



**Joint Culinary Center of Excellence (JCCoE)  
US Army Quartermaster School  
Exit Brief  
Food Management Assistance Team (FMAT)  
Visit to Fort Anywhere, US**

**Installation Management Command  
Any Region**

**Date**



# Team Members

## Army Center of Excellence, Subsistence (ACES)

- CW4 Ellen M. Magras, Chief, Management Assistance Visit
- SGM Michael A. Dixon, Chief, Food Operations Management NCO
- MSG Randy Hill, Senior, Food Operations Management NCO
- Mr. Ronald Bellamy, Food Service Systems Analyst
- Mr. Wardell Carey, Facilities and Equipment Division

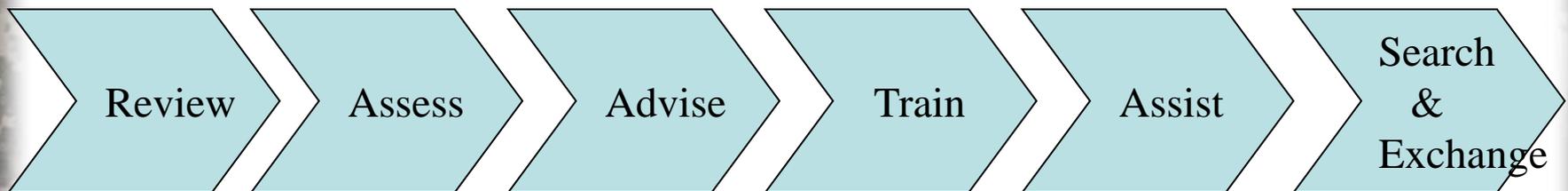
## IMCOM-Regional Food Program Manager Office

- Mr. IMCOM, Regional Food Program Manager



# Mission & Objectives

- Render assistance in raising the quality of food service, achieve economy, and increase effectiveness of the Army Food Program.
- Ensure regulatory policies and procedures are uniformly applied to the Installation Food Service Program.
- Participate actively in an advisory and training capacity in the operation of the Installation Food Program.
- Record observations and recommendations to assist in improving the Installation Food Program and meeting the standards of the Army Food Program.
- Exchange, search for, and collect new ideas regarding food service for possible adoption and dissemination to all Installations.



**Not an Inspection Team!**



# Focus Areas

| <b>Food Service Analyst</b>   | <b>Senior Food Operations NCO</b>   |
|---|---|
| <p>Food Program Management<br/>Special/Training Programs<br/>Dining Facility Utilization<br/>Subsistence Prime Vendor<br/>Major Subordinate Command Advisory Support<br/>Account Status<br/>Army Food Management Information System (AFMIS)<br/>Contract Development &amp; Surveillance</p> | <p>Administration<br/>ARIMS<br/>AFMIS<br/>Account Management<br/>Inventory Management<br/>Food Protection and Sanitation<br/>Support Agencies<br/>Food Preparation &amp; Service<br/>Menu Standards<br/>Operational Rations<br/>Subsistence Prime Vendor<br/>92G Personnel<br/>Major Subordinate Command Advisory Support<br/>Training<br/>Diner Satisfaction</p> |



# Focus Areas

## **Facilities and Equipment Specialist**

Dining Facility Infrastructure  
MCA/Major Renovation projects  
Food Service Equipment  
Food Service Equipment Replacement Record in AFMIS  
Food Service Equipment Annual Budget  
Field Feeding Equipment Issues/Concerns  
Dining Facility Modernization Plan Development  
Maintenance Request Registers  
Food Service Equipment training  
Energy Conservation



# Administration of the Program

- List your areas of concern here
- For example:
  - Food Program Management Office (FPMO)
    - Not properly staffed -Does not have a Systems Administrator (SA)
    - Mid Year Financial Reviews not conducted



## Dining Facility Operations Account Status

- FY09 closed out at \$50,000 -1% under spent
- No FLIPL needed for FY09
- Current Account Status as of date is \$
- No Validation and Analysis on file FY09



## Food Preparation and Service

- Army Menu Standards
  - Dry Cereal not IAW DA PAM 30-22, paragraph 3-70

## Food Protection and Sanitation

- Food Protection Programs
  - Army Food Risk Management SOP
- Single Use Gloves



## Support Personnel

- Preventive Medicine
  - Quarterly Inspections only; no Risk Management Memo on file

## Food Service Personnel

- 92G Food Service Personnel
  - Not working within MOS



## Facilities and Equipment

- Maintenance Request Register
  - DA Form 2405 not properly completed
  
- Food Service Equipment (FSE)
  - FSE exceeded life expectancy

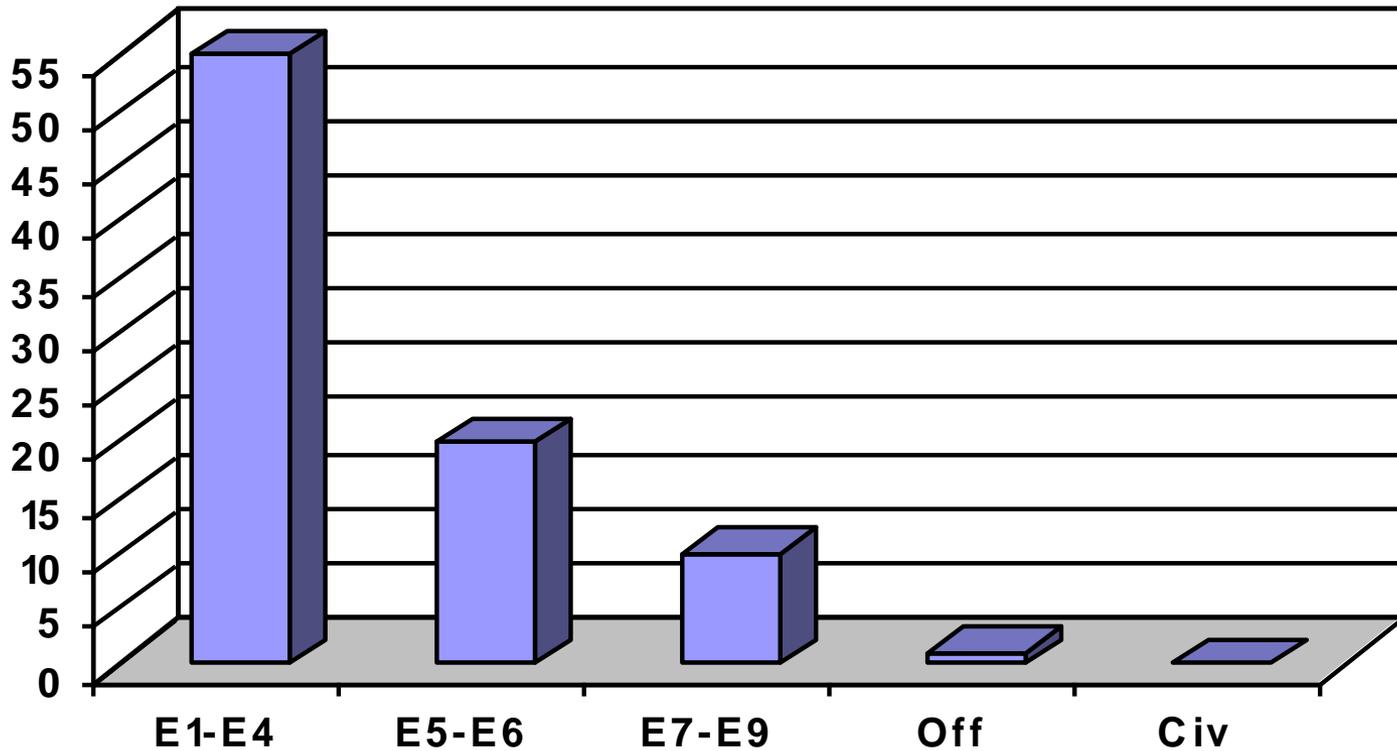


**Diner Survey Assessment**  
**Fort Anywhere, US**  
**Date 2010**

**Total Number of Surveys: 00**  
**Total SIK-00 Total BAS-00**

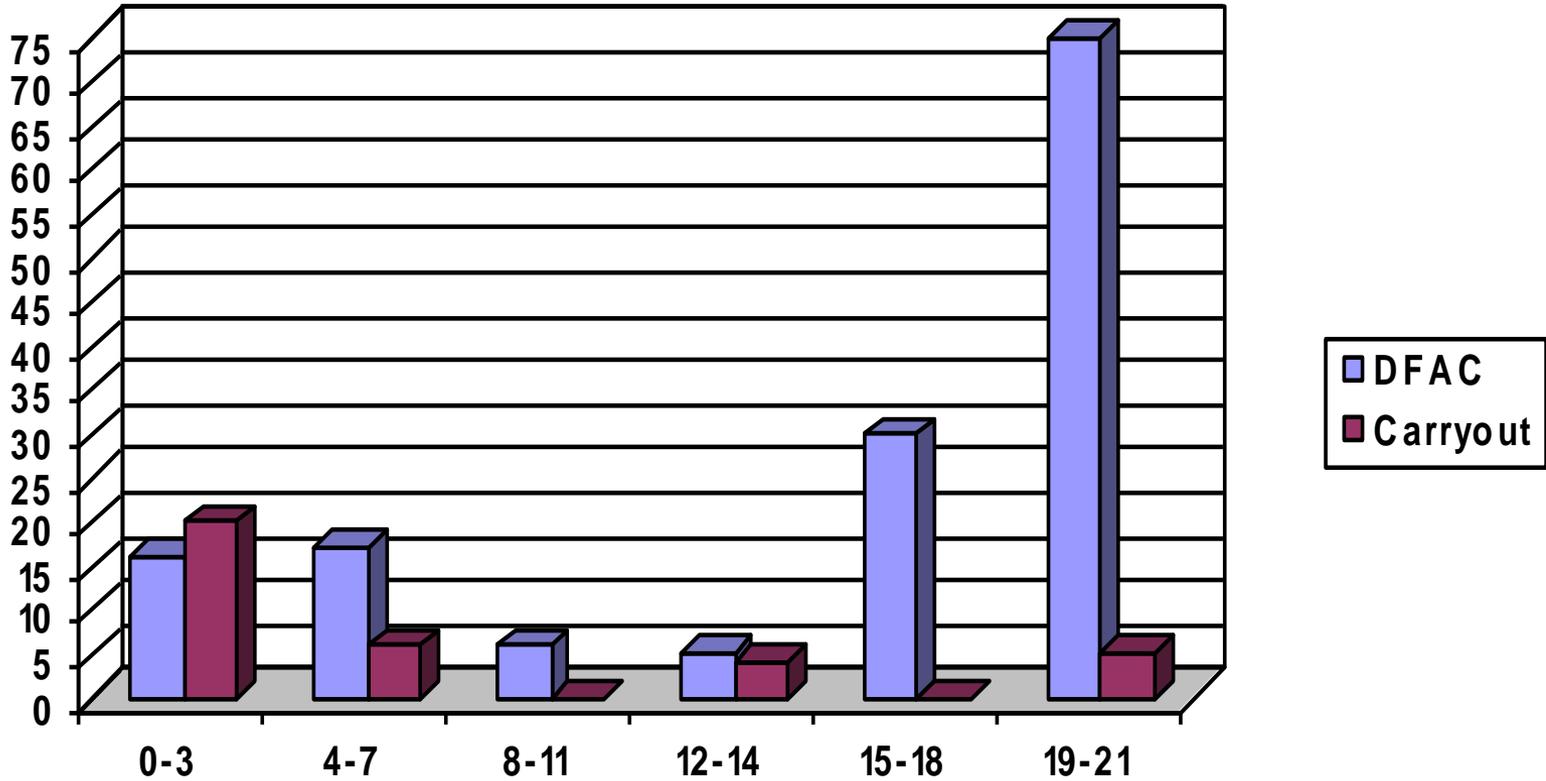


# My Grade is



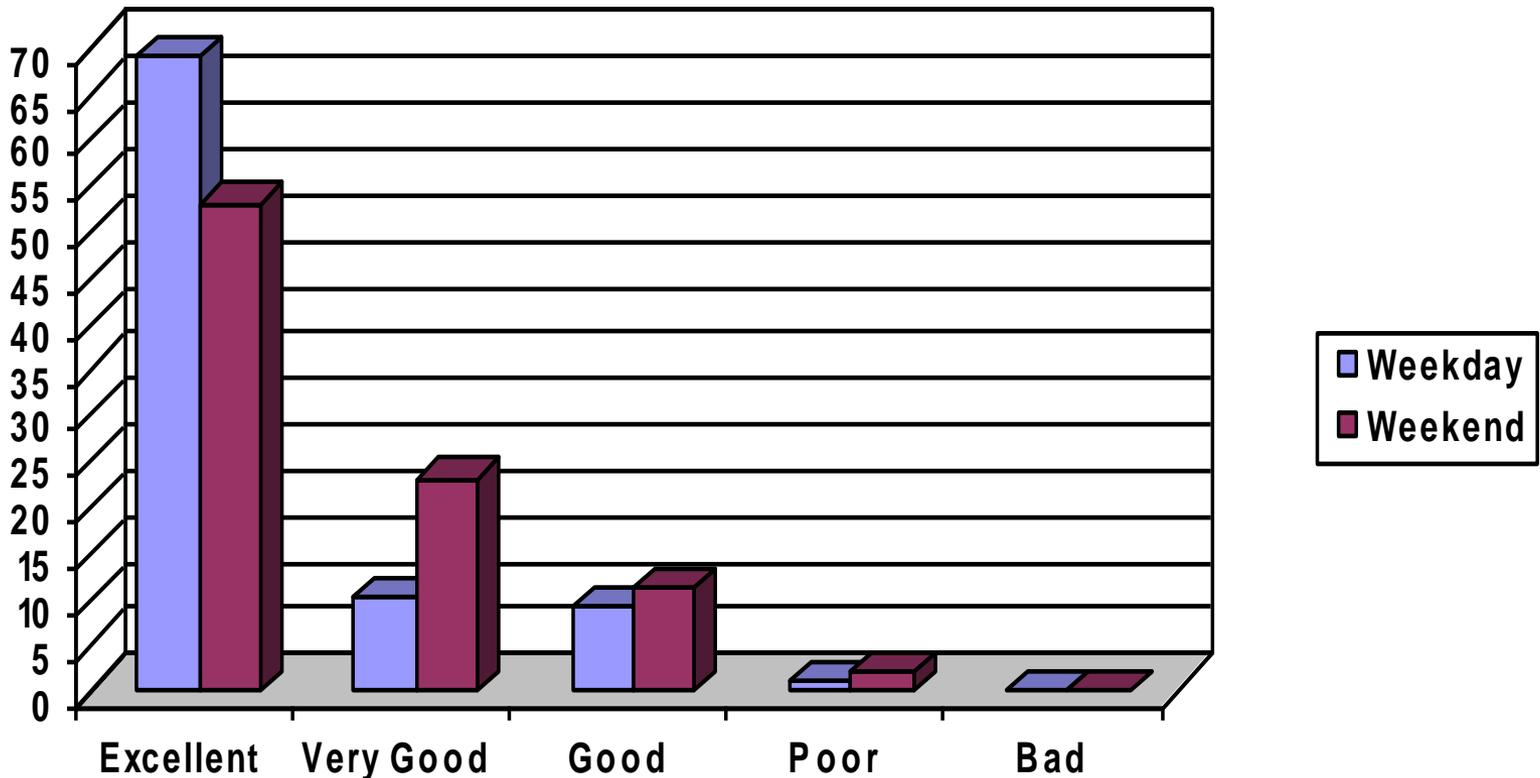


# Frequency Used Per Week



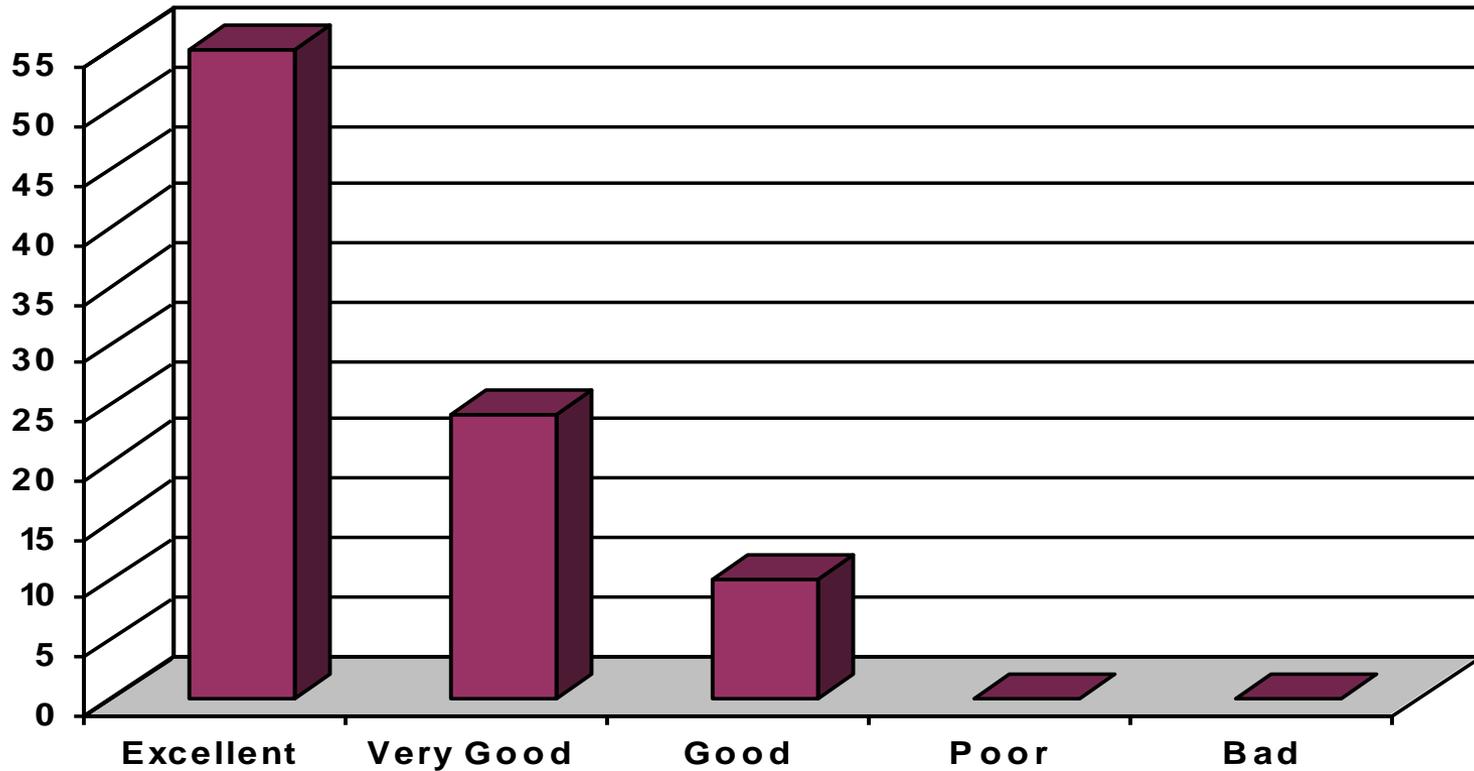


# Convenience of Dining Facilities



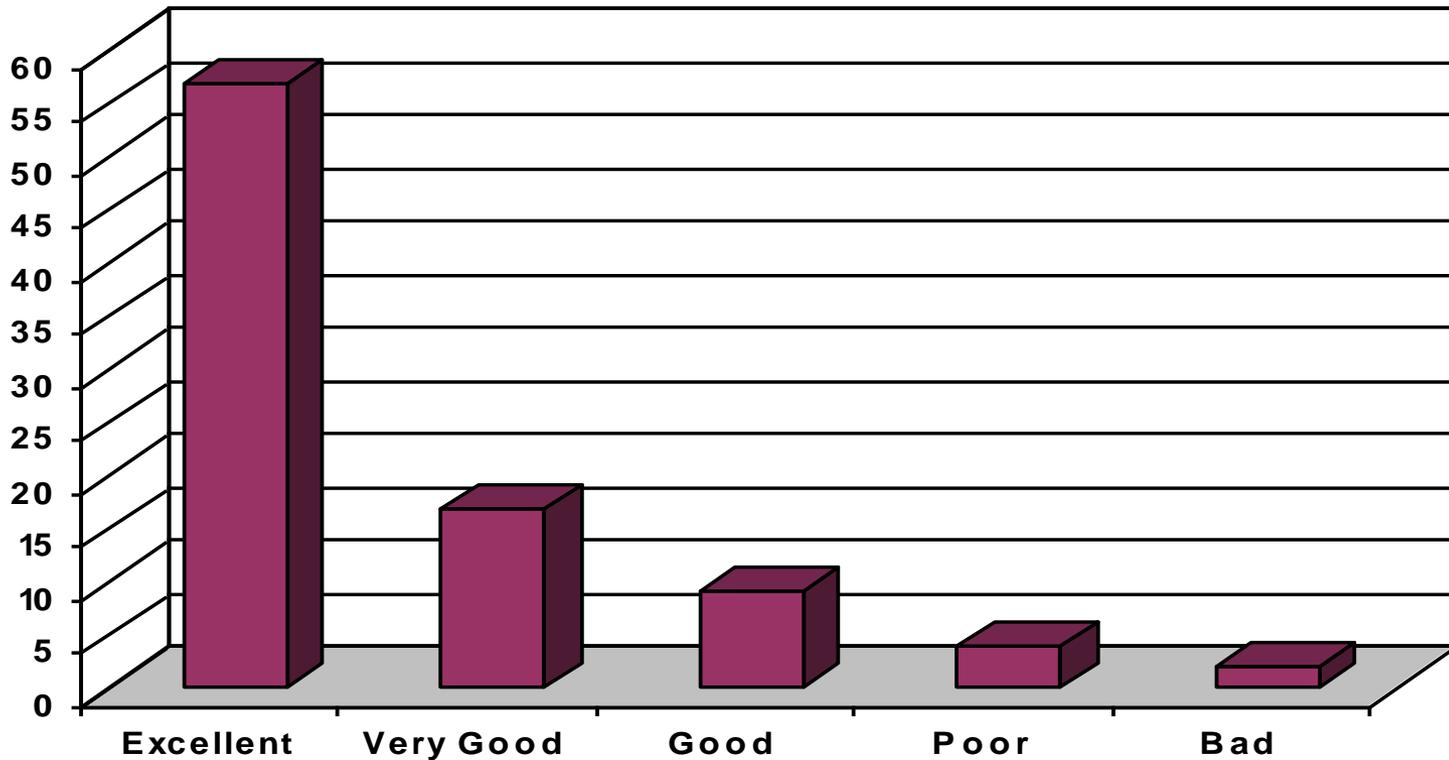


Rate your Dining Facility  
(Speed of Headcount) 98% rate this  
area as Good to Excellent



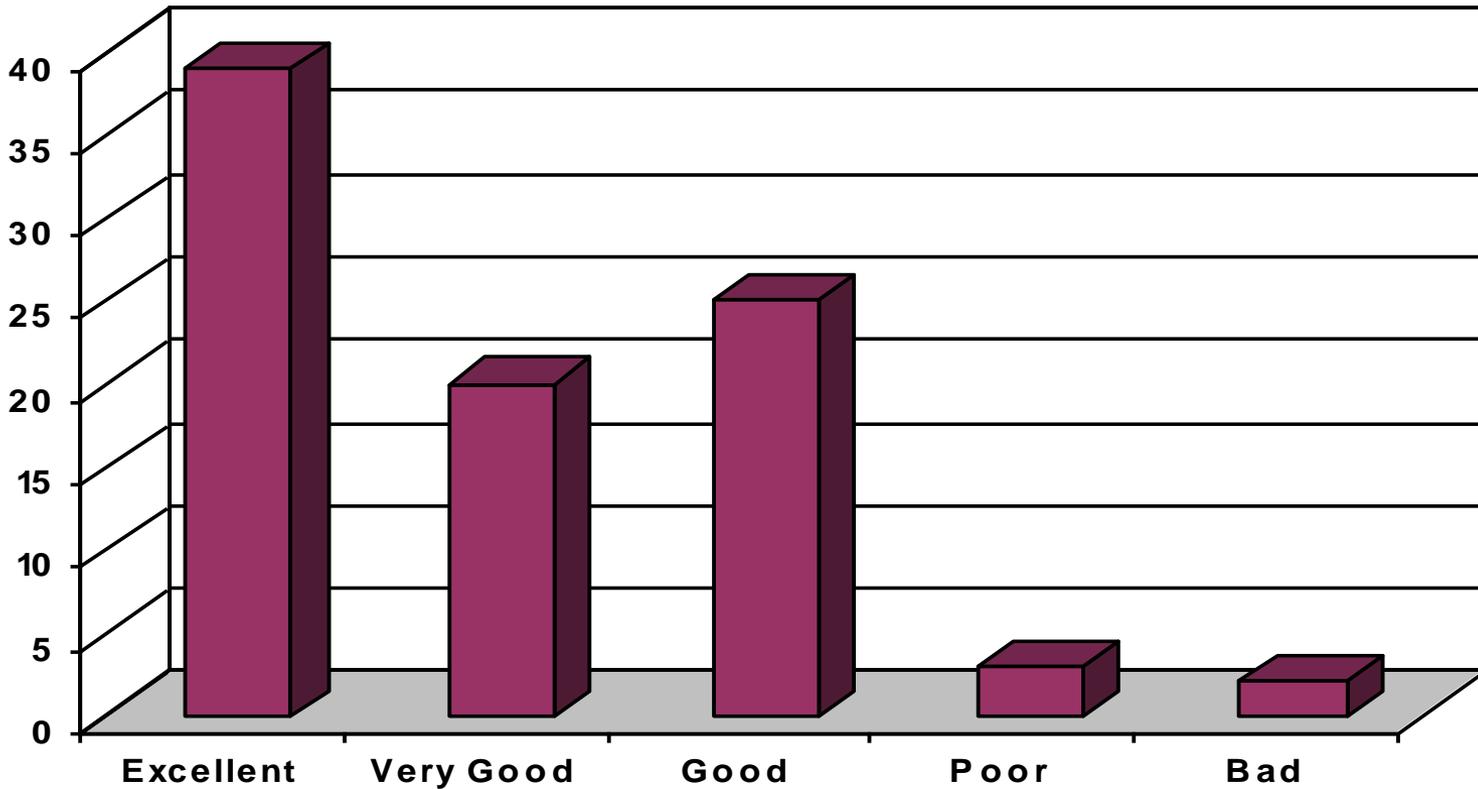


# Rate Your Dining Facility (Friendliness of Servers) 100% rate this area as Good to Excellent



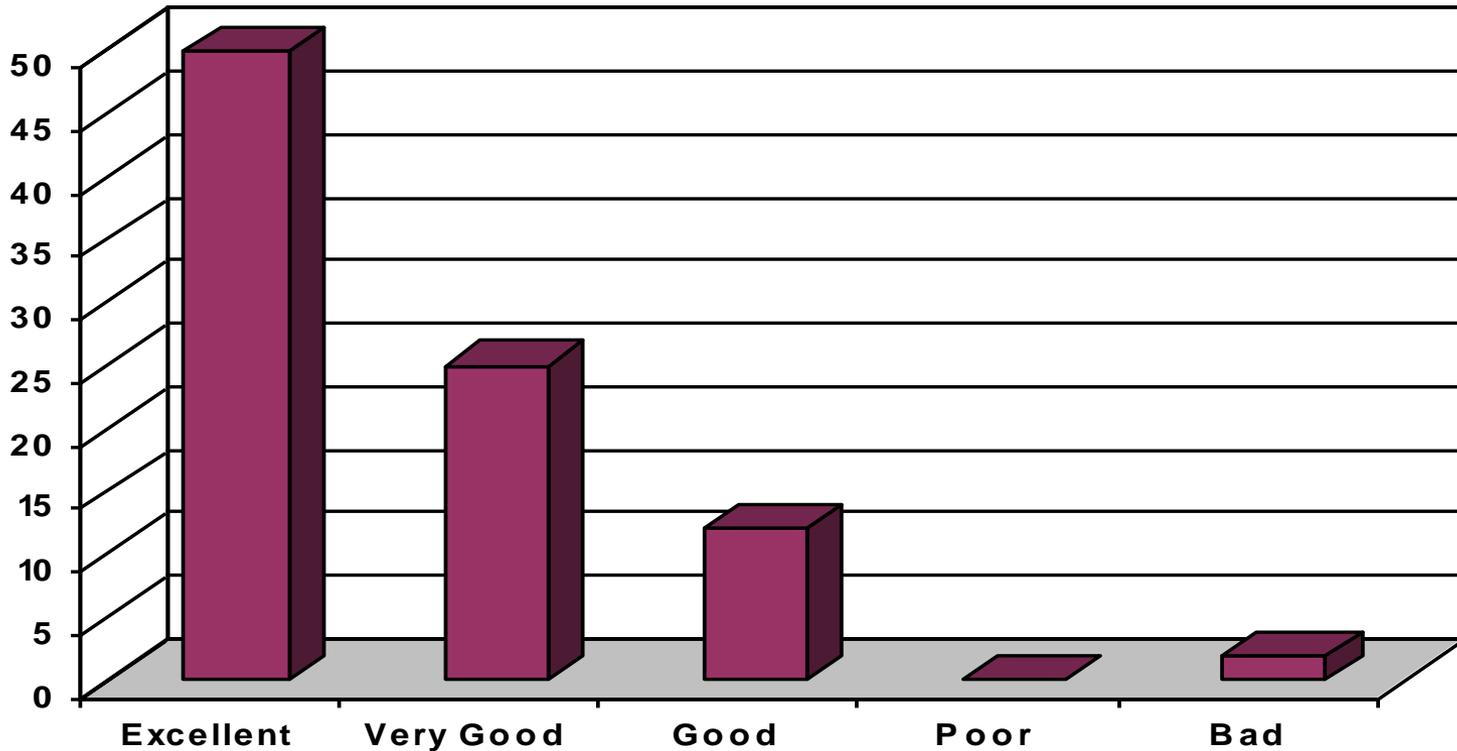


# Rate Your Dining Facility (Menu Variety) 100% rate this area as Excellent



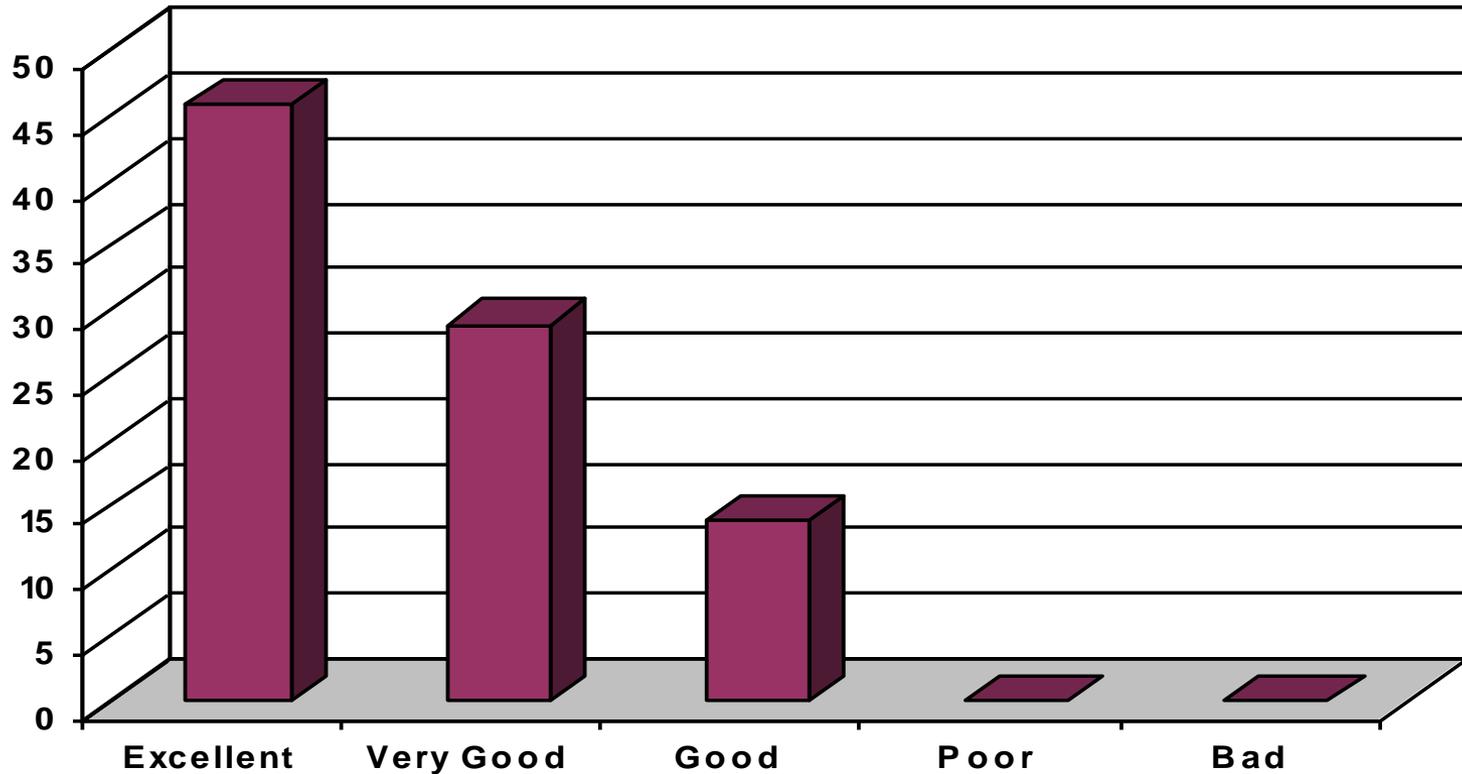


Rate Your Dining Facility  
(Quality of Food) 97% rate this area  
as Good to Excellent



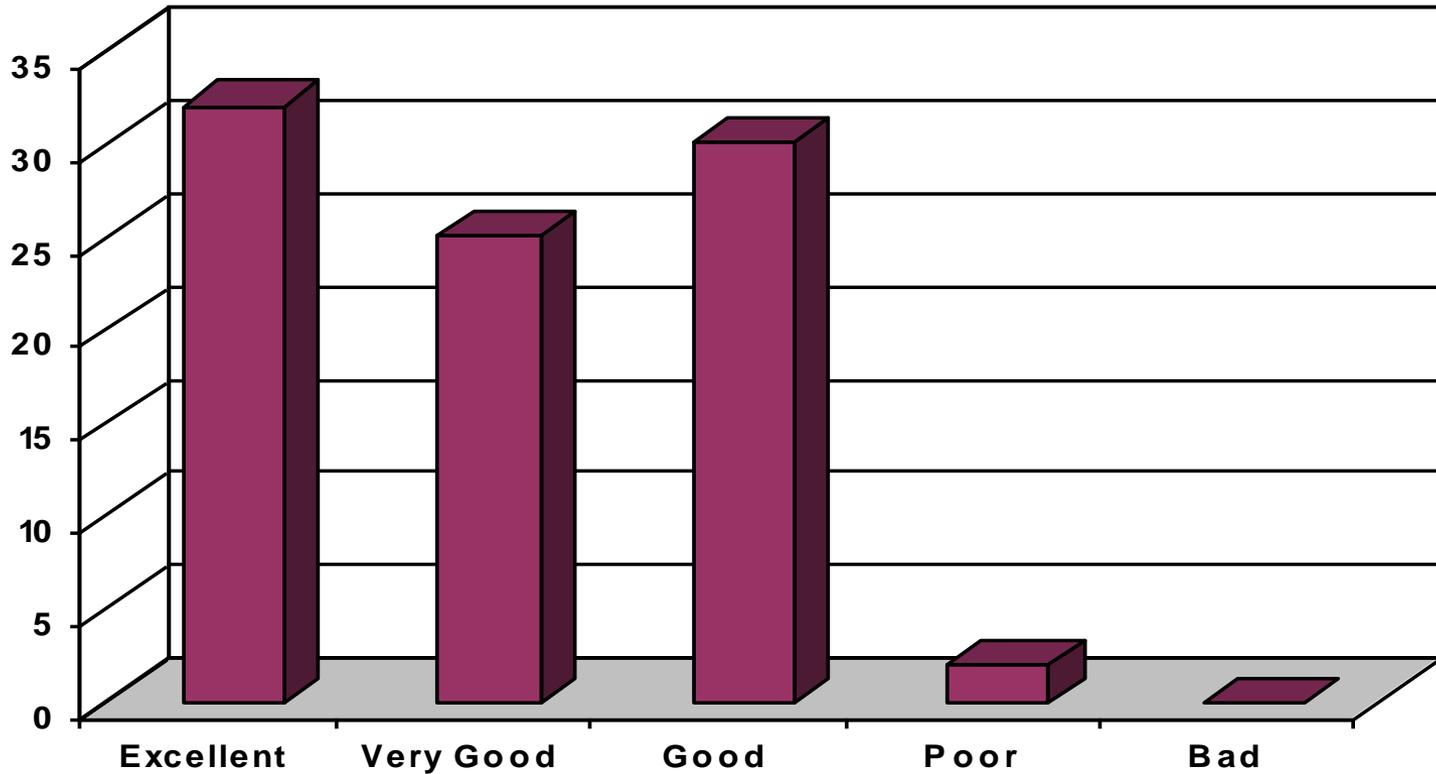


Rate Your Dining Facility  
(Cleanliness of Facility) 100% rate this  
area as Good to Excellent





Overall Evaluation Of My  
Dining Facility 95% rate this area as  
Very Good





Questions?  
Comments?

Thanks for your support  
during our visit  
Joint Culinary Center of Excellence