual creativity by food service professionals.

There are three primary classifications of soup; clear, thick and specialty.

**-Clear soups** are all prepared in the same manner whether using meat, poultry, fish, shellfish or vegetables. The following soups are examples of clear soups:

- Broths-simplest soup to prepare
- Consommés- a concentrated thin clear soup made with meat poultry or fish

**-Thick Soups** are those prepared using a substantial first course of a meal or as a main dish in some cases. They may be made with stocks derived from meat, poultry, fish, shellfish or vegetables. In most of our operations thick soups use roux's as their primary thickening agent. The following four soups are the major categories of thick soups:

- Purees, Coulis and Bisques- these soups are all pureed. Purees are either starchy or composed of vegetables. A good example is a split pea soup. Coulis may include proteins and also fruits or vegetables. A good example is a roasted bell pepper coulis soup. Bisques are purees that have cream added and a single ingredient such as shrimp. A good example is shrimp bisque.
- Veloute Soups-include a puree, protein such as chicken, a liaison and a garnish. A good example is mushroom veloute.

**-Specialty Soups**-include national and regional types. Also includes cold soups. Common examples include Gumbo, French Onion, New England clam chowder, and Gazpacho.

In our food service operations we all have AFMIS-based or TM 10-412 recipes that we use. An asset to marketing and quality menu development is our approved facility SOPs. Leaders should seek adding or developing a signature soup for your facility. Use system recipes as a foundation, but make worthy revisions to leave your diners talking about your soup. The following recipe is a good consideration for the winter season:



**Recipe of the Quarter: Yield 100 servings  
Farmer's Style Vegetable Soup**

<u>Ingredients</u>	<u>Amount</u>
Broth, Beef	10 gals
Carrots, Sliced	7 lbs
Onions, Yellow Sliced	20 ea
Celery, Sliced	2 lbs
Green Beans,	2 lbs
Bell Peppers Strips, Green	1 lb
Bell Peppers Strips, Red	1 lb
Corn, Kernel, Frozen	2 lbs
Lima Beans, Frozen	2 lbs
Peas, Frozen	2 lbs
Zucchini, Fresh, Sliced	2 lbs
Tomatoes, Diced or Sliced	20 ea
Garlic, Minced	6 oz
Parsley, Chopped	4 cups
Basil, Chopped, Fresh	1 cup
Oregano, Chopped Fresh	1 cup
Salt and Pepper	To Taste

**Method Method**

1. Pour the broth into the kettle.
2. Add the vegetables and herbs.
3. Stir carefully to mix
4. Allow soup to reach the boiling point and then reduce the heat and cover.
5. Simmer without stirring for 45 minutes to one hour or until the vegetables are tender.
6. Season to taste with salt and pepper. Happy, safe and passionate cooking to all as you continue to develop, implement and serve your operation's favorite winter recipes!

Supplemental information to this article obtained from:

1. Culinary Arts Principles and Applications, second edition, Soup Varieties, pg 358.
2. National Apprenticeship Training Program for Cooks, A Training Guide for the Culinary Industry, Soup Varieties, pg 303.

## HAILS & FAREWELLS

**SFC KING**  
**ASC FOOD PROGRAM NCOIC**  
**U.S. Army Sustainment Command (ASC)**



**S**ergeant First Class Debbie L. King is a native of the great state of Mississippi. On October 28, 1992, she joined the U.S. Army. After completing basic training at Ft. Jackson, she completed AIT at Ft. Lee, VA.

Her assignments include: Daegu, Korea; Ft. Stewart, GA; Schofield Barracks, HI; Ft. Carson, CO; Pusan,

Korea; Baumholder, GE; Ft. Lee, VA; Suwon, Korea and Ft. Bliss, TX.

SFC King has served in various capacities in her 21 year tenure. She is devoted to the Food Service mission and is enthusiastic about her new position with the Army Sustainment Command.

**SFC ROUND**

**Concepts Systems & Policy Division (CSPD) NCOIC  
Joint Culinary Center of Excellence (JCCoE)**



**S**ergeant First Class Clarence Round III hails from Detroit, Michigan. He graduated from Samuel Munford High School in June 1991 and entered the United States Army Reserves on June 6<sup>th</sup> 1991. He graduated from Basic Training, Advanced Individual Training and was awarded the MOS 94B at Fort Dix, NJ in 1991.

In 1995 he joined the active Army at Fort Hood, Texas. His stateside assignments include; Fort Hood, Texas Fort Stewart, Georgia, Fort McPherson, Georgia and Sumter Air Forces Base, South Carolina. His overseas tours include; Operation Iraqi Freedom I and III, United States Army Central Command (ARCENT). SFC Round and his wife (Aletheya) of 17 years

resides in Petersburg, Virginia. They have four children Clarence (20), Tajhanae (18), Caleb (15) and Ashtyn (13), all residing in Petersburg VA.

His Awards and Decorations include; Bronze Star Medal, Meritorious Service Medal (3) Army Commendation Medal (4), Army Achievement Medal (4), Good Conduct Medal (4) National Defense Service Medal (W/ Bronze Star), Armed Forces Expeditionary Medal, Iraq Campaign Medal, Global War on Terrorism Expeditionary Medal, Global War on Terrorism Service Medal, NCO Professional Development Ribbon (3), Army Service Ribbon, Army Presidential Unit Citation, Driver Mechanic Badge.

**CW4 LANGILLE  
RESERVE COMPONENT  
Joint Culinary Center Of Excellence (JCCoE)**



**C**W4 Langille is currently serving in the Joint Culinary Center of Excellence (JCCoE) Reserve Component Food Advisory office at Fort Lee, VA. CW4 Langille previous assignments include Food Service Officer, National Guard Bureau (NGB), Food Service Technician, Command Logistics Review Team (CLRT), Arlington, VA; Senior Training Advising and Counseling (TAC) Officer, 1<sup>st</sup> Warrant Officer Company, Warrant Officer Career College, Fort Rucker, AL.

CW4 Langille started his career at age 17 in the Massachusetts Army National Guard June of 1979. He was selected for the Warrant Officer Candidate School (WOCS) in 1999. In 2002, he was activated to serve at NGB as the food service subject matter expert of the CLRT. CW4

Langille has served in the Quartermaster Corps for 34 years, with 36 years of food service experience.

CW4 Langille is a graduate of the Warrant Officer Staff course

CW4 Langille awards and decorations include the Meritorious Service Medal (1OLC); Army Commendation Medal (2OLC); Army Achievement Medal (1OLC); Army Reserve Component Achievement Medal (4OLC); and the Army Staff Identification Badge

CW4 Langille is married to the lovely Mrs. Cheryl Langille, of 29 years. They have two Children Michael and Joseph. His hobbies include spending time with his three dogs and deep sea fishing.

**ARMY FOOD ADVISOR (Incoming)  
Joint Culinary Center Of Excellence (JCCoE)  
CW5 TEXIDOR**



**C**W5 Princido Texidor is a native of Arecibo, Puerto Rico. He entered the United States Army January 24, 1983 as a 94B (cook). Throughout his enlisted career CW5 Texidor performed in every Food Service position, to include dining facility manager achieving the rank of Sergeant First Class. As an enlisted, CW5 Texidor's assignments included 11th Armored Cavalry Regiment, Fulda, Germany; 507th Air Ambulance Company, Ft. Sam Houston, TX; 92nd Military Police Company, Baum holder, Germany; and 75th Support Battalion, Ft. Knox, KY. CW5 Texidor was accessed into the Warrant Officer Corps September 30, 1995 as a Food Service Technician (922A).

CW5 Texidor's previous Warrant Officer assignments include Brigade Food Advisor, 2D Engineer Brigade, 2D Infantry Division, Republic of Korea; Brigade Food Advisor, 82D Aviation Brigade, 82D Airborne Division; Food Advisor, Division Support Command, 82D Airborne Division; and Brigade Food Advisor, 35th Signal Brigade, Ft. Bragg, NC. CW5 Texidor also served as Division Food Advisor, 2D Infantry Division, Republic of Korea and 82D Airborne Division, Ft. Bragg, NC. He is currently serving as the Forces Command Food Advisor. CW5 Texidor's deployments include Operation Desert Shield and Desert Storm with the 18th MP Brigade; Operation Iraqi Freedom (OIF) II and Enduring Freedom (OEF) XIII with the 82nd Airborne Division.

CW5 Texidor's military schools include: Food Service Advance Individual Training; Primary Leadership Development Course; Basic and

Advance Noncommissioned Officer Courses; Food Service Management Course; Warrant Officer Candidate School; Warrant Officer Basic Course; Airborne School; Contracting Officers Representative Course; Warrant Officer Advance Course; Warrant Officer Staff Course; and Warrant Officer Senior Staff Course. He completed his undergraduate degree at the University of Maryland (Europe) obtaining a Bachelor of Arts in Management. He also completed a dual Masters of Art degree at Webster University (Pope AFB, NC) in Management and Human Resource Management.

CW5 Texidor's awards and decorations include: Bronze Star Medal, Defense Meritorious Service Medal, Meritorious Service Medal with three oak leaf clusters, Army Commendation Medal with four oak leaf clusters, Joint Service Achievement Medal, Army Achievement Medal with four oak leaf clusters, Good Conduct Medal with a number four, National Defense Service Medal, Southwest Asia Service Medal with two bronze stars, Afghanistan Campaign Medal, Global War on Terrorism Expeditionary Medal, Global War on Terrorism Service Medal, Korean Defense Service Medal, NCO Professional Development Ribbon, Army Service Ribbon, Overseas Ribbon with a number three, NATO Medal, Kuwait Liberation of Kuwait Medal, Saudi Arabian Medal for the Liberation of Kuwait Medal, Combat Action Badge, Parachute Badge, and the German Parachute Badge.

CW5 Texidor is married to the former Ixia H. Collazo of Utuado, Puerto Rico and has three children, Jacqueline Michelle, Catherine Michelle, and Alexis

**ARMY FOOD ADVISOR (Outgoing)  
Joint Culinary Center Of Excellence (JCCoE)  
CW5 LONGSTAFF**



**I thank all of you for the great support and know that I have enjoyed “almost” every minute of my 30 years. From E1-CW5 it has been a challenging, learning, growing and interesting career and I would not have traded it for anything in the world. As always I want you to know how proud it has made me to be your Army Food Advisor. Keep up the great work, stay safe out there and remain “Army Strong”.**

# HOT TOPICS & UPCOMING EVENTS

## **\*\*2014 NEW MEAL RATES:\*\***

[http://www.quartermaster.army.mil/jccoe/jccoe\\_main.html](http://www.quartermaster.army.mil/jccoe/jccoe_main.html)

New ALARACT interim guidance on meal card management system can be found: [http://www.quartermaster.army.mil/jccoe/jccoe\\_main.html](http://www.quartermaster.army.mil/jccoe/jccoe_main.html)

## **HAPPY NEW YEAR!!!!**



<b>New Years Day</b>	1 January 2014
<b>Martin Luther King Day</b>	20 January 2014
<b>Presidents Day</b>	17 February 2014
<b>Daylight Savings Start</b>	9 March 2014
<b>St. Patrick's Day</b>	17 March 2014
<b>Easter</b>	20 April 2014