

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;

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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.

Message from the JCCoE Director

Greetings Food Service Professionals! Welcome to the July 2012 edition of the Army FoodNet. This will be my final FoodNet entry as the Director, Joint Culinary Center of Excellence (JCCoE). I wanted to take this opportunity to thank you for all of your many contributions to the Army Food Service Program. This has been a very rewarding assignment, both personally and professionally. It is filled with memories of your personal courage, sacrifice, and selfless service. The foodservice industry is very fortunate to have the military and civilian professionals representing their career field. You are simply the best! Many blessings to each and every one of you and bless this great nation of ours! GOD Speed and Farewell!!



LTC JOHNSON

Message from the Director of Operations

Our Army Food Program In Transformation

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



JCCoE, ACES Operations Directorate has been working an action on what our Army Food Program will look like in the future taking in consideration new feeding concepts and fiscal efficiencies in operation of our feeding mission while still maintaining a state-of-the-art high level feeding operations meeting or exceeding our diners and commanders expectations. Wow, is that a mouth full; but it is reality!

Bottom-line: business as usual is not an option. We must take a deep look at how we support our feeding operations and what changes we must undertake to get us to that end-state, and there are no sacred cows here – everything is on the table.

We have reviewed college and university feeding concepts and operations; reviewed USMC Sodexo feeding operations; USAF transformation initiative with ARAMARK as well as our current Army operations. We continue to work with IMCOM, AMC, ACOMs, COE and DA to develop courses of action (COA) to brief leadership in determining where we are and where we need to be in meeting our goals and objectives of a 21st Century Army Food Service Program.

What you have seen so far in DFAC closures and consolidations and redefining how your food service professionals (92Gs) are supporting the installation food service program are but a small part of this on-going move to

become more efficient and reduce costs of food service operations while still maintaining a world-class dining facility. I have seen some great operations recently with innovated ideas on levels of service and increasing patronage at Ft Stewart. These Food Service Professional (92G) NCOs understand this is a service industry and if the customers don't come in the door we become obsolete and then closed. There is no difference in what we do everyday than any commercial restaurant and if they don't do a good job and make a profit their doors close too! While we don't work for profit we actually do, in that, if we don't provide the quality and level of service effectively and efficiently we will probably have to close our doors too.

We have to look at our operations from end-to-end from design and hours of operation to how and what we serve to get our diners back into the facility and become more competitive with our commercial food establishments on the installation competing for our business. Believe me this is a business and we are only as good as our last meal and if we don't do this right we will see more and more reductions in our operations.

I know we have a great challenge in front of us but I believe you are the best in the business and there is no obstacle or challenge out there that we cannot overcome and become better in supporting our diners while increasing both service and efficiency. So stay tuned and committed. ARMY STRONG!

Message from the Director of Joint Culinary Training

Training Update at the Quartermaster School

Mr. Raymond Beu

Director, Joint Culinary Training Directorate

As we continue to evolve – so does training. We continue to look at lessons learned best practices, and evolving skills, knowledge, and abilities to improve training provided not only to the Army, but to all Services food service professionals that attend the courses at Fort Lee, Virginia.

We continue to build our partnership with the Marines, Navy, Air Force, and Coast Guard while establishing new partnerships with our international allies. This is accomplished through a collective effort with Service unique requirements in mind to ensure that all students are properly trained and prepared to perform their duties successfully when they depart Fort Lee.

A 92G Critical Task Site Selection Board has recently been held which identifies the specific critical tasks that are required for 92G Food Service Specialists to perform their peacetime/wartime mission. This critical task list assists in the design and development of future training for all levels (AIT, ALC/SLC, and FSM).

The 92G10 AIT Program of Instruction (POI) has undergone major changes to decrease lecture/PowerPoint instruction and concentrate more on hands-on performance-based training especially in garrison and field. The POI will also be “phased” to accurately capture Marine and Navy joint training integration and Service-unique requirements.

Enlisted Aide and Advanced Culinary Training continues to be refined to incorporate industry best business practices, concepts and methodology while keeping military functions, capabilities, and requirements in mind.

The Food Service Management Course is also under full revision to ensure that we are teaching the right information at the right time to properly prepare students to perform the executive level duties and responsibilities at their unit of assignment.

We utilize critical and creative thinking to improve training while maintaining a strategic focus on where we need to be utilizing the Army Learning Model 2015 during the analysis, design, development, and implementation of each one of our programs.



Message from the Army Food Advisor

Army Food Advisor Update



CW5 David Longstaff

It is my pleasure to include my inaugural article in the FoodNet as I assume my duties and responsibilities as your Army Food Advisor. The Office of the Army Food Advisor is charged with serving as the principle Food Advisor to the Director of the JCCoE, the Quartermaster General and the Department of the Army G4; however, I really work for all of you and have a responsibility to ensure the Army's Senior leaders know and understand what you need to continue to make our program the successful one that it is today.

Most of you know me but for those who do not I will look forward to the opportunity to meet and learn from each of you. I have been in the Army for almost 28 years and have always been in the food service business. It is my passion, my focus and all that I do is in support of our program and the incredible Food Service Soldiers that make it the best food service program in the Armed Forces. My assignments have been all over the world (as most of yours have been) and encompass a mix of ASCC, Division, Senior Mission Command, Infantry, Aviation, Artillery, Armor, Multinational Forces and Observers and of course multiple deployments. I have had the privilege to manage the United States Army Culinary Arts Team and Culinary Program and have participated in numerous Philip A Connelly competitions and as a log officer on a Military Transition Team training the Iraqi National Police. It has been a great and diverse career so far and given me the tools and knowledge to tackle this prestigious and challenging position.

As we continue to deploy and deal with our numerous food service concerns in the AOR we also are realizing serious issues with garrison dining facility funding, utilization and 92G training to name a few. BLUF: we have some work to do. As we move forward my focus will be on the Training, Equipping and Sustaining of our Food Service program. In each FoodNet I will spotlight one of these areas, what we have done, are doing and what the future holds.

Training: 1) We have a Credentialing program that is currently being tested at four FORSCOM installations. It is designed to document and improve the training program for our young Food Service Soldiers with the goal that all 92Gs will eventually be enrolled and have the opportunity to be certified in their profession. This program is on the verge of being launched Army wide but has become stagnant and is not being enforced at our senior levels, this has to change. The program brings increased credibility to our field, is important and we need to get it working. We know we have some fielding issues but we cannot fix this unless our food service leaders get engaged. Credentialing programs are currently a "hot topic" for the Army, we were leading the way and need to ensure we continue to do so; 2) as we begin to get our 92Gs back in the facilities from years of deployments we need to look at our re-integration training and how to get this to the Soldiers to refresh those perishable skills we have lost. We are preparing to launch a Blackboard based refresher training program that will enable our 92Gs to "refresh" their food

Message from the Army Food Advisor cont'd

service knowledge on line and receive certificates for each block completed (tentatively scheduled for 1 July 2012). The intent is to also incorporate Nutrition and Sanitation for certification as well. We are having this evaluated by the Training Directorate and the American Culinary Federation (ACF) to see if the certificates will also be allowed for credit in the above credentialing program. This is a great start to assist you in getting your 92Gs back engaged and refreshed in their MOS. I encourage all of you to get in there and try it out and let us know how to tailor this to make it what you need to train your food service personnel; 3) Our Professional Military Education (PME) for Warrant Officers is backlogged and may soon be linked to promotion, BLUF: if you have not gone, you need to. We are all busy and very often feel we cannot "leave" our jobs for a month to go to school; however, PME is an important part of our career and making time to go is something we all have to make happen. Lastly, we have some incredible training opportunities for our 92Gs out there. From the Training With Industry (TWI) program to the advanced culinary skills training course we need to get the word out to our Soldiers. These opportunities can re-energize and will ultimately make our MOS stronger for the long term.

Public Service Announcements:

1. It is Philip A. Connelly time and hopefully all of you are actively engaged in support of this great food service program. We only have 2 Official Food Service recognition programs in the Army and the success of them depends on you. I am looking forward to travelling as an evaluator and seeing all the great things you are doing out there.
2. We just completed the first Warrant Officer Staff course, branch specific follow on class here at Ft. Lee. We need feedback from the field on what we need to teach in this class. Talk to your QM counterparts and see what they need to know about what you do and get that back to us.

Lastly, as I travel and talk to food service personnel I hear all kinds of great ideas; it is time to get them in front of our leadership. In the very near future I will reach out to the field to begin a series of forums designed to gain input from all of you to ensure we are gathering the right information as we shape the future of our program. I encourage you all to participate.

I thank all of you for what you do, working together our future looks great and our program is strong and relevant. Stay safe out there, Army Strong!



DoD Menu Standards: What You Need to Know!

Ms. Renita Frazier

The updated DA PAM 30-22 will incorporate the Department of Defense (DOD) Menu Standards which is a Joint Service document in the DOD 1338.10-M, Manual for the DOD Food Service Program. The DOD 1338.10 gives specific guidance on meal day parts as well as specific nutritional standards for certain food components in which all Services will follow. The DoD Menu Standards will also be included in the updated AR 40-25, Nutrition and Education Standards.

The menu standards are on the next page and have been modified to include Army specific components. The time is now to start implementing these standards in your dining facilities. If you have any questions on these standards, please contact the JCCoE Quality Assurance Dietitian, Renita Frazier at (804) 734-3005 or renita.c.frazier.civ@mail.mil



Joint Subsistence Policy Board Department of Defense Menu Standards With Army Specifications Ms. Renita Frazier

FRUIT/FRUIT JUICES

- Two or more fresh fruit choices per meal and one fruit canned or frozen on dessert or fruit bar
- Bananas at breakfast daily when available
- One or more good vitamin C source per day (citrus fruit, kiwi, cantaloupe, strawberries, cranberry or tomato juice)
- Seasonal fruits incorporated in menu as much as possible when available
- Canned or frozen fruit (light syrup/own juice) when fresh fruit not available
- Raisins or other dried fruits available at meals, based on demand
- Two or more 100 percent fruit juice choices at breakfast—orange juice fortified with calcium and vitamin D and another juice high in vitamin C.
- Blended juices are acceptable but must be 100% juice



VEGETABLES

- Two hot vegetables per meal, one of which must be non-starchy and a good source of vitamin A or vitamin C (colorful, dark leafy and deep yellow, orange and red vegetables including sweet potatoes, carrots, squash, tomatoes, zucchini, spinach, greens, and broccoli).
- No more than one fried vegetable per day on the main line
- Legumes and beans served three times per week or more
- No more than one starchy vegetable per meal. Starchy vegetables include potatoes, corn, peas (black-eyed, green), lentils, and beans (baked beans, black beans, chick peas, garbanzo, kidney, lima, navy, pinto, refried beans)



SALAD

- Standard salad bar includes leafy green salad and a minimum of ten fresh toppings such as carrots, radishes, tomatoes, cucumbers, green peppers, onions, mushrooms, etc
- Leafy green salad minimum standard is 50% dark green leaves such as romaine and spinach leaves
- Unsalted nuts and/or seeds, available for salads based on demand
- All chilled based salads prepared with low-fat mayonnaise or low fat salad dressings

GRAINS/STARCHES

- All sliced bread offered contains whole grains (white with whole grains or whole wheat with at least 2.5 grams fiber per serving) and at least one bread offered is calcium (150 milligrams), folate (16 micrograms) and iron-fortified (0.72 milligrams)
- Bread varieties minimum standards: three choices of sliced breads, and one variety roll, cornbread, garlic bread,



muffin or biscuit offered with meals

- Choice of six whole-grain, ready-to-eat cold cereals, four of which must provide at least 2.5 grams fiber per serving, three of which must be without sugar coating; two must be 100 percent folate fortified (400 micrograms per serving)
- One whole grain hot cereal without added fat or sugars
- Cereal bars may be offered with at least 2.5 grams of fiber per serving
- At least one starch such as potatoes or rice at breakfast based on demand
- Use whole grain pastas and whole grain rice
- Offer low fat and/or low calorie alternatives (fruit, reduced fat pastries, reduced fat muffins, etc) when pastries such as donuts and sweet rolls, etc are served

MEATS and ENTREES

- Choice of two main entrees, with one of these entrees such as lean fish, poultry or meat (round or loin cuts; baked, grilled, or roasted with visible fat removed) prepared and served without added fat
- Fish served at a minimum of three times per week as a main entree. At least one fish high in omega 3 (salmon, tuna, trout, herring, mackerel, sardines) will be served per week
- Serve gravy and sauces separately unless they are integral part of the recipe
- Only lean ground beef and lean ground turkey (fat content not to exceed 10%) with no fillers or extenders
- One or more vegetarian options at the lunch and dinner meals based on demand
- The lean entrée option may be vegetarian
- No more than one fried entrée on the main line per meal. If facility serves only one entree on the main line per meal, no more than one fried entrée per day. Exceptions for special occasions such as holiday meals, Service birthdays or other celebrations approved through respective Service
- Choice of three breakfast meats, one of which must be non-pork and one lower in fat (less than 12g fat per serving for patties/links and less than 5g of fat per serving for turkey bacon, Canadian bacon, center cut bacon). The non-pork option can be lower in fat



sliced cheese) based on customer demand

- Low fat or reduced fat cheeses used in cooking when appropriate
- Offer low fat and fat free yogurt at all meals. Offer reduced sugar yogurts
- Offer egg whites or egg substitutes (reduced cholesterol) as an alternative to whole egg products based on demand
- Use egg substitute in place of whole eggs in baked items when appropriate
- Offer DHA enhanced eggs when available and if subsistence funding is sufficient



FATS AND OILS

- Trans fat free (zero grams trans fat per serving) monounsaturated and polyunsaturated oils substituted for shortening in cooking and baking when appropriate
- * Only trans fat free (zero grams trans fat per serving) oils used in recipes and for frying
- Only trans fat free (zero grams of trans fat per serving) spread products used
- Reduced fat salad dressings, mayonnaise, and dairy products used in recipes when appropriate
- Reduced fat salad dressings available at every meal
- Offer butter as a condiment



SODIUM

- Salt/Sodium free seasonings available at every meal
- Use of lower sodium (less than 400 mg per serving) products encouraged
- Products containing Monosodium Glutamate as an ingredient should be avoided if possible
- Lower sodium soy sauce should be used whenever possible



BEVERAGES

- 1% milk fortified with vitamin A and vitamin D at every meal. Low fat chocolate and/or other flavored milk based on demand
- Offer lactose-free alternatives (lactose free milk, soy milk) based on customer demand
- Water dispenser available in beverage area
- Coffee and hot tea available at all meals
- Brewed decaffeinated coffee and decaffeinated (hot) tea available at all meals based on demand
- Offer iced tea sweetened and unsweetened based on demand
- If soda is served, at least one low calorie dark caffeinated soda and at least one low calorie clear caffeine free soda at every lunch and dinner meal
- If soda is served, offer at least 2 caffeine free sodas



DAIRY AND EGGS

- All milk fortified with vitamin A and vitamin D
- Offer 1% milk as the primary milk
- Use 1% or skim in recipes when appropriate
- Offer low fat or reduced fat dairy choices (cottage cheese, sour cream, cream cheese, shredded cheese and

CONDIMENTS

- Low fat milk and artificial sweetener available for hot coffee and tea
- If operating budget permits, offer flavored coffee creamers, and ensure reduced fat varieties are included
- Coffee creamers must contain zero grams trans fat
- Offer at least one fruit spread or low sugar jam and jelly in addition to regular jam and jelly
- Offer sugar free breakfast syrup based on customer demand in addition to regular syrup varieties

SOUPS

- Offer at least one soup at lunch and dinner based on customer demand
- Vegetarian soups can be a good alternative vegetarian option
- Offer one reduced sodium soup per day when available

DESSERTS

- Fresh fruit served on all dessert bars
- Fresh fruits may be cut and served as a fruit salad and served on the salad bar
- Offer one reduced fat dessert, sweetbread, or baked product on dessert bar

(DoD Menu Standards, adopted December 15, 2010)

Foods, Teeth, and You

Some thoughts to chew over.....

Ms. Priscilla Dolloffcrane



Over the last few years, many of our topics have talked about smart food choices for the sake of Nutrition – this one takes a little different spin. Are you becoming more aware of how your teeth are doing these days? Does the dentist remember your name without looking at the chart? And just maybe you are realizing that the choices in foods and dental hygiene made in the past have come back to haunt you in the form of cavities, root sensitivities, cracked or broken teeth, stained teeth or even bad breath? Unfortunately tooth decay is a common disorder, second only to the common cold, but you can avoid a lot of misery by making a few practical choices.

So here are some tips on keeping those teeth working - and attractive. But first – a little background.

Sticky, tacky foods that have lots of sugars don't just feed you – they feed the natural bacteria that reside in the mouth. Some of these bacteria excel at breaking down your teeth. These bacteria change foods -- especially sugar and starch -- into acids. The bacteria, acid, food pieces, and saliva combine in the mouth to form a sticky substance called plaque. And most tooth decay and gum disease are tracked back to deposits of plaque. Plaque begins to accumulate on teeth within 20 minutes after eating and is often concentrated on the back molars, just above the gum line on all teeth, and at the edges of fillings. If this plaque is not removed each day, tooth decay will proceed. Over extended time, plaque will harden into tartar, which is resistant to cleaning and allows more of the bacteria to work away "undisturbed" at the tooth. Some of the issues that can develop are: cavities

(holes in the structure of teeth); dental erosion (etching, thinning or weakening of the enamel hard tissue of the tooth); gingivitis and periodontitis (swollen, inflamed, bleeding gums and destruction of the ligaments and bone that support the teeth, often leading to tooth loss); romance killing bad breath (halitosis); Abscesses, pain, and inability to use teeth; numerous other health problems outside of the mouth, including preterm labor to heart disease.

It is the contact time and potency of acids, naturally occurring in some foods or created by the bacteria in plaque, which damage the enamel covering your teeth, and may create holes in the tooth (cavities).

Cavities often do not hurt until they grow very large and then affect nerves or cause a tooth fracture. An untreated cavity can lead to a nasty infection, referred to a tooth abscess. If left untreated, tooth decay also destroys the inside of the tooth (known as the tooth pulp), which ultimately leads to tooth loss.

Some foods, otherwise promoted for good nutrition, deserve a cautionary note. These include citrus fruits, such as oranges, tangerines and grapefruit, and fruit juices and blends. Also beware of carbonated beverages, acidic sports drinks (most are) and energy drinks. Other foods and beverages to be mindful of include fruit-flavored candies, cider, vinegar, salad dressings, wine and (surprise!) herbal teas. The list of things to be careful with includes common medicines and dietary supplements – vitamin C (ascorbic acid), aspirin (acetyl salicylic acid), hydrochloric acid compounds, some saliva stimulants, and calcium chelating agents.

Acidic fruits and acidic beverages erode the enamel. Alcohol dissolves enamel. Sipping the acidic beverages, which includes soda, sports and energy drinks, over an extended time prolongs exposure to the surface of teeth. Carbohydrates (sugars and starches in foods and beverages) increase the risk of tooth decay. Sticky foods are more harmful than non-sticky foods because they remain on the teeth. Frequent snacking increases the time that acids are in contact with the surface of the tooth.

One of the tips that will help preserve the enamel on your teeth is to WAIT 30-60 minutes after eating or drinking to brush your teeth. The acids in the foods or drinks have softened the tooth's enamel; immediate brushing literally scrapes it away. By waiting about an hour, the natural minerals, especially the calcium and phosphate, in saliva will have an opportunity to re-harden the surface of the tooth. Milk, too, is great at the end of the meal for providing re-mineralization. Worried about the sticky food particles and perhaps smells from eating a spicy meal? At the end of the meal or snack rinse your mouth with either milk or water. Swish! Get the milk or water circulating around the teeth especially for the molars in the back of your mouth.



Another tip for drinking – drinking tips are appreciated, yes? – is, if drinking an acidic or sweetened beverage, use a straw to position the fluid stream to the back of the mouth and reduce the volume and time of the liquids in the mouth, to minimize the contact with the teeth. **Speaking of looking good – we are interested in this too, I think- one of the leading causes of teeth staining is drinks. Tea, coffee, soda, red wine and other dark beverages- they all discolor your teeth. Again, the use of a straw when you drink them is a good way to minimize this contact staining.**

When you use a straw, the majority of the drink goes directly down your throat, bypassing your teeth. If the drinks don't touch your teeth, they can't damage or stain them.

Also, the colder the drink, the less erosive is the acid. Drinks consumed well under 40 degrees F are much less erosive than those consumed at room temperature or warmer. Now, this is indeed the opposite advice than what you get about drinking water; you know that you consume more and are better hydrated when the water is cool, but not cold. Just don't add the lemon wedge when it's warm.



Another tip – eat and drink the cautionary foods – those that are acidic, alcohol based or highly sweetened – as part of a meal rather than as a separate snack/drink. The other food items in a balanced meal tend to moderate the impact and potency of the sugars and acids. Chewy, sticky foods (such as dried fruit or candy) also are best if eaten as part of a meal rather than as a snack. If possible, sip some milk or rinse the mouth with water after eating these foods. From a dental health perspective, minimize grazing or frequent snacking, which creates a constant supply of acid in the mouth. Avoid constant sipping of sugary drinks or frequent sucking on candy and mints as those practices bath the mouth and teeth with the bacteria-and-plaque promoting conditions. **Things To DO!**

A healthy mouth and a great smile is one of the most attractive features you can have. Charm away! Healthy teeth are clean and without cavities. Healthy gums are pink and firm.



To maintain healthy teeth and gums, follow these steps adapted from the National Institute of Health:

- Brush your teeth at least twice daily, preferably about an hour after every meal and especially before bedtime.
- Floss at least once per day.
- Schedule an appointment with a dentist for a routine cleaning and examination, preferably every 6 months.
- Keep dentures, retainers, and other dental appliances and guards clean. This may include specialized techniques for brushing and include soaking them in a cleansing solution.
- Ask your dentist:
 - What toothbrush you should use, and where your problem areas are located. Ask if an

electric tooth brush might be right for you. These may clean teeth better than manual tooth brushes. Be careful about being too aggressive while brushing – you can scrape away your gums if you are heavy handed, leaving roots exposed and subject to decay. How to properly floss your teeth. Here too, overly vigorous or improper flossing may injure the gums.

Whether you should use any special appliances or tools, such as water irrigation. This may sometimes help add to the benefits of brushing and flossing.

Whether you could benefit from particular toothpastes or mouth rinses. Make sure you talk about your medications and pre-existing health conditions before changing brands and formulations.

Regular teeth cleaning by a dentist removes plaque that may develop even with careful brushing and flossing, especially in areas that are difficult for you to reach on your own. Professional cleaning includes scaling and polishing. This uses various instruments or devices to loosen and remove deposits from the teeth. Routine examination may include dental x-rays.

And as always, Bon appétit - please use those incisors and molars wisely.

Change Management for Army Food Service

Mr. Stephen J. Primeau



The Army Food Service Program will soon have to make changes to the way that we operate. Our financial constraints and changing diner demographics have made it necessary to evolve. Change management can assist us as we move forward and find new ways to adapt to the current food service climate. Change management requires thoughtful (outside the box) planning, careful implementation and coordination/involvement by all personnel affected by the changes. It is imperative to involve all because forced change results in resistance to the action and creates additional problems to overcome. Whatever change is desired or recommended for action, it must be realistic, cost efficient, achievable and measurable. Change needs to be understood and managed in a common sense approach so that people will accept it and understand that it can be effective for operations.

One constant in the military community is change. So how do we ensure that change is successful? I decided to research leading thinkers on this subject and found information that Mr. John P Kotter, Harvard Business School professor, published. He describes a helpful model for understanding and managing change. According to Kotter (2012) the eight step change model is summarized as:

(1) **“Increase urgency – to implement change, we must inspire people to move, we must make our objectives real and relevant”**. We know that cost constraints are real and current so we have to be motivated to change our way of doing business.

(2) **“Build the guiding team - get the right people in place with the right emotional commitment, and the right mix of skills and**

levels”. This step highlights that our food service professionals (Warrant Officers, Senior Non-Commissioned Officers, and civilian leadership-top to bottom) has to be involved, motivated and an integral part in the decision process of change.

(3) **“Get the vision right - get the team to establish a simple vision and strategy; focus on emotional and creative aspects necessary to drive service and efficiency”**.

This step prompts us to ensure that however we develop solutions to (i.e. dining facility design, utilization rates, consolidation/closure of dining facility, populations supported by dining facilities, contract adjustments/oversight and military/civilian staffing), we must ensure that it provides the right footprint for future operations and cost efficiencies.

(4) **“Communicate for buy-in – involve as many people as possible, communicate the essentials”**. This step is one of the most important keys to success. Food service professionals have to be able to sell their program to the commanders and civilian leaders to remain viable. If we are constantly looking for reasons and/or excuses to pull military people out of the dining facility operations than we are part of the problem and **NOT** part of the solution.

(5) **“Empower action – remove obstacles; enable constructive feedback and lots of support from leaders”**. Our food service community has to be willing to function with a paradigm shift in the way we do business. We cannot continue to conduct business as usual; it has been shown as a failed approach. We have to adapt better business practices and realize that our operating hours, diner demographics and customer service practices has to be adjusted to meet

diner expectations and needs. Studies show that young Soldiers do not want to eat before 1800 hours yet we still commonly shut down dining facilities at 1800 hours. Who does this time support? The diners or are we trying to let the military cooks off early. This is just one example of the way that we need to look at the problems that we face to ensure that we support the diners that we are supposed to support.

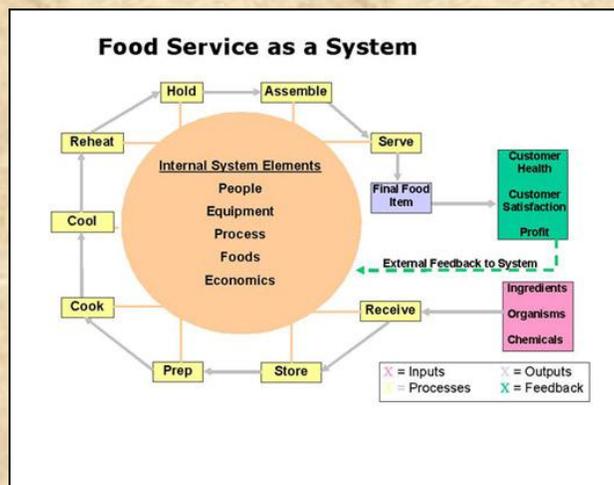
(6) **“Create short-term wins”** – *Set goals that are easy to achieve, set manageable initiatives and finish each stage before starting the next*. Right now, we have a funding shortage that is creating a need to look at solutions that might not be thought out as to how it will affect the long term operations. Can we use military personnel to perform dining facility attendant duties to reduce contract costs? This could be a short term solution but does it make sense for long term? Are we going to create funding problems in the future, if deployments occur and Barrowed Military Manpower is not available? Leaders must be engaged and given the best data available to make the right decision with foresight to know what those decisions will impact in day-to-day operations.

(7) **“Don’t let up** – *Foster and encourage determination and persistence- ongoing change – highlight achieved and future milestones*”. Once decisions are made, food service professionals must be engaged and energized to implement and ensure success with operations.

(8) **“Make change stick** – *Reinforce the value of successful change. Weave change into our operating culture*”. It will take proactive involvement by all in the food service community to ensure that our changes become part of the food service culture and that we embrace this change with proper leadership at all levels.

This change management model represents an interesting business framework for managing change. This model helps to simplify in terminology how the military usually operates. It is not telling us anything new but it does reinforce some of the thought processes that we need to consider as we move forward toward accepting/managing a change process. Leaders must be cognizant of the fact that food service professionals are key to any success that occurs within the food service community. Our Warrant Officers, Non-Commissioned Officers and civilian personnel are responsible to provide the proper guidance to leaders to guide the food service program with the right decisions to ensure viability and success.

Reference: Change Management principles, process, tips and change theory and models. (2012). Retrieved from <http://www.businessballs.com/changemanagement.htm>



FOOD SERVICE PUBLICATIONS UPDATE

Ms. L'Tanya Y. Williams



Food Service Professionals, as we continue to evolve our food service program and improve systems, we must ensure that our policies and procedures are current. With that thought in mind, we present to you, two updated publications to assist in performing food operations and management at every level in the Army Food Program. We strive to make these documents as comprehensive as possible to eliminate ambiguity, so please review them at your earliest opportunity, evaluate their utility in current operations, and provide continuous feedback for improvement in subsequent versions.

TM 4-41.11, Dining Facility Operations and TM 4-41.12, Food Program Operations are hot off the press! These publications are a total rewrite of field manual (FM) 10-23-2, Tactics, Techniques, and Procedures for Garrison Food Preparation and Class I Operations Management.

TM 4-41.11 includes all topics related to garrison dining facility management, operations and techniques. This publication is divided into three parts:

Part one provides an overview of personnel management, training

requirements for food service personnel and dining facility account management principles. Part two discusses dining facility operational procedures for menu planning; ration receipt, inspection, storage and rotation; food protection, sanitation and pest control; safety and energy conservation; production; service; unit support; and diner feedback. Part three provides an overview of food preparation methods and techniques. The appendixes contain checklists that will assist facility managers in their daily duties.

TM 4-41.12 includes all topics related to food program management and subsistence supply management. Part one provides an overview of food program management including responsibilities, budgeting, contracting, facility construction, modernization and equipment replacement, and review procedures for both dining facility and food program operations. Part two discusses subsistence supply management in garrison and procedures for Class I inspection, storage, handling and transportation. The appendixes contain many sample standing operating procedures (SOPs), reviews and a

checklist that can assist food program personnel in establishing and maintaining a solid food program.

Both of these publications can be found on the JCCoE website at :

http://www.quartermaster.army.mil/jccoe/Operations_Directorate/CSPD/CSPD_main.html

AR 30-22, The Army Food Program, has gone thru its final editing process at the Army Publishing Directorate and should be released soon.

DA PAM 30-22, Operating Procedures for the Army Food Program, is also at the Army Publishing Directorate awaiting final publication.

Summer Barbecue Time is Here!

Some tips to keep out unwanted guests like foodborne illness

CW4 Sean Lonnecker



Summer is here! As the weather gets warmer and the days longer, many of us have already started to feel the call of the backyard or unit barbecue.

Barbecues at your home or during a unit function can be terrific opportunities to build cohesion, mentor one another or just have fun. Wiser men than I have long understood that breaking bread together can be a time to discuss ideas, strengthen bonds and learn more about one another. But be sure that you're taking all the proper steps to make this opportunity a safe one.

As food service professionals, we are all very well versed at what steps to take in a professional kitchen. When that kitchen is moved to an outdoor setting, all of the same risks are there, so we must not let down our guard. The same precautionary principles that safeguard our spatula in the dining facility can also guard our grill in the backyard.

Thaw & Marinade Safely

Thawed meat and poultry will cook more evenly and ensure that minimum internal temperatures required to kill harmful bacteria are met. Planning ahead for the event can ensure you have enough time to properly thaw food under 40°F. If you're planning on demonstrating your culinary prowess with that savory marinade, ensure that the food is kept safely under refrigeration for the entire process. Most important, if you're planning on using the marinade as a sauce throughout cooking, make sure you reserve some for that

purpose before you add raw meat or poultry to it.

Transport Safely

Have lots of coolers available for a big function. At a minimum, separate coolers should be used for 1) Cold Ready-to-Eat items (potato salad, vegetables, etc), 2) Beverages and 3) Raw Meat ingredients. The beverage cooler is likely to be opened repeatedly, and the temperature will be difficult to maintain, so it's worth having a dedicated cooler for them. Try not to use wet-ice as a refrigerant if you can get away with it, but if you must use wet-ice, ensure it's from a potable source and consider sealing it in plastic zipper bags to isolate the drainage that can spread contamination. Don't stage your meat products out of refrigeration, leave it in the ice until it's ready to go on the grill.

Cleaning is Key

Everything needs to stay clean. If you're not going to have a hand-washing area nearby, try to have an ample supply of alcohol wipes or other means to wash your hands between touching cooked and raw foods. A large supply of clean plates will help make sure that your cooked food stays safe, especially if you combine them with a big roll of plastic wrap, which can also help keep flies at bay. If you're cooking for a lot of people over an extended period, consider using one pair of identifiable tongs for raw meats and a different pair that will only be used for cooked meats. Putting the tongs briefly into the flames can also be an effective measure to reduce cross-contamination.

Cook Foods Thoroughly

We can never remind everyone enough how important complete cooking of potentially hazardous foods is. Make sure you have a thermometer handy, and more to the point, make sure you use it! If you're going to have thick, hand formed hamburgers, be especially cautious that they get cooked through the center. For those buffalo wings or chicken quarters, make sure you've cooked it until the juice runs clear. For those items that can tolerate, consider fully pre-cooking in an oven before the barbecue, then treat it as Ready-To-Eat and put it on the grill long enough to heat and get some of that marvelous barbecue flavor.

Keep Hot Foods Hot/Serving

Many of us will combine a unit barbecue with team-building sports like volleyball or basketball. Few things in life can be as delectable as a nice buffalo wing after blowing off some steam on the court. Before you dig into it though, make sure someone knows exactly how long those wings have been sitting on the picnic table.

In a dining facility, we know we can hold food safely out of the proper holding temperature for four hours, but when you're outside at a barbecue, and other risk factors are contributing, try to limit this to two hours. If the temperature is over 90°F, don't let food sit out for more than 1 hour.

Leftovers

When it comes to outdoor barbecue's, especially at a unit picnic type event, only bring what will be eaten onsite. Any leftover more dangerous than a potato chip should be discarded. Also, make sure you put any dirty utensils, serving trays, etc that won't be thrown away into the (now empty) raw meat cooler. All of these, including the cooler, must be properly cleaned and sanitized as soon as possible.

An outdoor barbecue is one of many wonderful tools available to leaders and families to build cohesion develop mutual trust and have a good time. Make sure these events are still treated as a foodservice scenario and you can both keep away unwanted guests and make sure positive memories are developed through shared experiences.

**Safe Minimum Internal
Temperatures for Backyard
Barbecues:**

- Whole Poultry: 165°F
- Poultry Pieces: 165°F
- Ground Poultry: 165°F
- Ground Meats: 160°F
- Steaks, Roasts: 145°F

Behind the Scenes of the Culinary Arts Competition

Mr. Vince Holland



The 37th Annual Culinary Arts Competition held at Ft. Lee, VA from 25 Feb to 9 Mar 2012 has come to a close. This year's competition like previous years was a huge success. It is the largest sanctioned culinary competition in North America and the American Culinary Federation's (ACF). To fully understand the magnitude of what happens during this event, this article will give you a "behind the scenes" look to help and give you ideas if you are ever planning on hosting such a significant event at your installation.

In order for the Culinary Arts show to become the success that it has become over the years, there are many hours spent on the logistics and planning to get ready for the show. The actual planning of the show starts before the current show ends. The Post Theatre and the Post Field House where the competition is held is reserved the first week after the competition and awards ceremony are over. The Advanced Culinary Training Division starts the writing process of the OPORD in Sept/Oct to be published NLT than Nov. The In-Progress Reviews (IPRs) start 120 days prior to the start of the competition with support activities, internal within the Advanced Culinary Division they lay the ground work, and start assigning tasks, such as inviting guest chefs etc.

There were a total of 28 teams and over 340 competitors, with an increase of 89 competitors from last year. The Culinary Competition showcased the talents of military chefs from around the globe in all branches of the US Armed Forces. The team field cooking event, which started a day early this year due to the amount of

teams participating in the competition was a big hit. The teams prepared three-course meals for eight straight days and served to over 1400 people who were fortunate to purchase tickets do to the high demand.

There are about 50+ cable ramps that are used to hide the many feet of gas and electric hoses and wires. The propane company drops off two propane tanks (250, 50lbs). There are four tents set-up outside for the ice carvers. The field branch establishes two sanitation centers and contact is made with the contractor that will remove the gray water daily. Coordination is made with refuse and recycling to have more trash bins dropped off. There is an ice truck that is left on site that keeps the thousands of pounds of ice blocks needed for the ice carvers.

Of course, consideration must be taken for the public to view the show in a safe environment; after the dining area, tables for displays, and demos have been set-up in a two day period the post safety and the Fire Marshall make their walkthrough inspections. There also has to be coordination made with Provost Marshall's Office (PMO) to have barriers dropped off to block the road. There is also someone tasked to cook for the judges as well as the detail.



Once the Post Field House is signed for the fun begins. A Transportation Motor Pool (TMP) request is turned- in at least 30 days out to reserve the vehicles needed to transport equipment back and forth to the warehouse. There is a detail consisting of Civilians which are the continuity to the show, NCOs and Soldiers from all MOS specialties, there is also a combat lifesaver that is tasked every day until the completion of the show. Every entity on post helps with the competition in some way. Service orders are turned-in to DPW to have the gas and electric hooked up for the 11 cooking stations (one demo) and the two Containerized Kitchens (CKs) to be used.

The public was able to enjoy live entertainment performed by the US Army Band while they dined. They also observed a few of the Armed Forces ice carvers, enjoyed the grueling nutritional challenge, witnessed individual cooks competing for Junior Chef of the year, Armed Forces Enlisted Aide of the year, and watched live cooking demos; and if they were lucky they may have seen a demo from a celebrity chef like the Army's own Grill Sergeant. Everyone was able to enjoy the fabulous display tables with their extravagant centerpieces.

Once the show starts there are two shifts an evening and an early morning one. Someone has to stay until 2100 every night and open at 0430 every morning. During the show everything is closely monitored to ensure there are no problems. There have been over 900 documented training hours provided to teams and competitors from Universities and Chefs. There are also

100's of undocumented hours where USACAT members and chefs went room to room providing training and assistance to teams; such as helping with flavor development, plating, cooking techniques.

There were a total of 15 judges from all over the world one from the UK, Germany, Hungary and 12 others from around the United States. The judges are all American Culinary Foundation (ACF) or World Association Chefs Societies (WACS). They all volunteer their time. We cover their travel, hotel and give them a partial per diem.

Another Culinary Competition has come to an end, enjoyed by the 100's of people that come from all over to see. The competition culminated with an awards ceremony held on 9 March 2012 at the Fort Lee Post Theatre where competitors were recognized for their individual and team achievements. There was a total of 570 Medals awarded; 138 Gold, 177 Silver, and 255 Bronze. We always remember the lunch meal, that wonderful cold food display. Let us not forget the men and women who helped make this a success year after year.

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



The 4th Brigade, 3rd ID Vanguard Dining Facility

CW4 Ellen M. Magras



During a recent Food Management Assistance Team (FMAT) mission to Ft. Stewart, GA, the FMAT had the opportunity to visit the Vanguard Dining Facility (DFAC). At first impression, this DFAC was very clean, the aesthetics beautiful, and the overall atmosphere quite inviting. What the team did not know at first was how much of a world-class operation was actually behind the scene until things started moving. The team uncovered some innovative, eye appealing, and top-of-the-line concepts comparable to those seen in industry in this one DFAC and could not wait to share the news with the entire food service community. All it took was SFC Maurice Owens, the Dining Facility Manager (DFM) and SSG Myrie, the Assistant (DFM) to lay their eyes on the building and the rest is history. SFC Owens and his food service team honed in on a vision and commitment to provide the best service to their customers and to themselves. As the cliché goes, “It takes a village” and this Brigade, from top to bottom, came together and made it happen successfully.

SFC Owens challenged SSG Myrie and the food service team to convert this military DFAC into a restaurant-like concept. SSG Myrie took this challenge head on and began the planning, developing, and execution. Together they focused on treating their customers with the highest appreciation, providing them a relaxing atmosphere and a robust menu. The Division Food Advisor, CW4 Ligon, was a mentor and had complete trust in SFC Owens’ and his staff’s ability to lead the

Soldiers in the right direction. In SFC Owens’ own words, “You have to have *Swagg!*” He was confident in his ability to make things happen and he had the support of a willing and able staff anxious to support his ideas. One of the first things SFC Owens wanted to change was the elimination of the word “bar” from his DFAC concepts. He decided “*revolution*” was a more appropriate title since it meant to change the mindset of his Chefs and his diners. The word “bar” to him was boring and not all concepts in the DFAC were considered a bar. With that said, SFC Owens implemented the Potato Buffet, Taco Fiesta, and Out Front Deli. Thinking outside the box and managing the DFAC as if it was your own food service establishment was a *must* for this team. With all of their *Revolutions* now set in motion, the team wanted to bring dreams to reality and maximize their beautiful DFAC. I say Wow to that!

SFC Owens and SSG Myrie had some help when it came to their innovative ideas. SGM Turcotte provided ideas to improve the DFAC menus which included Fresh Fish and Fries similar to a Captain D’s concept so they brainstormed the idea and came up with Vanguard D’s. On Thursdays at the “Our Vanguard Palace” (the Action Station), the DFAC offered a Fresh Pan Stirred Red Fish with 9 Fresh Vegetables and a side. SGM Turcotte knew SFC Owens and SGT Harris had the competency and drive to develop a healthy 5 Day Menu for the Action Station which consisted of fresh beef, pork, chicken, shrimp, curry beef or chicken topped with their signature Vanguard Sauce. He further challenged SFC Owens to develop a Breakfast Menu

directly in support of the live cooking concept. Every challenge or new idea was met with positive results. The *Vegetarian Revolution*, concept that strictly provides a wide variety of garden fresh vegetables, was the perfect fit for the many vegetarian diners that requested it at the local Enlisted Dining Facility Advisory Councils (EDFACs). Although not required by regulation, EDFACs are truly a positive engagement so that DFMs and other food service leadership can listen to their diners' concerns and comments in order to improve service. SPC Gardner is the NCOIC of the *Vegetarian Revolution* and is doing a fantastic job!

The Vanguard DFAC team was on a mission to entice diners to patronize their DFAC rather than the Exchange Food Court and other food establishments. I strongly believe not only did they meet that objective they went beyond the confines of a military installation and are providing services seen in commercial and popular trademarked food service organizations. With that said, the team went above and beyond great menus and into the world of entertainment with the help of their Brigade Commander, COL Gallahue. One fine Georgia day, COL Gallahue approached SFC Owens about having Mr. Paul Rivers play live music in the DFAC during the lunch meal. The intent was to capitalize on Mr. Rivers' talent while providing a more relaxing atmosphere for his 4th Brigade Soldiers. Mr. Rivers, a Korean War Veteran, plays electronic keyboards and is also a professional musician touring night clubs from the Gold Coast of Florida to Bangor, Maine. He proudly displays military

records and pictures dating back to the 1950s. He is quite an addition to an already promising DFAC that continues to grow daily.

CW2 Caudle, the Brigade Food Service Advisor and SFC Grays the Brigade Food Service Management NCOIC believed that as long they challenged SFC Owens and allowed him to be creative, the sky was the limit. COL Gallahue and the Brigade CSM, CSM Barnes tag-teamed the Brigade Food Service team and together they supported the DFAC mission and vision to take care of customers, food service staff, and civilian dining facility attendants alike. The Food Program Manager, Mr. Cornelius Williams, patronized the DFAC everyday and challenged SFC Owens and his team to keep reaching for the stars. His support was significant in the overall success of this DFAC. Needless to say, SFC Owens was awarded the MAD Excellence Award for his holistic approach in going above and beyond with the vision of the Vanguard DFAC and all that it represents. Special thanks go out to the entire 4th Brigade team for their unwavering support, trust, and flexibility afforded SFC Owens and his team to put their talent and willpower to go beyond the norm while providing great service to their diners and share their story with the world. This DFAC is doing great things on behalf of the Ft. Stewart Installation Food Service Program, the 4th Brigade, and the Army Food Program. The JCCoE would like to say "Thank You" for leading the way and motivating all food service personnel to dream big and live out their dreams. If this is what *Swagg* will do for you, never run out! Contributions provided by SFC Maurice Owens, 4th Brigade Vanguard DFAC DFM.

Go-For-Green Competition

MAJ Ronna Trent, MHA, R.D.

USAG-Yongsan, Korea

For the second consecutive year the 65th MED BDE successfully hosted the 'Go for the Green' competition between Eighth Army garrison dining facilities in the Republic of Korea. The competition was a means to encourage Food Program Managers, dining facility managers and staff to strive for nutrition improvements. The competition was also an opportunity to promote the Go for Green diner education program sponsored by the Joint Culinary Center Culinary of Excellence (JCCoE) from the US Army Quartermaster School.

increased consumption of healthy foods. The tool identifies strengths and potential target improvement areas which were identified by the evaluation team and shared with the Food Program Managers and DFAC managers at each facility.

The winner of the 2012 Go for the Green competition was the Talon Café (2 CAB) of USAG-Humphreys and was announced at the quarterly Command Food Service Management Board meeting in April 2012. The award was presented by COL Rafael De Jesus, Commander of the 65th MED BDE to SFC Irving Murillo.



Out of twenty-six garrison dining facilities within the Peninsula, four were nominated to represent each Area. The facilities were judged using the m-NEAT (military Nutrition Environment Assessment Tool.) This is a validated assessment tool adapted for military communities and used to promote healthy eating and

Ice & Bottled Water Policy

Mr. Raymond Hosey



Food Service Professional with the summer months fast approaching I wanted to reiterate the policy for ice and bottled water. I know you all will probably get inundated with requests for ice and possibly bottled water. Ice and bottled water are not MPA Class I funded but are OMA mission funded as required. You have to coordinate your requirements with a contract for ice and use OMA funding to support. Below you will find what AR 30-22, The Army Food Program states.

5–19. Ice and bottled water

a. Locally purchased ice will be priced at contract or purchase order price. Other than for initial procurement that will be reimbursed in accordance with DA Pam 30–22, chapter 5, subsistence funds will not be used to purchase ice. Ice will normally be ordered by the TISA using a fund cite provided by the requesting unit. Procedures for ordering and issuing ice are contained in DA Pam 30–22, chapter 5.

b. Ice produced from ice-making machines in a TISA will be issued free of charge.

c. Potable ice required for installation needs, regardless of source, will be made, stored, and conveyed under TB MED 530.

d. Dry ice is not an item of subsistence supply and will not be purchased with subsistence funds.

e. Bottled water will not normally be purchased with subsistence funds. Units deploying away from home station for contingency operations are entitled to purchase bottled water as part of their UBL using the designated contingency operation project code (see para 4–14).

f. Procurement of bottled water for other than the conditions described in *e* above requires approval of HQDA (DALO–SMT).

If you need any additional guidance or assistance regarding this issue please do not hesitate to call me direct, (804) 734-4842.

THE MENU

Mr. H. T. HILL JR.



A successful Menu cannot be planned to satisfy only front-of-the-house needs - (serving and dining area). It also must satisfy those of the heart-of-the-house - (food preparation and storage area). Instead of being concerned with attracting large amounts of headcount, heart-of-the-house considerations must be directed toward overcoming the constraints imposed by the availability of food, equipment, personnel and cost. Heart-of-the-house activities revolve largely around requisitioning food, its storage and preparation. These must be considered in making up the menu. A properly designed and planned menu minimizes waste, speeds service and provides better turnover in the dining room resulting in improved overall operating efficiency.

The responsibility for planning the menu is that of the dining facility (DFAC) manager, but views of other personnel should be sought before final decisions are made. A menu can be set up roughly, by the DFAC manager, and given to the shift leader for review and suggestions.

Others (cooks) in the preparation team may be consulted. Making the planning of a menu a team effort can also give others besides management a feeling of responsibility for the menu and therefore increase the chance for better performance. Besides the skill and ability of cooks, the time and energy required to produce items must be considered. Cooks who are overworked or required to exert a lot of effort in accomplishing a particular task will potentially do poor work, and the quality of menu items could suffer as a result.

Various food components or raw materials require different preparation and cooking times. The DFAC manager and shift leader must ensure that Food Service Equipment (FSE) is available for preparation and support of the menu. The planner of the menu must ensure variety and have a good knowledge of food preparation and an extensive knowledge of the Armed Forces Recipe Service. There are menus, when offered, pack the DFAC. Cooks have mastered the recipes and prepared a great item. The best-planned menu

in the world will do a DFAC little good if it is not produced as intended.

Failure to follow through on an excellent menu is one of the common faults in food service today. Using standardized recipes and production schedules are necessary for producing a successful menu. Using a standardized recipe reduces the chances of poor food handling and preparation failures. A well-standardized recipe also can help train cooks in good work methods and in learning basic food production principles. Using the recipe allows others to fill in and produce a successful product.

The production Schedule is a control needed before the menu becomes a reality. It instructs the Ration Room and the shift leader (kitchen) to provide and prepare specific food items for a specific meal on a particular day.

As you can see the planning and execution of a menu is truly a "Team Effort" DFAC manager, Cooks (mastering preparation of all recipes), Ration Room Personnel (ensuring the safe availability of all required rations), available and serviceable food service equipment and finally the masterful preparation of all recipes.

Most of the ideas of this article were taken from the book, Quantity Food Production, Planning and Management by John B. Knight and Lendal H. Kotschevar.

internet blackout. Forward Operating Bases (FOBs) are facing probably the most unique situations when it comes to receiving and receipting their orders in STORES in a timely manner. The DLA-TS has also recognized that there are challenges in the AOR, so in the near future there are plans to have STORES auto-receipt after 15 days. This will allow more time to receipt orders.

The STORES business practice is to auto generate a goods receipt to the DLA-TS Enterprise Business System (EBS) for vendor deliveries on the fifth day after the Required Delivery Date (RDD), if the customer has not submitted a receipt. If the order is auto-receipted can we validate that we are receiving what we are paying for? There are several reasons why orders should not be auto-receipted, The practice of auto- receipting is not in compliance with Public Law as codified by Title 5, Code of Federal Regulations (CFR), Part 1315 (Prompt Payment Act), Required documentation. It also impairs compliance with United States Code 3325 (Vouchering). The auto-receipt process is continuing to be a problem CONUS, OCONUS, and in the AOR. Every month the DLA-TS send out a list of everyone in the world that uses STORES to order and receipt. There are over 2700 orders that have been auto-receipted, and over 1100 that were late being receipted either by Auto & AFMIS or Auto and Manual receipt. There are different receipt processes but we are going to look at the ones that are the problem.

- Auto and AFMIS - The system auto receipted this order and then the customer imported receipt from AFMIS (**receipt was late**).
- Auto Receipt - The system auto receipted this order (**receipt was never entered by customer**)
- Auto and Manual - The system auto receipted this order and then the customer manually receipted the order (**receipt was late**).

Installation Food Program Managers (FPMs) are responsible for establishing policy on their installation while working closely with the Food Advisors to ensure that the dining facilities are following

established procedures on processing subsistence receipts within 24-48 hours to the SSMO. Food Program Managers should also provide oversight to verify that the SSMO posts the receipts into AFMIS and then transmit receipt into STORES within 24-48 hours after receiving the subsistence receipts. This process will ensure that receipts are posted in STORES within the five days after the RDD.

Military Food Advisors should ensure that receipts received at a Class I yard or Forward Operations Base (FOB) is uploaded into AFMIS/STORES as promptly as possible to meet the requirement of receipting within five days of the RDD. The FPM and Military Food Advisors must develop procedures for receipting handling for Dining Facilities, SSMOs, and Class I points. They must also make sure that they review these procedures to ensure compliance with posting receipts from the receiving location to the SSMO within 24-48 hours. They should also develop compliance strategies and provide feedback to JCCoE, ACES OD of non-compliance issues.

The FPM, Military Food Advisors, as well as Food Advisors in the AOR are ultimately responsible for ensuring prompt upload of receipts into STORES to meet the business practices required by DLA-TS and Public Law.

So let's get back to the basics and ensure we are inputting our receipts into AFMIS/STORES within the required timeline to prevent auto-receipt process from occurring. Understand that in the future this auto receipt process will end and you will not be able to place a new order until the past receipts are input into the systems.

JCCoE Bids Farewell to Food Service Family Member



LTC ROSSIE JOHNSON

Director, Joint Culinary Center of Excellence (JCCoE)



LTC Johnson provided unequalled professionalism and leadership to the Joint Culinary Center of Excellence, Fort Lee, VA from 12 July 2010 thru 29 June 2012. His thoughtful leadership and magnetic approach in the day-to-day operations fostered a positive climate within the JCCoE family and extended throughout the Army community.

LTC Johnson will be best remembered for leading from the front and his no nonsense approach was very affective. He guided the TEAM to new heights for many Joint initiatives, forums, and new programs such as the GO-FOR-GREEN. He also led the way as we take a Holistic Approach to Modernize Army Food Service Program to name a few.

LTC Johnson departs leaving a legacy of caring and fervor that will be severely missed.

The JCCoE family wishes the Best for LTC Johnson and his family in their future endeavors and thanks him for what he does for Warriors every day!

Cooking Tips from our very own JCCoE Chef

Summer means great produce. While you may know how to cook and eat these seasonal goodies, are you storing them correctly? Here are 8 foods that you can get from your local farmers' markets that should stay out of the fridge.

Tomatoes

The chill of the refrigerator makes tomatoes dull and mealy. Store on the counter (under-ripe ones can go on the windowsill). If they begin to get too ripe, it's time to make tomato jam or roasted tomato sauce.

Melon

Keep whole melons like watermelon, cantaloupe and honeydew on the counter for best flavor. The USDA found that storage at room temp may even help keep the antioxidants better intact. Once cut, store in the refrigerator for 3 to 4 days.

Potatoes

Cold temperatures will break down the starches in potatoes, making them unpleasantly sweet and gritty. Cool and dry darkness is a spud's best bud.

Onions

Uncut onions are happy out of the cold. The humidity of the refrigerator makes them moldy and mushy. Avoid direct sunlight and once cut open, place in a resealable bag in the vegetable drawer.

Garlic

Preserve the powerful flavor of garlic by storing in a cool, dry and ventilated container. Once the head has been broken open, use the cloves within 10 days.

Apples

Fresh apples will do well on your counter. If they aren't eaten after a week or two, make them last a little bit longer by chilling them in the fridge.

Berries

Fresh berries from your local farm taste amazing at room temperature so it's the sooner the better for munching. For long-term storage keep them in the fridge. To avoid soggy or moldy berries, rinse just before eating.

Stone Fruit

Allow peaches, apricots, nectarines, and plums to ripen at room temperature. If you can't eat them right away, place in the fruit bin of the refrigerator for a few extra days.

****REMINDER AFPAB INFORMATION PAPERS AND TOPICS ARE DUE NLT 27 JULY 2012****

Upcoming Events

| | |
|-------------------------|------------------|
| Independence Day | 4 July 2012 |
| AFPAB | 15 August 2012 |
| Labor Day | 3 September 2012 |
| Columbus Day | 8 October 2012 |