

Joint Services Excellence in Food Service Awards



April 17, 2010 | Reno, Nevada

Military Travel Teams Do It Again



I have been honored to serve as the IFSEA military chairman this year. During my first year in this position, I was rewarded with the opportunity to participate in the evaluator training and assist in the coordination of this great program. The success of this year was nothing less than a job well done by IFSEA travelers and their military partners. The travel teams went on their evaluations well equipped, thanks in part by the training provided by the joint services and their many years of experience in the food industry. The opportunity to recognize our young men and women who are serving our troops daily with palate pleasing and nutritious meals is of utmost importance.

I am extremely pleased with the preparation that the travelers received before embarking on this rewarding and challenging program. Our travelers in some cases had to finish one evaluation and then move quickly to the next. Long hours of work made the inspections intense but always successful and fun. I have received numerous reports from our travelers indicating they were ready to go again.

Also, I found something else in common in most of the travelers' reports. That was the dedication shown by our young military men and women as they prepared and worked diligently to provide good and nutritious meals every day for the troops.

Most of our travelers are experienced because of previous assignments, but that did not diminish the enthusiasm for each inspection. Our newest member found success as well, and came away with a heightened understanding of how this program helps our enlisted men and women.

I want to thank all of the participating travelers and those who helped them prepare for this important and rewarding IFSEA journey. This is an experience that a traveler will never forget.

Tonight we applaud our winners, the "best of the best". We are honored to have the opportunity to host this wonderful event. I would like to personally thank all of our military partners, evaluators, and the young men and women for their service and dedication.

Rick Diaz, MCFE, CBM, CEC
IFSEA Military Chair

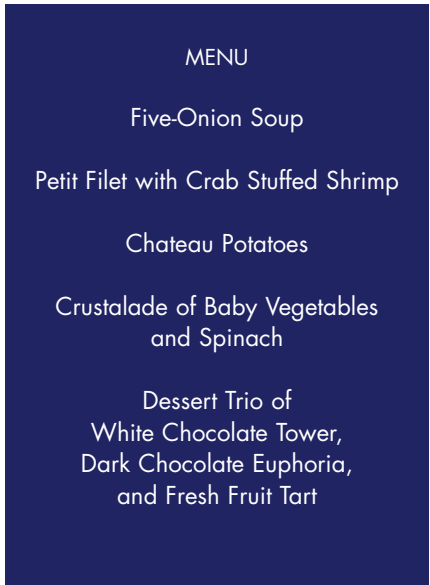


IFSEA and the Military Food Service Excellence Awards Program

Based upon the ideas of Past International Presidents Philip A. Connelly, Walter Pienkowski, and Samuel Martone, among others, IFSEA began its association with the Military Services' Excellence of Food Service Awards in 1957 with the establishment of the United States Air Force John Hennessy Award Program. Named for an executive in the hotel and restaurant business who had devoted time and effort to the improvement of military food service, the Hennessy Awards have continued each year since 1957 and determine the outstanding units amongst the Air Force's single and multiple feeding active unit facilities, as well as their reserve facilities. Several years after its inception, the Hennessy Awards Ceremony was transferred from the IFSEA's Annual Convention to the National Restaurant Association Annual Food Show, where it continues today. Each year IFSEA provides one traveler to accompany the Air Force Evaluation Team.

In 1958, the United States Navy's Captain Edward F. Ney Awards Program was established to recognize excellence in food service. At this year's ceremony IFSEA will award bowls to the afloat first place winners and plaques to the runners-up and honorable mention commands representing the Navy's Undersea Enterprise (USE), Surface Warfare Enterprise (SWE), and Naval Aviation Enterprise (NAE). Presentations will be made to afloat food service operations that competed in the Submarine, Small Afloat, Medium Afloat, Large Afloat and the Aircraft Carrier categories. Afloat competition standings were based on the results of a one day announced evaluation of the overall dining experience, customer satisfaction and quality of service, with consideration for safety and sanitation. Continuous monitoring by the applicable Navy Fleet type commander

assessed the ships financial and administrative capabilities. IFSEA provided three Navy Afloat evaluators. The Ashore program recognizes food service operations attaining accreditation as a Five-Star operation. Ashore Five-Star accreditation is awarded to food service operations that successfully meet a set of operational standards. These Five-Star general messes then compete in the ashore Ney competition based on established categories. At this year's ceremony, IFSEA will award bowls to the Ashore first place winners and plaques to the runners-up. IFSEA provided one evaluator to participate in the Navy ashore evaluations.



The United States Army Philip A. Connelly Awards Program began in 1968 and has continued each year since its inception. The Connelly Program recognizes the winners and runners-up in three Active Army Dining Facility categories, as well as the Army Reserve and Army National Guard Field Kitchen categories. IFSEA provides five travelers to assist the Army Evaluation Team each year.

The United States Navy Military Sealift Command Awards Program began in 1992 and is the only program that requires that the IFSEA traveler be a Certified Executive Chef. The program was officially renamed in 2002 to honor Captain David M. Cook, SC, USN who was instrumental in enhancing all aspects of the food service operations aboard MSC ships. He was the driving force behind implementation of improved operational procedures for shipboard food service functions and for creation of the Healthy Heart food preparation concept for Civilian Mariners sailing with MSC.

Tonight we honor the awardees from the United States Army, Navy, and Military Sealift Command.

United States Army

Philip A. Connelly Award



Providing sustenance for battle-weary troops can be a deciding factor in any conflict. The food service personnel recognized here have demonstrated their ability in keeping the Army strong.

The program is named in honor of the late Philip A. Connelly, past president of the International Food Service Executives Association, highly regarded as the driving force behind obtaining IFSEA sponsorship for the Department of the Army's recognition of excellence in Army food service.

The program is co-sponsored by IFSEA and the Department of the Army. IFSEA representatives participate in the evaluation of finalists in five dining facility categories – Small Garrison, Large Garrison, and field kitchens in the Active Army, U.S. Army Reserve and U.S. Army National Guard.

U.S. Army Center of Excellence, Subsistence and IFSEA evaluators traveled the globe over the last few months to obtain first-hand knowledge of how Army food service personnel perform their jobs.

The food service staff and their facilities were evaluated in a number of areas including food preparation, taste, nutrition, service and sanitation.

United
States
Army

United States Army



Brigadier General Jesse Cross
Commanding General/Commandant
United States Army Quartermaster School
The 50th Quartermaster General
of the United States Army



LTC Robert Barnes, Jr.
JCCoE Director



Mr. Frederick Jackson
Executive Officer/Chief
Special Programs



SGM Swilley Clark
DA Philip A. Connelly Awards
Connelly Program Manager

United States Army

Evaluation Team Philip A. Connelly Award



Mr. George Macht
Large Dining Facility Category
IFSEA



CW5 Jack Van Zanten
Large Dining Facility Category
U.S. Army Food Advisor



SGM James Lee
Large Garrison Dining Facility Category
JCCoE SGM



Mr. James Riddle
Small Dining Facility Category
IFSEA



CW4 Pamela Hancock
Small Dining Facility Category
CASCOM Training Developer Writer



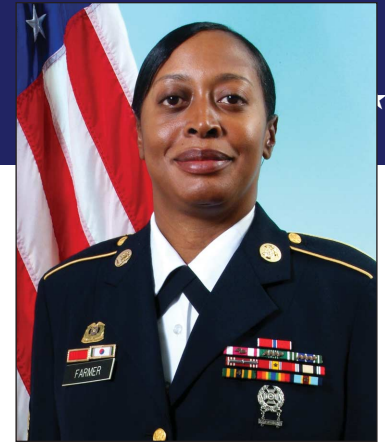
SGM Swilley Clark
Small Garrison Dining Facility Category
Philip A. Connelly Awards Program Manager



Mr. Ronald Coneybeer
Active Army Field Kitchen Category
IFSEA



CW5 Daniel Ormsby
Active Army Field Kitchen Category
US Army Reserve Food Advisor



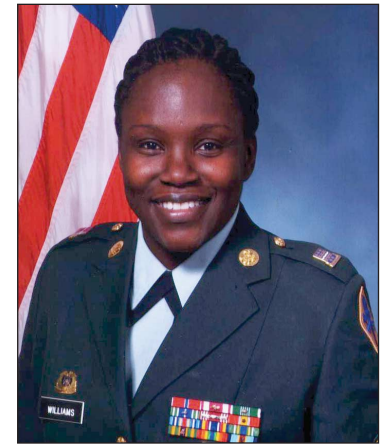
SGM Andrea Farmer
Active Army Field Kitchen Category
QM Enlisted Proponent Chief, USAQMS



Mr. Alfred Rudolph
US Army Reserve Category
IFSEA



CW4 Teresa Domeier
US Army Reserve Category
US Army National Guard



SGM L'Tanya Williams
US Army Reserve Category
JCCoE



Mr. Paul Deignan
US Army National Guard Category
IFSEA



CW4 Ellen Magras
US Army National Guard Category
JCCoE Chief Management Assistance Division



MSG Franklin Booker
US Army National Guard Category
JCCoE

Philip A. Connelly Award

Small Garrison Winner



United States Army Special Operations Command Dining Facility
Headquarters and Headquarters Company United States Army, Special Operations Command
Fort Bragg, North Carolina

Large Garrison Winner



82D Airborne Division, Division Special Troops Battalion Dining Facility
Headquarters and Headquarters Company, Division Special Troops Battalion
82D Airborne Division
Fort Bragg, North Carolina

Small Garrison Runner-up



Red Dragon Inn Dining Facility
501st Military Intelligence Brigade
Camp Humphreys, Korea

Large Garrison Runner-up



45th Theater Sustainment Command Consolidated Dining Facility
45th Sustainment Brigade
Schofield Barracks, Hawaii



Active Army Field Kitchen Winner



Regimental Headquarters and Headquarters Troop
11th Armored Cavalry Regiment
Fort Irwin, California

U.S. Army Field Kitchen Winner



397th Engineer Battalion
Eau Clair, Wisconsin

Active Army Field Kitchen Runner-up



69th Air Defense Artillery Brigade
Fort Hood, Texas

U.S. Army Reserve Runner-up



298th Maintenance Company (SMC)
Altoona, Pennsylvania

U.S. Army

Philip A. Connelly Award

U.S. Army National Guard Field Kitchen Winner



1201st Forward Support Company
Kingwood, West, Virginia

U.S. Army National Guard Field Kitchen Runner-up



840th Maintenance Company
Juana Diaz, Puerto Rico

United States Navy

Captain Edward F. Ney Memorial Awards Program

The Captain Edward F. Ney Memorial Award Program was established in 1958 by the Secretary of the Navy and the International Food Service Executives Association (IFSEA) to improve and recognize the quality of food service in the Navy.

Named in honor of Captain Edward F. Ney, Supply Corp, United States Navy, Head of the Subsistence Division of the Bureau of Supplies and Account from 1940-1945. He was born in Newport, Rhode Island on November 16, 1892.

Captain Ney enlisted in the Navy in 1912, and was appointed to Acting Pay Clerk during World War I, advancing to the rank of Captain in 1942. Captain Ney handled the multiple problems incident to determine the requirements and supervise the procurement of food for the United States Navy. Captain Ney contributed to the high morale, comfort and well-being of officers and men in the United States Navy. Captain Ney served from July 1939 to November 1940 as Supply Officer of the USS ARIZONA, one year before the bombing of Pearl Harbor. For World War II service Captain Ney was awarded the Legion of Merit. In addition to the legion of Merit, he had the Mexican Service Medal, the Victory Medal, Yangtze Service Medal; American Defense Service Medal, Fleet Clasp, American Campaign Medal and World War II Victory Medal. Captain Ney died in Oakland, California on August 8, 1949. He was survived by his wife, the former Mary Ellen Croughan of Newport, Rhode Island, to whom he was married in Hong Kong in April 1933, and two daughters, Dorothy Frances and Margaret June Ney. Captain had a brother, Lieutenant Commander George A. Ney, USN Retired.

Navy Military and International Food Service Executive Association Evaluators travelled extensively to complete eighteen 2010 Ney evaluations. They travelled the globe to Norfolk, VA; San Diego, CA; Mayport, FL; Kings Bay, GA; Bremerton, WA; Groton, CT; Pearl Harbor, HI; Sigonella, Italy; Guantanamo Bay, Cuba; and Yokosuka, Japan obtaining first-hand knowledge of how Navy food service personnel perform their jobs.

Navy general messes were evaluated for Menu Planning, preparation, acceptability, management, training, safety, sanitation, shipboard solid and plastics waste management and facilities, equipment and utensils.



United
States
Navy

United States Navy



RADM Michael Lyden
Commander
Naval Supply Systems Command



CAPT George DeVries
Deputy Commander
Navy Family Support



James Pullen
Assistant Deputy Commander
Navy Family Support



CDR T. M. Dailey
Director, Food Service
Navy Family Support



Roxanne Hauman
Ney Program Manager
Navy Family Support

United States Navy

Evaluation Team Captain Edward F. Ney Memorial Award



CDR Thomas Dailey
Ney Evaluation Team



CWO5 Tommie Walker
Ney Evaluation Team



CW04 William Duka
Ney Evaluation Team



CSCM Michael Carter
Ney Evaluation Team



Ms. Donna Foster,
LD/N, LHRM, CFE, DODG
Ney Evaluation Team



Mr. Gary Bedsworth, MCFE
Ney Evaluation Team



Mr. Leslie Jett,
MCFE, CEC
Ney Evaluation Team



Ms. Margot King-Prine,
MCFE, CHM, CPFM
Ney Evaluation Team

Captain Edward F. Ney Memorial Award

Submarine



USS PROVIDENCE (SSN 719)

USS PROVIDENCE is a Los Angeles class submarine homeported in Groton, Connecticut.



Supply Officer: ENS Allen Hamby, SC, USN
Leading Culinary Specialist: CSC(SS) Gerald Davis, USN

Small Afloat



USS VANDEGRIFT (FFG 48)

USS VANDEGRIFT is an Oliver Hazard Perry class frigate homeported in San Diego, California



Supply Officer: LT Kurt A. Celis, SC, USN
Leading Culinary Specialist: CSC(SW) Rommel P. Reyes, USN



Medium Afloat



USS TORTUGA (LSD 46)

USS TORTUGA is a Whidbey Island class dock landing ship homeported in Sasebo, Japan.



Supply Officer: LT James M. Newton, SC, USN
Food Service Officer: CSCS (SW/AW) Albert B. Puyot, USN
Leading Culinary Specialist: CSC(SW) Abner B. Cordova, USN

Large Afloat



USS BLUE RIDGE (LCC 19)

USS BLUE RIDGE the lead ship of the BLUE RIDGE class and the Seventh Fleet command ship homeported in Yokosuka, Japan.



Supply Officer: LCDR Frederick Skinner, SC, USN
Food Service Officer: CWO4 Arnulfo Agpaoa, SC, USN
Leading Culinary Specialist: CSCM(SW/AW) Michael Morgan, USN

U.S. Navy

Captain Edward F. Ney Memorial Award

Aircraft Carrier



**USS JOHN C. STENNIS
(CVN 74)**

USS JOHN C. STENNIS is a Nimitz class aircraft carrier homeported in Bremerton, Washington



Supply Officer: CDR Mark S. Wheeler, SC, USN
Food Service Officer: CWO2 F. Nestor Q. Frando, SC, USN
Leading Culinary Specialist: CSCS(SW/AW) Todd S. Mears, USN



Conus Ashore



NAVY REGION SOUTHEAST (CNRSE)
Naval Air Station, Pensacola, Florida



Supply Officer: CDR Robert Clery, SC, USN
Food Service Officer: Mr. Paul Poling
Leading Culinary Specialist: CSC(SW) Michael Muller, USN

Overseas Ashore



NAVY REGION EUROPE AFRICA SOUTH WEST ASIA (CNREURAFSWA)
Naval Air Station, Sigonella, Italy



Supply Officer: LCDR John G. Montinola, SC, USN
Leading Culinary Specialist: CWO4 Herman F. McCrary, SC, USN
Leading Culinary Specialist: CSCS(SW/AW) Juancho V. Lucero, USN

U.S. Navy

Military Sealift Command

Captain David M. Cook Foodservice Excellence Award



The Food Service Management Excellence Award was established in 1992 by Military Sealift Command and the International Food Service Executives Association (IFSEA) to improve the quality of MSC shipboard food service operations and to formally recognize the civilian mariners responsible for outstanding management of shipboard food service operations. These food service professionals are identified annually as the best of the best by the MSC/IFSEA Food Service Excellence Assessment Team.

As MSC Logistics Director from 1995-1998, CAPTAIN DAVID M. COOK, SC, USN, helped improve all aspects of food service operations aboard MSC Ships. He was the driving force behind improved operational procedures for shipboard food service and for the Healthy heart Program for MSC's Civilian Mariners.

Captain Cook, a visionary, recommended restaurant quality, advanced foods in MSC menus to improve the quality of life for MSC Crews. He instituted programs to ensure that food service personnel receive up-to-date training, maintaining the highest quality food service to the fleet.

Due to his vision, leadership and commitment to the food service program, the Food Service Management Excellence Award was officially re-named the Captain David M. Cook Food Service Excellence Award in 2002.

Military
Sealift
Command

Military Sealift Command

Captain David M. Cook Award



RADM Mark H. Buzby
Commander Military Sealift
Command



RDML Robert O. Wray
Deputy Commander Military
Sealift Command



Pete Budi
MSC Logistics Director



Roberta C. Jio, CEC, CCE
MSC Foodservice Award
Team Lead & MSC Foodservice
Policy, Procedures and Systems



Executive Chef
Nydia Ekstrom, CEC, CFE
IFSEA Traveler and Team
Member



CDR Rohini Suraj, EHO
MSFSC Environmental Health
Officer and Team Member

Captain David M. Cook Foodservice Excellence Award

Large Ship Category East



USNS SACAGAWEA
(T-AKE 2)



Captain George McCarthy
Chief Steward Clifford Liferidge

Military Sealift Command



Large Ship Category West



**USNS GUADALUPE
(T-AO 200)**



Captain Robert Wiley
Chief Steward Orlando Josafat

Military Sealift Command

Captain David M. Cook Foodservice Excellence Award

Small Ship Category Overall



USNS CATAWBA
(T-ATF 168)



Captain Sean Tortora
Steward Cook Robert Prades

Military Sealift Command



“The Army Goes Rolling Along”

Intro: March along, sing our song,
with the Army of the free
Count the brave, count the true,
who have fought to victory
We're the Army and proud of our name
We're the Army and proudly proclaim

Verse: First to fight for the right,
And build the Nation's might,
And The Army Goes Rolling Along
Proud of all we have done,
Fighting till the battle's won.
And the Army Goes Rolling Along.

Refrain: Then it's Hi! Hi! Hey!
The Army's on its way.
Count off the cadence loud and strong
(TWO! THREE!)
For where e'er we go,
You will always know
That the Army Goes Rolling Along.

Verse: Valley Forge, Custer's ranks,
San Juan Hill and Patton's tanks,
And the Army went rolling along
Minute men, from the start,
Always fighting from the heart,
And the Army keeps rolling along.
(refrain)

Verse: Men in rags, men who froze,
Still the Army met its foes,
And the Army went rolling along.
Faith in God, then we're right,
And we'll fight with all our might,
As the Army keeps rolling along.
(refrain)

“Anchors Aweigh”

Original Lyrics

[Verse 1]

Stand Navy down down the field, sails set to the sky.
We'll never change our course,
So Army you steer shy-y-y-y
Roll up the score, Navy, Anchors Aweigh
Sail Navy down the the field
And sink the Army, sink the Army Grey.

[Verse 2]

Get underway, Navy, Decks cleared for the fray,
We'll hoist true Navy Blue
So Army down your Grey-y-y-y
Full speed ahead, Navy; Army heave to,
Furl Black and Grey and Gold
And hoist the Navy, hoist the Navy Blue

[Verse 3]

Blue of the Seven Seas; Gold of God's great sun
Let these our colors be, Till all of time be done-n-n-ne,
By Severn shore we learn Navy's stern call:
Faith, courage, service true
With honor over, honor over all

Revised Lyrics

by George D. Lottman

(It is Verse 2 that is most widely sung.)

[Verse 1]

Stand, Navy, out to sea, Fight our battle cry;
We'll never change our course,
So vicious foe steer shy-y-y-y.
Roll out the TNT, Anchors Aweigh. Sail on to victory
And sink their bones to Davy Jones, hooray!

[Verse 2]

Anchors Aweigh, my boys, Anchors Aweigh
Farewell to college joys, we sail at break of day-ay-ay-ay
Through our last night on shore, drink to the foam,
Until we meet once more,
Here's wishing you a happy voyage home.

In Appreciation

Ceremony Supporters

Staff Personnel of the Philip A. Connelly Program, U.S. Army

Staff Personnel of the Captain Edward F. Ney Awards Program, U.S. Navy

Staff Personnel of the Captain David M. Cook Food Service Awards Program,
Military Sealift Command

The International Food Service Executives Association

The Military Food Service Management Teams

Reno Naval Operations Support Center

Naval Junior Reserve Officers Training Corps (JROTC),
Damonte Ranch High School, "Mustang Battalion Drill Team" Reno, Nevada.

IFSEA Military Program Partner

The Coca-Cola Company



Menu Sponsors

Quantum Foods



Ocean Direct Seafood



Damonte Ranch High School
"Mustang Battalion Drill Team"

