



50th
ANNIVERSARY
NAVY
AWARDS

100th
ANNIVERSARY
IFSEA
AWARDS

40th
ANNIVERSARY
ARMY
AWARDS

Joint Services Excellence in Food Service Awards

April 5, 2008 • Denver, Colorado

IFSEA and the Military Food Service Excellence Awards Program

Based upon the ideas of Past International Presidents Philip A. Connelly and Walter Pienkowski, 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 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. IFSEA provided two evaluators 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 winner 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.

The United States Coast Guard Awards Program began in 1995 and can require as many as six travelers from IFSEA to help conduct the evaluations. Awardees are selected from nine afloat and ashore categories, and three contract facilities.

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

MENU

Field of Greens Salad
with Red Pear Vinaigrette
Hydro Watercress,
Crisp Romaine Hearts,
Mandarin Oranges, Bartlett Pears,
Toasted Almonds & Red Raspberries

Beef Tenderloin
with Brandy Peppercorn Sauce
* in combination with *
Grilled Shrimp with a
Tomato Basil Relish

Dauphene Potatoes
Asparagus with Summer Squash

Chocolate Flourless Cake with
Raspberry Cream and
Mixed Berry Coulis

U.S. Army

Philip A. Connelly Awards Program



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.



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



LTC David K. Allen
ACES Director



Mr. Michael J. Damico
ACES XO/Chief, Special
Programs



SGM L'Tanya Y. Williams
DA Philip A. Connelly Awards
Program Manager

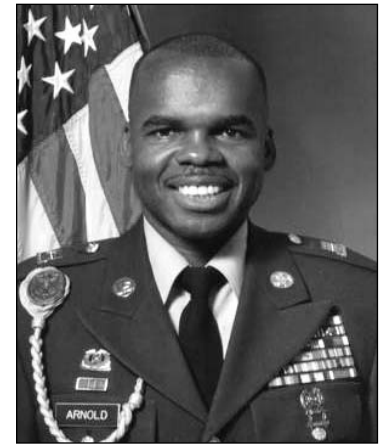
Evaluation Team



Mr. Kenneth Kuscher, CFM, MBA
Small Dining Facility Category
IFSEA



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



SGM Raymond L. Arnold
Small Dining Facility Category
Aces SGM



Mr. James D. Riddle, CFE
Large Dining Facility Category
IFSEA



CW5 Michael O. Gillis
Large Dining Facility Category
USASOC



SGM L'Tanya Y. Williams
Large Dining Facility Category
USAQMC&S



Mr. Paul B. Deignan, MPS, RD
Active Army Field Kitchen Category
IFSEA



CW5 Jeff L. Moore, CFE
Active Army Field Kitchen Category
USACASCOM



SGM Michael A. Dixon Sr.
Active Army Field Kitchen Category
USAQMC&S



Mr. David S. Mitchell, MCFE
US Army Reserve Category
IFSEA



CW5 Daniel W. Ormsby
US Army Reserve Category
U.S. Army Reserve Command



SGM Larry J. Harington
US Army Reserve Category
USAQMC&S



Mr. Stanley C. Gibson, CFE
US Army National Guard Category
IFSEA



CW5 Ronald Correia
US Army National Guard Category
U.S. Army National Guard



SGM David E. Green
US Army National Guard Category
USAQMC&S

Philip A.
Connelly
Award

U.S. Army

Small Garrison Winner



Main Post Dining Facility
Headquarters Garrison
Fort Riley, Kansas

Large Garrison Winner



ASG-Qatar Dining Facility
Third Army, Forces Central Command
Camp As Sayliyah, Qatar

Small Garrison Runner-up



1st Battalion, 10th Special Forces Group
(Airborne) Dining Facility
Stuttgart, Germany

Large Garrison Runner-up



501st Military Intelligence Brigade
Camp Humphrey, Korea

Philip A.
Connelly
Award

U.S. Army

Active Army Field Kitchen Winner



94th Military Police Battalion
501st Sustainment Brigade
19th Sustainment Command (Expeditionary)
Camp Walker, Korea

U.S. Army Reserve Winner



143rd Sustainment Command (Expeditionary)
Orlando, Florida

Active Army Field Kitchen Runner-up



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

U.S. Army Reserve Runner-up



376th Personnel Services Battalion
Long Beach, California

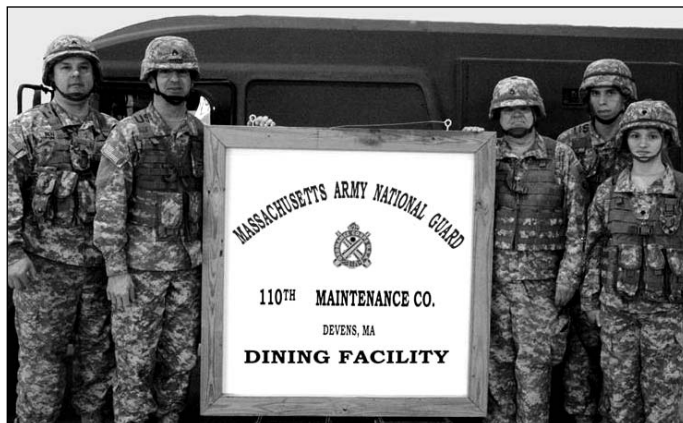
U.S. Army

U.S. Army National Guard Winner



Troop E 192nd Cavalry
Puerto Rico Army National Guard
Salinas, Puerto Rico

U.S. Army National Guard Runner-up



110th Maintenance Company
Massachusetts Army National Guard
Devens, Massachusetts

U.S. 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 1938 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 the 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.

The first afloat winner in 1958 was the USS FRANKLIN D. ROOSEVELT (CV 42) and the first ashore winner was Naval Station Guantanamo Bay. Ney through the years identifies many different categories, ships and ashore galley winners.

■ *In commemoration of the 50th anniversary of the Ney Program, a free luncheon for 100 guests hosted by the International Food Service Executives Association will be held Saturday 5 Apr 08, 1130-1330, at the Adams Mark Hotel, Denver Colorado. Thank you to IFSEA and its sponsors for hosting this event for the Navy. Bravo Zulu!*

Captain
Edward F. Ney
Memorial
Award

U.S. Navy



RADM Alan Thompson
Commander,
Naval Supply Systems



RDML Robert Bianchi
Commander, CEO, NEXCOM
Assistant Commander for Navy
Family Support



CAPT David Fitzgerald
Deputy Commander,
Navy Family Support



Aaron Morrison
Assistant Deputy Commander,
Navy Family Support



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



Roxanne Hauman
Ney Program Manager
Navy Family Support

Evaluation Team



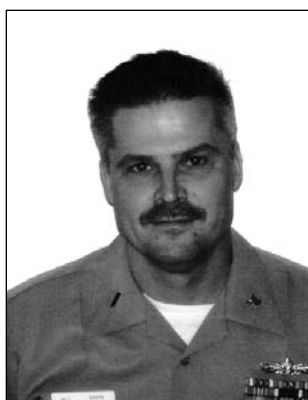
CAPT David Fitzgerald
Ney Evaluation Team



CDR T. M. Dailey
Ney Evaluation Team



CWO5 Cedric Davis
Ney Evaluation Team



CWO5 David Anspach
Ney Evaluation Team



CWO5 Gordon Keith
Ney Evaluation Team



William Hashey, MCFE
Ney Evaluation Team



Mr. Alfred Rudolph, CFE
Ney Evaluation Team



**Mr. Robert Winn, CEC,
CFE, CFPS**
Ney Evaluation Team



**Mr. Franklin Mills, CEC,
MCFE, CHM, CPFM**
Ney Evaluation Team



Ms. Sandra Holiday, CFE
Ney Evaluation Team

Captain
Edward F. Ney
Memorial
Award

U.S. Navy

Submarine



USS LOUISIANA (BLUE) (SSBN 743)

USS LOUISIANA is a Ohio Class Trident Submarine homeported in Bangor, Washington.



Supply Officer: Ens Ryan Dipaolo, SC, USN

Leading Culinary Specialist: CSCS (SS) James Willis, USN

Small Afloat



USS JARRETT (FFG 53)

USS JARRETT is an Oliver Hazard Perry Class Frigate homeported in San Diego, California.



Supply Officer: Lt Thomas Hess, SC, USN

Food Service Officer/Leading Culinary Specialist:

CSC (SW/AW) Francisco Reyes, USN

Captain
Edward F. Ney
Memorial
Award

U.S. Navy

Medium Afloat



USS GERMANTOWN (LSD 42)

USS GERMANTOWN is a Whidbey Island Dock Landing Ship homeported in San Diego, California.



Supply Officer: LCDR Walter B. Mowery, SC, USN
Food Service Officer: CSCS (SW) Roy L. Guillermo, USN
Leading Culinary Specialist: CSCS(SW/AW) Edgar Moreno, USN

Large Afloat



USS BLUE RIDGE (LCC 19)

USS BLUE RIDGE is a Blue Ridge Command Ship homeported in Yokosuka, Japan.



Supply Officer: LT Frederick Skinner, SC, USN,
Food Service Officer: CWO3 Herman F. McCrary, USN,
Leading Culinary Specialist: CSCS(SW/AW) Paul C. Marshall, USN

Aircraft Carrier



**USS NIMITZ
(CVN 68)**

USS NIMITZ is a Nimitz Class Aircraft Carrier home-ported in San Diego, California.



Supply Officer: CDR Kevin C. Head, SC, USN

Food Service Officer: CWO3 Teresa Cullipher, SC, USN

Leading Culinary Specialist: CSCM(SW/AW) Nolly
Dizon, USN

Captain
Edward F. Ney
Memorial
Award

U.S. Navy

Conus Ashore



NAVAL WEAPONS STATION

Charleston, South Carolina
Rainbow Row



Food Service Officer: LT Danny J. Headrick, SC, USN
Leading Culinary Specialist: CSCS(SW/AW) Nelson A. Sanpedro, USN

Overseas Ashore



COMMANDER, FLEET ACTIVITIES

Yokosuka, Japan
Jewel Of The East



Food Service Officer: CWO3 Arnulfo Agpaoa, SC, USN
Leading Culinary Specialist: CSC(SW) Randy Clift, USN

Military Sealift Command

Captain David M. Cook

Food Service 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



RADM Robert Reilly
Commander
Military Sealift Command



James R. George, MSC
Program Manager
Navy Auxiliary Force



Roberta Jio, MSC
Foodservice Policy and
Procedures



Roberta Jio, CEC, CCE
Team Leader, Captain Cook
Assessment Team



Nydia Ekstrom, CEC, CFE
Captain Cook Assessment
Team, IFSEA Traveler



HMCS (SW/AW) Gregory Peck
Captain Cook Assessment Team
MSC Medical

Captain David
M. Cook
Award

Military Sealift Command

Large Ship Category East



USNS LARAMIE
(T-AO 203)



Chief Steward: Joselito Vasquez
Chief Cook: Franklin Adona

Large Ship Category West



USNS YUKON
(T-AO 202)



Chief Steward: Victorino Damasco
Chief Cook: Reynaldo Ordenez

Captain David
M. Cook
Award

Military Sealift Command

Small Ship Category Overall



**USNS GRASP
(T-ARS 51)**



Steward Cook: Jerry Latin
Cook/Baker: Dennis Lee

U.S. Coast Guard

Excellence in Food Service Award



United States Coast Guard Food Service Specialist

Mission Statement

The Food Service Specialist rating is comprised of a diverse, multi-cultural workforce that reflects the best of our great nation.

We are team players. By working together, we promote unit morale and enhance unit effectiveness.

We demonstrate culinary arts excellence through professional development, talent, personal creativity and resourcefulness.

We ensure the existing and replacement workforce is prepared for current and future mission requirements.

We deliver superlative service on every platform, in any environment, at any time, through sacrifice and strong adherence to Coast Guard Core Values.

We are dedicated and devoted to support through customer service.

We are mission enablers, committed to mission execution through mission readiness.

We thrive in our unique role within the United States Coast Guard.

We are the preeminent food service professionals of the Armed Forces of the United States of America.

We are United States Coast Guard Food Service Specialists.

Excellence in
Food Service
Award

U.S. Coast Guard



Rear Admiral Mark Tedesco
Director of Health and Safety
Coast Guard Headquarters



Mr. Robert Skewes
Chief, Office of Work Life
Coast Guard Headquarters



Ms. Stephanie Zidek-Chandler
Chief, Health Promotions Division
Coast Guard Headquarters



CWO4 Jerry Bukowski
Food Service Program Manager
Coast Guard Headquarters



FSCM Philip Garrett
Food Service Rating Force Master Chief
Coast Guard Headquarters



FSC Dena Reagan
 Food Service Professional
 Development Specialist
 Coast Guard Headquarters



FS1 Ian Weiss
 Dining Facility Automation
 Management Specialist
 Coast Guard Headquarters



FSCS Timothy Lemelin
 Food Service Subject
 Matter Specialist
 Training Center, Petaluma, CA



FSCM Maryann O'neill
 Food Service Specialist
 School Chief
 Training Center, Petaluma, CA



FSCM Robert Stage
 Food Service Assistance and
 Training Team Section Chief
 MLC, Atlantic Area



FSCM Stacey Zimmerman
 Food Service Assistance and
 Training Team Section Chief
 MLC, Pacific Area



FSCS Luis Bello-Leon
 Senior Enlisted Special
 Command Aide
 Coast Guard Headquarters



CWO2 Michael Carpenter
 CG Personnel Command



**CWO2 Michael
 Duchossois**
 CG Personnel Command



Mr. Robert Lawrence, CFM



Ms. Lyn Woodruff, MCFE



Mr. Agnew Hopkins

Excellence in
Food Service
Award

U.S. Coast Guard

Large Ashore Winner



USCG CAMSPAC

Point Reyes, California

Commanding Officer: CDR Thomas Miele

Food Service Officer: FSC Robert Goble

Medium Ashore Winner



USCG SECTOR ST. PETERSBURG

St. Petersburg, Florida

Commanding Officer: CAPT Joseph Servidio

Food Service Officer: FSC Brian Boyd

Large Ashore Runner Up



USCG AIR STATION CLEARWATER

Clearwater, Florida

Commanding Officer: CAPT Todd Sokalzuk

Food Service Officer: FSC Richard Kuffler

Medium Ashore Runner Up



USCG SECTOR SAN JUAN

San Juan, Puerto Rico

Commanding Officer: CDR Todd Offutt

Food Service Officer: FSC Christopher Roberts

Excellence in
Food Service
Award

U.S. Coast Guard

Small Ashore Winner



USCG STATION SIUSLAW RIVER

Florence, Oregon

Officer in Charge: BMCM Fred Bowman

Food Service Officer: FS1 Dale Eisenbeisz

Large Afloat Winner



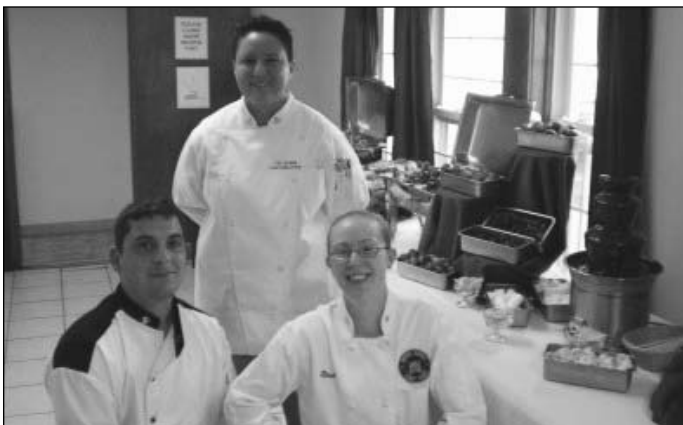
USCGC SENECA (WMEC-906)

Boston, Massachusetts

Commanding Officer: CDR William Kelly

Food Service Officer: FSC Daryl Jochimsen

Small Ashore Runner Up



USCG STATION POINT JUDITH

Narragansett, Rhode Island

Officer in Charge: BMCS Chad Curth

Food Service Officer: FS2 Melissa Olson

Large Afloat Runner Up



USCGC POLAR SEA (WAGB-11)

Seattle, Washington

Commanding Officer: CAPT Carl Uchtyl

Food Service Officer: FSCM Kenneth Sylvester

Excellence in
Food Service
Award

U.S. Coast Guard

Medium Afloat Winner



USCGC DILIGENCE (WMEC-616)

Wilmington, North Carolina

Commanding Officer: CDR Douglas Fears

Food Service Officer: FSC Jason Burgener

Small Afloat Winner



USCGC MONSOON (WPC-4)

San Diego, California

Commanding Officer: LCDR Troy Hosmer

Food Service Officer: FSC Leopoldo Flores

Medium Afloat Runner Up



USCGC ACUSHNET (WMEC-167)

Ketchikan, Alaska

Commanding Officer: CDR Andrew Sugimoto

Food Service Officer: FSC Eugene Moran

Small Afloat Runner Up



USCGC KATHERINE WALKER (WLM-552)

Bayonne, New Jersey

Commanding Officer: LT Amy Florentino

Food Service Officer: FS2 Dean Berkovics

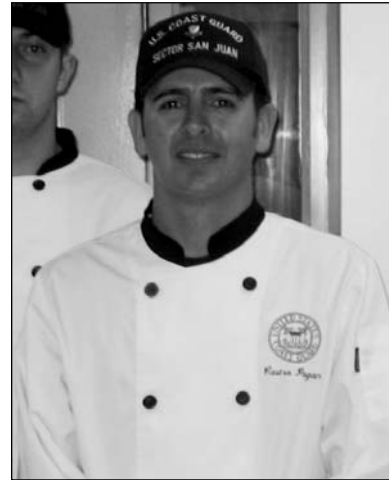
Contract Facility Winner



USCG INTEGRATED SUPPORT COMMAND KETCHIKAN Ketchikan, Alaska

Commanding Officer: CAPT Karl Calvo
The Avery Group, Project Manager: Ms. Mary Agostine
Contracting Officer's Technical Representative:
FSC Mark Cushing

Food Service Specialist of the Year



FS2 Jose Castro-Pagan, MCFE USCG Sector San Juan

Contract Facility Runner Up



USCG INTEGRATED SUPPORT COMMAND ALAMEDA Alameda, California

Commanding Officer: CAPT Pamela Russell
Calidad Industries Inc., Project Manager:
Ms. Eileen Phillips
Contracting Officer's Technical Representative:
FSC James Hodge

United States Coast Guard Silent Drill Team

The United States Coast Guard Silent Drill Team is comprised of Honor Guard members who have excelled in military weapons' drill. Positions on the Drill Team are open to all Honor Guard members. The Silent Drill Team performs at numerous functions in the Washington D.C. area and throughout the country. The Drill Team also participates in recruiting tours, usually once a year, to assist Coast Guard Recruiting in raising awareness about the Coast Guard to the public. The Coast Guard Silent Drill Team exemplifies the Ceremonial Honor Guard's time-honored values of pride, poise, and perfection.

The Ceremonial Honor Guard is located in Alexandria, Virginia.

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 United States Coast Guard Awards Program

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

United States Coast Guard Silent Drill Team 2008

Navy Operational Support Center Denver

Coast Guard District 7 Chaplain

United States Navy Band Southwest

IFSEA Military Awards Program Sponsors

The Coc-Cola Company

Rational

Quantum Foods



Dinner Sponsors

Hobart - Traulsen (Commemorative Coins)

Lighthouse Foods (Shrimp)

Quantum Foods (Beef Tenderloin)

Rastelli Global (Potatoes)

Performing tonight—United States Coast Guard Silent Drill Team

