





# ***Agenda***

- **Introduction**
- **Mission**
- **Future**
- **Summary**





*“Feeding or Supporting  
Soldiers will never look like  
this”...*





# Introduction

Experience

- Tactical
- Operational
- Strategic
- Joint

Who is he???

Where did  
He come from???

Does he know  
anything about  
Food Service???



# Mission

- Assist in preparing the Quartermaster Corps for the conduct of its logistics support mission through effective and efficient leadership, training, and directorship of the Army Food Program.
- Train soldiers, civilians, and members of other services/countries in Army subsistence and food service for wartime, garrison, and field training, hands-on training, training as we fight and training to standard.
- Develop Army subsistence and food service concepts, doctrine, systems, force structure, and material requirements in wartime, garrison, and field training to include sustaining combat ready forces operating in both a joint and a combined environment to meet worldwide commitments.
- Ensure the Army Center of Excellence, Subsistence sustains, maintains, and optimizes available resources to carry out its mission.



# Mission

## Current Task Organization

**DIRECTOR**  
**Army Center of Excellence**  
**(ACES)**



ADMIN COORD

XO, SGM & AFA  
 Fred Jackson  
 SGM L'Tanya Williams  
 CW5 Jack Van Zantan

\* Special Programs

**G4**  
**FUNDED**

**TRADOC**  
**FUNDED**

**DIRECTOR OF OPERATIONS**  
 Dave Staples

**DIRECTOR OF TRAINING**  
 MAJ Terrence Williams

CSPD

FED

QUAD

MAD

RC / NG

Dir,  
 USMC  
 TRN



Food Management TRN DIV

Culinary Skills TRN DIV

\*USACAT and P.A. Connelly Award



# Mission

## Current

**Directorate Of Operations  
Mission**

**Army Worldwide Food Service Mission  
"The Eyes and Ears of the Army G4"**

**Department of Training  
Mission**

**"For the Quartermaster General for  
Army Food Service"**

### Directorate of Operations

- Write ARs/FMs/DA Pamphlets
- Implement Policies
- Develop New Concepts
- Manage Garrison & Field Equipment
- Perform Reserve Component Liaison
- Manage Military Construction Program for Army Dining Facilities

### Directorate of Training

- Train Soldiers and Marines
- Manage U.S. Army Culinary Arts Team
- Develop Training Material



# *Future*

- All Services Food Service Training moving to Ft Lee
  - Currently Army and USMC train at Ft Lee
  - Air Force and Navy moving to Ft Lee
  - First joint classes scheduled to begin JAN 2011
- ACES Changes to - Joint Culinary Center of Excellence (JCCoE)
- JCCoE Divided into Two Separate Areas of Operation:
  - Joint Culinary Training Department (JCTD) – Training Mission
  - ACES DOO – Army Worldwide Food Service Mission



# *Future*

**Mission.** The JCCoE serves as the focal point for all Services Food Program training development, conduct of joint service basic and advanced food service skill training for garrison and field operations.

## **Key Tasks**

1. Serves as the executive agent for the training Services food service program for all subsistence, equipment, automation, nutrition, food program oversight, policy and doctrine for garrison and field food service program.
2. Develops and conducts resident and nonresident training in field and garrison food service and subsistence supply operations.
3. Proponent for the development and training of all military services basic and advanced food service skill training.



# Future

## Future Task Organization

 **DIRECTOR**  
**JOINT CULINARY CENTER**  
**OF EXCELLENCE**  
**(JCCoE)**

ADMIN COORD

XO, SGM & AFA

**G4**  
**FUNDED**

**TRADOC**  
**FUNDED**

ACES DIRECTOR OF OPERATIONS

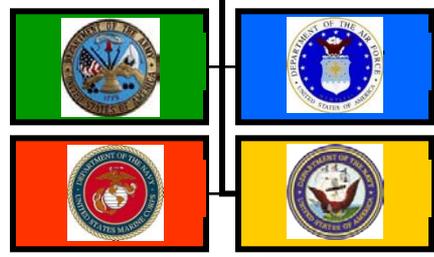
JOINT CULINARY TRAINING DEPARTMENT

CSPD    FED    QUAD    MAD

Basic Division    Advanced Division    Culinary Skills

SPECIAL PROGRAMS\*

RC / NG



\*USACAT and P.A. Connelly Award



## ACES Directorate of Operations (DOO)



**MISSION.** ACES DOO is responsible for the central direction, management and oversight of the Army worldwide Food Service Program for DA G4, and CG, USAQMC&S. Develop Army subsistence and food service policy, procedures, concepts, doctrine, systems, force structure, and material requirements in peacetime and wartime. Provide oversight of subsistence quality assurance management, contracting, and monitoring of materiel development, and fielding of equipment supporting the Army Food Program.



# Joint Culinary Training Department



**Mission.** The JCCoE Training Department is responsible for the development, management and oversight of Army and Joint Services basic and advanced food service training provided for all branches of the Armed Forces of the United States. Train Soldiers, Sailors, Airmen, Marines, DOD civilians, and members of other allied countries in basic and advanced food operations skills, subsistence and food service equipment operations for garrison and field training.



# Summary

## ***Bottom-line***

Names and Structure of the Organization may change but the Mission and Support will remain the same – “Feed the Force”!

The Old Adage remains –

**“The Right Meal,**

**At the Right Time,**

**In the Right Place”**

**“Army Strong”**



# Accomplishment



**U.S. Army Culinary Arts Team trains in Grafenwöhr for 2008 Cooking Olympics**



After participating in the Culinary World Cup in Luxembourg in 2006, where the team won two gold medals, they will now enter the Cooking Olympics which take place in Erfurt, Germany from Oct. 18-23.

On Sep. 15, the team arrived at Grafenwöhr Training Area to spend four weeks preparing for the competition. Headquarters Company of the German Army's Panzerbrigade 12 from Amberg is providing the U.S. cooks with an Army field kitchen since the competition requires that the military teams cook their hot meals in a field kitchen and not in a regular restaurant kitchen.

The competition is made up of two categories. The first category called "Cooking Art" requires the teams to create seven three-course meals for one person that can be served during one week in the field. Two of the meals consist of soup, main course and desert while the remaining five meals feature an appetizer, a main course and a dessert. All meals are then glazed and presented cold.

In the second category known as the "Restaurant of Nations," the ten participating military teams must cook a three-course meal in a field kitchen which is then served to the restaurant guests. Simultaneously, the jury tastes and judges it.

Every team is free to select its very own meal and motto. The U.S. team's motto is "Native-American Food." That is also reflected in the team's center piece which



## USACAT Team Wins 13 Gold Medals



# ***NEED INFORMATION***

## **Visit our Website at**

**<http://www.quartermaster.army.mil>**

### **Other Links**

- **QM Schools**
- **AKO**
- **LOGNET**
- **Reimer Library**
- **USAPA**



# QUESTIONS





# Future

## Current Task Organization

