

# HOTLINE

SPRING · 2008

INTERNATIONAL FOOD SERVICE  
EXECUTIVES ASSOCIATION

Annual Conference  
and Trade Show  
**April 3-6, 2008**

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## Special Conference Issue:

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# TIPS FROM THE TOP

## It Was a *Very Good Year*

The International Food Service Executives Association national conference is fast approaching. That means that my term as International Chairman is nearing its close. This year has been full of opportunities, and I hope that the future and you, the membership, deem my time as a success and a positive time for IFSEA.

We have seen a few challenges, met them moving forward, and have risen above them. I am extremely proud of our leadership team. I know that the next few years will be even better than my time as Chair. I am confident the leadership coming in to term is one of the best I have ever seen, and I am happy for IFSEA because of it.

In less than a year, we have had to find a new location for our conference (city and hotel) and have a great location in our Denver conference coming up in April. We have had to leave our former management company, find an interim solution immediately, and search out a new management company. We have done that, and have an excellent company on board to steward our organization into the future, Rocky

Mountain Event Consultants.

IFSEA is in situations we have not seen recently. We are growing—our membership is growing—in many ways. We have existing branches which are growing their membership, such as Northern Illinois, who can and should be the benchmark for us all. There are new branches that have recently started, and grown exponentially, such as the Texas Lone Star Branch. We have new branches started in the international arena, such as in Taiwan. We have interest from other new countries, such as the Phillipines and Ghana. We are truly the *International Food Service* organization.

One of the greatest fund growth avenues is Certification, and we have had a great year with them. The next year looks like it will even surpass the past year. Our conference and trade show are our largest funds raising functions, and we have a great conference planned. With one of our best trade shows ever, and record setting conference attendance, we have exceeded our expectations.

We have started new advisory

groups to help in the decision making processes of IFSEA. Helping our Executive Committee and Board of Directors are our Branch Presidents Council, Past Chairman's Council and Student Advisory Councils. All are now involved and welcome.

The military partners we have are now, more than ever, involved with IFSEA. When we go to conference in Denver, we will be assured that we have done everything we could have to make a positive experience for our service personnel. I am happy for the programs we have instituted this past year. We have many more opportunities ahead of us. I am more than sure our incoming leadership will achieve the goals set before them.

*Mahalo* to all those who worked so hard during the past year; your work will have long-term, positive impact on IFSEA and our members.

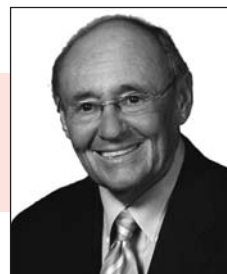
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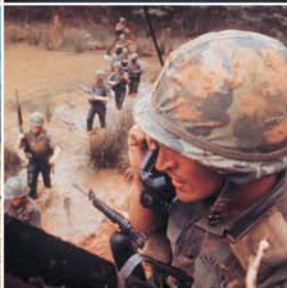


**Ed Manley**  
*IFSEA HQ*



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**INSIDE**  
**SCOOP**

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- Farmer Brothers Coffee
- Great Lakes Naval Training Center
- Johnson & Wales University
- King's Bay Submarine Base
- Madison County Tourism
- Morrisville Auxiliary Corp.
- Morrisville State College
- Navy Region Hawaii
- Nick-n-Willy's Pizza
- North Carolina Schools
- Personal Touch Food Service
- Piedmont Natural Gas
- Robert Morris College
- Sara Lee Coffee & Tea
- SUNY at Delhi
- Virginia - All military
- Warner Sysco
- Work Services Corp.

## NEW MANAGEMENT COMPANY

*By Keith and Freddie Templeton*

Rocky Mountain Event Consultants, LLC (RMEC) is very excited to have been chosen as the new Management Company for the International Food Service Executives Association (IFSEA) starting in April of 2008. RMEC owners, Keith and Fredrica (Freddie) Templeton, look forward to meeting as many members as possible at the IFSEA Annual Conference this April in Denver! We value your membership and want to hear from you on how we can further enhance and grow this great association while helping you get the most out of your membership. We welcome any feedback you have in the coming months so please feel free to call or email us at the below contact information.

Freddie Templeton, CFE, and soon to be MCFE, has been involved with IFSEA through the Colorado Centennial Branch since 1993 and served on their Board for six-years. She was awarded the distinguished honor of the International Certificate of Merit and Presidents Award for Humanitarian Efforts twice in those years among other awards. The Colorado Centennial Chapter was



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instrumental in helping us start our own event planning company that grew into a full-service Association Management Company twelve years ago. We look forward to bringing the expertise we have learned over the years to IFSEA in the coming years!

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*(l-r) Donald McIntosh, Bea and Edgar DeGaspar and Bob Mathews (the artist) showing off the new DODG award, which goes with a medallion. It is IFSEA's highest award, which the three gentlemen have won.*

*Continued on page 11*







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# CANDIDATES FOR 2008 INTERNATIONAL BOARD

## CHAIRMAN OF THE BOARD

*No vote required*

### **Rick Diaz, MCFE**

*Colorado Centennial Branch*

Rick Diaz is the General Manager of the Food Service Division of the City of Arvada. He supervises, trains and directs over 200 Food Service employees at the Arvada Center, West Woods Golf Club and Restaurant and the Lake Arbor Golf Club and Restaurant. Rick is a Certified Executive Chef, Certified in Advance Ice Carving Techniques, a Master Certified Food Executive, and a Certified Bar Manager.

## CHAIRMAN OF THE BOARD-ELECT

### **Patrick Beach, MCFE**

*Northern Illinois Branch*

Pat received a BS from Grand Valley State U and an MS from Central Michigan U. He is a Professor at William Rainey Harper College. He has served as an administrator and manager in the restaurant industry, bringing

his experiences in most line positions to his management capabilities. He obtained his MCFE in 2007. He has been a member of many ad-hoc committees within various organizations and was the N. Illinois Branch President and Chairman of the IFSEA Branch President's Council in 2007-2008. He has also served on the boards and committees of CHRIE, Heartland and the local CVB.

## INTERNATIONAL TREASURER (1)

### **Lorri Davidson, CFE**

*Las Vegas Branch*

Having served for 3 years as Branch President of the Las Vegas Branch, and an Int'l Board member since 2006, Lorri looks forward to helping us build a stronger organization. Lorri is Manager of the Food Service Demonstration Center at the Southwest Gas Corp. in Las Vegas. She also serves on the Board of the Nevada Restaurant Association and the ACF Las Vegas Chapter, where she was Purveyor of the Year.

### **Elliot Katz, CFE, AOE**

*Global Membership Branch*

After 38 years in the coffee business, retiring from Sara Lee, Elliot now consults to the industry. His 39 year IFSEA membership has included terms on the San Francisco Branch and International Boards; he won the IFSEA Food Service Industry Award of Excellence, and has attended and spoken at many conferences. His volunteer projects included Chairing a golf tournament for the U. of San Francisco, which raised over \$500,000 in 10 years. He also created a Chef's Auction that raised over \$375,000 over 6 years. He is a Trustee of the Hotel & Restaurant Foundation and several state restaurant associations, and is a former national Trustee for the Leukemia & Lymphoma Society, where he helped raise over \$14 million. He is an honorary member of the American Academy of Chefs.

## INTERNATIONAL DIRECTORS (2)

### *Three-Year Positions*

### **Dr. Eloise Cantrell, MCFE**

*Los Angeles County Branch*

Dr. Eloise is a professor and was Department Chair at Los Angeles Mission College. She owned a catering business for 25 years. Having served 3 years as Branch President, and 2 years on the International Board, Dr. Cantrell is pleased to continue to support the student programs offered by IFSEA. With a Bachelors and two Masters Degrees, she received her PhD in Development of Learning Communities in Hospitality.

### **Fred Wright, MCFE**

*Reno-Tahoe Branch*

From Dishwasher to Culinary Arts Instructor, where his students have won regional culinary awards, Fred has focused on the ethics of food service. Since he joined, in 1998, Fred has been very active in the Branch, now back for his second tour as Branch President and 8th year on the Board. He is an International Board member and the Chairman of the Technology Committee.

## When we were founded 100 years ago:

- The average life expectancy in the US was 46
- Only 14% of homes had a bathtub, 8% had phones
- A 3-minute phone call from Denver to NY was \$11
- 90% of doctors hadn't attended college
- 6% of adults were high school grads
- 10% were illiterate
- Sugar cost 4 cents, a lb, coffee 15 cents and eggs were 14 cents a dozen
- Anyone know what IFSEA dues and conference fees were in 1901?

Continued on page 13





Center of the plate,  
Center of attention



 **Pierre**™



# INSIDE SCOOP

Continued from page 11

## IFSEA: THE BEST DEAL IN TOWN

By Ed Manley

RESPONDING TO A QUESTION I've fielded 100 times over the years, I recognized that the playing field has changed over those years. I like to deal from facts, so I got some, and I think you should know that comparing IFSEA to another organization many of us belong to, yes including me, and which we respect highly – but that wasn't the question – I found the following:

- Our new member dues are \$49 and renewals are \$99, theirs are \$220 for either.
- Our student dues are \$20, theirs are \$80.
- Our military dues are \$49, theirs are over \$125.
- Our full conference fee is \$430, theirs is \$675.
- Our student conference fee is \$349, theirs is \$525.
- Our retired conference fee is \$349, theirs is \$425.
- You get 7 meals included in our fee, you get a couple in theirs.

I love that “other group,” speak highly of them all the time, work with them regularly. There's good reason to go to both conferences, good reason to belong to both. I am only pointing out that IFSEA is a *good deal*, and I hope our members recognize and appreciate that. **IFSEA provides excellent value.**

## INDUSTRY AWARD OF EXCELLENCE

DOUGLAS B. McALISTER

WE ARE HIGHLY HONORED to have Doug McAlister join a prestigious list of AOE winners from the past, which include J. Willard Marriott, George T. Baggott and Lewis J. Minor. Like them, Doug and The Coca-Cola Company have been very special friends to IFSEA and the food service industry in general. Back in 1996, Coca-Cola saw that what IFSEA was doing with the military awards program fit perfectly in to their corporate philosophy of support excellence in all endeavors, with special attention at that time to the Atlanta Olympic Games.



Douglas B. McAlister

After graduating from DePauw University, Doug went to Navy OCS and served as Gunnery Officer on the *USS Procyon* and *USS Wilson*, departing to take over as assistant football coach at DePauw. Since 1996, Doug has been a military sales specialist, first with P&G, and since 2002 as Director Worldwide Military Sales for Coca-Cola North America. Doug serves on the American Logistics Association Board, and chaired the 2004 annual convention, and became Chairman of the Board in 2005. He also serves on the Georgia USO Board. So Doug knows associations and Doug knows the military. And, an interesting factoid from his bio, [www.barbie.com](http://www.barbie.com) is managed by his daughter Maggie.

Legend has it that the bond between The Coca-Cola Company and the U.S. Armed Forces dates back to 1941, when former Coca-Cola Chief Executive Robert Woodruff proclaimed

that “every man in uniform will get a bottle of Coca-Cola for five cents wherever he is and whatever the cost to the company.” Coca-Cola helped quench the thirst of soldiers during World War II and continued to bring a taste of home to U.S. service men and women during the Korean War, Vietnam War, Gulf War, and today in Iraq and Afghanistan and many other locations around the world. And just as Coca-Cola helps sustain the U.S. Armed Forces, we also work to sustain our world and our environment. Our environmental commitments

are focused on the areas where we have the most significant and visible impacts – water stewardship, sustainable packaging, and energy and climate protection. While our business cannot alter the forces of nature, we can work in partnership with others to play a role in protecting and preserving the planet for our generation and generations to come.

Coca-Cola is proud to serve the men and women who defend our country's freedom and will always be prepared to offer them refreshment and a reminder of home wherever they serve in the world!

IFSEA thanks Douglas B. McAlister and The Coca-Cola Company for their decades long commitment to sponsoring IFSEA and providing the highest quality beverages to our conferences. We are honored to have them listed among the distinguished winners of our Award of Excellence!

Continued on page 14



# INSIDE SCOOP

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## GONE BUT NEVER FORGOTTEN

■ In addition to our beloved Edgar DeGasper, we lost two other IFSEA luminaries, one of which was a celebrity chef before we had celebrity chefs. Walk down the NRA show aisle with **Joe Amendola, DODG, CFE**, and you were in for a slow walk because Joe knew and was LOVED by EVERYONE. Paul Prudhomme called him the, “teacher that teaches the teachers.” Joe was the CIA’s first baking instructor in 1948. He started with the CIA when it started, was acting president at one point, and for almost 20 years, it’s senior ambassador. Joe was a 50+ year IFSEA member and frequent military traveler. In your life you never met anyone nicer and more genuine than Joe Amendola. We will surely miss him.

■ Not around for a number of years due to retirement and health issues, **Larry Procopio, DODG, CFE** and his wife Bev were super active in IFSEA for decades, running conferences in Rhode Island, on the board, and always checking in with HQ to see what was going on. Larry was also a 50+ year member and on the list with Joe for the nice, most genuine people you would ever meet. Our condolences to Bev and the family.

## IN MEMORIAM

**Edgar E. DeGasper, DODG, CFE, LIFE**  
1923-2007

Until 2003, at 80 years of age, Edgar flew his own airplane and traveled the world to evaluate Army field kitchens.

He spent thirty-three years as Director of Food Service for the Buffalo Board of Education. He graduated from the Cornell School of Hotel Administration in 1948 and took graduate student courses in the history of education and adolescent psychology at Canisius College. Only one person in the world could fit that description and that’s Edgar De Gasper.

He entered food service at age 11 at the Riviera Restaurant owned by his father. When Edgar was 17, his father came back to the restaurant after hearing a speech by the head of the hotel and restaurant school at Cornell University and asked him how he would like to go to Cornell. While there Edgar and a friend signed up for the Civilian Pilot Training Program and in 1941 Edgar became a Captain in the U.S.M.C. After the war he became a commercial airline pilot but returned to Cornell to finish his food service education. He kept up his flying as a hobby.

In 1970 Edgar met and later married Beatrice Keenan. Both Edgar and Beatrice had children from previous marriages, so they now have six children, all grown up, and five grandsons.

Except for his years in the Marines, DeGasper always utilized his food



service education, managing various restaurants and clubs. Peter Gust Economou of the Park Lane had given Edgar summer work while he was in college. Edgar took to heart Peter Gust Economou’s motto “A good reputation is gained by many acts, and lost by one.”

At the suggestion of Peter Gust Economou, Edgar applied for and became Director of Food Service for the Buffalo School system, a position he held for 33 years, retiring in 1990.

Edgar joined IFSEA in 1948, was elected International President on three separate occasions and received the highest award, the Dignified Order of the Dinner Gong. The initials DODG were to be engraved on the medal he received when stepping down from the international presidency, but the engraver made a mistake and left out the second D, so it reads Edgar DeGasper, DOG. They wanted to have it corrected for him but he wouldn’t hear of it. “I’ll be the only one with a dog tag” he said. That medal was an amusing conversation piece for him from that day forward.

Indeed. Edgar DeGasper made many contributions to his fellows and the Food Service Industry. Thank you, Edgar, for a lifetime of service. You will be greatly missed by those of us that had the honor of meeting and knowing you as will those that wish they had.



# A 10 On The Richter Scale

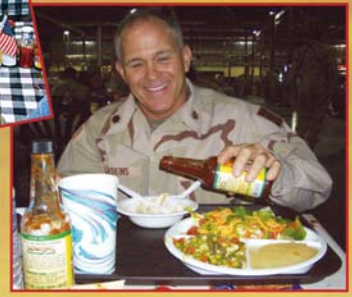
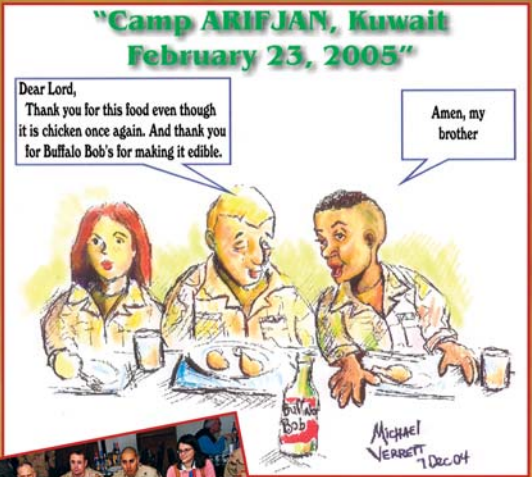
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# BRANCH NEWS



## University of Houston Branch

Donald McIntosh, DODG, CFE, represented IFSEA at the grand re-opening of the University of Houston IFSEA Branch. The student officers pictured have plans for a huge branch as they've had close to 200 in the past. Dr. Karl Titz (not pictured) leads the charge.



## Japan Branch

Yakota Air Base hosted the Japan Branch, FSD Mark D'entremont (lt holding banner) and BP Chef Katumi Ubukata (rt holding banner) with his new Air Force chef jacket. Wonderful hospitality on both sides. Japan is VERY proud to lead IFSEA's international presence!

## Texas Lone Star Branch

On September 22, 2007, Sheppard AFB celebrated the AF 60th Anniversary. The event featured Chef Robert Irvine from the Food Network Show Dinner Impossible. He accepted the challenge to prepare dinner for about 1000 guests attending the gala. What an unforgettable event this turned out to be. 30 members of the Texas Lone Star Branch of IFSEA put in well over 235 volunteer hours. BP Margo King with Chef Irvine (r) and Robert Hamilton (l).



With the fastest start in the history of IFSEA, 6 to 106 in a few weeks, I guess it is true, things ARE bigger in Texas. Congrats to BP Margo King and the group. (below)



## Charlotte Branch

The students of IFSEA hosted a Thanksgiving Celebration luncheon for 80 patients, family & staff at the Presbyterian Hemby Children's Hospital. With food provided by Chris Jones and Sysco, the students and advisors prepared the food at Johnson and Wales U. Advisors Agnew and LeeAnn Hopkins felt that this event truly captured the meaning "thanksGIVING" and it touched each of their hearts.

## Northern Illinois Branch

Maybe more remarkable than a 400% increase in paid members since 2005, is that 25% of the 225 members hold an IFSEA certification, including more Certified Bar Managers than the rest of IFSEA combined. Hotline salutes Emlyn Thomas, Pat Beach, and the dynamic leaders in Chicagoland. Da Bears would have WON the Super Bowl with such stars.







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# CULINARY COMPETITION

**HEARTY CONGRATULATIONS** to the **2007 First Place Team** from the Commandant's Office and Combat Development Center.

**1** GySgt William Allison, GySgt Andrew Atkinson, GySgt Dennis O'Leary, SSgt S. A. Reed.

**THEY WON:** Two weeks training program at Disneyland (2) or Disney World (2), a \$1100 course at the Culinary Institute of America, a \$2500 course at Dale Carnegie and a chef jacket from New Chef Fashion.

**CONGRATULATIONS** to **second place winners**, Navy and Army from the University of Missouri

**2** Reserve/Guard unit. Ensign Leslie Jett, 2nd Lt Colt Baxter, Midshipman Mic Smith, Sgt Wade Ramirez.

They took home a check for \$1000 each thanks to contributions by (\$1000 each) Kellogg's, Rich Products, McCrae Marketing, (\$500 each) Insinger and the Military Evaluators Alumni Association.

CNN was with us and we were on both it and CNN International all day, in fact you can still see a clip on CNN.com. What we liked the most was seeing people, sometimes five deep, crowding around the teams watching them work and asking questions. It was really mind-blowing. We were a key part of an Oktoberfest held by Barracks Row Main Street, so there were 9000 people on hand. Congratulations to all the teams that competed. They just did a terrific job, and had fun doing it, or so it seemed.

**CONGRATULATIONS** to **third place winners**, from the Army Chief of Staff, Joint Chiefs, Secretary of the Army, and Army Jet Detachment.

**3** SFC Kathleen Willis, U. S. Army, SFC Charles Johnson, U. S. Army, SSgt Joshua Pallardy, U. S. Air Force, SFC Michelle Carville, U. S. Army.

They received a check for \$500 each thanks to the (\$2000) generosity of Rose Packing Co.

**BIG  
HUGE  
THANK YOU**

**TO:** ■ Rational (the world's best ovens) for \$5,000 plus five ovens used in the competition, training and organization help. ■ Competition Chairman CMSgt Steve Ray. ■ Competition Host MSgt Jesse Camacho and his staff, especially SSgt Derrick Oliver. ■ Marine Barracks 8th and I - the culinary staff, security, public relations, CO, and General and Mrs. Conway. ■ Those who helped before and during the event - Cristina Amoroso with Barracks Row, CMSgt William Garner, Chef Wally Davenport, Phuc Pham, Atheena Le, Bob Struckman, Rick Diaz, CS1 Murphy Greene, Kitty Whittington. ■ Hubert Corporation which provided a \$100 set of culinary knives for each of the 56 competitors. ■ Texas Best who gave \$500 for the medals and other expenses. ■ Those who contributed the products and supplies - Beltway Restaurant Supply, Calico Industries, DC Rental, Ferrante Brothers, Hearn Kirkwood, New Chef Fashion, Six Points.



**Marine Corps team with Commandant of the Marine Corps, General James Conway and Miss Teen DC.**

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# Enlisted Aide Award

## NAVY WINS ENLISTED AIDE AWARD

**CSC Benny Brockington**, Senior Enlisted Aide to Admiral William Fallon, the Commander, CENTCOM, won the 2007 Enlisted Aide of the Year award. Held in conjunction with the USO Salute to Military Chefs dinner at the Ritz Carlton in Pentagon City, the event had a room full of the highest ranking military personnel in DC. Chief Brockington won an engraved silver tray and a \$2500 class from Starkey International (Mary Starkey); \$1000 from Otis Spunkmeyer (Judy Chere); and an IFSEA Food Safety Symposium from EHMA and IFSEA.



*In a star-studded room at the USO Salute to Military Chefs dinner at the Ritz-Carlton, Pentagon City, our Enlisted Aide of the Year candidates are pictured with some of the most senior military personnel in the room, and in a few cases with the officer they work for. (l-r) Starkey's Gary Smith, RADM Raymond Spicer, Winner CSC Benny Brockington, SSgt Charles Cox, General James Cartwright, General Richard Code and his Aide, MSgt Kathleen Willis, FS1 Eric Williamson, Vice Admiral Robert Papp, SSgt Lori Kelly, General John Corley, IFSEA's Ed Manley, CMSgt Steve Ray.*

The EA of the Year from the other services were:

■ **Army** – MSgt Kathleen Willis, Enlisted Aide for the Vice Chief of Staff of the Army ■ **Marine Corps** – SSgt Charles Cox, Enlisted Aide to the Commanding General, MCRD, San Diego ■ **Air Force** – SSgt Lori Kelly, Enlisted Aide to the Vice Chief of the Air Force ■ **Coast Guard** – FS1 Eric Williamson, Enlisted Aide to the Superintendent of the Coast Guard Academy.

Each received \$500 thanks to contributions of \$1500 from PepsiCo Foodservice (Richard Muller) and \$500 from IFSEA's Military Evaluator's Alumni Association (Alfred Rudolph).

The selection board consisted of RADM Moira Flanders-Board President, CMSgt OB Davies, MSgt Jesse Comacho, SGTMAJ (Ret) Don Johnson, and Mrs. Tracy Boutelle.

HUGE thanks to the USO Metro President Elaine Rogers and our hero, Kathy Carroll, who takes such great care of us.





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# NAVY VOUCHERS

## DOD Credentialling Program Funded by Navy—Others to Follow?

Used to be, if a sailor wanted to earn a civilian certification to set himself up for a high-paying job after the Navy, he'd have to pay out of pocket or pull from his education benefits to get it. Now, the Navy is footing the bill. "CivCerts," as many in the Navy call qualifications received outside the service, are now seen by leaders as an essential part of a sailor's career path. But rather than worrying that sailors will leave the fleet as soon as they've been certified (Capt. Connie Frizzell said) "Offering these qualifications to sailors for free will not only help supercharge their careers, they'll stay in as a result too. It's just good business practice."

Right now, the program is for enlisted only. Sailors can thank the now-delayed "five-vector model" online career management tool as part of the reason the Navy is even doing this at all. Though not dead, officials have temporarily pulled the plug on the 5VM until all the databases needed to support the tool are put into place — a process that could take until 2015. Having a robust civilian certification program is one of those building blocks, officials say, and as a result sailors will benefit now from a long-term goal. This year, according to the *Navy Times* article this page was extracted from, the Navy has \$5.2 million to spend on certifications.

### IFSEA SYMPOSIUMS

As of Feb 22nd IFSEA Food Safety Symposiums had received 360 of these vouchers. For information go to [www.ifsea.com](http://www.ifsea.com). The path to MCFE and HACCP certification is through these programs, which are currently scheduled for the following dates:

#### **April 21-25, 2008**

Spangdahlem Air Base, Germany  
(Bitburg)

#### **May 5-8, 2008**

King's Bay, GA  
(Navy Submarine Base)

#### **May 12-15, 2008**

Mayport, FL  
(NFMT, Navy Base)

#### **May 19-23, 2008**

Chicago, IL  
(Great Lakes Naval Training Center)

#### **June 2-5, 2008**

Albuquerque, NM  
(Hilton)

#### **June 9-12, 2008**

San Diego  
(Naval Station 32nd Street)

#### **June 16-19, 2008**

San Diego  
(Naval Amphibious Base)

#### **June, 2008**

USS Kitty Hawk at sea

#### **August 4-7, 2008**

Ingleside, TX  
(Corpus Christi area)

#### **August 25-28, 2008**

Norfolk, VA (NFMT, Navy Base)

#### **September 8-11, 2008**

Mayport, FL  
(NFMT, Navy Base)

#### **November 17-20, 2008**

San Diego  
(Naval Station 32nd Street)

## WHY YOU SHOULD DO IT

The credentials won't just help sailors after the Navy. (Certification translates to great knowledge of his own rating, meaning high test scores on his semiannual advancement exams. Also, *Navy Times* reports it will give him a boost on his evaluations. It gets entered in your evaluations just like off-duty education, and that can only help your performance marks too.

Officials said there's no big plans to require sailors to get certifications. Still, there are many who see the program growing fast as the word gets out. "Spending the time on rating-relevant certifications can only make sailors better in their jobs," (a Master Chief said). "Not all sailors work in every part of their rating every day, so studying for certifications can really help them come exam time." He also said he sees civilian certifications growing in popularity and thinks that sailors will soon figure out that those who get them tend to succeed. That's how it was in the early days of getting warfare qualifications, the Master Chief said, "It was something the hot-running sailors tended to seek out because it helped their careers."

"In the civilian world, certifications are everything." For example, a certification can make the difference in walking out of the Navy and into a job that pays \$24 an hour instead of the \$17 you'd get without it. Don't think a lot of sailors realize how easy it is to get these civilian sector quals — it's not really that hard. It's just putting in the time and sticking with it." (*Hotline* adds that a CS1 got \$14,000 more to start than a CSC, with Aramark, because of a BS degree, HACCP, CFE designations.)



## LANDMARK CERTIFICATION



SFC Lashonda Jackson received \$100 for being the 3000th certification achieved. Held at Fort Riley, Kansas, this was the 70th symposium since they began in 2004.

## SYMPOSIUMS AT THE WHITE HOUSE



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# MAKING THE MOST OF THE CONFERENCE IN Denver

## WHY GO OUT

Denver is one of America's most beautiful cities. And one of the most fun. Boasting 300 days of sunshine a year, Denver is a lively city with a great love of the outdoors. Denver has the tenth largest downtown in the U.S. — a bustling area centered around a mile-long pedestrian promenade that is lined with outdoor cafes and flower baskets. Down every street there are mountain views. Denver brews more beer than any other city with 80 different beers brewed here. LoDo is Denver's hip downtown historic district where restored Victorian buildings now house more than 90 sports bars, brew pubs, jazz clubs and restaurants.

Getting around the Mile High City is easy. Denver International Airport is the fifth busiest in the nation, tenth busiest in the world. Downtown Denver is a walkable, pedestrian area, best seen on foot. Free shuttle buses travel up and down the mile long 16th Street Mall, stopping on every corner as often as every 90 seconds.

If you didn't see enough of Denver during the Mall Crawl on Friday night, there's plenty going on in town for anyone either skipping an IFSEA event, coming early or staying late. Some favorites:

- *My Fair Lady* at the Denver Center for Performing Arts
- Alvin Ailey Dance Theater at Colorado Ballet
- Denver Nuggets vs Phoenix Suns (Shaq) - April 1
- Rockies vs Diamondbacks - April 6
- Avalanche vs Minnesota - April 6
- Rockies vs Braves - April 7
- The Coors Brewery tour
- Rent a car for a day —  
The Rockies are spectacular  
The Air Force Academy is fascinating  
Hot air ballooning is breath-taking

## WHY STAY IN

**Contacts** – We tell trade show exhibitors, you'll spend the next year figuring out how to find all these people to get an appointment with them. Stand in one spot and everyone you want to meet will walk by at some point. More than a trade show, this is customer and vendor networking *at its best*.

**Education** – We have at least four speakers whose job in life is public speaking—even Celebrity TV Chef Robert Irvine and Radio Host Dale Davidson, The Restaurant Doctor, and Neil Culbertson. Still other speakers have special expertise while holding down other jobs. Those who attend these sessions will leave Denver with useable knowledge, both personal and professional.

**Friendships** – To renew and to make. 850 food service people, whose REAL job in life is to entertain; that's our business. How fun is that to hang out with them for four days.

Couldn't you learn something from a few of them? Couldn't you find someone you can help? Or someone who can help you? Maybe not today, maybe a month or four years from now. Ed Manley says, "I'm 66 and I guarantee you I'll meet some 20 year olds and some 70 year olds that will remain friends for life. I do *every* year and you can to, *if* you extend your hand! And then one day, like me, you'll be able to say you've known some of these folks for over 30 years."

**Trade Show** – While we focus on military sales and products, other than MRE's the military eats the same things the rest of us do. So there's plenty at our 110 booths to entice your interest and appetite. For military personnel, you won't find 110 booths out of the 2000 at the NRA show that are specific to your needs and have staff that is knowledgeable about your needs. Thus we sell out every year.

## WHAT'S EXTRA SPECIAL THIS YEAR?

The 50th Ney and 40th Connelly. Beyond an anniversary, a reason to celebrate a project that is at the core of what IFSEA is and does. Every year, over 20 civilians take time off from work and family to travel the world in search of the best military food service operators. And waiting for them at each command or ship is a staff that has worked tirelessly, sometimes since they got back from the prior conference. Travelers report people who don't care from time to time, but guess who doesn't win. More frequently, they find outstanding Americans serving without regard to hours or glory, in the service of their fellow warriors. For those who never were one of the 20 people who traveled, this is the chance to find out what it is all about and put it on your future "to do" list.



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Continued on page 31

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## IFSEA DENVER CONFERENCE SCHEDULE

### Thursday, April 3, 2008

7:30 – 5:00	IFSEA MCFE Certification Class & Test	<i>Ed Manley, MCFE, CHM, CPFM</i>
8:00 – 10:00	Friends of Worthy Goal Meeting	
10:00 – 11:00	Past Chairman's Council Meeting	
1:00 – 2:00	Virtual Groups Meet – Global & MHA Joint Annual Meeting	
2:00 – 5:00	IFSEA Business, Leadership, and Candidates Forum	
4:00 – 5:00	Student Fellowship (Networking)	
4:00 – 5:00	“Nuts and Bolts of Selling to the Military”	<i>Larry Pederson</i>
5:00 – 6:00	First Time Attendees/Student/Student Advisor Meeting	
5:00 – 6:00	Military Evaluators Alumni Association	
7:00 – 11:30	<b>Meet the Vendors Welcome Reception and Dinner</b>	

### Friday, April 4, 2008

8:00 – 9:15	Partner Recognition Breakfast – Keynote	<i>Dale Davidson</i>
9:30 – 10:30	“Fresh Food Technologies – Yesterday’s Science Fiction Is Today’s Reality”	<i>Rob Malky, CFE</i>
9:30 – 10:30	“Control Your Costs Through Your Employees”	<i>Jackson Lamb</i>
9:30 – 10:30	“What’s Hot in Las Vegas? Trends in the Nation’s Hottest Dining Destination”	<i>Lorri Davidson</i>
11:00 – 4:00	<b>Trade Show of food service products is Lunch</b>	
4:00 – 5:00	“Winning in a Challenging Economy”	<i>Neil Culbertson</i>
4:00 – 5:00	“MCFE Knowledge Bowl” – \$750 Prizes	
4:00 – 5:00	“The U. S. Olympic Team – It’s Not Every Four Years, It’s Every Day “	<i>Terry Moreman</i>
6:00 – 6:45	Reception	
6:45 – 9:30	<b>IFSEA’S Celebration Dinner</b>	
9:45 – 1:15	Hospitality Suite hosted by the U. S. Military	
10:00 – 1:00	Mall Crawl lead by the Colorado Centennial Party Crowd	

### Saturday, April 5, 2008

8:00 – 9:00	<b>Scholarship Breakfast</b>	
9:15 – 11:45	Student Culinary Competition 	
9:15 – 10:15	“Winning Attitudes Produce Winners”	<i>Robert Vick</i>
9:15 – 10:15	“Employment Law – Trends and Impact”	<i>Carol Buhlman</i>
9:15 – 10:15	“How to Build Your Branch”	<i>Emlyn Thomas, MCFE, CFBE, CBM, CBJ</i>
10:30 – 11:30	“My Life with the Presidents”	<i>CSCM Glenn Maes</i>
10:30 – 11:30	“Everything I Learned as a Foodservice Manager”	<i>Paul Deignan, CFE</i>
11:45 – 2:00	<b>Membership Accolades Luncheon</b>	
2:15 – 3:15	“No Dinner Is Impossible”	<i>Chef Robert Irvine</i>
3:30 – 4:30	“Making Yourself Competition-Proof: How to Own Your Market, Restore Your Peace of Mind and Improve Your Golf Game”	<i>The Restaurant Doctor, Bill Marvin</i>
5:30 – 6:30	Reception	
6:30 – 10:00	<b>U.S. Military Awards Dinner - all services</b>	

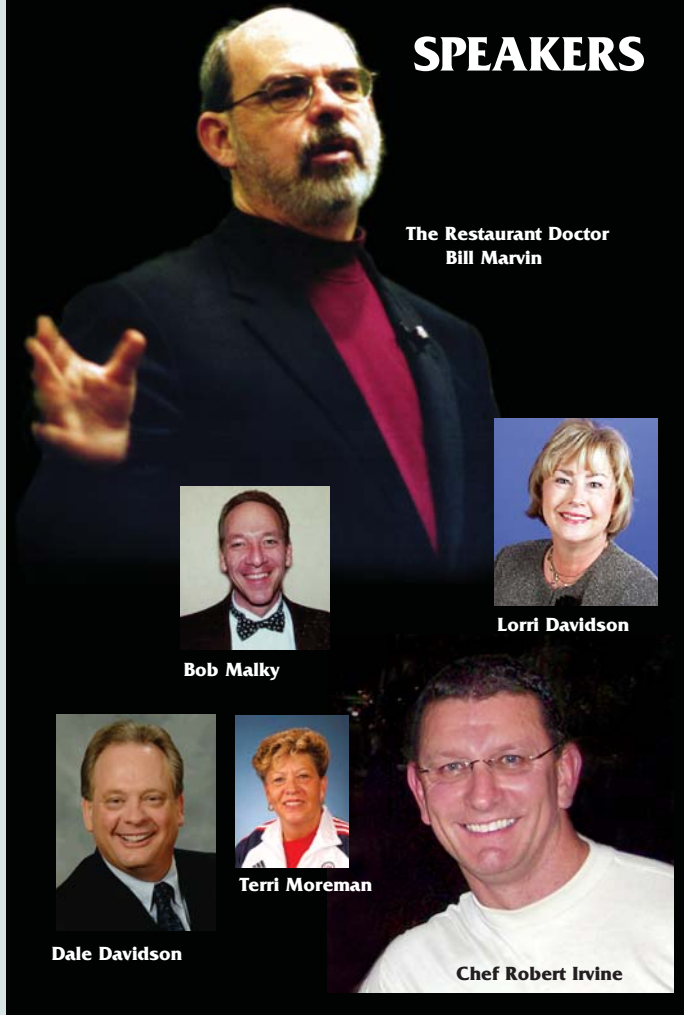
### Sunday, April 6, 2008

8:30 – 10:00	<b>Farewell To Your New and Old Friends &amp; Installation Breakfast</b>
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## SPEAKERS



**The Restaurant Doctor**  
**Bill Marvin**



**Bob Malky**



**Lorri Davidson**



**Dale Davidson**



**Terri Moreman**



**Chef Robert Irvine**

### **Employment Law — Trends and Impact**

#### **Carol Buhlman**

Carole has been an Employee Relations Advisor for Jefferson County, a government agency with 3300 employees for almost ten years. She spent eight years working for large corporations as Human Resources Director. Carole will speak on changes to employment laws and trends and their impact on the food service industry.

[Sat. 9:15 am]

### **Winning in a Challenging Economy**

#### **Neil Culbertson**

President of Growth Partners in Greenwood Village, Colo., Neil is a marketing and merchandising expert, formerly with Taco Bell, and VP of Marketing at Boston Markets. He consults with individuals and corporations to help them figure out how to increase their market share and in some cases, how to stay alive in these trying times. You will walk away with ideas.

[Fri. 4:00 pm]

### **Be Your Own Success Coach**

#### **Dale Davidson**

With 30 years experience as a writer, broadcaster, trainer and keynote speaker, his addresses include proven methods for overcoming adversity and secrets for achieving happiness and success every day

of your life! He'll teach you how to be your own "Success Coach."

[Fri. 8:00 am]

### **What's Hot in Las Vegas? Trends in the Nation's Hottest Dining Destination**

#### **Lorri Davidson**

Lorri supervises the

Southwest Gas Foodservice Demonstration Center located one mile from the Las Vegas Strip. Her other duties for the Gas company include acting as a liaison between Southwest Gas and the Southern Nevada foodservice community. Thus she is the best person to tell you what is going on in the "City of Lights."

[Fri. 9:30 am]

### **What I Didn't Learn in College about Foodservice**

#### **Paul Deignan, CFE, MPS, RD**

The take aways will be up to twenty-five "Tricks of the Trade" to work smarter, not harder, and get things done. These ideas have come from working over 45 years in primarily the hospital and college foodservice fields. As recipient of the Ivy Award and the Silver Plate Award, and as National President of ASHFSA and HFM, Paul was one of the top healthcare managers ever. [Sat. 10:30 am]

*Continued on page 34*

# IFSEA EDUCATION PROGRAM 2008



## No Dinner Is Impossible Chef Robert Irvine

Chef Robert, a native of England, began his culinary training at the age of fifteen upon entering the Royal Navy. Working on the royal yacht, *Britannia*, his travels took him all over the world. He spent three years as Exec. Chef at Trump Taj Mahal, and then Caesars Atlantic City. Robert is now the president of his own consulting firm, Irvine Group. He was the chef at the Inaugural Dinner for Presidents George H. W. Bush and George W. Bush! [Sat. 2:15 pm]

## Control Your Costs Through Your Employees

### Jackson Lamb

Chef Jackson Lamb has been active in the Denver hospitality community for over 25 years, including Chef Instructor at the Art Institutes. His personal chef and consulting business, Jackson Lamb Hospitality, has a vast number of clients. He specializes in custom-made seminars for industry clients, as well as event planning and catering. He is currently the Director of Culinary Management at Metropolitan State College in Denver. [Fri. 9:30]

## My Life With the Presidents

### CSCM Glenn Maes

Navy Master Chief Glenn Maes worked in the Oval Office with Presidents Reagan, Bush (39) and Clinton, moving then to his current position as Asst. Director of Presidential Food Service. His experiences included traveling with the President worldwide, hosting countless

celebrities, international leaders, politicians, kings and queens. He will engage you with great stories. [Sat. 10:30 am]

## Fresh Food Technologies — Yesterday's Science Fiction Is Today's Reality

### Rob Malky, CFE

As a benefit of today's world economy, we can

using very simple but “high-tech” methods to keep fresh products fresh. Learn what may be ahead down the road.

Currently working with United Airlines and the Arvada Center, Rob was formerly owner of a Nick-N-Willy's Restaurant and Hospitality Personnel Services. [Fri. 9:30 am]

program, The Restaurant Doctor will help you understand how to win the marketing war before the first battle is even fought.

Among other things, he will discuss the following:

- why the best way to be competitive is not to compete
- the competitive advantages you don't even



**STUDENT CULINARY COMPETITION**

The **Colorado Bistro Challenge** is a competition for the Junior Executives to prepare a menu with a minimum of four entrees in 90 minutes. The competitors will face an unknown pantry, limited appliances, in a less than ideal prepping and cooking environment. With limited tools they must produce a complete table setting for one with dinner plates provided by the contest. Aside from the presentation they must produce two tasting plates for the judges along a verbal presentation. This will be a serious challenge for future food service individuals who can think creatively on their feet. A special treat for the contestants and the audience is the attendance of Chef Robert Irvine who has kindly agreed to serve as one of the judges.

with Chef Robert Irvine

actually buy virtually ANY types of fresh products regardless of a growing season locally or nationally. What may not be available here is now available from somewhere else. We can have most products year round, and chefs are demanding and paying for these products to satisfy their patrons.

What kinds of technologies have been pioneered recently to keep fresh food fresh without altering the product in any way? Can we put fresh food into “suspended animation”? Well, the answer today is “almost”.... :-). Dole, Fresh Express, and Starbucks are

## Making Yourself Competition Proof — How to Rule Your Market, Restore Your Peace of Mind and Improve Your Golf Game!

### The Restaurant Doctor, Bill Marvin

Competition is a fact of life. The higher your sales, the more likely that someone else will want to get a piece of your action. They will steal your guests, your staff, your bottom line — and perhaps your livelihood — unless you take a few simple steps right now to guarantee a bright and prosperous future. In this no-nonsense, politically-incorrec-

know you have ... and how to cash in on them

- how to create bulldog-like loyalty with your guests ... and your staff
- the three-word mindset that can transform your restaurant from just another place to eat into an institution [Sat 3:30]

## The U. S. Olympic Team — It's Not Every Four Years, It's Every Day

### Terri Moreman

Associate Director Food and Nutrition Services for the United States Olympic Committee, Terri Moreman directs a global staff of 67, serving 800,000 meals combined at Olympic Training



Centers. She is honored for the opportunity to provide America's Olympic hopefuls an Amazing Awaits dining experience world wide.

A 20 year USOC employee, Terri serves as liaison to the USOC on athlete meals and special event functions such as the Olympic Games and Pan American Games. Terri is now working on her ninth Olympic Games, from Barcelona to Beijing. She co-authored the first Olympic Training Table cookbook. [Fri. 4:00 pm]

### **Selling to the Military**

#### **Larry Pederson**

Using IFSEA as a springboard for contacts, he worked extremely hard and extremely smart for an extremely long time—and

he is willing to concentrate his lessons learned for our members. [Thu. 4:00 pm]

### **How to Build Your Branch**

#### **Emlyn Thomas, MCFE, CFBE, CBM, CBJ**

A twenty-year restaurant industry veteran, Emlyn was the GM at Luciano's on Rush from 1996 to 2005. Recently, he joined Marcus Hotels & Resorts as Director of Restaurants at the Hilton Milwaukee City Center. The Northern Illinois Branch grew from under 100 to over 240 members in about six months thanks to numerous techniques employed by Emlyn, including broadcast emails, certification training, recognition of membership

accomplishments, and more. His techniques will help you in your work as well as your IFSEA Branch. [Sat 9:15 am]

### **Winning Attitudes Produce Winners**

#### **Robert Vick**

Robert E. Vick Jr. is the CEO of Vick's Vittles and is currently the food service contractor for Kirtland Air Force Bases Thunderbird Dining facility in Albuquerque. With 50 employees, he serves 1200 meals a day in a 24 hour operation. At press time, they had just competed as a finalist in the Air Force Hennessy Awards program, which they won in 2005. Robert received the 2006 Small Business Administrator

of the year award presented by the SBA and delivered by President Bush. Ed Manley calls him the best operator and Kirtland the best operation he ever saw. Robert will share his programs and encourage you to duplicate them in your operations. [Sat. 9:15]

### **MCFE Knowledge Bowl — \$750 Prizes**

This always popular program is being taken up a few notches with \$\$\$\$ for the winners. Questions from the MCFE/CFE test will help prepare contestants and audience members for MCFE. Come cheer on your favorite competitors. [Fri. 4:00 pm]

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50<sup>th</sup>  
ANNIVERSARY  
NAVY  
AWARDS

100<sup>th</sup>  
ANNIVERSARY  
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AWARDS

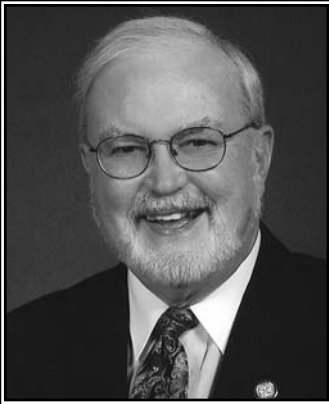
40<sup>th</sup>  
ANNIVERSARY  
ARMY  
AWARDS

# Joint Services Excellence in Food Service Awards

April 5, 2008 • Denver, Colorado



# International Food Service Executives Association



This was my fourth and final year as the IFSEA military chairman. It has been as rewarding as the first three! Of the 14 teams that went out to evaluate dining facilities for the Army, Navy, Coast Guard, Military Sealift and the Air Force, seven of the evaluators were “first timers”. We do enjoy sending out newbies, to enjoy the marvelous experience of traveling around the world to our military bases and ships. The education received and the exposure to our young men and women who are serving our troops on a daily basis, preparing their meals, is a chance of a life time.

Many of the travelers have contacted me following their travels, to exclaim their excitement for having participated in these all- important evaluations. It brings a new perspective to the magnificent job our troops are doing, serving our troops! It is often a tiring, exacting job, but is very personally rewarding as they interact with the military personnel performing their duties as food service staff.

The staffing, organizing and making arrangements for these travels is oft-times a super human job. It is not without the occasional problem both on the military side and on the IFSEA perspective. We always manage to surmount those temporary obstacles. I applaud the military and civilian coordinators for their dedication and cooperation in accomplishing this task.

I thank you for the opportunity to serve as military chair for these past years. It has been personally rewarding for me. Tonight we applaud our winners. They are the “best of the best”. We are pleased to host this joint military awards ceremony. I offer my thanks to the staff of each military branch coordinators. I also offer my heartfelt congratulations to those we honor tonight, for their outstanding achievements.

Mr. Ed Manley will be my replacement as military chair. I extend to him my congratulations on accepting such a rewarding position and offer him any assistance I can offer in this transition.

Don McIntosh  
IFSEA Military Chair

# 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



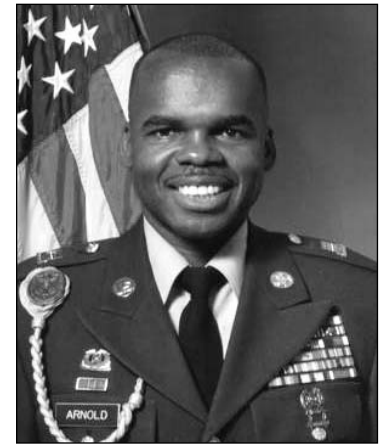
## Evaluation Team



**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



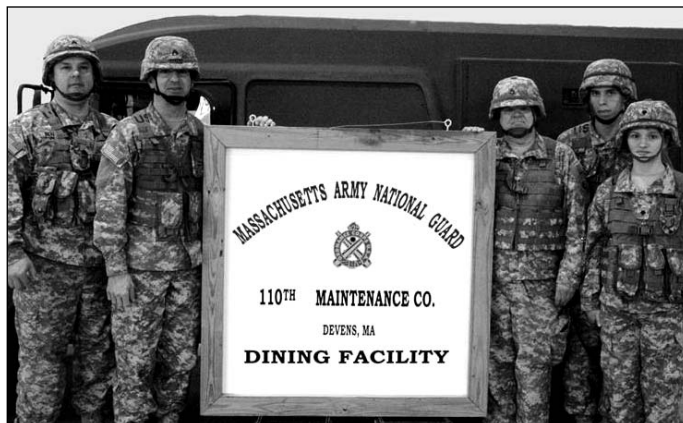
# U.S. Army

## 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



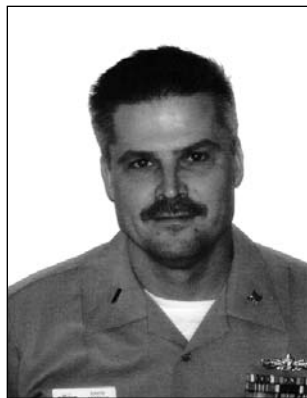
**CAPT David Fitzgerald**  
Ney Evaluation Team



**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



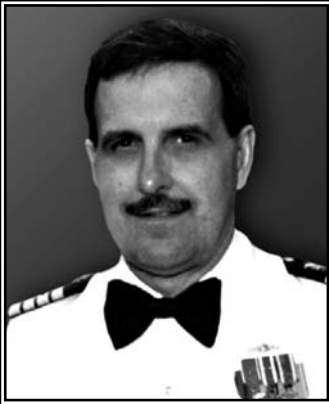
*Food Service Officer:* CWO3 Arnulfo Agpaoa, SC, USN  
*Leading Culinary Specialist:* CSC(SW) Randy Clift, USN



# 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



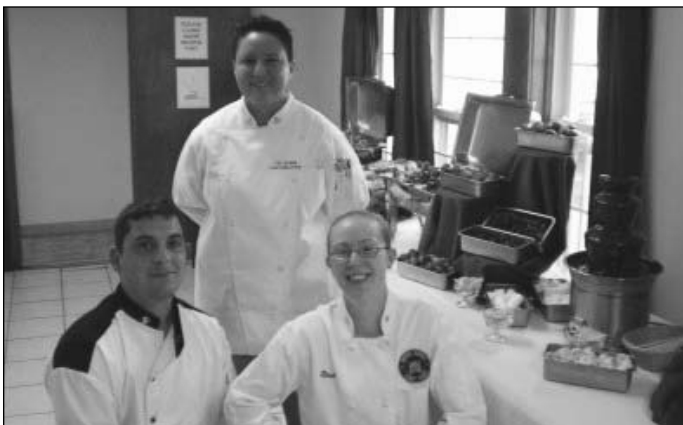
### **USCGC SENECA (WMEC-906)**

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



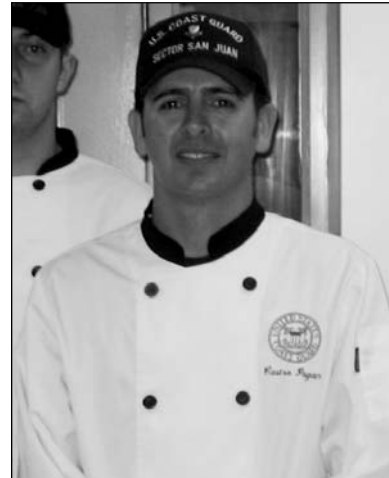
## Contract Facility Winner



### **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***

