



# LOG WARRIORS

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## Reserve component food service workshop showcases culinary arts

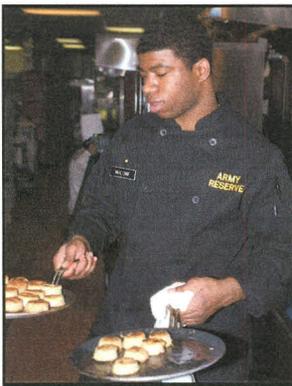
By Pfc. Chalon E. Hutson  
301st Public Affairs Detachment

RENO, Nev. – “We have the best fed army in the world,” said Brig. Gen. Jessie R. Cross, the 50th Quartermaster General, during the opening ceremony of the Army Reserve Component Food Service Workshop held at the John Ascuaga Nugget Hotel in Reno, Nev. from Feb. 23 through 26. The event highlighted current food service initiatives and recognized the accomplishments of outstanding food service personnel over the past year.

The workshop featured experts from the active Army, Army National Guard and Army Reserve Food Service Programs, the Army G-4, and the Quartermaster school house at Fort Lee, Va., who did class presentations, set up cooking demonstrations, and provided information on the latest commercial food service products and equipment for more than 300 Army food service and supply personnel in attendance. The event was also a great place for some Army cooks to show their talents.

“I get paid to exercise, cook, and go places,” said Spc. Eddie T. Malone of the 8th/229th Aviation Regiment based at Fort Knox, Ky., a member of the Army Reserve culinary arts team, as he finished preparing seared chicken rilletes for a cooking demonstration.

This was Malone’s first time at this particular event, but he had been to similar events before. How-



Spc. Eddie T. Malone prepares seared chicken rilletes for a cooking demonstration.



Check-in at the Nugget Hotel in Reno, Nev.

ever, this was the biggest one so far, he said. He enjoys participating in food service workshops because he likes traveling and representing his unit.

Sgt. 1st Class James L. Myers, a food service technician with the Mississippi National Guard’s 66th Troop Command, also attended the food service workshop. Myers said he enjoyed the variety of food products and freshly made samples provided by commercial food vendors for all participants.

The event was a great opportunity for Soldiers involved in food service to get together and learn new things, Myers said.

“I enjoy getting to meet with friends from the battlefield,” said Myers. He hadn’t seen some of his fellow food service Soldiers at the workshop in a long time, he added.

Chief Warrant Officer 3 Marc S. Morrell, assigned to the U.S. Army Reserve Command, based in Atlanta, Ga., showed off his culinary skills for the first time at the event. The senior member of 12

culinary arts team members participating at the event said he wanted to showcase the Army Reserve’s culinary arts skills through displays of three-course meals and an ice carving demonstration. “This is very good for the Army Reserve and Army National Guard food services,” he said. The culinary arts team’s “successes come through by showing people their abilities in person,” Morrell said proudly.

“That’s what we do,” Morrell said. “We use face-to-face presentation to show our work, and show that the reserves can do anything the active duty can do.”

The Reserve Component Food Service Workshop, held regularly in Reno, Nev., offered many different attractions. Some came to see the culinary demonstrations, but many came to attend the workshop activities, such as the food vendor displays and classes given by Army food service experts. The event also provided Reserve and National Guard cooks with a forum to voice their concerns about issues and experiences in the food service field.

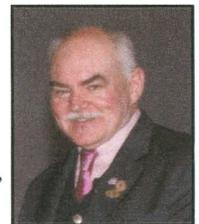
Karl J. Guggenmos, University Dean of Culinary Education and guest speaker, had some parting words of wisdom for those who want to make a career in food service: “You have to have a passion for what you do ... [because] whatever food you serve, a piece of you goes out to those you serve.”



Chief Warrant Officer 3 Marc S. Morrell



Attendees enjoy free food samples given out at the food service workshop Feb. 23.



Karl J. Guggenmos

## Equipment and training emphasized at reserve component food service workshop

By Maj. Belinda May  
311th Sustainment Command (Expeditionary)  
Public Affairs Officer

RENO, Nev. – “Cooks want to cook,” said Col. Stan E. Wilson, Army National Guard G4, at the opening session of the reserve component food service workshop, Feb. 23. But “cooks need the right equipment on hand to do their jobs,” he continued.



“We improve readiness by using [cooking] equipment on a regular basis,” said Col. David Pollard, USARC G4. But, “sixty-five percent of units authorized MTOE equipment and personnel are not cooking. We’re spending more money catering meals than we are just using our own food service capability ... We’re spending money that results in lowered readiness [for 92G cooks] ... That doesn’t pass the common sense test.”

For units that have cooking equipment and facilities, “take advantage of [drill] weekends to train,” said Rickey Frazier, reserve component food service advisor, to members of the food service community at the general session. “Make sure you are proficient, [so] when deploying, you are ready. Tell the commander, ‘We need to cook.’”



Rickey Frazier

Brig. Gen. Jesse R. Cross also engaged the audience by challenging any among them to come up with the exact recipe for making cornbread for four people. Knowing recipes was “important, because you need to know your [jobs],” he said. “It’s your profession.”

Guest speaker Karl J. Guggenmos, University Dean of Culinary Education at Johnson & Wales shared what he felt was

important to the profession of cooking. “You have to master the basics ... The most important ingredient that you bring is a passion for what you do ... You have to master the challenges ... Develop this rugged determination ... seek new opportunities ... [and] never stop learning to better yourself.”

One of the goals of the Joint Culinary Center of Excellence at Fort Lee, Va. is “making sure every [cooking] facility is operational,” said Lt. Col. Robert L. Barnes, Jr., JCCOE director. This applies to a facility in garrison, in the combat zone, or in a contingency operation, such as the ongoing Haiti relief effort, he said. The end result is being able to “provide the best possible food service, so [the troops] can sustain their mission.”



Lt. Col. Robert Barnes

“Your role is to learn, to train, and to answer the call,” he said to reserve food service Soldiers in the audience. “Take what you learn here – take it back to your home camp or station, apply that, and train somebody else.”

Modernization of food service equipment was discussed by Wardel Carey at one of the workshop classes. The new “assault kitchen” would provide “heating on the move capability,” he said, in describing the humvee-towed trailer kitchen that was recently fielded to the Army. A “reset kit” for the mobile kitchen trailer or MKT, currently in development, would “give more cooking capability,” he added. “A sanitat-



An upgraded Mobile Kitchen Trailer (MKT) on display

ion [sink and washing] center” would be “added to one side of the [upgraded] containerized kitchen.”

Units deploying this year would be the first to receive the “multi-temperature refrigerator container system (MTRCS), with



Wardel Carey presents a workshop class on upgrades to food service equipment.

internal compartments for dual temperature mixed loads that hold fresh and frozen foods,” Carey said. The MTRCS fits in an ISO container that is 8 feet by 8 feet by 20 feet. An ISO-sized containerized ice-making system (CIMS) that could make 10,000 pounds of ice per day was also being fielded to deploying units, he said.

Along with new, easy-to-replace parts for the MKT’s mobile burner units (MBUs), used to heat up food, the battle-field kitchen would be retrofitted to accommodate “interchangeable units for refrigeration and heat,” with “ports and interfaces on the back wall” for easy exchange, Carey said.



Benjamin Campbell demonstrates how to easily replace components of an MBU.