

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;

Inside This Issue

- 1 Message from the Director
- 2-3 Message from the DOO
- 4-5 Message from JCTD Director
- 6-7 Message from Army Food Advisor
- 8-37 News from JCCoE Staff
- 38-40 Hail & Farewell to Member
- 41 Culinary Art Results
- 42 Upcoming Events

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.



LTC JOHNSON

Message from the JCCoE Director

Welcome to the Spring Edition of the Army FoodNet! As always our goal remains to provide value added information that is both useful and current.

The 37th Annual Culinary Arts Competition was a huge success! The talents of our Service Members were remarkable and were on display for all to see and witness. Everyone I spoke to was truly amazed by the displays and the sheer attention to detail, simply the best. I want to say thank you on behalf of the 51st Quartermaster General. She is extremely proud of everything we do in support of our Army.

Finally, I want to thank each and every one of you for your continued sacrifice in defense of our nation.

Army Strong!

Message from the Director of Operations

Our Army Food Program In Transformation

By

Mr. David P. Staples, Director of Operations,
ACES Operations Directorate,
Joint Culinary Center of Excellence



When it seems darkest, drive on; when it seems there is nowhere to turn, drive on; when you become weary and depressed, drive on; because there will be brighter days ahead. When the final day comes you will be prepared to handle it, as a TEAM we can make it happen. Here are some unknown author quotes that fit our current individual and team during this uncertain time in our business: “You can always take the easy way out and give up but the real strength comes when you decide to keep pushing no matter what the circumstances are” and “Strength isn’t about how much you can handle before you break, it’s about how much you can handle after you break”. These quotes will define you and I over the changes in our food program in the next few months and years. So keep the faith!

Understand, everyone is feeling the pressure of the budget cuts, not just the food program but everything and everyone is being reviewed for possible savings to meet the budgetary goals. JCCoE is fielding a lot of questions from the field on the food program actions being taken in our area from consolidation/closure of dining facilities to reducing contract operations – full food service (FFS) and dining facility attendants (DFA), to reduce staff and reducing/eliminating Subsistence Supply Management Office (SSMOs). All programs are on the table for possible cuts or elimination, there are no sacred cows any longer. The goal remains the same - save money and reduce costs but still maintain an effective and efficient level of service to the Soldier diner.

You, the Food Program Management Office staff, Warrant Officers, Non-Commissioned Officers in the units and operating our dining facilities are the first line to review, recommend, validate, justify and defend your operations to your leadership. You must be clear and concise in your recommendations on courses of action to better support the Soldier diner. We cannot simply say “yes” to every consolidation/closure, cut in services (FFS and DFA), using Soldiers for DFA duties, or eliminating a required SSMO just to save funds when we are not supporting the essence of the Army Food Program in feeding Soldiers. JCCoE will continue to support the initiatives/COA that best supports the proper level of service and provide the justification to validate the mission.

Message from the Director of Operations cont'd

You must do the same – when you see Commanders placing all Soldiers living in the barracks on BAS, you must provide the right guidance, understanding how this affects your utilization and authority to operate a dining facility is critical. Getting your cooks and NCOs (92Gs) back into the dining facility and your Warrant Officers providing the support, oversight and management skills at the same time providing relevant training/mentorship ensuring we met the requirements in supporting our wartime mission. Provide your thoughts and comments on consolidation/closure of dining facilities ensuring it meets the level of service required and it still meets the requirements of supporting the feeding mission as we move from Unit to Installation centric dining facilities in reducing contract costs. All of these are critical to our success and your viability in Today's Army and the future as a military occupational specialty (MOS).

I can't say it enough, you are the best Food Service professionals in the world, but you must get back to the basics of supporting the garrison food service mission and getting your Soldiers trained and in the dining facilities providing the best food service support to your units and the installation.

These are hard times, and as I stated, "we are in control of our future" – so drive on, keep your head up and let's make a difference.

Army Strong!



Message from the Director of Joint Culinary Training

Training Update at the Quartermaster School

By

Mr. Raymond Beu

Director, Joint Culinary Training Directorate

37th Annual Culinary Arts Competition

The Quartermaster School's 37th Annual Culinary Arts Competition, the largest American Culinary Federation (ACF) sanctioned competition in the United States, began 25 February 2012 at Fort Lee, Va, and culminated on 09 March 2012 with an award ceremony to recognize competitors. The Joint Culinary Center of Excellence (JCCoE), Joint Culinary Training Directorate (JCTD) hosted 340 individual competitors and 28 teams from every service displaying 954 entries, all competing for ACF medals. This was the largest culinary competition to date. Competitors also participated in over 1000 hours of training events held throughout the competition. We conducted eight public days which included daily events such as cold food displays, live cooking demonstrations, ice carvings, Student Skills competition, Enlisted Aide competition, Armed Forces Student and Chef of the Year, and the United States Army Culinary Arts Team tryouts. ACF judges issued more than 570 individual medals, and 138 gold medals earning the show exceptional public ratings and great media support.

The Installation of the Year award went to Fort Stewart this year for their exceptional performance followed by Pentagon in 2nd place, and Fort Hood in 3rd place.



Installation of the Year – Fort Stewart.

Additional award information can be found on Facebook – Army Culinary - www.facebook.com/army.culinary. Our congratulations go out to all the Commands represented, and their competitors and teams for a job well done. We look forward to seeing everyone return and hopefully some new competitors and teams for next year's competition.

Message from the Director of Joint Culinary Training cont'd

92G10 Food Service Specialist Advanced Individual Training (AIT)

The 92G10 AIT training program is undergoing major revisions to incorporate lessons learned, industry best practices, increased field training, and “phasing” to accurately capture Marine and Navy joint training integration. The training length will remain the same; however, the end result is an increase in hands-on performance-based training and a decrease in lecture / slideshow.

Enlisted Aide and Advanced Culinary Training

The Enlisted Aide and Advanced Culinary courses are now “officially” joint through the Inter-Service Training Review Organization (ITRO) program in which we have representatives from all Services as students and instructors. The primary benefit is the ability to implement and train “best practices” from throughout all of the Services thus preparing students to perform their duties across the entire operational force.

The Way-Ahead

We continue to review programs and processes, and are focusing on improving training through the implementation of the Army Learning Model 2015 in each of our programs. We will continue to review training to identify commonalities between the Services, and integrate wherever possible to take advantage of the efficiencies of integrated training.



Message from the Army Food Advisor



By
CW4 (P) Georgene Davis

Mentorship and Service...

I would like to share with you a personal vignette which serves to highlight and illustrate the amazing impact you may personally and professionally generate in a individual's life by being a Food Service role model for them to aspire to be, and furthermore by creating a healthy, stable, and inspiring work-place environment where they may begin a journey towards achieving their personal and professional dreams. You may never know the individual's life that you impact by your actions or your words by providing them with an encouraging word and heart-felt support. To express this point I would like to share with you a chance meeting with a young Soldier at a recent Quartermaster Food Service event. It serves to highlight how important mentorship is to me, the leadership of the Quartermaster Corps, and more importantly to the great Americans who observe, and strive to achieve their professional Food Service destinies. The Food Service Soldier approached me at a recent event and exclaimed, somewhat breathlessly, that as the Army Food Advisor I was a role model and mentor for professionals throughout the Service. To be honest, I was speechless, yet as I recovered I told her that I appreciated her comments and moreover that I was thrilled that I had provided focus to her career! As her 'mentor' I had created a professional atmosphere whereby she felt self-efficacy, empowerment, and enabled to create an action plan that provided her the means to begin the journey from her individual "as-is" to her potential "to-be".

Mentor and motivate!

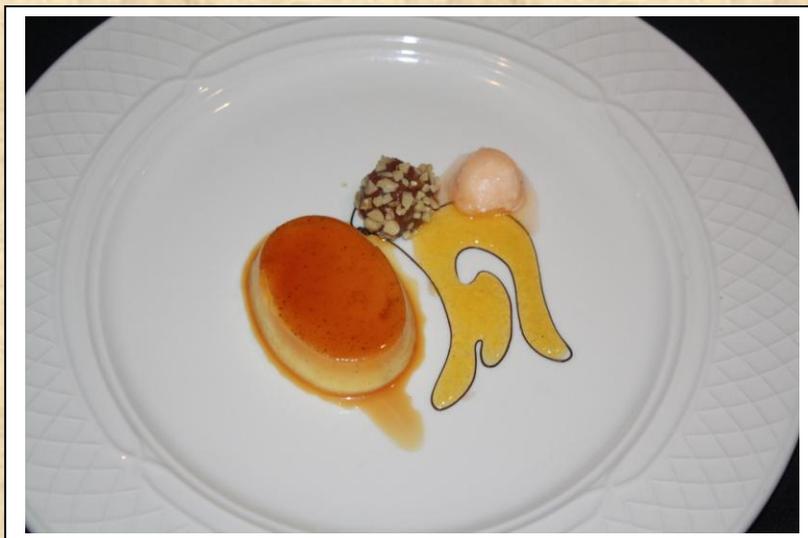
In my opinion, mentoring is a function of creating an ecological and environmental atmosphere or condition whereby people may thrive, aspire, and be inspired to develop into what exists in their private, personal, professional, and scholastic thoughts. Leaders, defined as those who lead more than themselves, create that empowered atmosphere for their team that enables those 'thoughts' to become reality, or their dreams to come true. It is creating an inspiring atmosphere which may be readily experienced by all who serve in our modern Food Service work-place settings, whereby those we lead may be motivated, and inspired as a direct or indirect result of our mentoring and motivating influence. As I talked to this young woman I realized that what mentorship meant for her was simply to have the opportunity to have a professional mentoring experience with a person who had know-how and real-world food service awareness so that she may learn and grow through observing and communicating over a sustained period of time. Humbly I submit this for your review as my definition of mentoring.

Message from the Army Food Advisor cont'd

It is what we do best in the Service is it not? We care and assist in the development of the individual which includes their family and friend support networks, and we assist, educate, counsel, and provide guidance on aspects of life that extend beyond the functions of the work place. Furthermore, a member of our nation's Armed Forces achieves motivation based on rigorous training, guiding and empathetic leadership, and frankly, by appreciation and knowledge that their team will ensure that they, their family, and their friends are protected and sustained regardless of where they may be in the battlespace, and what task they are called upon to perform. What I would urge you to continue to do, in your own respective personal and professional roles, is to be vigilant and aware that directly and indirectly we provide mentorship and motivation too many and by doing so you enable their continued growth. This, in my opinion, is the heart, soul, and core of what is personal and professional mentorship and motivation.

Heartfelt Thank YOU!

My tenure as the Army Food Advisor will be transitioned to CW5 Dave Longstaff, April 2012. I want to take this opportunity to tell each and every one of you how proud I am to serve in this prestigious position! This capstone career assignment has been literally a dream come true for me. I am amazed and so proud of the work that I see demonstrated throughout the total force as we enhance the culinary fine dining experience for the men and women who are this nation's most valued treasures. Though a sobering thought I would ask you to never forget, wherever you may currently be serving or may serve in the future, how critically important your role is to these men and women who may be enjoying their last meal as they prepare to execute their assigned mission in the battlespace. They will do their duty...and so with pride and professionalism always, we will do our Food Service duty too! It has been my pride, privilege, and joy to have served as the Army Food Advisor; it represents the culmination of my own professional and personal dream. To all of you who assisted me in the execution of my Food Service vision I would like to thank you very much and I look forward to serving with you in the future. With pride and confidence I urge you to continue to assist, uphold, and support those individuals who look to you for guidance and direction as you continue to mentor and motivate the young men and women who are eager to learn and grow under your experience and tutelage. Army Strong!



“Do You Know What You Are Ordering And Where It Came From?”

By

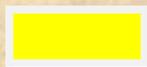
Ms. Cara Vartuli-Dusablon

Do you know what grade of meat you ordered? Do you know the difference between choice and select? Do you know if you can receive products from Brazil? Should you know the answers to these questions? Yes! Every year the Army pays millions of dollars worldwide for top quality products from brand name manufacturers, but is the product on that truck what you thought you ordered and are paying for. There are checks and balances to ensure this but if the customer does not take part in the process, some items just may slip thru the cracks. Take the time to attend an audit, review the catalog, and familiarize yourself with the Army buying standards.

Every year the Defense Logistics Agency-Troop Support (DLA-TS) leads quality assurance food audits with the assistance of the United States Department of Commerce (USDC), and the United States Department of Agriculture (USDA). The audits take place at each Subsistence Prime Vendors (SPV) warehouse under contract with DLA-TS. During the audit each category of product will be evaluated using a color coded system. The SPV will be graded on poultry, meat and processed fruits and vegetables. Each category must achieve a score of 85% or higher. To successfully complete the audit the SPV must achieve an overall average of 85% in all three categories. Thirteen items are evaluated in each category based off usage rates. The cases are randomly selected out of the SPV's warehouse upon the audit team's arrival. Corrective action is taken against any item that receives an unsatisfactory rating of yellow, blue or red (see color code scheme below).



- Green: Acceptable



- Yellow: Needs work, 30 day time frame to correct minor deficiency



- Blue: Stop, can't be provided to military branches, sell to other programs



- Red: Stop, off condition, ex. decomposition and freezer burn

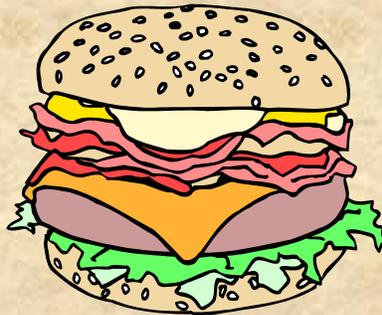
An audit provides a prime educational / training opportunity for installation level personnel. The USDA and USDC experts perform detailed evaluations of each product and a full explanation of what is being purchased versus what the stated product requirement and specifications are. Deviations in product are pointed out and explained to the customer, SPV and DLA-TS. If the customer (Food Program Manager, Dining Facility Manager) does not attend the audit then opportunity to indicate if this product truly meets their needs is lost. Customers can request that certain products be

evaluated in addition to the 13 in each category if they are concerned about the quality level of a product.

All customers are encouraged to attend audits. The Concepts, Systems and Policy Division (CSPD), Joint Culinary Center of Excellence (JCCoE) will attend each audit but strongly advises the FPM at the installation level to do so as well. After all, that is the everyday user who sees what the SPV is bringing to the back door. CPSD will contact each installation and inform them of the upcoming dates and locations of the DLA-TS audit. By attending this event you will know where your product came from, what grade it is, and if you are receiving the high quality product that the Army is paying for.

In addition to attending the annual DLA-TS audit there is the Army's Buying Guide. This guide is a detailed resource for general Army standards and buying practices. It includes an index of primary products and is provided on the JCCoE website at www.quartermaster.army.mil/jccoe. The guide is referenced in the DA PAM 30-22 and updated on a regular basis on the website as industry standards and practices change.

Why not use all these tools available to ensure the highest quality product for the money spent is being received. By attending the DLA-TS quality audits, reviewing your installations catalog and comparing it to the Army standard in the Buyer's Guide you are actively protecting the Soldier eating in the dining facility. Know what right looks like for both current products and possible new product selections and feel confident knowing that choice is preferred over select.



The Importance of the Subsistence Vendor Contract Discrepancy Report

By
Mr. Jose A. Millan

One of the most important tasks in managing dining facility operations is ordering and receiving subsistence from the prime vendor. The prime vendor's job is to ensure they fulfill your orders with approved food products that meet the Army standard outlined in [DA PAM 30-22 Appendix I](#), Procedures for Selection, Cataloging, and Maintenance of Subsistence Items. Most of the time our orders are generated and received at the dining facilities without a glitch. However, on occasion, there are problems with the products that arrive at your loading dock. This is where we should be using the Subsistence Vendor Contract Discrepancy Report (SVCDR) [DA Form 7589](#).

The DA Form 7589 is used to formally document product discrepancies as they occur and to notify the appropriate officials at the Defense Logistics Agency-Troop Support (DLA-Troop Support) and managers at your installation, which include the Food Program Manager (FPM), the Subsistence Supply Officer (SSO) and Veterinary Services personnel under the Public Health Command. All parties have stake in ensuring the food products we receive at installations world-wide are fit for consumption and meet contractual requirements.

SUBSISTENCE VENDOR CONTRACT DISCREPANCY REPORT				
For use of this form, see DA PAM 30-22; the proponent agency is DCS, G4.				
1. FROM DFAC #2 SSG John A. Smtih	2. THRU FPM/SSMO	3. TO DLA Troop Support		
4. DATE PREPARED (YYYYDDMM) 20120315	5. DELIVERY DATE (YYYYDDMM) 20120316	6. NAME OF PRIME VENDOR "You Know the Deal" Foods		
7. DISCREPANCY	a. ITEM (s)	b. NSN(s)	c. VENDOR SKU # (s)	
	(1)	Ranch Dressing Pouch	891501XXXXX	XXXXX
	(2)	Mayonaise real (dispenser)	891501EXXXX	XXXXX
	(3)	Pasta Macaroni Elbow	891501EXXXX	XXXXX
	(4)	Sausage Italian Link Hot	891501EXXXX	XXXXX
d. NARRATIVE				
Continued:				
Turkey Roast Boneless Breast		NSN 891501xxxxxx	SKU XXXXXX	
Above Items are out of stock and will not meet the requested RDD.				

Figure 1 Sample SVCDR

In most cases, the formulation of a prime vendor SVCDR is as follows: The ration staff observes a product discrepancy on his delivery and notes his actions on his receipt by either accepting or rejecting the subsistence as appropriate. Let's say in this case you did not receive products according to your shopping list. After noting this on your receipt, the next action would be to fill out DA Form 7589 and fax or forward a copy to the supporting SSO or FPM. The SSO or FPM will forward the SVCDR especially when experiencing a pattern of poor service with a copy of the supporting documentation to the DLA-Troop Support contracting officer. The FPM will also forward a copy to the Concepts Systems and Policy Division in JCCoE when repetitive discrepancies occur or when items do not meet the Buyers guide Standard in DA PAM 30-22. The Contracting Officer (KO) may observe during their contract administration surveillance practices situations that need correction. They need to give the prime vendor (contractor) the opportunity to correct the situation without unduly delaying the contract.

The SVCDR is sometimes confused with the Contract Discrepancy Report (CDR). There is a difference in the process between the SVCDR and a CDR; the term CDR is the written notice described in [DFARS 246.407\(f\)](#). The CDR is used in many circumstances and typically the CDR is generated by the Contracting Officer Representative (COR) or the Quality Assurance Evaluator (QAE) to inform the contractor of a pending discrepancy. In contrast, the SVCDR is prepared by the user at the dining facility and forwarded to the food management personnel at the installation or the COR, which then forwards them to the KO. If the vendor fails to correct the discrepancy within the time given, the contracting officer has the option of elevating the issue to a cure notice if required. The prime vendor will respond within the specified period outlined in the contract and the contracting officer will make a determination if the issue is closed or needs further action. The SVCDR then becomes part of the contract file.

In the prime vendor program, the SVCDR helps us identify systematic problems whether it is transportation, item description, product suitability/wholesomeness, and the substitution or failed delivery of a product. This is the only way all parties can measure if the contractor is meeting delivery requirements. If our ration staff fails to submit the SVCDR when products fall short to meet acceptability, we have assumed responsibility for poor performance. This SVCDR helps the FPM identify items that are not acceptable to the users and can serve as historical data to identify a future replacement products. In the end, we need to be good stewards of the government's resources and should note any discrepancies as they occur.

“The Army FoodNet”

By

Mr. Raymond Hosey



Good day Food Service Professionals! Let me begin first by thanking each and every one of you for your loyal and continued support of the Army Food Program by supporting the Army FoodNet. We sincerely appreciate the genuine feedback we receive from the field on ways to improve the publication. As you can see your recommendations are being acted upon.

It's our sincere request that you continue to make this a very valuable publication by continuing to provide excellent ideas, information and feedback. We will ensure the FoodNet remains a viable medium for information and a tool for improving operational efficiencies. We love to hear the first hand feedback from the field as these accounts of actions (where the rubber meets the road) going on in the field cannot be duplicated. The return on investment (ROI) is immeasurable when we provide real time useful information to the Food Service Professional.

If you desire to submit an article please ensure it meets the following basic criteria; 1-2 pages in length, single space, with 1" margins, Arial 12 font size. Pictures are always recommended, especially if they help tell the story.

The FoodNet is published on a quarterly basis, normally the first week following the end of the quarter. With one exception, the fourth quarter which ends in September for this edition we publish the FoodNet during the last week of September, because there is valuable information pertaining to end of year closeout procedures.

So let's continue to make the FoodNet a value-added publication for all to read and enjoy!

92G Critical Task Training

By
SGM Andrew C. McCaughey

Every Military Occupational Specialty (MOS) is derived from the Army's operational needs; fortunately for us, all Soldiers need to eat. 92G, Food Service Specialist, is one of the most important Specialties in the Army. Food can be a huge morale booster or a significant deterrent to operational readiness. The Critical Tasks related to our MOS are just those, CRITICAL.

Once the Food Service MOS requirements were identified, the tasks needed to perform the feeding mission in field and garrison environments were subsequently broken down into several skill levels, each with their own set of critical tasks. Every three years the Training Development Department at CASCOM, Fort Lee, assembles a group of 92G Senior NCOs from throughout the Army, National Guard and Reserve components to analyze the Critical Task List. This Critical Task List analysis is designed to ensure our MOSs critical tasks and associated training materials are relevant and up to date.

Training our 92Gs Critical Tasks is equally important as training the Warrior Tasks and Battle Drills. Our NCOs are responsible for billions of dollars in equipment and supplies on a daily basis, and further responsible for food safety, which is more important than all of the dollars combined. One 92G can inflict more punishment on a Battalion of our Infantry forces than a Brigade sized element of any opposing force. All it takes is a lapse in the Action, Condition and Standard in food preparation and safety and a whole Battalion could be rendered immobile.

I will lay out what I know to be current and available in the Training Tools below, where we are in the development of a 92G training site in the Way Ahead, and conclude by asking all Army Food Professionals for comments and information regarding best practices and tools in regards to our MOS training.

Training Tools

- 1. Food Service Soldier Training Publications
Located at: http://armypubs.army.mil/doctrine/STP_1.html
92G Skill Level 1 Soldiers Manual: STP 10-92G1-SM-TG
92G Skill Level 2, 3, 4 and 5 Soldiers Manual: STP 10-92G25-SM-TG
- 2. Army Training Knowledge Online: <https://atiam.train.army.mil/soldierPortal>
Self development available: online MOS tasks, with detailed performance measures.

Way Ahead

The Management Assistance Division of the JCCoE is currently developing a 92G Training Toolbox for Managers. It will consist of a wide assortment of current Food Service Professional lesson plans and presentations for all to share and assist in training your Soldiers. The link to the Manager's Toolbox will be posted on the JCCoE website soon and also in the Food Service Section of the Quartermaster Sustainment Net at the following link.

<https://forums.army.mil/secure/communitybrowser.aspx?id=239811&lang=en-US> .

Please contact me if you need training materials and I will reply ASAP.

Andrew.c.mccaughey@mail.mil

Conclusion

Please contact me or any of the professionals here at JCCoE, Ft Lee with questions, training tools of your own, and best practices or relevant information that you would like to share with the rest of our Food Service professionals throughout the entire Army, National Guard and Reserves. I encourage you to visit the Quartermaster Food Service Website and engage our fellow professionals in providing our Army the highest quality Food Service available.

Spring Time Chores

By

Mr. Raymond Hosey



Well Spring time is here, the flowers are beginning to bloom and the cold weather is in the rear view mirror. Spring is traditionally a time when we go through our things and get rid of unwanted items (spring cleaning). Yard sales are great for getting rid of items we no longer need. We clean storage areas, windows, closets and any other forgotten areas.

Food Service Professionals, spring is also a time for dining facility spring cleaning. Go through your dining facilities and take a careful look at the condition of your entire facility, to include equipment that may need to be turned in or replaced as an example. Call in those service orders that could not be completed because of the inclement weather. Look in areas that you could not get to because of the winter weather.

Check indoor and outdoor freezers and refrigerators to ensure they are not only cleaned and defrosted but that all items are accounted for. This is also a great time to check each to ensure there are no leaks and seals are in good working condition. You also want to ensure that FIFO was adhered to, if not those items should be placed on the menu to prevent loss. If an item is over 30 days old it has been in inventory too long with the current subsistence prime vendor delivery cycle of 2/2/3. Same rule applies to dry storage areas. Whatever the reason springtime is a great time for getting our house in order.

March is also the midpoint of the fiscal year which ushers in regulatory requirements outlined in AR 30-22 and DA PAM 30-22 respectively.

AR 30-22 Inventory management paragraph 3-24 (c) states, *Semi-annual inventory*. The FOS will conduct a semiannual inventory on the last days of March and September per the procedures in DA Pam 30-22, paragraph 3-20. Additionally, the installation commander will designate an individual to verify the inventory process at each operational dining facility. The designated individual will verify the physical count and mathematical accuracy of the inventory. The designated individual must be present during the inventory process and is responsible to verify the quantity of items recorded on the inventory record as being on hand. Mr. Steve Primeau has written an excellent article regarding inventory management in this edition of the FoodNet.

AR 30-22 Nutrition paragraph 3-56 states, Food item catalogs and master item files will be reviewed and updated at least semi-annually to include a wide variety of food items that are available for the production of healthy menu choices.

The requirements mentioned above are listed as reminders regarding our semi-annual requirements. The list is not intended to state every requirement that may be required of you. So let's get our dining facilities ready for the spring time!

Assistance with Inventory Issues

By

Mr. Stephen J. Primeau



It appears that some installations are having problems that are related to inventory management within the dining facilities. Many dining facility managers, both military and civilian, have submitted AFMIS help desk trip tickets for SEC-Lee AFMIS analysts to assist with or decipher inventory and account status issues. Every manager/Food Operations Sergeant knows that inventory management is required by regulatory policy and guidance. They also know that it constantly causes them problems within AFMIS.

More and more often in today's Army best business practices from the civilian industry are being accepted and utilized by the Army because it makes good sense. One of the more critical business practices that occur in both the Army and civilian food service industry is the need to manage inventory so that operating dollars are not tied up needlessly on subsistence sitting on shelves or in the freezer for long periods of time.

We researched some of the more common errors that occur, Army Wide, while conducting physical inventories at the dining facility level and wanted to offer ways to mitigate these occurrences in an effort to help our food service community. See below Problem and Potential Solution.

Problem: Unit of Issue versus unit price.

Discussion: Management should watch the unit of issue and price of the item (Ex. The unit of issue on the count sheet is pounds, however, the price is high (price might reflect case instead of each). BEWARE: If this happens, the user should count the number of cases and not the number of pounds.

Solution: The IFPM should review all catalogs and review changes etc etc.

Problem: Inventory conducted too early on a day or not completed in the same day.

Discussion: If inventories are conducted in the mornings, this will cause problems because the inventory could be finalized before the SSMO executes the STORES receipts or Dining Facility Kitchen requisitions are inputted; which could cause these transactions not being captured in the inventory Balance On Hand. Additionally, when the count sheets are printed, this "starts" the inventory process. Once the inventory process is "Started" it only ends when the process is "Finalized." If this process extends over several days than any receipts/transfers/kitchen requisition transactions processed during this time frame will not count (update) in the inventory. BEWARE. This happens quite frequently.

Solution: Inventories should be executed at the end of day after all of the subsistence has been issued for the last meal. This will allow the SSMO to execute receipts and to capture dining facility kitchen requisitions. (Note: Count Sheets should not be printed until all receipts/transfers/kitchen requisitions have been executed. This will help prevent the need to hand jam additional items). Also, any kitchen requisition or receipt posted the next day will update the monetary status but not affect the inventory Balance on Hand (BOH). We recommend that weekly inventories be conducted. The monthly inventories will always post the end of month on the account status no matter when posted during the month.

Problem: Dining Facility inventories do not include all in-house items.

Discussion: It is very important to count everything because all receipts/transfers/kitchen requisitions that are processed while the inventory is being conducted may or may not update the balance on hand. The system assumes that the counts entered into the actual physical inventory are correct and that the inventory was conducted at the end of the day.

Solution: Inventories must include all in-house items.

Problem (Very important): Managers are not carefully reviewing the Inventory Variance Report "PRIOR" to the inventory being "Finalized."

Discussion: The Inventory Variance Report is a management tool that allows for managers to determine where a system and physical count differ.

Solution: Managers should thoroughly review this report to help eliminate the number of count errors in the actual inventory "BEFORE" it is finalized.

Problem: Book Inventories: If managers do not perform a monthly or quarterly inventory the system will generate a book inventory.

Discussion: The Book Inventory is calculated using the system balance on hand times the price of each item with a positive balance on hand. These values are captured by the system which could not accurately reflect true inventory Balances on Hand. The book inventory occurs when an inventory is not performed in a dining facility and there is a balance on hand, or the user fails to finalize the inventory in the system within the five-day window. The system will automatically establish the inventory and that will be the beginning inventory for the next month. Of course, this inventory will have a direct impact on a dining facilities account status.

Solution: Always perform the monthly and quarterly inventories as required.

In summary, maintaining proper inventory management controls is an integral part of a successful operation. When managers are proactive and focused on ensuring that inventory procedures are properly conducted then you can have a cost-effective inventory, minimize food costs, reduce labor requirements, reduce spoilage, and limit waste and mismanagement. These efficiencies will help managers manage their account status more effectively.

Receipt and Storage of Subsistence

By
MSG Walter Moore

The delivery of subsistence from both prime vendor and local vendors can lead to complacency and error during the receipt process. A lack of interest in the process can sometimes result in dining facilities (DFACs) receiving products that were not ordered or more than what was ordered, re-frozen, inaccurate weights or specifications, or products considered less than wholesome. Errors made during a poor receipt process are generally revealed after the delivery truck is long gone. When a Dining Facility Manager (DFM) trains and supervises their Food Service Personnel (FSP) on the importance of accurate receipt processing, these errors may be avoided. FSP who have been identified to request or receive subsistence must be knowledgeable on all processes to include order, receipt, storage, inventory, issue, safe guarding and overall management and accountability. Army regulations and the Army Food Management Information System (AFMIS) provide guidelines to assist in this area of dining facility operations. The NCO identified to manage subsistence is usually called the Ration NCO along with his supporting Ration personnel.

DFMs and Contractors should ensure that detailed receipt procedures focusing on the inspection and receipt of subsistence delivered to either the Subsistence Supply Management Office (SSMO) or DFACs are in place, understood by receiving personnel, and updated as required to include new vendor product information. Operating Procedures for the Army Food Program, DA PAM 30-22, paragraph 3-18 provides guidance and information regarding the receipt process for subsistence received at the DFAC. DA PAM 30-22, paragraph 3-19 reinforces management responsibilities for safeguarding subsistence; however, the general common sense guidance contained in the DA PAM 30-22 requires reinforcement at the local garrison or training area level to include any pertinent information that addresses local vendor deliveries for items such as soda, bread products, bread codes, dairy, fresh fruit and vegetables.

The receiving information contained in DA PAM 30-22 should be the basis for the development of a Standard Operating Procedure (SOP) that incorporates specific receipt and storage procedures that include your Subsistence Prime Vendor and local vendors. The Food Program Manager (FPM) or Subsistence Supply Manager (SSM) may have already developed a local SOP for Receipt Procedures for implementation at the DFACs and the SSMO. If you are newly assigned to a management position and not sure if one exists, check with the FPM! The Receipt Procedures SOP not only focuses on product quantity and product condition, but also addresses subsistence security. Subsistence receipt and security are usually part of the Installation Security Plan (ISP). Both the Public Health Command (PHC) and Preventive Medicine Activity play a critical role with regards to subsistence in the DFACs and on the installation. Preventive Medicine personnel assist the FSP with the proper storage of rations and temperatures from the back dock forward. The PHC command personnel assist with the Quality Control Checks once the subsistence enters the installation to the delivery at the back dock. They usually verify approved sources; look for signs of thawing and refreezing, and any other obvious defects before the subsistence is stored. The PHC is also the approving authority for subsistence condemnation. Complete product evaluations are performed for food safety violations and PHC directed prime vendor evaluations for specific commodities. The DFMs are highly encouraged to request training on a regular basis from the PHC and the Preventive Medicine Activity and ensure monthly Routine Food Establishment Inspections are being conducted per TB MED 530, Occupational and Environmental Health Food Sanitation.

The areas listed below are functional focus areas the DFMs should include in the training program:



- (1) Ensure all personnel identified to request or receive subsistence are listed on a Notice of Delegation Authority-Receipt of Supplies, DA Form 1687. The Army Food Program, AR 30-22, paragraph 3-21 states the requirement to designate separate requisitioning and receiving personnel is waived when the DFAC is staffed by seven FSP or less.
Ensure the responsible Commander signs and includes an expiration date on the DA Form 1687.
- (2) Ensure authorized FSP receiving subsistence perform a complete quality, condition, and quantity inspection per established SOP IAW regulatory compliance.
- (3) Ensure that products being delivered are actually those products ordered per the original AFMIS order form, make any adjustments necessary on quantity, and reject any products not requested or sound upon delivery.
- (4) Ensure any discrepancies are documented on a Subsistence Vendor Contract Discrepancy Report, CDR DA Form 7589, IAW DA PAM 30-22, Appendix H.
- (5) Ensure all maintenance or other repair personnel are cleared through management prior to entering subsistence storage areas. Under no circumstances should your staff allow vendors or maintenance workers into any of your subsistence storage areas unescorted or unsupervised.
- (6) Ensure effective measures to safeguard subsistence from pilferage, contamination, pest infestation, or damage are in place. Physical security to include key control is also pertinent to protecting and securing subsistence. Subsistence storage areas should be restricted to "Authorized Ration Personnel Only".

Proper receipt and storage of subsistence is delegated to a few personnel in the DFAC; however, it is everybody's responsibility to protect all subsistence. Proper receipting ensures what was ordered was received, in the right amounts, and in a wholesome condition. Physical security is a management responsibility to include restricting the access of vendors or visitors to food preparation and storage areas. Undue traffic and gathering in food preparation and storage areas should be eliminated. As you add these limitations to your storage areas and provide the proper training to all FSP to include your dining facility attendants, your DFAC will be able to maintain solid Receipt and Storage Procedures that you can be proud of. Take this task seriously and safeguard all subsistence. In summary, a well secured storage area, training, proper receipting and accurate accountability equals a well managed inventory.

ROCK STEADY!!!



Once Is Enough Thank You: Single-Use Gloves Protects Diners from Foodborne Illness

By

Mr. Ronald Bellamy



The Introduction: What is a glove?

A glove (Middle English from the Old English word *glof*) is a garment covering the hand. Gloves have separate sheaths or openings for each finger and the thumb. Gloves protect and comfort hands against cold or heat, damage by friction, abrasion or chemicals, and disease. Primarily, gloves provide a barrier between bare hands and what it is about to touch (or what a bare hand should not touch). Latex, nitrile rubber or vinyl disposable gloves are often worn by food service professionals as hygiene and contamination protection measures. The aim of this article is to make Dining Facility Managers (DFMs) smart on glove selection for use in their dining facilities (DFACs).

Why Gloves?

While the use of gloves is a great measure to prevent foodborne illness, gloves alone are not the cure all to preventing food contamination. What makes glove use effective is the proper selection and use of gloves that help reduce risks associated with food handling. The primary objective of gloves is to protect the product, the worker and ultimately, the diners we serve in Army DFACs all over the world. According to the Technical Bulletin Medical (TB MED 530), Occupational and Environment Health Food Sanitation, when using single-use gloves it will only be used for one task, such as working with ready-to-eat food or with raw animal food; used for no other purpose; and discarded when damaged or soiled or when interruptions occur in the operation. **Fact:** If the gloves used by your Food Service Personnel (FSP) are damaged, worn without being changed or sanitized, and your workers are not washing their hands before putting them on, the risks of contamination are actually increased versus decreased. Food Safety Magazine states, "the proper use of gloves in food service is determined by the selection and integrity of the gloves selected." As food service professionals, we place a great deal of faith in gloves to satisfy our objectives of protecting patrons, food and workers from contamination and doing so at a reasonable cost. This daunting task is accomplished by keeping food soils and hazards associated with such soils or residues off of workers' hands and more importantly, by keeping potential human pathogens associated with workers and their hands out of food.

Oh! The Horror!

Fact: At any given serving, unsuspecting diners could find a tasty glove tip morsel or some special 92G seasoning that dripped from a punctured glove in their meal. It is not uncommon to find glove pieces in food from time to time. The stresses and strains placed on gloves in food service are more than the gloves can handle. This is evident by the amount of breaks, punctures and leaks that occur in gloves worn by FSP. Food Safety Magazine (August/September, 2004) states that "studies in the health care field have shown that 50% of the time, glove wearers fail to notice glove punctures.

The stresses and strains placed on gloves in food service are more than the gloves can handle. This is evident by the amount of breaks, punctures and leaks that occur in gloves worn by FSP. Food Safety Magazine (August/September, 2004) states that “studies in the health care field have shown that 50% of the time, glove wearers fail to notice glove punctures.” The article goes on to say, “When a puncture occurs, thousands of bacteria or virus particles can rapidly drip out of the breach”...oh, the horror. It is important to research and compare gloves before you make your purchase selection.

The Selection process

When choosing gloves it is recommended that you take note of the following features: break and abrasion resistance, durability, elasticity and resilience, tactile sensitivity and heat dissipation. The following tables will illustrate the pros and cons of the various types of gloves currently available.

Glove Comparison: When to use Recommendations and Selection Tips

Table 1: Summarizes key pieces of information relevant to glove performance for the main glove types used in the food industry. This table is a collection of data from several dozen articles published in various scientific and medical journals concerning glove test results and characteristics. Perhaps the most striking information provided by this chart is the frequency at which gloves are breached during in-use procedures where 56% of vinyl and 19% of Natural Rubber Latex (NRL) leaked post-procedure.

	New Leaks – Water*	Failure Rate Bacteria*	Failure Rate Virus*	Failure Rate Virus Post 70% Ethanol*	Leaks After In-Use Procedure*	Overall Composite Chemical Durability**	Chemical Durability –Oils, Greases, Organics**	Contact Dermatitis Reports*	Typical Tensile Strengths Mega Pascals (MPa)	Elongation at Break (%)
Study Number (n=)	(12)	(3)	(10)	(1)	(19)	(10)	(10)	(16)		
Polyethylene (PE)	41	40	65	94	83	5	10	<1	5-28	250-425
Vinyl (PVC)	8	48	20	56	56	15	20	<1	11-15	250-450
Nitrile	7	NA	22	NA	5	35	40	<1	23-27	380-580
Latex (NRL)	10	7	15	1	19	20	10	6	26-28	750-850
Polyurethane (PU)	1.5	NA	<1	NA	<1	35	40	<1	42-43	760-810

*Scale percent (%) average having defect
 **Composite durability with acid, bases, oxidizing agents, solvents and/or oils/greases, organics/organic based solvents.
 (Scale: 5=Not Recommended, 10=Poor, 20=Fair, 30=Good, 40=Excellent)
 NA= No Data Available

Table 1. Glove status when new and durability with use or after being sanitized. (Source: Food Safety Magazine August/September 2004).

When to Use Single-Use Gloves:

As prescribed by the State of Minnesota Department of Agriculture

1. Change gloves when interruption occurs in the food operation
2. Change gloves frequently, at least once every hour
3. NEVER reuse gloves under any circumstance
4. Wash hands thoroughly before and after wearing gloves, and when changing to a new pair
5. Change gloves between handling raw foods and cooked foods or ready-to-eat foods
6. Discard gloves when damaged, contaminated, or removed for ANY reason

Table 2: Summarizes and supplements information on various glove types. No one glove solves every food application but as strength and durability increases, so does reduction of risk profile. It is important to stay mindful of puncture potential, supply issues and waste with certain glove types, the commercial food service establishments are switching to or evaluating reusable polyurethane gloves that can be cleaned and sanitized on the fly. Ultimately, DFMs should match gloves to workers and determine effectiveness through in-use performance evaluations. DFMs should know and understand the performance characteristics of the gloves being used relative to the specific hazards associated with food and process type.

Material	Plastic (Poly)	Vinyl	Nitrile	Natural Rubber Latex	Polyurethane
Composition/ Source	Polyethylene	Polyvinyl chloride (plasticized)	Acrylonitrile & butadiene	Cis 1.4 Polyisoprene <i>Hevea brasiliensis</i>	Diphenylmethane diisocyanate elastomers
Strength & Durability	Very poor, weakest of all glove types, easily breaks in use	Poor, weak, breaks easily & punctures easily in use	Good, possesses some puncture resistance	Good, strong & durable	Very durable with excellent puncture, tear & abrasion resistance
Puncture Resistance	Punctures easily when stressed, low tensile strength	Low tensile, punctures easily during use	Has puncture resistant properties	Strong, has some puncture resistant qualities	Has superior level of puncture resistance; higher overall performance
Tear Resistance	Very poor	Poor	Poor	Good	Very good
Chemical Barrier Properties	Extremely poor protection, soluble in some solvents, including alcohols	Limited barrier protection; easily permeated by organic solvents, oils & alcohol	Resists most solvents better than NRL or neoprene, sensitive to alcohols & ketones	Good protection from most caustics and detergents; soluble to solvents such as alcohols	Exhibits excellent resistance to ozone, oxidizers, fuel, oil & solvents as well as alcohols & sanitizers
Strength Deterioration O₂, O₃ & UV Light	Yes	No	Yes	Yes	No
Elasticity	Dexterity, very compromised	Dexterity compromised	Less than latex, over time tends to cramp wearer's hand if tight	Elasticity is apparent due to elastic quality rubber	Elasticity closest to latex/polyisoprene very high memory in newer formulations
Softness	Fair	Fair	Good	Very good	Very good
Fit & Comfort	Very limited fit & feel (baggy)	Loose cuff, fit limited (baggy)	Tighter fit, users often choose a larger size compromising dexterity	Very good comfortable fit due to its elasticity	Good comfort & fit; has latex-like qualities
Allergenicity	Contains no latex protein but contact dermatitis reported from additives	Contains no latex proteins but some curing agents, chemical ingredients & plasticizers	Contains no proteins but contains accelerators and other chemicals	Contains protein & chemical allergens, low powder is preferred	Contains no latex proteins & no chemical accelerators, lowest levels of extractables
Use	Short task, single use	Single-use	Single-use	Single-use	Multi-use glove
Wear Life	<5 min.	15-30 min.	< 1 hour	1-2 hours	< 2 days
Cost Per Use	Very low	Low	Moderate	Low	Moderate
Advantages	Low cost, lightweight & mild chemical resistance	Low cost, no protein allergens, resists acids, alkalis, fats & resists aging	Moderate cost, good physical properties & dexterity	Good elasticity & dexterity, low cost, good physical properties & memory	Extremely strong with superior puncture resistance, it exhibits excellent tear and abrasion resistance
Disadvantages	Only for short-duration tasks, limited fit, feel & strength, dangerous around high heat	Moderate flexibility limited fit & feel, punctures & fatigues quickly, contains irritating chemicals, plasticizers can leach, often poor quality	Limited fit, feel & flexibility, slow memory, possible finger fatigue, contains sensitizing chemicals	Not good for use with oils, greases, organics; large quality variations contains allergens & sensitizers	Can be slippery; food soils easily removed from gloves, properties are formula and process dependent

Table 2. Comparison guide for glove types used in food processing/service facilities. (Source: Food Safety Magazine August/September 2004).

A final word from the United States Food and Drug Administration (FDA).

To glove or not to glove? That is the question and the debate continues. The FDA's position on gloving is as follows: The 2001 FDA Food Code, section 3-301.11 states "Except when washing fruits and vegetables, food employees may not contact exposed ready to eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single use gloves, or dispensing equipment". Food workers wearing artificial nails, fingernail polish, or who have a bandage, infection, cut or sore on the hand must wear disposable gloves when handling food. Disposable food contact gloves are not designed for use in handling extremely hot foods, utensils, nor cooking equipment. Extended exposure of any disposable glove to heat or flame may cause deterioration of the product.

Now that DFMs have been empowered with a wealth of knowledge on gloves and the importance of their use, ensure your personnel understand the basic principles and ensure your DFAC is properly stocked with the right glove for the right job. Training and supervision is also key to ensuring this critical task in food service is adhered to for safety and prevention of foodborne illness.

MRE Get's A thumbs Up!



By

Ms. Beverly Hamlette

Over the past eight months the Joint Culinary Center of Excellence, Quality Assurance Division has visited several local High Schools, Colleges and Military Training Units to conduct an assessment of the Meal, Ready to Eat (MRE). During this time over 300 Soldiers, Marines, ROTC and Junior ROTC Cadets participated, ranging in age groups of 15 to 26 years old. The review was conducted during different scenarios, classroom settings; while participating in confidence courses, training at the Rappel Tower and conducting Airborne Operations.

Each participant was provided a Survey form with their MRE and asked to provide feedback on their sensory experience of the meal. Sensory attributes rated were Appearance, Aroma, Flavor, Texture, Portion Size, Utility of package and Overall Acceptability of the meal. Ratings were made using the 7-point hedonic scale (ranging from (1) "Dislike Very Much" to (7) Like Very Much). Reviewers were asked how often they would want to eat this meal during a month, and also



JROTC Cadets receiving MRE's during Rappel Tower Training



HHC 23rd Bde AIT Soldiers conducting MRE assessments and Inventory

asked to provide additional observations, comments or suggestions.

The overall acceptability of the MRE was very good. Items with the highest rating of acceptability under the Main Entrée were the Chicken Fajita, Beef Stew, Spicy Penne Pasta, Chicken w/ Tomato, Feta, Chicken & Dumplings, Ratatouille, Asian Beef Strips and Tuna. Highest rating for sides, snacks and dessert were Spiced Apples,

Cheese Spread, Nut & Raisin Trail Mix, Muffin Tops, Carrot Pound Cake, Peanut Butter, Mango Peach Applesauce and all commercially packaged candy. The candies were the most highly rated items in the MRE. Data on items with the lower ratings were captured and provided to the Army Research and Development technicians for review. Additional comments and observations noted included, (1) bite sized cookies seemed to crumbled more, whole cookies were a better fit; (2) include a straw for better utility of drinking the flavored drinks using the beverage bag; (3) miss the Hot Sauce in the bottle and (4) as opposed to my school lunch, “best meal I’ve had all week”. There were also comments about MRE packaging, (1) the horizontal tear was much more acceptable than the vertical tear; (2) some found it difficult to open the outer meal bag even while using the top center pull method; and (3) packaging did not include an acceptable means of heating hot beverages.

The DoD Combat Feeding Directorate at Natick has done an outstanding job in researching and developing how to fit the right amount of calories and nutrition with regards to needs and wants into this small, light weight package. We commend them on their work and the “continuous improvement” with providing our War fighter with the highest quality individual ration with the intent not just to nourish but also to remind them of home.

What are your thoughts on the MRE?

If you have any comments or

suggestions please visit our website at

http://www.quartermaster.army.mil/jccoe/Operations_Directorate/QUAD/QUAD_main.html;

fill out an Operational Ration Quality Feedback Report (DA Form 7590) and submit.

If you are interested in what other countries are consuming in their MRE click on the following website and take a look.



Brunswick High School JROTC cadets taking time to assess their MRE during a Confidence Course

http://www.nytimes.com/interactive/2010/09/04/weekinreview/20100905_gilbertson.htm

WAY AHEAD: The Army is working with Defense Logistics Agency Troop Support to improve the supply chain ensuring the freshest possible products. Shipments of MRE's will have at least a 12 month remaining shelf-life upon receipt. Our War fighter deserves the *BEST!*



Marine Providing Feedback after completing his Airborne Jump

Saving Food Service Equipment Dollars

By
Mr. Roderick Piggott



In the present economy, the Army's commands have become more focus on saving money by making smarter decisions when it comes to purchasing and deciding on repairs to food service equipment because of its cost. The Army has taken a totally new approach with Food Service Equipment (FSE) and the Army's regional food service managers are tightening their budgets. So what should be the installations focus, "simply put", make certain you perform the required timely maintenance checks when they are due, make sure you have repairs done the moment you are aware and keep your equipment clean and serviceable. This is how food service managers will help the Army save money. No longer is it allowed or justified to replace FSE based on a few repairs that are not a good economic investment and or will not benefit the Army Food Service Program.

When considering repairs or replacement on food service equipment it can become very costly and sometimes funds are exhausted and the equipment will not perform to standard, so this is what I suggest. Do your homework before consideration of costly repairs or new purchases; ask yourself what are the long term benefits in meals and service and is this repair cost effective for your operation. Consider the life span after the repairs are made and the productivity; then challenge yourself to provided excellent service by maintaining serviceable equipment because the bottom line is that it's all about what drives the Army mission.

Managers and equipment technician priority focus should always be on equipment maintenance. This is why it is important to manage the Army DA Form 2405, Maintenance Request. Finally a good maintenance program must have experience well trained technicians that can help predict and easily estimate unexpected expenses by conducting periodic inspections as a minimum bi-annually as required in the Technical Bulletin Medical 530, paragraph 4-39. It is all about saving and making funding decisions of when to replace or buy new equipment with limited dollars or no equipment replacement funds.

The Booster Heater: The Ware washer's Partner in Grime

By
Mr. Ryan Mebane

Most Heroes Have a Sidekick

The Lone Ranger had Tonto, Maverick had Goose, and of course, Batman had Robin. The same goes for the heroes of Army dining facilities (DFAC) around the world, the kettles have the tilt grills, the hot food tables on the serving line have the griddles, and the ware washers have the booster heaters. Like all heroes, ware washers do a complex job. They physically move cookware and utensils, measure soap (as well as other chemicals), and meticulously measure and spray water. Modern ware washers are composed of many moving parts and electrical components.



With great strength also comes great weakness. Even the greatest hero of all had a weakness; Superman's weakness was kryptonite, the ware washer's weakness is low-water temperature. This is where the ware washer's partner in **grime** comes in to help save the day. It's the booster that raises and keeps the water temperature where it needs to be. It is a tough job but the booster heater can handle it.



Water boosting requires a great deal of energy. Keep in mind, the booster has to go from an idle or powered down mode to heating water to a very high temperature and doing it in a rapid amount of time, usually several times per day. In a busy Army DFAC the ware washer and booster duo rarely see any down time. In most DFACs the water coming from the hot water general purpose water heater(s) is usually around 110°F to 120°F, which is good for hand washing and cleaning but, not hot enough for sanitizing. It is at this point that the booster shows its worth. As the water passes through the booster, it is heated (boosted) to a scalding and sanitizing 180°F (see TB MED 530 paragraph 4-46.section I). At 180°F, the National Science Foundation (NSF) and TB MED 530 sanitation requirements are not only met but also exceeded. The additional heat serves as a safety margin while aiding evaporative drying.

Enhanced Powers

Booster heaters have made some great advances over the years. Electronic temperature controls, digital displays, electronic leak detection and front opening access panels are now the norm. The muscle of the booster heater, the heat exchanger, has also advanced over the years. Current heat exchangers are greatly more efficient than the heat exchangers back in the day. Today's exchangers are now very good at transferring heat quickly and efficiently from electric elements or gas burners into the water. Boosters range in size from 6-to 16-gallon tank capacities. For special needs sinks (i.e. bar, compartment, and pot), in-sink booster and mini units are available. Other available features for your booster systems include water softening, to help prevent scaling and low water cutoff meters, to help prevent heater element burnout.



Booster Heater

In-Sink Sanitizer

The Makings of a Good Sidekick

Most boosters are made of stainless steel due to its great strength and resistance to corrosion. Insulation is either fiberglass or polyurethane foam. Keep in mind; boosters spend most of the day consuming energy in an "alert and ready" mode. Good insulation is necessary. The purpose of the insulation is to reduce energy heat loss while the booster is in idle; this also reduces energy consumption while maintaining the needed water temperature. Underneath that hard exterior most boosters have a water tank. The tanks come in a variety of configurations and are designed to handle the changes in water pressure, heat fluctuations, sediment and other nemeses that a booster may face.

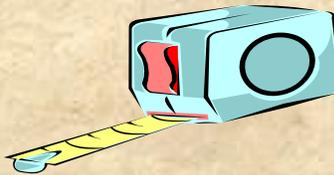


Tankless water heater

The heart of the tank is the heat exchanger. The heat exchanger transfers the heat from the electric elements or the gas flame to the water. The preferred material of most heat exchangers is copper because of its excellent conductivity. There are also tankless booster heaters available. Tankless units are gas-fired; as water passes through the unit, its temperature is boosted as it passes the copper tubing in the heat exchanger, on its way to the rinse cycle. Manufacturers claim that with the absence of a tank and pump, standby heat loss and pump burnout are not an issue with these tankless units.

Keeping Your Sidekick at a Distance

When installing your new booster, make sure you place it as close to the dish machine (or whatever else you are boosting) as possible. Reducing the travel distance of your water is important in maintaining the temperature of your water...simply put, the farther the water has to travel the cooler it becomes. Most manufacturers recommend a travel distance of less than 5' feet. Too close can create issues as well (i.e. jolting, shaking and unneeded force on your dish machine). In some situations, shock absorbers are installed between the booster and dish machine to reduce the pounding effects of "water-hammer."



When ordering a new booster, it is important to consult with manufactures to insure that the right booster is chosen. Some criteria to consider: peak volume, total daily volume, inlet water temperature and required rinse temperature; these specifics are used to determine the booster's volume and recovery rate, which in turn dictates the amount of energy needed for your booster to operate properly.

Food Service Equipment Magazine states that most boosters are rated based on their ability to deliver a 40°F or 70°F rise to the incoming water source. An example given is a 6KW model can deliver 60 gph of 180°F rinse water when boosting water temperatures by 40°F from the primary source. However, if the temperature must surge 70°F, the same booster can deliver 34 gph.

If or when you are in the market for a booster heater, as with any piece of FSE do your research to ensure you get the right piece of equipment for the job. Also the Facilities and Equipment Division (FED) of The Army Center of Excellence, Subsistence (ACES) is always available to provide assistance with your FSE issues and concerns.

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Benefits of a Waste Pulper System VS Garbage Disposals

By
Mr. Wardell Carey



Close-Coupled Waste Pulper system is a standalone food service waste units comprised of a pulper directly connected to a hydra-extractor.

Pulping systems can be described as being either close coupled or remote. These systems can be simply one on one, involving a single pulper and a single extractor, systems can be described as being either close coupled or there can be a multitude of pulping units supplying a single extractor system. The close-coupled system is characterized by both the pulping and extracting units being integrally linked, essentially working as one machine. The remote system consists of a pulper and a hydra-extractor which can be separated by a few feet, across the room or several hundred yards away. The waste material handling benefit from a pulping system is realized with the remote location of the extraction unit some distance from the pulping unit. These systems are commonly referred to as engineered systems due to the fact that they require more forethought than a standard close-coupled system. The units are connected by copper piping of various lengths so the plumping and piping systems must be properly suited for the distances involved. The benefit of the remote system is it is a “hands-free” operation, where the waste is fed into the pulper at the point of waste generation and is deposited in the disposal vessel without the need for personnel to move the waste through the facility. This also results in a more sanitary environment free of leaking containers or liners.

The advantages of the pulping system in comparison to the use of garbage disposals, commonly referred to simply as disposers, are relative to water consumption, loading of sanitary sewer systems and total waste processing. The operation of a disposer relies on finely macerating the solids and adding sufficient amounts of water to flush those solids through the sanitary sewer to the wastewater plant. This results both in high freshwater consumption and heavy solids loading at the wastewater treatment facility. In contrast, the pulping system typically produces a pulpable slurry comprised of approximately 95% liquid and 5% solid which is captured into a container and the extractor water is recovered and returned to the pulping tank for re-use offering significant water saving. Only a fraction of the water is let down the drain in the form of overflow, a process necessary for the system to dispose of excess liquids in the waste stream. While this discharge is heavily solids laden, these solids still represent a mere fraction of the solids processed. The majority of the liquid is

recirculated back to the pulper. Whereas the typical garbage disposer can only process food articles with limited amounts of paper.

Waste Disposal unit(Garbage Disposal) connected to a mini pulper unit

Users of pulping systems experience the benefits of volume reduction and material handling, as well as freedom from the tedious task of sorting their waste for disposal. The volume reductions possible using a pulping system can be as high as 10-1, and the entire waste stream can be fed into the system except for metals, glass and cloth. Reductions in trash hauling and labor costs are quickly realized, with a return on investment that is often less than two years.

The sole purpose of this article is to encourage your personnel to use the pulper system when available, provide training to each other on the system and continue to support our Go Green program by reducing some waste in our land fill.



rBGH Free Milk

By
CW4 Ellen M. Magras



Growing up as a child I remember my mother always telling me “Drink your milk, it is good for you!” In today’s society, milk is a staple item on our grocery lists and strategically placed in grocery stores to increase sales. The nutritional value in milk has always encouraged people to include it in their diets. Some health benefits associated with milk are good bone health, smooth skin, strong immune system, and prevention of hypertension and dental decay just to name a few. Milk is also an ideal source of calcium, Vitamins A, B, and D, carbohydrate, protein and magnesium. Today, milk is still good for our health; however, there is some concern about milk and a hormone called recombinant Bovine Growth Hormone (rBGH), also known as recombinant Bovine Somatotropin (rBST). “Developed and manufactured by the Monsanto Corporation, this genetically engineered hormone forces cows to artificially increase milk production by 10 to 15%...and in some cases up to 40%” (Sustainable Table, 2012). When a cow delivers a calf, her body normally produces milk for approximately 12 weeks. After the 12 week period, the production slows down, she starts eating more, and her body rebuilds itself. This sounds like a natural path. However, when injected with rBGH/rBST, this timeline is stretched for another 8-12 weeks in order to produce more milk. Although there may be some profitability for farmers, full consideration should be given to the research and findings, animal welfare, and effects on both animals and humans; the thoroughness of this research remains disputed to date. Cows naturally produce hormones; nonetheless, the thought of additional hormones injected beyond routine use, causes concerns for many organizations and to consumers alike.

There have been many studies on the effects of rBGH on animals and humans. Although controversy still surrounds whether or not rBGH is safe for cows and humans, the majority of the studies are unequivocally in agreement that consumers should only purchase rBGH free milk and other dairy products because of the adverse effects. “Most industrialized nations of the world do not allow the use of rBGH in dairy production based primarily on animal and health concerns. These include Canada, Australia, New Zealand, Japan, and all 25 nations of the European Union” (Health Care Without Harm, 2012). There are no known restrictions in the United States. Some organizations that oppose the use of rBGH claim that the effects of rBGH were never properly studied, were based on a sole study administered by the company that makes the drug, Monsanto, and it was done on rats over a 90-day period. Today the FDA maintains rBGH is safe for cows and humans despite other evidence proving otherwise. Until this information is resolved, people are urged to err on the side of caution.

The FDA approved the use of rBGH/rBST in 1993 and do not have a requirement for labeling products containing these genetically engineered hormones. In today's society consumers are paying more attention to food labels and making informed decisions whether to buy that product or not. During my own research, I found that two out of three milk containers at Food Lion are labeled "No significant difference has been shown between milk derived from rBST treated and non-rBST treated cows" (Pet/Marva Maid brands). For local shoppers at the commissary on Fort Lee, their choices are limited. The commissary only offers two brands of milk, PET and Marva Maid and they are both labeled "No significant difference has been shown in milk for cows treated with the artificial hormone rBST and non-rBST treated cows." The vendor that provides milk to the Installation Food Program here at Fort Lee is Marva Maid and their containers are labeled in accordance with the FDA requirement. So I checked the milk container in my refrigerator and the label stated "Our farmers pledge not to use artificial growth hormones" (My Essentials, Food Lion brand). For now, I will stick with this brand.

This is what we know so far about the effects on animals and humans. "According to the Federal Department of Agriculture's (FDAs) Center for Veterinary Medicine, cows injected with rBGH tend to have a higher instance of udder infections called mastitis. As a result they are treated more often with antibiotics. This increase in drug use can contribute to the growth of antibiotic resistance in bacteria, a major public health concern" (Buy Organic Milk, 2012). According to the Center for Food Safety, "After approving the use of rBGH in 1993, the Food and Drug Administration has turned a deaf ear to the pleas of consumers, food safety or organizations and scientists to reverse its approval of the hormone, or to simply require labeling of foods containing rBGH." With regards to the effect on humans "Injections of rBGH also increase another hormone, called insulin-like growth factor-1 (IGF-1), in the cow and the milk. Too much IGF-1 in humans is linked with increased rates of colon, breast, and prostate cancer. While it is not certain that rBGH given to cows significantly increases IGF-1 in humans, why take the chance?" (Bovine Growth Hormone, 2012).

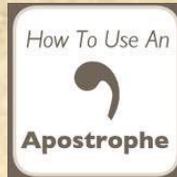
There is a tremendous amount of information available on the Internet and from organizations with a vested interest. Everyone either has a defensive or supportive stance. My attempt today is to simply share "awareness" so that you can conduct your own research and make an informed decision on dairy products for consumption. Consumers have a right-to-know. rBGH Free Milk is a sustainable initiative at large organizations such as Compass Group, Starbucks, major food chains, and many health care facilities. Next time you purchase a dairy product, you just might be compelled to read the label. Keep milk in your daily diets, it is still good for you!

<http://www.sustainabletable.org>; The Issues, rBGH
<http://www.thedailygreen.com>, Buy Organic Milk; Avoid Synthetic Hormones and Other Areas of Concern
<http://foodandwaterwatch.org>, Food and Water Watch, Bovine Growth Hormone
<http://www.centerforfoodsafety.org>, rBGH/rBST
Health Care Without Harm, Position Statement on rBGH

The Apostrophe

By

CW4 Ellen M. Magras



Have you ever heard of the two men featured on a 60 Minutes segment that set out on a journey to correct grammatical errors across North America? Several months ago, Jeff Deck and Benjamin D. Herson teamed up and created the Typo Eradication Advancement League (TEAL) and armed with markers, white out and other correction-type materials, decided to right the obvious errors displayed on store signs, billboards, church displays, and any place an error could be found. They have been for the most part successful with the exception of making a correction on a fake Native American watchtower at the Grand Canyon and were charged with defacing federal property. They were summoned to court with an error ridden complaint and you can guess how that ended. What these guys found out was that there was a deeper problem beyond typos/punctuation and more to do with literacy and language. They have since published a book titled *The Great Typo Hunt: Two Friends Changing the World One Correction at a Time*.

Here at the Quartermaster Center and School communication is fundamental whether it is oral, written, physical, or via email. One thing for sure, it happens every second of every day and is a constant in our lives. The information shared should be accurate, precise, politically and grammatically correct. There are many grammatical errors that occur quite frequently on just about any medium to include documents and signage. However, the one we will focus on today is the apostrophe-when and when not to use it. According to the *Franklin Covey's Style Guide for Business and Technical Communication*, "apostrophes signal omitted letters, possession, and the plural of letters and symbols. In possessive forms, an apostrophe can appear with or without a following s." Let us take a look at rules provided by Franklin Covey and some examples.

1. Use apostrophes to signal omitted letters in a contraction. "It's not going to be easy or it won't be easy." The apostrophe replaces the *i* in *is* and the apostrophe replaces the 'will not' for 'won't'.

2. Use the apostrophes to show possession. When the possessive word is singular, the apostrophe comes before the *-s*. Here is an example "...finding ways to improve the brigades food service mission" should be *possessive* not *plural* and read like this "...finding ways to improve the brigade's food service mission." When the possessive word is singular and already ends with an *-s*, the apostrophe follows the *-s* and may itself be followed by another *-s*. In this example "General Dynamics' (or Dynamic's) business ethic is solid." When the possessive word is plural and ends in *-s*, the apostrophe follows the *-s*. In this example "The doctors' requests are not unreasonable all things considered." Irregular plurals that do not end in *-s* require an 's: "The report on children's toys must be staffed and printed."

3. Use apostrophes to show passage of time. In this example, "...is equal to a month's pay" or "...three years' study".

4. Use only the -s to form the plural of letters, signs, symbols, figures, acronyms, and abbreviations, unless the absence of the apostrophe would be confusing. In this example, "...the Xs indicate where to throw your ball (or X's but not xs)." In another plural example "...the Soldier's are scheduled for a PT test in the morning" should be *plural* not *possessive* and read like this "...the Soldiers are scheduled for a PT test in the morning."

Hopefully this information will help clarify the dos and don'ts of using the apostrophe. To some it may not be a big deal. To others like me, it is and we should all strive to ensure our communication skills are always at their best. Sometimes all it takes is a quick spell check or a second look to ensure you have provided proper punctuation, spelling, and information.

Reference: Franklin Covey, Style Guide, 4th Edition



Who Loves You? Your 92G Does!

By
Mr. Ronald Bellamy

The 14th of February, Valentine's Day, is a day honored to celebrate loved ones. Although this holiday dates back to as early as 270 A.D., the origin of this lover's day is shrouded with mystery. In the United States, most people celebrate this day by giving cards, chocolates, and other sweet indulgences. Many people take their loved ones out to dinner and spend lots of money doing so. Dinner with a loved one can cost you upwards of \$65 to \$100 depending on your taste or pocket size. However for \$4.55, you can take your loved one out to a romantic dinner, in a clean and comfortable environment, with a deliciously prepared meal. During a recent Food Management Assistance Team (FMAT) mission to Fort Carson, Colorado, the Food Service Systems Analyst and Team Leader, Mr. Ronald Bellamy, shared an event with the Command and Dining Facility leadership that he hosted during his tenure as Dining Facility Manager (DFM). The command and leaders listened and Cupid has since been busy making things happen.



At the Wolf Dining Facility at Fort Carson, the DFM and NCOs started planning a special evening at their DFAC. First they planned a Date Night which was a sweet success. They had a disc jockey who volunteered to play music to set the tone for an outstanding evening and the headcount increased by over 400 additional personnel. Some of the menu items served were Grilled Steak, Savory Baked Chicken, Double Baked Potatoes, Fried Rice, Corn on the Cob, Southern Green Beans, and yes, let us not forget about dessert, Strawberry Shortcake and a wide variety of cookies and icecream. The Command and 92Gs were so pleased they decided to take this special meal a step further, thus a Sweetheart Special. During this Valentine's Day the DFM and staff out-did themselves. The Chain of Command got all dressed up and served this special meal as if it was second nature to them. Each table was decorated with rose petals and candles. If you were to close your eyes for a second you would have thought you were in a five star restaurant. The 92Gs also presented roses to the first 200 women; what a nice touch to start off the evening. Some of the menu items served

were Teriyaki Steak, Lobster Tails, BBQ Chicken, Fried Rice, Baked Potato, Corn on the Cob, and much more.



The cost for this meal was only \$4.55 per diner. The families were very pleased with the opportunity to share this special meal with the Command, 92Gs, and family members. The meal was well received and some stated they were looking forward to the next special meal. This special meal was so successful and appreciated by all that the DFM and 92Gs are looking forward to hosting a Monthly Family Night. So next time you want to take your loved one out to a special place, with delicious food and a great atmosphere, the only place you can get this complete package is at your local Dining Facility for only \$4.55.



The goal of EPA's Food Recovery Challenge is to increase organic and compostable materials diverted from the waste stream.

Composting is the process of decomposing and recycling organic material into a humus-rich soil amendment. It is a valuable method by which to increase diversion rates, reduce disposal costs, and create a usable product from waste. Organic matter and nutrients from yard and food waste can be used to create valuable soil amendments. Environmental benefits include solid waste reduction and diversion from landfills. Composting can support the installation's meeting



A Sustainable Materials Management Initiative

Join EPA's Food Recovery Challenge

And...Take A Bite Out of Food Waste!



Save money, get recognized, and reduce your environmental footprint by joining EPA's **Food Recovery Challenge (FRC)**

What is the Food Recovery Challenge?

A new EPA initiative where participants commit to reducing food waste reaching landfills through prevention, donation and composting.

Why Join?

- ✓ **Improve your bottom line** through cost savings from reduced purchasing and waste fees
- ✓ **Support your community** by feeding people, not landfills
- ✓ **Reduce your environmental impact** and greenhouse gas emissions
- ✓ **Get recognized** for your innovative work
- ✓ **Receive technical assistance** to complete your baseline assessment and undertake food waste reduction activities
 - EPA's free waste tracking system (<http://www.epa.gov/osw/partnerships/wastewise/retrac/htm>)
 - EPA's Food Waste Management Calculator and other free tools
 - Sustainable Food Management Webinar Series
 - Clearinghouse of information on food waste reduction and recovery activities

How to Join?

1. **Sign Up** in WasteWise (<http://www.epa.gov/osw/partnerships/wastewise/join.htm>)
 - Make sure to select Food Recovery Challenge when you join
2. **Assess It!** Conduct a baseline food waste assessment within 60 days of joining and enter into EPA's waste tracking system, Re-TRAC
3. **Commit to It!** Set a three year goal for reducing the amount of food waste reaching landfills
 - Year One: Commit to at least a 5% increase in at least one of the three food diversion categories ([prevention](#), [donation](#), and [composting](#)), or alternatively a combined 5% increase across all three categories. If you have no data from a previous year for a category, partners may select a site-specific goal.
 - Years Two and Three: Set site-specific numerical targets based on opportunities at your facility
4. **Do It!** Undertake food recovery activities to meet your goals and reduce food reaching landfills.
5. **Track It!** Report progress annually using EPA's waste tracking system, Re-TRAC

Questions?

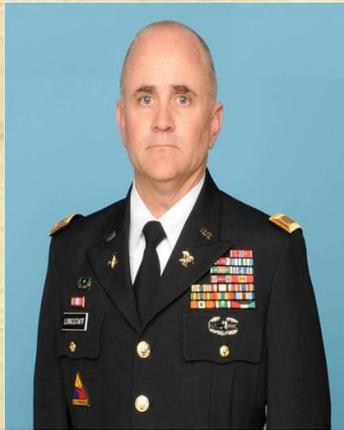
Contact : Deb Goldblum - goldblum.deborah@epa.gov (215) 814-3432

Visit <http://www.epa.gov/foodrecoverychallenge>

JCCoE introduces a new member to our family



**CW5 David Longstaff, CEC, AAC
Army Food Advisor
JCCoE**



David Longstaff entered the military on 22 May 1984 and attended Basic Training and 94B (Food Service) AIT at Ft. Dix New Jersey. His assignments include Ft. Lewis WA (2 tours), Ft. Sill OK, Ft. Campbell KY (2 Tours), Ft. Hood TX, Korea, Germany, Egypt, Ft. Lee VA, Ft. Carson CO, MITT (transition team) logistics trainer for the Iraqi National Police force and just completed a tour as the US Army Central (ARCENT) Food Advisor.

He deployed to desert shield/storm with the 101st as a Battalion food operation Sergeant and Iraqi freedom with the 1st Armored Division. His civilian education includes Culinary Classes at the Culinary Institute of America an Associates degree in Culinary Skills and a Bachelors degree in Management.

He became a Certified Executive Chef with the American Culinary Federation in 2001 and was inducted into the prestigious American Academy of Chefs in 2007.

He managed the U.S. Army Culinary Olympic Team from 2003-2006 and competed in the culinary Olympics in Germany and Culinary World Cup in Luxembourg. His military awards include the Legion of Merit, 2 Bronze Star Medals (1 w/Valor device), Army Achievement Medal (5 oak leaf clusters), Army Commendation Medal (5 oak leaf clusters), Meritorious Service Medal (5 Oak leaf clusters), Joint Commendation medal, Multinational Forces and Observers medal (2nd award), SWASS, Kuwait liberation medal, GWOTSM, Iraqi campaign medal, the combat action badge and the Valorous Unit Citation.

CW5 Longstaff has been married for 20 years to Ginger Marie Longstaff and has 2 sons; Michael (24) serving in the U.S. Navy and Jonathan (19) currently a film student at Valencia State College in FL.

JCCoE introduces a new member to our family



SFC Mark A. Holness
Concepts Systems and Policy Division
JCCoE



SFC Mark A. Holness is a new member of Concepts, System and Policy Division, Joint Culinary Center of Excellence. He was previously assigned to the Basic Food Service Training Division as the NCOIC for the Cooking Team at Field Training Operations and as one of the Primary Instructors for Small Quantity Baking. SFC Holness's previous assignments include Fort Bragg, North Carolina, Fort Eustis, Virginia, Suwon Air Base, Korea, Fort Bliss, Texas, Schweinfurt, Germany, and presently Fort Lee, Virginia.

During his thirteen and a half years of service, SFC Holness has served in several positions to include Senior Food Operation Sergeant, Platoon Sergeant, Food Operation Sergeant, Senior First Cook, First Cook, Section Chief, and at present Instructor Writer. While Stationed in Schweinfurt Germany SFC Holness proudly served as the Dining Facility Manager for the Ledward Consolidated Dining Facility. He also fulfilled 36 months of combat tours in support of Operation Enduring Freedom and Operation Iraqi Freedom. His awards comprise of 1 MSM, 4 ARCOM's, and 3 AAM's. SFC Holness has won numerous Cook of the Quarter Boards, and received many COA's and coins from all ranks for all of his accomplishments throughout his career. His wealth of knowledge and experience will be an excellent addition to the CPSD team.

JCCoE Bids Farewell to Food Service Family Members



CW4 (P) Georgene F. Davis



Chief Warrant Officer Four (P) Georgene F. Davis was born and raised in Dillon, South Carolina. She entered the Army in 1986 and attended basic and AIT at Fort Jackson, SC. She is presently serving as “The Army Food Advisor”, assuming the position February 2010. She is the first Female to hold this position. While assigned to Fort Lee she has served in several positions: The Officer in Charge of the Field Operations Training Branch, Instructor Writer, and Senior Instructor for the Warrant Advance Course. Chief Davis is married to CW4 Bobby L. Davis and has three children.

Her awards include: The Bronze Star Medal, MSM (2), Army Commendation Medal (4), Army Achievement Medal (4), Army Good Conduct Medal (3), National Defense Service Medal (2), Iraq Campaign Medal (1), and Global War on Terrorism (1), Korean Defense Service Medal (1), Army Service Ribbon (1), and Overseas Service Ribbon (4).

CW4 (P) Davis education includes a Master’s of Science in Business with a concentration in Human Resource Management from Troy University and is currently completing a PhD in Organizational Psychology from Walden University. CW4 (P) Davis is a Certified Demonstrated Master Logistician (DML) from S.O.L.E. (Society of Logistics Engineers).

Her assignments include: two tours to Korea, where she served with 2nd Infantry Division and 20th Support Group; two tours to Germany, with V Corps Artillery and 1st Infantry DIV; Fort Benning, GA, 3rd Infantry Division; Fort Campbell, KY, 101st DIV and Fort Bragg NC. Other assignments include: Fort Drum, NY (10th Mountain DDIV), Anchorage, Alaska and Fort Eustis, VA. Deployed with V Corps Artillery in 2003 and 1st COSCOM, Fort Bragg, NC. She will be moving on to take the position of the USARPAC Food Advisor.

37th Annual Military Culinary Arts Competition

The 37th Annual Military Culinary Arts Competition at Fort Lee was held 25 FEB to 9 MAR and is the largest in North America and the American Culinary Federation's (ACF) largest sanctioned culinary competition in the United States which showcases the talents of military chefs from around the globe in all branches of the US Armed Forces. This year's competition was full of excitement that included live competitions and displays to include public viewing of daily events such as the Armed Forces Junior Chef of the Year, Ice Carvings, Student Skills, Live Cooking, Chef Demonstrations and the Field Team event, Armed Forces Enlisted Aide of the Year, and Armed Forces Chef of the Year.

For the second year in a row, many of the events were broadcasted via the internet using our Facebook site: www.facebook.com/army.culinary. The results of this year's competition were close, which displays how competitive this year's competition was for everyone. This year the US Navy had a full team, and faired very well, placing 5th overall.

Competition statistics: Number of teams – 29; Number of competitors – 340 (89 more than previous year); Number of competitive entries – 954 (166 more than previous year); Number of Medals awarded to competitors – 570; Gold – 138; Silver – 177; and Bronze – 255. Over 900 documented training hours provided to teams and competitors from Universities, and Chefs.

The competition culminated with an awards ceremony held on 9 March 2012 at the Fort Lee Post Theater where competitors were recognized for their individual and team achievements. Winners of the major category events are:

- International Military Two-Chef Competition: (1st Place) USA – Gold; (2d Place) Germany – Gold; (3d Place) Canada – Silver
- Best Exhibit in Show – Category A, SPC Shawn Hafele – Fort Carson – 36.5 and SPC Alexandria Long – Fort Hood – 36.5
- Best Exhibit in Show – Category B, SSG Billy Daugeette – CJCS – 37
- Best Exhibit in Show – Category C, SGM Mark Morgan – CJCS – 39.33
- Best Exhibit in Show – Category D, SPC JanMichael Calma – JB Lewis McChord - 40
- Most Artistic Exhibit in Show, SSG Carlos Quiles – Fort Drum
- Judges Special Award (Cold Food Table) – US Coast Guard
- Best in Show – Contemporary Cooking (Category K), SFC Motavia Alston – Pentagon – 37.83
- Best in Class – Contemporary Pastry (Category P), SSG Orlando Serna – Pentagon – 38.4
- Nutritional Hot Food Challenge Champions, CPO Jason Stagnitto, PO1 Edwards Fuchs - US Coast Guard – 37.5
- Baron H. Galand Culinary Knowledge Bowl (1st Place) - Fort Stewart
- Best Ice Carving In Show – Category H, CW3 Jeffery Lein, MSG Travis Jones - Fort Bragg – 40

37th Annual Military Culinary Arts Competition cont'd

- ☐ Senior Chef of the Year – Category F1, SGM David Turcotte – Fort Stewart – 35.30
- ☐ Junior Chef of the Year – Category SK, SPC Jacqueline Canidy – Fort Stewart – 38.63
- ☐ Armed Forces Enlisted Aide of the Year – CPO Derrick Davenport
- ☐ Best Decorated Table – Field Competition, Fort Hood
- ☐ Field Cooking Competition – Category W3 (1st Place), Fort Hood – 36.6600
- ☐ Field Cooking Competition – Category W3 (2nd Place), Pentagon – 36.5200
- ☐ Field Cooking Competition – Category W3 (3rd Place), Fort Stewart – 36.1960
- ☐ Student team Skill Competition – Category ST, Fort Stewart – 36.98
- ☐ Installation of the Year (1st Place), Fort Stewart
- ☐ Installation of the Year (2nd Place), Pentagon
- ☐ Installation of the Year (3rd Place), Fort Hood

Congratulations to all the competitors, their Commands, and their branch of service that were all represented for a job well done. We look forward to seeing everyone return and hopefully some new competitors and teams for next year's competition.

http://www.quartermaster.army.mil/jccoe/Special_Programs_Directorate/Culinary_Arts/Culinary_Arts_main.html

Check out our Facebook site at www.facebook.com/army.culinary

****HOT**** Food Service Contract Management seats are available for the 18-22 June 2012. Contact Mr. Jose Millan for additional information @ (804) 734-4845 or email jose.millan@us.army.mil

Upcoming Events

Easter Sunday	8 April 2012
Memorial Day	28 May 2012
Army Birthday	14 June 2012
Independence Day	4 July 2012