

History

In February 1989, the Chief of Staff, Army directed the formation of the Army Center of Excellence, Subsistence (ACES) by merging two organizations: (1) the Directorate of Food Service, U.S. Army Troop Support Agency and (2) the Subsistence and Food Service Department, U.S. Army Quartermaster Center and School (QMC&S). ACES officially began with the completion of asset transfer on October 1, 1989 at Fort Lee, Virginia. In September, 2009, ACES was re-aligned under the Sustainment Center of Excellence (SCoE) as the Joint Culinary Center of Excellence (JCCoE). The JCCoE is separated into three directorates: Army Center of Excellence, Subsistence Operations Directorate (ACES OD); Joint Culinary Training Directorate (JCTD) and the Special Programs Directorate (SPD).

Mission

JCCoE is under the command of the Quartermaster General (QMG) and reports to both the QMG and Army Deputy Chief of Staff, G-4 (Logistics). 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; Army Regulation (AR) 30-22, The Army Food Program (available at www.usapa.army.mil) contains detailed responsibilities.

- Serves as the Soldier advocate and executive agent for the entire Army Food Program including training and operations for garrison, field, and CONOPS feeding.
- Develops new feeding concepts for the Army Food Program.
- Develops standards for menus, nutrition and operational rations.
- Writes regulations and technical/procedural publications.
- Implements policies for both active and reserve components.
- Establishes effective food safety, dining facility design, food service equipment and food service management oversight methods and principles.
- Represents Army in the joint arena as a voting member in Department of Defense (DOD) Food Program Committees.
- Evaluates current and proposed food systems; identifies and analyzes deficiencies and shortfalls; and seeks solutions to remedy these deficiencies and shortfalls.
- Administers Army Food Program competition and recognition programs.
- Trains enlisted Soldiers in the entire scope of the Army Food Program.

Organization

JCCoE is divided into three directorates. These are the ACES OD, JCTD and SPD. The JCCoE Director is responsible for all the activities of JCCoE and represents the Army G-4 and the QMG at various government and industry boards, committees, and meetings. Aligned under the JCCoE Director is the JCCoE Sergeant Major (SGM), JCCoE Executive Officer, and the Army Food Advisor (AFA). The JCCoE SGM is the highest level food service Non-Commissioned Officer (NCO) in the Army and handles specific food service enlisted and NCO issues. The Executive Officer (XO) supports and assists the JCCoE Director as needed and is the Director of the Special Programs Directorate. Additionally, the XO provides administrative and supply support to the JCCoE staff. The Army Food Advisor (AFA) is the highest level food service warrant officer in the Army and serves as the primary technical and tactical food advisor to the JCCoE Director, Army G-4 and the QMG. The AFA, as the senior food service technician, provides mentorship in the development and education of other food service warrant officers.

ACES OD - Director of Operations (DOO)

The ACES Director of Operations (DOO), under the authority of the Army G-4 and the Director of JCCoE, oversees the operational side of the Army Food Program by providing policy, procedures, standards, direction, guidance, and management assistance to Army customers worldwide, including the Army Reserve and Army National Guard. The ACES OD is divided into five divisions. These five divisions are: Concepts, Systems and Policy Division, Facilities and Equipment Division, Management Assistance Division, Quality Assurance Division, and the Reserve Component Food Advisors. .

Joint Culinary Training Directorate (JCTD)

The JCCoE JCTD, operating under the authority of U.S. Army Training and Doctrine Command (TRADOC) and the U.S. Army Quartermaster School (QMS), trains approximately 6,500-7,000 Soldiers, Sailors, Airmen and Marines as cooks each year. While the majority of this training is initial military training (Advanced Individual Training), JCCoE JCTD also trains and conducts the Army Advanced Culinary Skills Course and the Army Enlisted Aide Course.

The JCCoE JCTD conducts the largest annual (usually, the 1st two weeks of March) military culinary arts competition where U.S. Army units stationed around the world come to Fort Lee to compete in culinary skills. This competition, judged by American Culinary Federation (ACF) Chefs, attracts over 180 individual competitors and more than 20 teams for the right to claim supreme in the Food Service arena. This event is open to the public and is popular within the local surrounding Fort Lee and Richmond community. It has also been featured on TV on The Food Network. The top performing military chefs from the culinary arts competition can apply to become part of the U.S. Army Culinary Arts Team. This team travels around the world competing in local, national and international culinary competitions, to include the Culinary Olympics. Appointments to this team are very selective; only the best of the best need apply. Additionally, The Army Food Program has been featured on the *Planet Green* show working with Emeril Legasse. The Food Network Show *Throw Down with Bobby Flay* also provided great exposure to the Army Food Service Program by showcasing the skills that Army personnel exhibit in both Garrison and Field operations.

Special Programs Directorate

The ACES Special Programs Department administers the Department of Army Philip A. Connelly Awards Program for Excellence in Army Food Service, commonly referred to as “The Connelly Program” or just “Connelly”. This program exists as a partnership between the Army and the International Food Service Executives Association, whose members assist in judging the winners. The Connelly Program recognizes excellence in Army Food Service from top performing units competing at the Army level in one of three categories: Large Garrison, Small Garrison and Field Kitchen. In order to compete at the Army level, the units must have been chosen as winners at installation and regional competitive programs. Connelly competitors are judged on food preparation and serving skills, food management, training, subsistence accountability, sanitation, security, safety, equipment maintenance and many other areas depending upon the category of competition.