



*Joint Culinary Center of Excellence (JCCoE)  
US Army Quartermaster School  
Food Management Assistance Team (FMAT)  
Visit to -----  
Installation Management Command  
----- Region*

**The following is a Sample Exit Brief**



# Team Members

Joint Culinary Center of Excellence (JCCoE), Army Center  
of Excellence, Subsistence Operations Directorate (ACES OD)

Chief, Management Assistance Division

Chief, Food Operations Management NCO

Senior, Food Operations Sergeant

Food Service System Analyst

Facilities & Equipment Specialist



# Requested Assistance

Note: The following areas were requested by the FPM

- AFMIS
- Inventory Management
- Equipment Replacement



# Highlights

Note: **The following were observed**

- FPM doing an exceptional job running the Food Program
- Dietitian providing outstanding nutritional support to all DFACs on the installation
- PVT Hunt prepared outstanding hot rolls



# MAD Excellence Award

The Award is presented to food service professionals serving in all aspects of food service, military and civilian, for extraordinary performance observed during the FMAT mission. This award may be given for administrative work, food preparation, special program, and/or any act deemed extraordinary by the team. This award is intended to motivate and increase overall effectiveness of the food program.





# Food Program

- HAZCOM & Safety SOPs not developed
- Budget submitted; not funded
- Semi-annual inventory not conducted
- MSC Action Plans not available



# DFAC Operations

- Files not maintained IAW ARIMS
- Recipes not being used
- Rations not dated; improper storage in the walk-in refrigerators
- Additional emphasis required on sanitizing FSE
- Training Program not established



# Facilities & Equipment

- Equipment Replacement Records not up-dated
- Energy Conservation not practiced
- DA Form 2405 work orders not closed
- Improper cleaning of FSE-Safety
- Excess field feeding equipment stored in DFAC

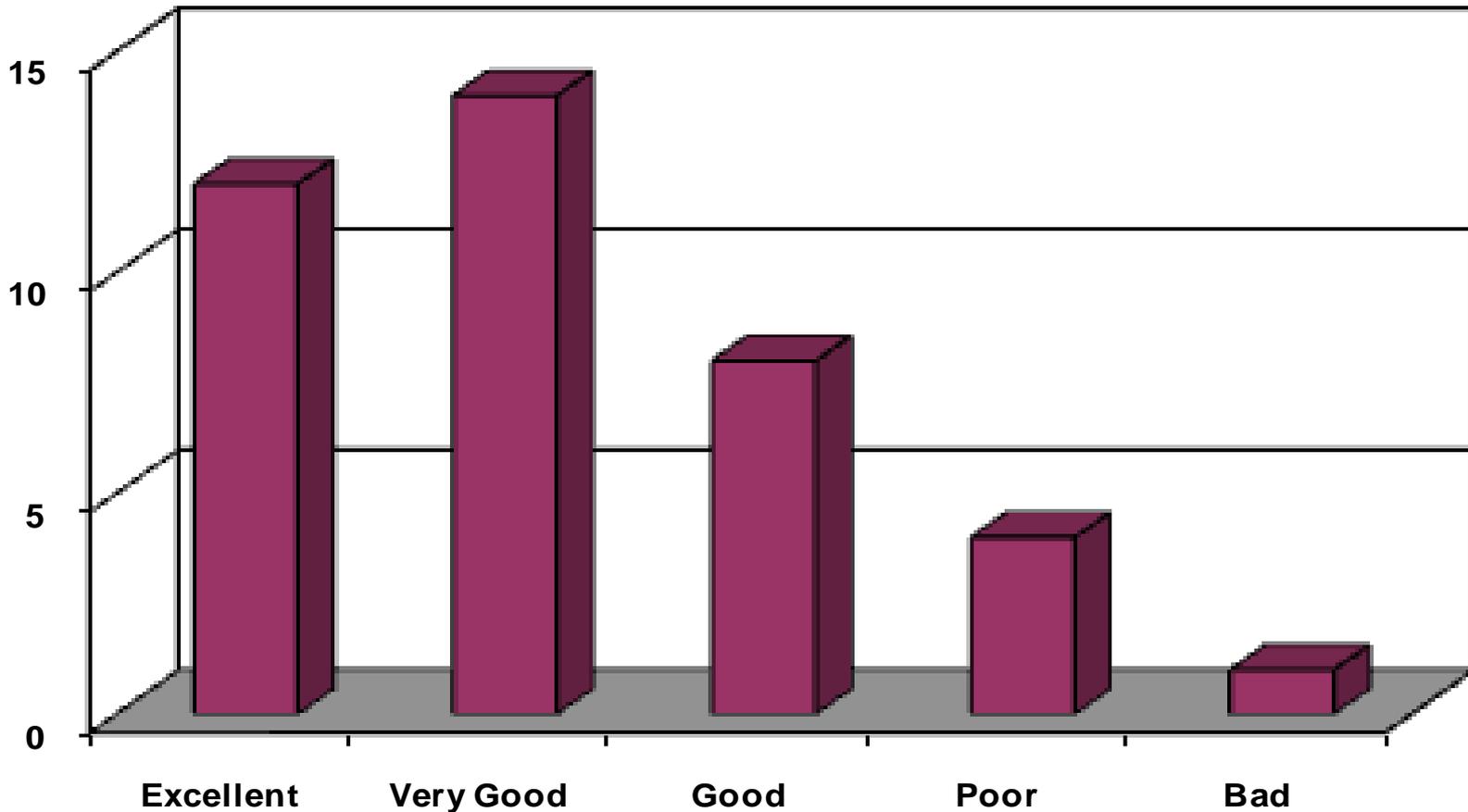


**Diner Survey Assessment  
Total Number of Surveys:  
Total SIK- Total BAS-**

**The following represents survey data**



# Overall Evaluation Of My Dining Facility 93% rate this area as Very Good to Excellent





# JCCoE Website



## JCCOE HOME

- Quartermaster Home
- JCCoE Home
- Operations Directorate
- Special Programs Directorate
- Joint Culinary Training Directorate
- Contact JCCoE
- JCCoE Location
- JCCoE Site Map

- Quick Links**
- AKO
  - ALU
  - Army

**JCCoE**  
Joint Culinary Center of Excellence  
Home of the Food Service Professionals

U.S. Army Quartermaster School Presents  
*Chef Strong, Army Strong*  
Army Food Service Operations & Training

- JCCoE Directory
- About JCCoE
- JCCoE History
- B DFA
- B DFA Archive
- Meal Rates
- Current Meal Rates
- Army Food Program Advisory Board (AFPAB)
- AFPAB Action items
- AFPAB Minutes
- Army Food Net
- Summer Edition



# BCKS/SKN



Advanced Search

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Warrior Knowledge Base

### Army Forums Explorer

- Up to top | Up one level
- SustainNet
- COMBINED ARMS SUPPORT COMMAND
- SUSTAIN WARFIGHTERS' FORUM
- AMC COMMUNITY
- ORDNANCE COMMUNITY
- QUARTERMASTER COMMUNITY
  - Quartermaster LifeLong Learning
  - Supply General
  - Unit Supply
  - Property Book
  - Supply Support Activity
  - Food Service**
    - Concepts, Systems & Policies
    - Culinary Arts/OJT
    - Facilities and Equipment
    - Nutrition/Rations
    - Petroleum and Water
    - Aerial Delivery
    - Field Services
    - Mortuary Affairs
    - QIM Concepts, Capabilities and Gaps
    - Rapid Fielding Initiative (RFI)
    - Survival Guides
  - TRANSPORTATION COMMUNITY
  - SOLDIER SUPPORT INSTITUTE COMMUNITY
  - MULTIFUNCTIONAL LOGISTICS
  - SUSTANMENT AND LOGISTICS AUTOMATION...
  - OPERATIONAL CONTRACT SUPPORT

My Options | Ellen Magras | Ellen What are you doing/learn...  
What are you doing/learning today? [Post]

Army Professional Forums > SustainNet > QUARTERMASTER COMMUNITY > Food Service

## Food Service

Welcome | Documents & Videos | Discussions | Experts & Members | Non Member

### Benefit/Value



This topic is designed to serve the technical knowledge needs of the professional Food Service NCO, WO and Officer.

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- List all tools and resources here
- List all discussions here
- Contribute your own unique item
- Start a discussions or ask a question

### Popular Tags

922a ojt

### Topic Highlights Summary

S4/PBO/Food Service Team (ALOC) Training ideals for Afgan deployment.  
SKM Team wrote "Seeks lesson learned S4/PBO/Food Service Team (ALOC) for upcoming deployment" created Fri, Nov 6, 2009 10:49 AM

### Latest in this topic

- New ATP 4-41, Army Field Feeding and Class I Operations manual has been released  
by Ellen Magras Started Wednesday Last Week 8:26 AM
- JCCoE Winter 2011 Army Food Net  
by Raymond Hosey Created Wed, Jan 5, 1:48 PM
- FM 4-20.2?

### Active Members

- View my network activity
- Debra Chandler/Hays (9 items)
- Ellen Magras (6 items)
- leethornya Deal (2 items)
- Jaime Pieniasek (1 item)

View More

### Top Ranked

- Class I Request SOP/Templates
- 92G's working outside the mos during deployment.
- ARNG Food Service
- Reinstitute a surcharge in Army Garrison Dining Facilities for DOD Civilians who choose to use the Garrison Dining Facility as a matter of choice , value and convenience.
- Food Service Training (OJT)
- DOES ANYONE HAVE A SAMPLE COPY OF ORGANIZATION DAY MEMO WITH CONTENTS?



Questions/Comments?

