



“Doing Business With The Army Food Program”

Joint Culinary Center of Excellence (JCCoE)
Operations Directorate ACES
Concepts, Systems, and Policy Division

Mr. Vince Holland





Agenda



- References
- JCCoE Structure
- Army Menu Goals
- How Changes Are Made Foundation
- Perspective on Changes
- Buyer's Guide Updates
- New Product Introduction Process





References



- Army Regulation 30-22
- Department of Army Pamphlet 30-22 www.apd.army.mil
- Doing Business with the Army Food Program
<http://www.quartermaster.army.mil/jccoe/>
- DA CONOPS Menu available on the JCCoE web page
- Army Buyer's Guide

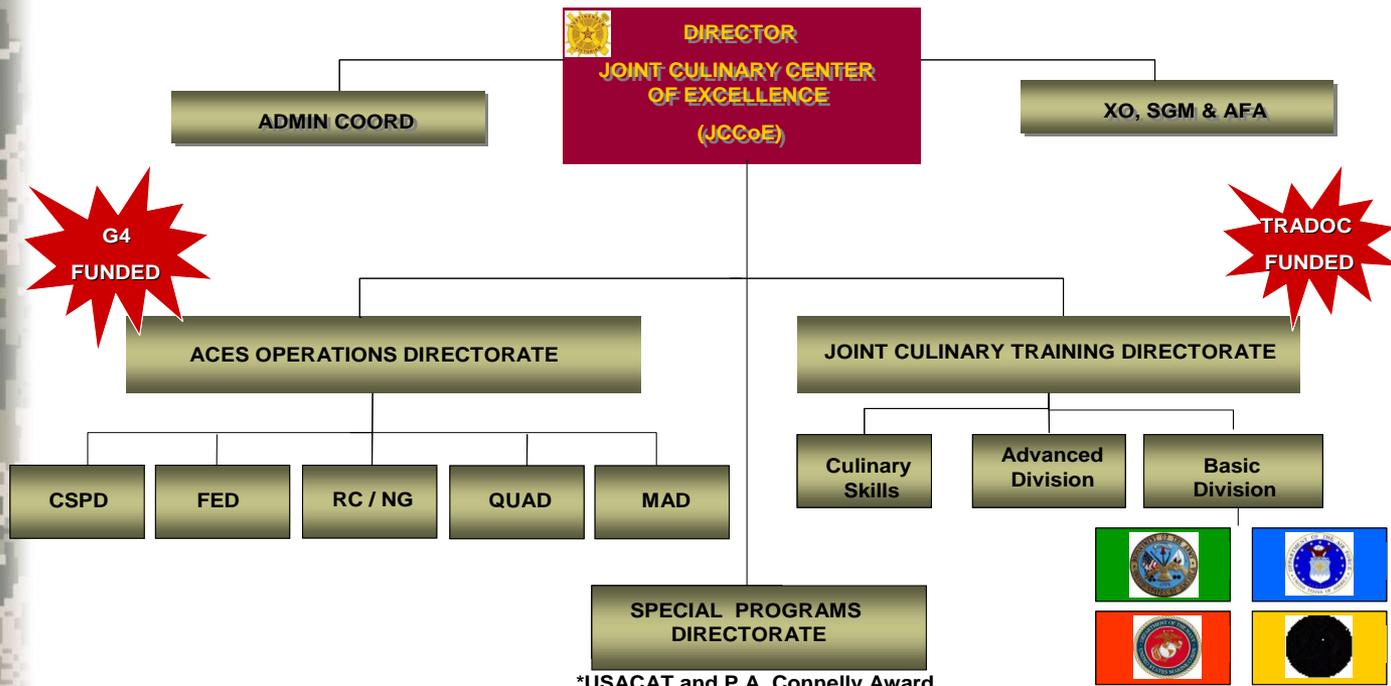




JCCoE Structure



Organizational Structure



G4 FUNDED

TRADOC FUNDED

Legend:
 CSPD - Concepts, Systems and Policy Division
 FED - Facility and Engineer Division
 QUAD - Quality Assurance Division
 MAD - Management Assistance Division
 RC/NG - Reserve and National Guard Division

*USACAT and P.A. Connelly Award

Warrior Logisticians





Army Menu Goals



- Provide Stability
- Consistency
- Quality
- Adaptive
- Responsive
- Provides healthy dining options (Go For Green, IMT)
- Minimizes costs
- Minimizes waste
- Maximizes variety





How New Products Additions are Made- Foundation



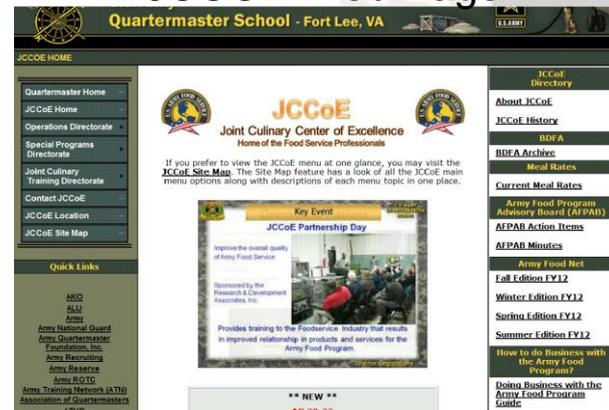
JCCoE is G4 proponent for Army Food Program

Executive Agent for the “Doing Business With the Army Guide”

http://www.quartermaster.army.mil/jccoe/jccoe_main.html

- Contingency Operations (CONOPS)
 - JCCoE, ARCENT, Food Service Management Board (FSMB)
- Garrison
 - Food Program Manager (FPM), FSMB
- JCCoE
 - usarmy.lee.tradoc.list.qm-jccoe-web-mgr@mail.mil
- Prime Vendor Program (DLA)
 - <http://www.troopsupport.dla.mil/subs/>

JCCoE Web Page



DLA Web Page





Perspective on Changes



- Good changes are Soldier initiated in Garrison and Theater
- Good changes do not increase number of line items on the catalog
- Good changes save the Army money
- Good changes are truly unique
- Good changes support Warfighter well-being





Army Buyers Guide Updates



JCCoE uses the National American Meat Processors Association (NAMP) industry standards to develop the [Army's Buyers Guide](#)

Future Updates:

- Food allergen labeling
- Monosodium glutamate (MSG)
- Trans fats: 0grams of trans fat, Support Go For Green®
- Beef and Pork Substitutes:
 - Turkey and chicken burgers
- Breakfast Substitutes:
 - Turkey and chicken sausage/patties
- Ground beef lean and fat declaration bulk 85/15, **change 90/10**, Beef Patties remain **85/15**
- Milk alternatives (Lactose Free and Soy)
- Juices (100% juice)
- Tomato and vegetable juices less than 230mg of sodium





New Product Introduction Procedures



New Product Procedures: 1 of 2

- First – Menu, Recipe or Catalog issue identified
- Installation Food Program Manager (FPM) adds to meeting agenda
- FPM and/or Subsistence Prime Vendor (SPV) arranges Vendor Products for demonstration/blind cutting
- FSMB Votes
 - Audience samples
 - Surveys results consolidated and posted
 - Official vote recorded (majority rules)
- FPM submits results to DLA-TS Regional Customer Service Representative
 - Menu Placement
 - Initial Demand
 - Catalog Comparison





New Product Introduction Procedures



New Product Procedures: 2 of 2

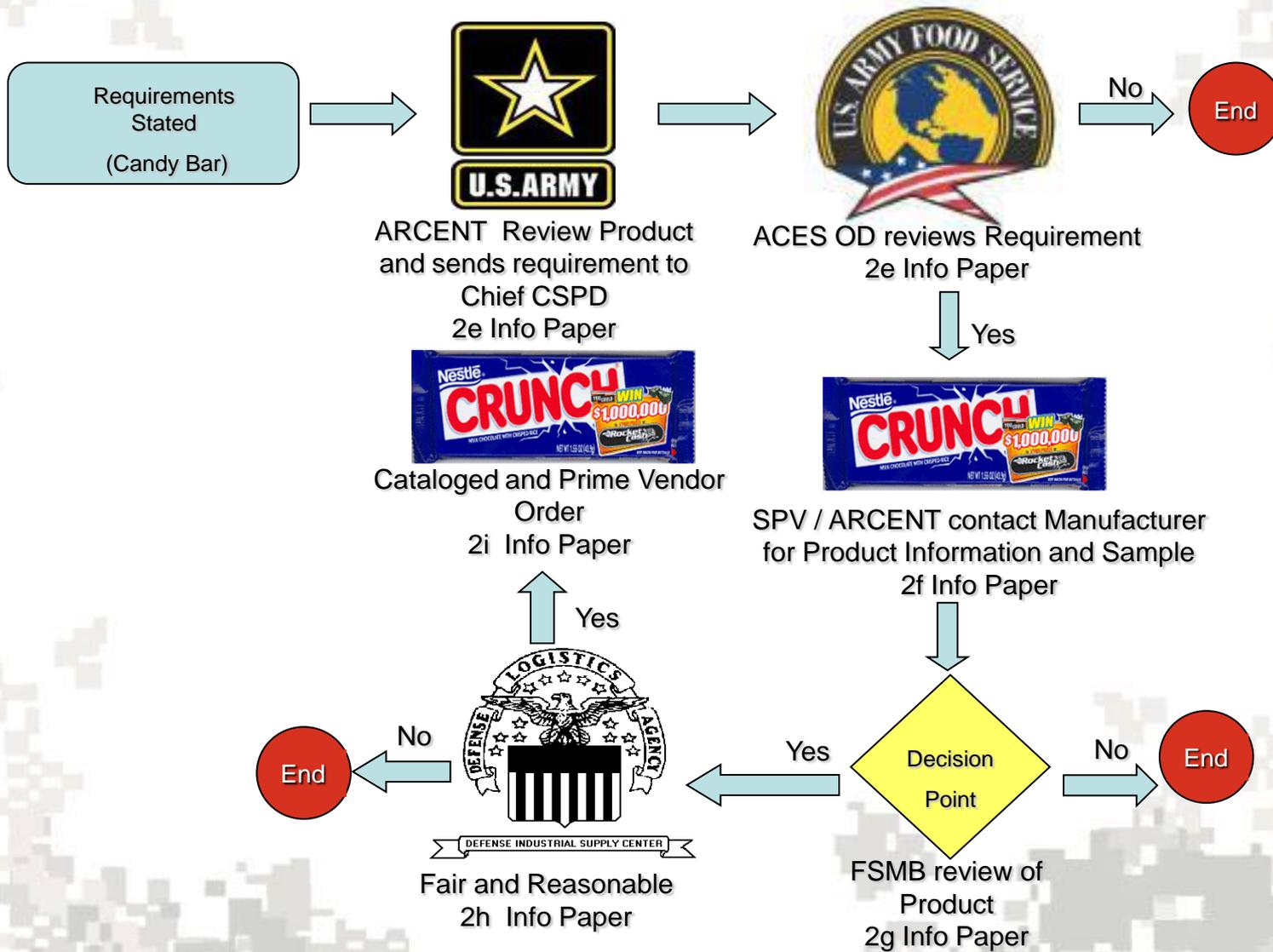
- FPM submits results to DLA-TS
- DLA-TS requests pricing from Prime Vendor for Fair & Reasonable (F&R) (CONUS), F&R/Military Pricing Agreement (MPA) (OCONUS)
- Product meeting F&R requirements will be acquired by Prime Vendor Notification by DLA-TS for catalog addition
- Products not meeting F&R requirements will be returned to FPM
 - DLA-TS will provide F&R results report to FPM (Items compared and reasons for failure)
 - FPM will provide alternate product for consideration
 - Prime Vendor notification by DLA-TS for catalog addition





Product Process Flow

Theater Item Introduction Process



QUESTIONS?



SUPPORTING VICTORY