

ARMY FOOD NET

July 2007



Army Center of Excellence, Subsistence
U.S. Army Quartermaster Center and School
1201 22d Street
Fort Lee, Virginia 23801
www.quartermaster.army.mil/aces
DSN 687- 4852 Tel: 804-734-4852

The Army Center of Excellence, Subsistence (ACES).

The Army Center of Excellence, Subsistence receives direction and guidance from the Army G4 in matters pertaining to the worldwide Army Food Service mission and serves as the executive agent for administration of the Army Food Program. Click [here](#) for the ACES mission statement.

Contents:

[FSCM and COR training](#)

[Revision of FM 10-23](#)

[UPDATE- CFMS](#)

[UGR-E](#)

[2007 Worldwide Workshop](#)

[Personnel changes in ACES](#)

[ACES and the Essence Music Festival](#)

[SPV Technical Panels](#)

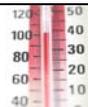
[Army Food Program Advisory Board](#)

[Army Logistics Branch](#)

[Logistics Corps Creed](#)

[Philip A. Connelly Program info](#)

[New formant for new FY](#)



Summer Greetings from the Army Food Net!



Summer is here, and it's hotter than a firecracker! As we present the summer issue of *Army Food Net*, let us say thanks for all you do to support Soldiers and let us remind you to keep "Safety Always" as a part of everything you do both for work and for play.

This quarterly food service newsletter is an extension of the [ACES mission](#). We have attempted to include information and articles that cover all areas of the Army Food Program and we have solicited input from all functional teams within ACES.

You can click on the links in Contents to take you to the appropriate topic or you can just scroll through the document.

Additional information regarding ACES and the entire Army Food Program is available on the ACES website, [http:// www.quartermaster.army.mil/aces/](http://www.quartermaster.army.mil/aces/). Archived issues of "Army Food Net" are on the website as well.

We hope that you find the information contained in *Army Food Net* both interesting and useful. We request your feedback in making future issues the best they can be. Please click [here](#) to leave feedback.

ACES 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.

Food Service Contract Management and Contracting Officer Representative Training

The Army Center of Excellence, Subsistence (ACES) continues to provide Food Service Contract Management (FSCM) and Contracting Officer Representative Training (COR) in a comprehensive five day course offered at Ft Lee, Virginia. FSCM and COR training are currently incorporated into the Warrant Officer Advanced Course (WOAC), the Warrant Officer Basic Course (WOBC) and the Food Service Management Course (FSM). FSCM instruction has most recently been added to the curriculum for Food Service BNCOC and ANCOG training. These classes will receive the instruction beginning with the start of the new fiscal year. Increasing the outlets for receiving this mission relevant training can only improve the Army Food Program and the overall service to the Soldier. Classes can also be taught on-site for deploying units. Cooperation to coordinate this training prior to unit rotations is imperative in ensuring Soldiers receive the training needed to complete their mission in the area of responsibility.

Thus far in FY 07 this training has been provided to over 280 Soldiers, Marines, Airmen, Seamen and Civilians. The following is the current class schedule for the remainder of FY 07.

Ft Stewart	July 30 – August 3, 2007
Ft Huachuca	August 13 – August 17, 2007
Ft Lee	August 27 – 31 August, 2007
Ft Lee	September 4 – September 10, 2007

Additional dates will be added as the FY 08 schedule is finalized and will be posted to the ACES website at www.quartermaster.army.mil/aces. Any questions regarding this training can be addressed by contacting the Concepts, Systems, Policies Division (CSPD) of ACES at (804) 734-4842/ 4848/ 4832/ 4858 or DSN 687-4842/ 4848/ 4832/ 4858.

Revision of FM 10-23, (FM 4.20.2) Basic Doctrine for Army Field Feeding and Class I Operations Management, dated June 1993.

Background: The June 1993 version of FM 10-23 Basic Doctrine for Army Fielding and Class I Operations is outdated and not current or applicable to the way field food service operations are now being conducted as a result of Army transformation and current events and operations. The Army's organizational structure underwent a significant transformation and several of our field food service and Class I equipment systems were updated, including the Army family of rations. More commercial contractors and civilians were/ are employed in support of the Army contingency food service and Class I support mission. The presence of civilian subsistence prime vendors in Class I management and delivery of subsistence and water have impacted on the entire field food service operating environment and ACES moved forward to incorporate these real time transformation and operational changes into a revised version of the FM 10-23.

Where Are We Now: Based on the dynamic changes to force structure and Army doctrinal changes, ACES initiated a revision of the FM to incorporate force transformation, update equipment, rations, contingency contracting, Class I operations, and field operations. The draft FM revision was sent to CASCOC Concepts and Doctrine Directorate for worldwide staffing. CASCOC provided worldwide staffing of the draft FM and assigned a 45-day suspense for command review and comment. The July worldwide suspense is now upon those organizations reviewing the draft FM. This is a critical review and food operations professionals should ensure that they have given the review their best effort. Several field commands requested a short extension to complete the review of the FM. Small extensions to complete the review have been granted to ensure all staffed commands have the opportunity to review and provide their comments or suggestions. ACES will review comments received from the field, incorporate applicable changes, and brief CASCOC CD division and or CASCOC Senior leadership as required for their concurrence and approval. The new FM will have the same publication title (Basic Doctrine for Army Field Feeding and Class I Operations Management) but will be released as FM 4.20.2, not FM 10-23.

Way Ahead: ACES expects draft FM to be finalized and ready for delivery to be published by the end of September. For more information, contact ACES Concepts, Systems, and Policy Division at Commercial: (804) 734-4858, DSN: 687-4858.

UPDATE - CFMS

Development of the Common Food Management System (CFMS) continues to move forward towards completion of a functional pilot test at selected military service installations.

Background: The DOD Food Policy Council directed DLA / DSCP to develop and implement a common food management system that will replace the five existing and distinct service food automated food management systems currently in operation throughout the military services. The “Common” Food management system currently being developed and adopted for military service use consists of a commercial off-the-shelf (COTS) software program that DSCP CFMS program management staff state "incorporates the best business practices of the commercial civilian food service industry". This software program is being adopted to meet the unique management and operational requirements of each military service. IBM is the prime contractor for the CFMS DLA funded project. The COTS software program being adopted is the from Horizons Software International, a leading company in software, services and technologies used by commercial food service operations. Horizon OneSource is the specific program selected by the Joint Food Policy Board for adaptation to the CFMS and is a comprehensive enterprise-wide food management and operations system containing approximately 28 different functional modules for managing food service operations.

Where we are now: Selected ACES staff are the Army lead activity for the CFMS developmental process as it relates to identifying and providing Army unique and general functional operating requirements. Each of the military services has a lead food service activity or agency involved in the on-going development of CFMS. The objective of CFMS is to provide all the services with a single automated food management program that will meet the specific needs of each service dining facility end user, the garrison and regional food program managers and the service headquarters. CFMS must provide functionality in both the garrison and tactical environment. CFMS will also provide the consolidated reporting data via its custom report functionality for garrison, region and Army headquarters now found in the Army Decision Support System (DSS).

Way Ahead: The Army pilot testing of CFMS will be conducted in the Army dining facilities at Fort Eustis and Fort Story. The Army pilot testing program of CFMS is currently scheduled for June 2008. ACES, continues to work with the DSCP CFMS business process team to ensure that all Army required food program functional operating and reporting requirements are included in CFMS and that the pilot testing of the CFMS program is successful. ACES will continue to keep you apprised of CFMS developments and actions as Army moves forward to pilot testing.

For more information, contact ACES Concepts, Systems, and Policy Division at Commercial: (804) 734-4858, DSN: 687-4858.

The UGR-E: Defense Supply Center, Philadelphia meets Army expectations

Supporting the men and women of the U.S. Army is not a simple process. Demands and expectations are constant and many. The Defense Supply Center, Philadelphia (DSCP) met the challenge of consistent demand in meeting the objective of rapid availability of the Unitized Group Ration – Express (UGR-E). The UGR-E is now available and meeting the requirements of a demanding theater of operation in Iraq and Afghanistan. To meet these expectations, no UGR-Es have been made available to non-deployed organizations in CONUS or OCONUS. The Army Center of Excellence, Subsistence (ACES) expects that a robust introduction and training development can occur in early CY 08.

Training of the UGR-E for non-deployed forces will be conducted once DSCP has completed the rigorous

Army Food Net – July 2007

challenge of procurement and production to satisfy first the Theatre. The self-heating, small group (18 or less) ration is the latest installment of successful field feeding rations from the U.S. Army Natick Soldier Center. The ACES Management Assistance Division was instrumental in working with the Army Food Advisor to identify how readily the UGR-E would support the austere environments in the theater. The UGR-E will be introduced to the Army using a wide variety of training methods from Food Management Assistance Team visits to professional development sessions. The ACES will plan some training as stated and notify Installation Food Advisors when UGR-E is available to non-deployed forces. The ACES praises the work by both Natick and DSCP and applaud DSCP's efforts for rapid procurement and delivery.

For more information about the UGR-E, visit [Natick Food Facts](#) and Or call 804-734-3005 (DSN 687-)

Another Great Army Worldwide Food Service Workshop!

The 2007 Army Worldwide Food Service Workshop was held 21 June 2007 at the Charlotte Convention Center, Charlotte, NC in conjunction with the Defense Supply Center, Philadelphia meeting.

We had another great time of information and interaction with Army Food Program personnel, DSCP personnel, Subsistence Prime Vendors, contractors, product manufacturers, and others working to support Soldiers with quality meals every day. A large group session was held with briefings from the Chief of Food and Liquid Logistics at Army G-4, the Director of ACES, and the Army Food Advisor. Breakout session covered topics such as contracting, operational rations, automation, operations in support of the Global War on Terrorism, regulatory policy, food service equipment, management assistance, the Philip A. Connelly program, and more. Professional development sessions were also held for all Warrant Officers and Non-Commissioned Officers working in the food program.

Copies of all briefing slides can be found on the ACES website, at the following link:
<http://www.quartermaster.army.mil/aces/events/fsworkshop2007/workshop2007.html>

We also have a survey, where you can give your feedback on this year's workshop and provide input to topics for next year's workshop:

http://www.surveymonkey.com/s.aspx?sm=HOtY2sVv9JFsM5cZkFGpiA_3d_3d

Speaking of next year's workshop, mark you calendars: It's never too soon plan your attendance at the 2008 Workshop. It is scheduled for mid-November 2008 at the Adams Mark Hotel in Dallas, TX. Check out the DSCP and ACES websites this time next year for more information.

For more information, visit www.quartermaster.army.mil/aces and www.dscp.dla.mil/subs/conf2007
-Or call 804-734-4852 (DSN 687-)

Personnel changes in ACES

Congratulations to Mr. Dave Staples, who was recently promoted to serve as the ACES Director of Operations, effective immediately. He will report directly to LTC David Allen, the Director of ACES, and will oversee the daily operations of the ACES worldwide non-training mission.

Mr. Richard Harsh will be filling Dave's previous position as the Chief of ACES Concepts, Systems, and Policy Division until a permanent replacement is hired.

More to follow on these changes in the next Army Food Net!

ACES and the Essence Music Festival

Army Food Net – July 2007

ACES received a tasking from the United States Accessions Command to participate in this year's recruiting effort targeted at recruiting African-Americans. The event was held in New Orleans, Louisiana from 05 -08 July 2007 in conjunction with the Essence Music Festival. The event featured musical artists such as Beyonce, Lionel Richie, The O'Jays, Mary J. Blige, Ludicris, Chris Brown and others, along with a small team of Culinary Soldiers from Fort Lee and Fort Polk headed by the Management Assistance Division of ACES.

The Culinary Soldiers were tasked to provide culinary demonstrations at the Morial Convention center at the Army exhibition booth through out each days festivities. The mission turned into a show that Emeril himself would rival; the team prepared and presented displays to 350 to 400 event participants daily featuring items such as salmon steaks sautéed in a brown sugar soy sauce served on hot water cornbread with poached eggs, diced andouille sausage, onions, and capers, grilled pork chops served in a mint cream reduction sauce, strawberries Rebecca, renaissance salad and more. The event was a huge success with the ACES exhibit noted as the most popular exhibit at the Army booth by surveys tallied from exit polls of event participants. The culinary display also drew some distinguished Army personnel to include the 13th Sergeant Major of the Army Kenneth Preston. This event turned out to be a great stage for Army food service to display its versatility not only to the public but also to other Army agencies. Hope to see you next year ESSENCE! For more information, contact the ACES Management Assistance Division at 804-734-3374 or -3117; DSN 687-3374 or -3117.

Defense Supply Center, Philadelphia Prime Vendor Technical Panels

Have you ever wondered how your Subsistence Prime Vendor (SPV) got the job or why? Let me share a little of the history and process of selection with you.

“Technical Panel” - Those two words and a groan escape my lips. Images of working late nights and traveling, traveling, traveling, make me think of all the hard work that goes into selecting a Subsistence Prime Vendor for Army customers. Of course, there are other customers on the contract that must also be serviced by the SPV; however, ACES primary concern remains the Army Food Program mission.

The Secretary of Defense directed the Defense Logistics Agency (DLA) to develop and implement a subsistence delivery contracting system that would replace the numerous storage depots around the country and overseas. The Defense Supply Center Philadelphia (DSCP) was appointed as the Department of Defense (DOD) Executive Agent for subsistence and assumed the responsibility to prepare, award, and monitor subsistence contracts for all the Military Services. This program saw its beginnings in the early 1990s, with full deployment completed worldwide in November of 1998.

The SPV selection process begins with the development of a solicitation based on an identified set of needs. This solicitation is advertised to seek prospective companies wanting to provide subsistence and services to the DOD customers.

Once all the offers are in, a team is formed to evaluate prospective providers. The team will listen to a 3-hour (maximum) presentation given by each bidder who will toot their own horn and tell the team how great they are. Some presentations are really great and very informative, others, well, let's just say watching a stop light change is more exciting.

After the presentation, a site visit is performed. The team will travel to exciting places like Paris, Athens, and Rome. Of course, it is Paris, Kentucky; Athens, Georgia; and Rome, New York. I have visited full line food distributors all over the country in 48 states. Although most of the SPVs are large business, there are a few small business prime vendors who are just as well equipped as the large to handle the business. In cases where the small guy/gal can't quite make the cut as a subsistence prime vendor, many are employed as subcontractors/suppliers to the larger prime vendors thereby still being a viable part of servicing the Army.

Army Food Net – July 2007

The prospective provider gives the team a walk through of the warehouse and the team asks questions and observes the workings of the warehouse. Did the presenter provide an accurate portrait of his company or did they just fudge a little (or a lot)? (During the site visit, the team will review the oral presentation points to ensure they walk their walk and talk their talk).

After the site visit, the team gets together off site and writes an analysis of everything the bidder presented, wrote or omitted based on the contract needs. The team looks at the company's current staff, past history, fill rates, force protection, distribution system, product availability, customer service, supplier selection, surge and mobilization capability, receiving procedures, quality control management, sanitation and food safety, and socio-economic considerations. After all companies have been analyzed, the team provides the results to the responsible contracting officer located at DSCP.

Your subsistence prime vendor was selected using the technical panel's analysis and also a business panel's recommendations. The business panel is separate from the technical panel to avoid bias based on price information. Utilizing all available information the contracting officer selects the company that can best provide the services required by the contract. After legal and policy reviews are completed a contract is finally awarded. The whole process is to assure a fair and reasonable decision is made to hire the best contractor for the service and price. We call this achieving the Best Value.

Keeping a good SPV takes cooperation and communication from the customers. Also, if the SPV does not perform the service the military is paying for, then the customer has to document every mistake and disservice the SPV performs. If documentation is not provided, then mediocre or bad SPVs will continue to provide poor service and can even get their contracts renewed for another 5 years. We don't expect the SPV to be perfect but we do expect quality service. This is your program and you must take an active roll to ensure the quality of service you receive meets the contract requirements and your mission

DSCP is currently working on creating new procedures to conduct technical panels. Possibly, no more oral presentations and no more site visits. A team could be locked into a room to read tons of written presentations and review solicitations to ensure all requirements identified above are covered. Oh boy, bring on the painkillers!!!

For more information, contact ACES Concepts, Systems, and Policy Division at 804-734-4848 or DSN 687-4848.

What in the world is an AFPAB?

The Army Center of Excellence, Subsistence (ACES) is the executive agent for the Army appropriate fund Food Program, per AR 30-22 paragraph 2-20, with responsibilities affecting worldwide Food Program operations.

But we don't operate in a vacuum! The Army Food Program Advisory Board (AFPAB) is a vital part of the decision making process for the global Army Food Program. The AFPAB is held bi-annually and its members consist of representatives from Army G-4, ACES, Army Commands, IMCOM headquarters, and IMCOM Regions. Topics of discussion are requested from representatives to be sent into ACES prior to meeting so that they may be reviewed and compiled beforehand. There is usually a wide spectrum of topics to include but not limited to status updates, field and garrison feeding policies and operations, or contracting issues. These meetings are beneficial in that topics of discussion are heard by all agencies of the global Army Food Program. Therefore, decisions are made by consensus.

The most recent Army Food Program Advisory Board meeting was held in conjunction with DSCP's World Wide Food Show and Conference on 18 June 2007 in Charlotte, NC. For the next AFPAB there is a proposed date of 22 January 2008. The location is yet to be determined but there is discussion to hold it at ACES, Ft. Lee, Virginia.

If you have any topics of discussion that you feel should be brought to the attention of the Army Food

Program Advisory Board, please send through your proper chain of command for their consideration and possible forwarding to the AFPAB.
For more information, contact ACES Concepts, Systems, and Policy Division at 804-734-4839 or DSN 687-4839.

U.S. Army Logistics Branch

The Army Logistics branch was officially established on 1 July 2007. The Army recognized the need for a new basic branch for Logistics; one that brings together officers from Quartermaster, Ordnance, and Transportation.

Officers will come into the Army as second lieutenants in one of the three historical branches and will enter the Logistics branch after completion of the Combined Logistics Captains Career Course.

Enlisted personnel and Warrant Officers will remain in one of the three historical branches and will also be part of the Logistics branch. Our 92G and 922A personnel are now clearly recognized as being cooks, managers, food advisors, Quartermasters, Logisticians, and above all, Soldiers!



Logistics Branch Insignia



Color: Soldier Red
Motto: Sustinendum Victoriam "Sustaining Victory"



Expect insignia to be available in August 07.

Lapel color and braiding for dress uniforms expected to be in the inventory NLT Dec 07.

ALARACT message TBP Oct 07 will address uniform guidance and grandfathering or wear out date policy.

Logistics Corps Creed

I am an American Soldier and a logistician.

I am the heir of Quartermaster, Ordnance, and Transportation Soldiers who have served our Nation in war and peace since 1775.

I provide the Nation's warfighters of all services what they need, when they need it, where they need it.

I anticipate the warfighter's need for sustainment in all situations, at all times, under all conditions.

I integrate logistics into the commander's plans and decisions.

I ensure continuity of support to sustain the momentum of the force.

I respond rapidly to the ever-changing needs of the warfighter.

I improvise to sustain the force with innovation and ingenuity.

I live by the Army values and the Soldier's Creed.

I lead by example.

I am true to the motto of the Logistics Corps, "Sustinendum Victoriam"— "Sustaining Victory!"

Philip A. Connelly Program Information

The following slides are an excerpt from a briefing on key information and changes within the Philip A. Connelly Awards Program. For more information, contact the ACES Special Programs Division at 804-734-3028 or DSN 687-3028.



Compositions of Categories

- **Army competition Sponsored by the International Food Service Executives Association (IFSEA)**
- **5 categories of competition:**
 - Small Garrison: 300- average headcount**
 - Large Garrison: 301+ average headcount**
 - Active Field Kitchen Category**
 - National Guard Field Kitchen Category**
 - Reserve Field Kitchen Category**

Garrison...

Food Service Contract Facilities are included in Garrison Competition.



Nominee Package Requirements

- **Nomination of garrison and field kitchen finalist will be provided by the responsible command, by letter (digital) to the Connelly Program Office NLT 1 August 2007.**
- **Complete unit designation (no abbreviations)**
- **Location of the nominated unit (including TOE or TDA number)**
- **Complete unit mailing address with ZIP code or APO**
- **Category of competition**
- **Point of contact: (Primary and Alternate)**
 - Email addresses**
 - DSN /Commercial phone numbers**
 - Fax Numbers**
- **Authorized and assigned food service personnel strength**
- **Name, grade, biographical sketch (w/ digital photo insert) of the FSO and FSS in duty uniform for military units. For contract operated facilities, include the name and biographical sketch (w/ digital photo insert) of the military representatives designated to support the nominated unit and of the contractor's employee responsible for the dining facility operation.**
- **Brief historical summary of the unit including the mission statement/unit achievement**
- **Names, grades and length of assignment of all assigned or attached food service personnel and scheduled DEROS, if applicable. Indicate food service courses completed by military personnel or related training or civilian experience of contract personnel**
- **As DA finalist ACOM, IMACOM, NGB and OCAR/USARC Commanders are responsible for ensuring adequate photographic coverage during evaluations**
- **Note: Format Used will be Microsoft PowerPoint or PDF**



Nominee Package Requirements

- **Submit nominee packages on Compact Disk (CD) to:**
DEPARTMENT OF THE ARMY
USAQMC&S, ACES
ATTN: Connelly Program Office Room #311A,
1201 N 22nd Street
Fort Lee, VA 23801
- **CD must be received by the Connelly office NLT 1 August 2007**
- **Disk will contain two files:**
 - 1 PowerPoint presentation**
 - 1 high resolution digital photos**



Nominee Package Requirements

Garrison Photographic Requirement (Digital Only)
(Note: This will be a second file on the CD)

- ✓ **Include a caption explaining the contents of each photo**
- ✓ **All photos will have a minimum resolution of 300 dpi (High Resolution)**
- ✓ **FOS/Facility Manager, in duty uniform, performing supervisory functions (one)**
- ✓ **Food service staff in duty uniform posed in front of the dining facility with unit identification (one)**
- ✓ **Five different shots of the food service staff as they perform their duties during meal preparation**
- ✓ **Five different scenes of the dining area, serving lines, meal preparation, and kitchen layout (five in each area)**



Nominee Package Requirements

Field Kitchen Photographic Requirement (Digital Only)
(Note: This will be a second file on the CD)

- ✓ Include a caption explaining the contents of each photo
- ✓ All photos will have a minimum resolution of 300 dpi (High Resolution)
- ✓ FOS in duty (field) uniform, performing supervisory functions (one)
- ✓ Food service staff in duty (field) uniform posed in front of the dining facility with unit identification (one)
- ✓ Five different shots of the food service staff as they perform their duties during field feeding
- ✓ Five different shots of the eating area: serving lines (s) before and during serving: Kitchen Tent MKT, CK or K-Cliff (interior, and exterior) food preparation and the kitchen layout
- ✓ Two shots of the overall field location, one with unit identification visible (if possible) and one encompassing the entire operation.

New format for a new FY!!

We have completed one full year of the *Army Food Net*, and the response has been entirely positive. Starting with our next issue, October 2007, look for a revamped newsletter with new features and a new format! We hope that this new format will allow us to put expand the newsletter to involve all parts of the Army Food Program.

For more information, contact the ACES Concepts, Systems, and Policy Division at 804-734-4852.