

2010 Philip A. Connelly Winners

The Department of the Army and the Joint Culinary Center of Excellence, Army Center for Excellence, Subsistence at Fort Lee is proud to announce the winners of the 2010 Philip A. Connelly awards for Excellence in Army Food Service.

SMALL GARRISON WINNER: Headquarters and Headquarters Company, USA Special Operations Command, Fort Bragg, North Carolina

SMALL GARRISON RUNNER-UP: 501st Military Intelligence Brigade, Korea

LARGE GARRISON WINNER: Division Special troops Battalion, 82nd Airborne Division, Fort Bragg, North Carolina

LARGE GARRISON RUNNER-UP: 45th Sustainment Brigade, Scholfield Barracks, Hawaii

ACTIVE ARMY FIELD KITCHEN WINNER: 11th Armored Cavalry Regiment, Fort Irwin, California

ACTIVE ARMY FIELD KITCHEN RUNNER-UP: 69th Air Defense Artillery Brigade, Fort Hood

U.S. ARMY RESERVE WINNER: 397th Engineer Battalion, Fort McCoy, Wisconsin

U.S. ARMY RESERVE RUNNER-UP: 298th Maintenance Company, Altoona, Pennsylvania

U.S. ARMY NATIONAL GUARD WINNER: 1201st Forward Support Company, Morgantown, West Virginia

U.S. ARMY NATIONAL GUARD RUNNER-UP: 840th Maintenance Company, San Juan, Puerto Rico

Thanks to the dedicated men and women in these units, Soldiers in Iraq, Afghanistan and on U.S. Army installations around the world can receive a brief respite from the rigors of training and combat.

Gone are the days of the typical Army cook portrayed in movies on the silver screen. These professionally trained and dedicated Soldiers bring quality and exceptional services to our fighting men and women.

The Connelly program is named in honor of Philip A. Connelly, past president of the International Food Service Executives Association (IFSEA), highly regarded as the driving force behind obtaining IFSEA sponsorship for the Department of the Army's recognition of excellence in Army food service.

The program is co-sponsored by the Department of the Army and IFSEA. IFSEA representatives participate in the evaluation of finalists in five dining facility categories - Small Garrison, Large Garrison, and field kitchens in the Active Army, U.S. Army Reserve and Army National Guard.

U.S. Army Joint Culinary Center of Excellence, Army Center of Excellence, Subsistence (ACES) and IFSEA evaluators traveled around the world during the past three months to obtain first-hand knowledge of how Army food service personnel perform their jobs.

All the finalists were evaluated in a number of areas including food preparation, taste, nutrition, service and sanitation.

For this year's competition, a total of 27 finalists were selected for evaluation.

UNDER PROVISIONS OF AR 30-22, COMMANDERS ARE REQUESTED TO FORWARD COPIES OF PRESS RELEASES AND PUBLICITY ACTIONS TO COMMANDER, U.S. ARMY QUARTERMASTER SCHOOL, JOINT CULINARY CENTER OF EXCELLENCE, ARMY CENTER OF EXCELLENCE, SUBSISTENCE, ATTN: ATSM-CES-P, 1831 A AVENUE, FORT LEE, VIRGINIA 23801-1601.

The Fort Lee Public Affairs Office is the primary point of contact for information regarding the Philip A. Connelly award program. The Fort Lee PAO office number is 804-734-7451. Media seeking interviews with actual winners and runner-ups are asked to contact the local Public Affairs Office at their respective installation.

HQDA POINT OF CONTACT IS: (703) 614-0874.

THE QUARTERMASTER SCHOOL POINT OF CONTACT IS: (804) 734-3028 or DSN 687-3028, FAX 804-734-3681.