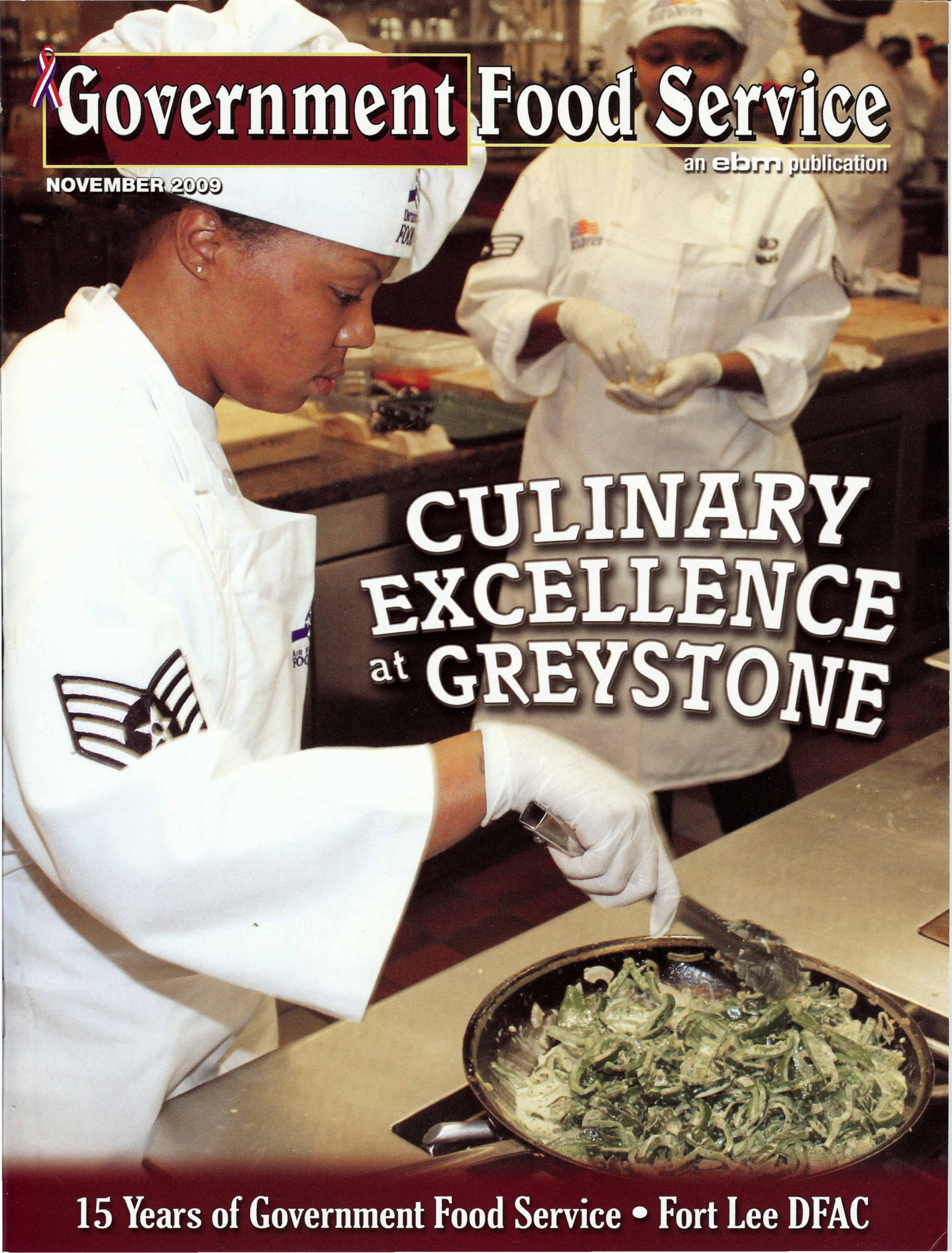




# Government Food Service

an ebrm publication

NOVEMBER 2009



## CULINARY EXCELLENCE at GREYSTONE

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# Military Food Service Excels at Greystone

## Military CIA Greystone Attendees

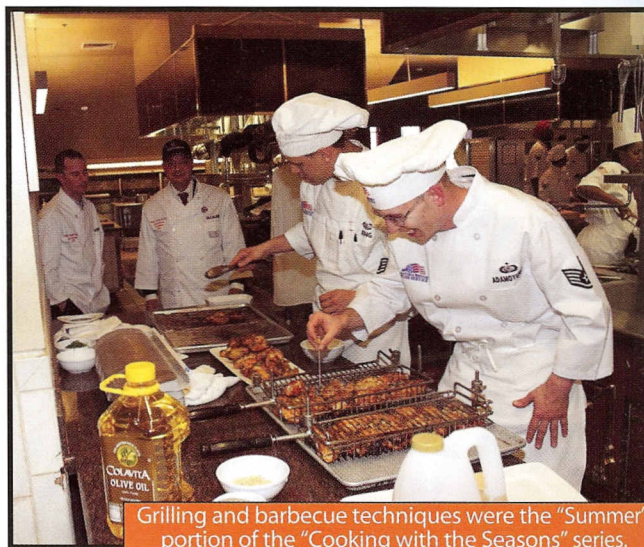
The 2009 Armed Forces Forum for Culinary Excellence recognized a total of 25 servicemembers — 21 airmen and 4 Marines — from food operations around the world. These honorees were nominated as the “best of the best” in military foodservice operations by evaluation teams during a month-long worldwide tour. The evaluation teams comprised members of military headquarters staff, the National Restaurant Association (NRA) Board of Directors, the International Food Service Executives Association (IFSEA) and the Society for Foodservice Management (SFM).

### THE AIR FORCE WINNERS WERE:

- Tech. Sgt. Tanya M. Sweeney, 104th Fighter Wing, Westfield, Mass.
- Staff Sgt. Nicole Sevigny, Tyndall AFB, Fla.
- Staff Sgt. Kiana Mobley, RAF Lakenheath, U.K.
- Staff Sgt. Andrew P. King, 193rd Special Operations Wing, Middletown, Pa.
- Staff Sgt. Sherry L. Fossett, 914th Services, Niagara Falls, N.Y.
- Staff Sgt. Quincy A. Cope, 104th Fighter Wing, Westfield, Mass.
- Staff Sgt. Wendell Bowles II, Eglin AFB, Fla.
- Staff Sgt. Melissa Bolden, Youngstown ARS, Ohio
- Staff Sgt. Gary Adamoyurka, Ramstein AB, Germany
- Senior Airman Angel L. Ramirez, Elmendorf AFB, Alaska
- Senior Airman Tamie Murdock, Shaw AFB, S.C.
- Senior Airman Eunice J. Mims, Duke Field, Fla.
- Senior Airman Kenneth D. Fuller, Pittsburgh ARS, Pa.
- Senior Airman Jeffery L. Demers, 165th Air Refueling Wing, Sioux City, Iowa
- Senior Airman Claribel Najera Torres, Tyndall AFB, Fla.
- Senior Airman Sterling Jackson, Little Rock AFB, Ark.
- Airman 1st Class Ciara J. Horn, McChord AFB, Wash.
- Airman 1st Class Isylma Edge, Fairchild AFB, Wash.
- Airman 1st Class Bryant Davis, Scott AFB, Ill.
- Airman 1st Class Jason Sugimoto, Spangdahlem AB, Germany
- Airman 1st Class Alexandra Burgeson, Fairchild AFB, Wash.

### THE MARINE CORPS HONOREES WERE:

- Sgt. Billy Edwards, USMC, MCB Camp Lejeune, N.C.
- Sgt. Christina Watson, USMC, MCBH Kaneohe Bay, Hawaii
- Cpl. George Williams, USMC, MCB Camp Pendleton, Calif.
- Cpl. Michael Williams, USMC, MCB Camp Pendleton, Calif.



Grilling and barbecue techniques were the “Summer” portion of the “Cooking with the Seasons” series.

Twenty-five of “America’s finest” Air Force and Marine Corps culinary specialists took part in the 2009 Armed Forces Forum for Culinary Excellence, Oct. 4-10, sponsored by the nonprofit Hennessy Travelers Association Education Foundation (HTAEF), in conjunction with the Culinary Institute of America (CIA), at the Institute’s Greystone Campus in California’s Napa Valley.

The program, created in 2007 to celebrate the 50th anniversary of the John L. Hennessy Awards Program, is HTAEF’s annual educational opportunity for foodservice personnel. This year’s forum provided honorees with a customized culinary educational experience, including hands-on classes, seminars and roundtable discussions with leaders of the restaurant and foodservice industries. Honorees broadened their culinary knowledge and skills, resulting in an



CIA Greystone Chef Victor Scargle instructed Airman 1st Class Ciara J. Horn and other military foodservice personnel on a number of culinary issues.

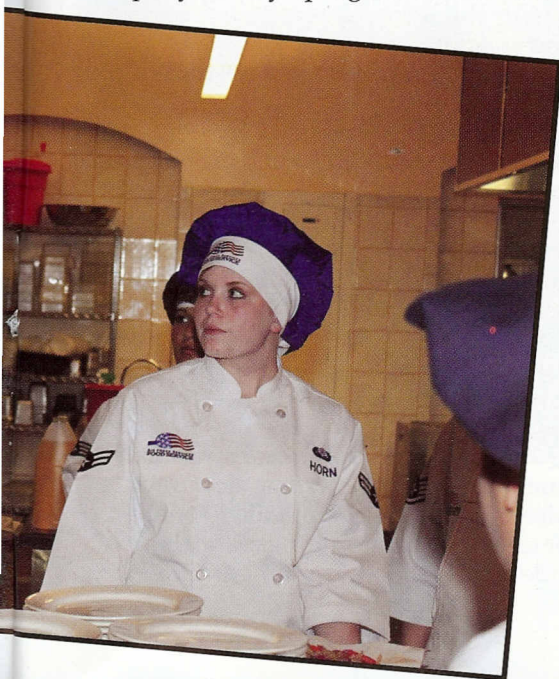
immediate benefit for the men and women serving in the armed forces worldwide. Hosts and industry participants were able to share their best practices and personal career experiences with the honorees.

"This week-long event at CIA Greystone, sponsoring 25 of America's finest military foodservice professionals, has been a huge project for our humble association," said Carmen Anthony Vacalebri, president of the Hennessy Travelers Association (HTA).

This year's event expanded to include Marine Corps active-duty personnel alongside those from Air Force Food Service, as well as Guard and reserve components of both services. "Our industry has a long history of supporting the Hennessy Awards program," Vacalebri continued, "and we have been fortunate to expand our mission through support of the Marine Corps Hill Awards and the Air National Guard Disney Awards. These troops deserve our best; they serve their country, as well as their customers."

All awards are given annually during the National Restaurant Association (NRA) Show.

The forum began with a Sunday trip to several of the Napa Valley's distinguished producers of gourmet delicacies. The first was St. Supery Winery, which is famous for its Sauvignon Blancs and Cabernets. The participants then were given a lesson on fine olive oils and vinegars at the St. Helena Olive Oil Company. They progressed to the



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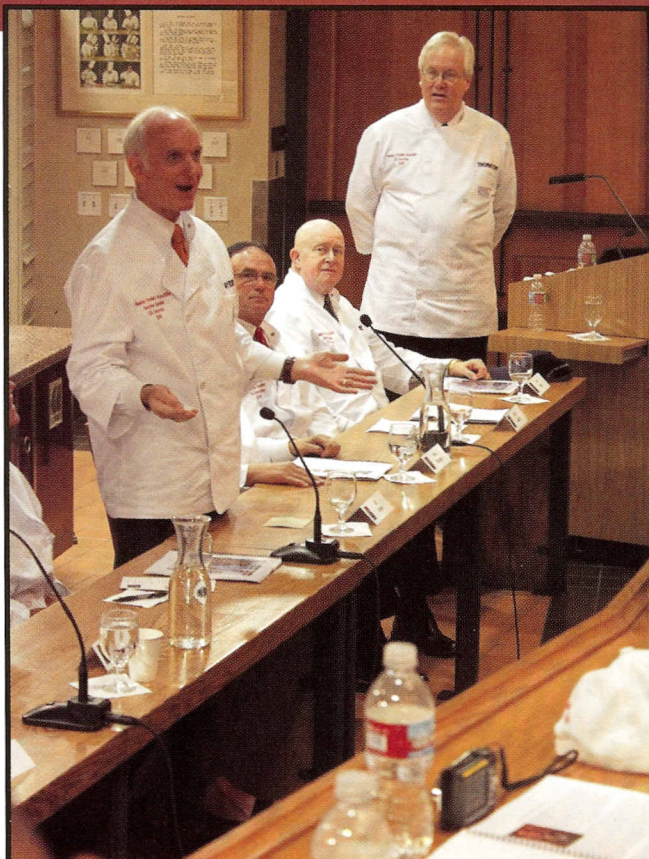
Oxbow Public Market, where they had the opportunity to explore a plethora of specialty foods, which included an in-depth discussion of cheese: its production, the many varieties, food and wine pairing, aging and storage. Another winery was on the agenda, Ceja Vineyards, and then everyone was treated to a four-course gourmet dinner on the Napa Valley Wine Train.

Training began with an orientation video, followed by the first "Interactive Tasting Seminar," entitled "Flavor Dynamics." After a tour of the campus, there was a lecture/demonstration of knife skills.

The first of the "Cooking with the Seasons" sessions was "Autumn," which featured a program on techniques of roasting and sautéing. Another daily program was "HACCP Standards," the Hazard Analysis and Critical Control Point system recognized by the U.S. Department of Agriculture (USDA) and used during the preparation and service of meals. The day ended the same way the next three would: with a dinner from production and then a critique and wrap-up.

On the second day, the first session was "Recipe Corrections: How to Repair and Revive Using Herbs and Spices," which was followed with a tour of the Institute's herb gardens.

The day's Interactive Tasting Seminar was "Principles and Pleasures of Umami." That is the industry's term for what is more commonly referred to as the "savory" taste.



Principal Director for Military Community and Family Policy Art Myers addressed the audience as *Government Food Service* Associate Publisher Jerry Thornton moderated from the podium.

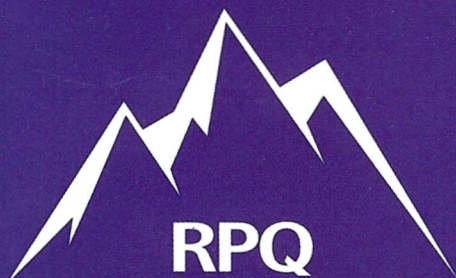
The Cooking with the Seasons focus for the day, "Winter," translated into techniques of braising and stewing.

Day Three offered two Interactive Tasting Seminars: one on olive oils and another on salts. In another session, a CIA representative spoke to the foodservice personnel about career opportunities in the culinary field. The day's Cooking with the Seasons, "Spring," tackled both "Dry Heat Cooking" (roasting, grilling, broiling) and "Moist Heat Cooking" (poaching and steaming).

Thursday's schedule began with "Cheese Tasting and Techniques of Evaluation," which was followed by "Garde Manger: The Art and Practice of Garnishment." The last Cooking with the Seasons was "Summer," which meant grilling and barbecue.

On Friday, the participants attended a panel discussion with several industry and Department of Defense (DoD) leaders, moderated by *Government Food Service* Associate Publisher Jerry Thornton. Among the panel guests were Art Myers, principal director, Military Community and Family Policy, Office of the Under Secretary of Defense (Personnel and Readiness); Horace Larry, deputy director, Air Force Services; Art Ritt, president, A. Ritt Enterprises; Linda Bacin, vice president, Bella Bacin's, immediate past chair, NRAEF; Ralph H. Goldbeck, partner and owner, Carlin Manufacturing and Kitchens To Go; Mike Gibbons, president and CEO, Mainstreet Ventures Inc., chairman, National Restaurant Association; Jack Quinn, vice president, Ecolab Global Business Development; Steve Geske, senior vice president, Ventura Foodservice Sales; Pete Mihajlov, founding partner, Parasole Restaurant Holdings; and John McDonough, president, ITW Food Equipment Group

—Continued



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"This week-long event at CIA Greystone, sponsoring 25 of America's finest military foodservice professionals, has been a huge project for our humble association," said Carmen Anthony Vacalebri, president of the Hennessy Travelers Association (HTA).

North America.

"Probably the oldest industry award in the Air Force is the Hennessy Award, 1957," observed Myers. "The National Restaurant Association has been by our side that entire time, through wars and so on. They recognize the experts in food service every single year. Many of the people here today have been Hennessy Travelers. They have actually gone out and seen what you've done."

He also praised Vacalebri for his efforts in convening the forum.

"There are common threads among us," Larry told all present. "Those threads are hard work, dedication, teamwork and 'stay-with-it-ness.'"

"What I want to point out to you," Ritt said, "is that there are tremendous opportunities in all segments of the industry."

He mentioned restaurants, hotels, corporate dining, healthcare and manufacturing.

—Continued

## ●●●● CIA Greystone Feedback ●●●●

The following are comments regarding the Armed Forces Forum for Culinary Excellence, which took place at the Culinary Institute of America (CIA) at Greystone in St. Helena, Calif. Feedback was provided by attendees, participants and organizers of the event.

*"Allowing outstanding foodservice personnel the chance to attend one of the world's most renowned culinary institutions to further their skills and broaden their food service knowledge is our way of giving back to the men and women serving our troops and our great country. Simply, it's the right thing to do! As an evaluator for the Hennessy, Hill and Disney Awards, I have had the privilege to experience first hand the culinary creations and service these foodservice professionals provide military personnel around the world, and it is truly best in class."*

— Carmen Anthony Vacalebri, president of the Hennessy Travelers Association (HTA); National Restaurant Association (NRA) board member emeritus; director of the National Restaurant Association Educational Foundation (NRAEF); and president/CEO of Carmen Anthony Restaurant Group in Waterbury, Conn.

*"The training provided our foodservice members at the Culinary Institute of America at Greystone, through the Hennessy Travelers Association Education Foundation (HTAEF), is absolutely exceptional... what a great partnership!"*

*"Our airmen get what is probably a once-in-a-lifetime opportunity to work with the best chefs in the nation and gain insight from industry's foodservice leaders. Applying what they learn during this training enhances the quality of food for our customers back home, as well as those deployed around the globe."*

*"I join the entire Air Force family in extending a warm thanks to HTAEF, and look forward to seeing the graduates flex their newly acquired culinary skills as they progress in their foodservice careers."*

— Horace Larry, deputy director, Air Force Services

*"My expectations for our Marines was for them to have the opportunity to be exposed to another aspect of food services and judging from my conversations with all of them, I know that was accomplished with very positive outcomes. They were exposed to the culinary arts, which was a departure*

*from our focus on expeditionary feeding, during the week-long culinary and wine education in a great environment at CIA.*

*"Hopefully their association with the airmen initiated shared experiences and the possibility of friendships bridging differences and realizing more similarities regardless of the service. Their exposure to successful individuals in the hospitality industry broadened their vision of the opportunities that may exist within many facets of hospitality, whether it is in services, supplies, culinary or education."*

*"I do know that the week at Greystone was a turning point for some of these Marines, and I attribute that to the passion that is the foundation of what so many who brought these young airmen and Marines there expressed and embodied, and we at headquarters are greatly appreciative of the opportunity afforded our Marines."*

— Master Gunnery Sgt. Cecilia Henderson, USMC, food technician

*"The days were long, early to rise; socializing in the evening, enthusiasm and respect was the decorum of the day. Graduation for each student brought applause*

—Continued

Bacin seconded that opinion. "There's a lot of opportunities in this industry to make a difference. Find the one that's right for you and go for it."

The panel discussion was followed by roundtable mentoring sessions. The students were divided into small groups of three-to-five that spent about 15 minutes with the CEOs and distinguished visitors, who mentored them one-on-one. These guests spoke to the foodservice personnel about education, building on the experience that they were receiving, and what they could do with their lives now and in the future.

The mentors included Jack Kleckner, vice president, Ecolab International Government Sales; Lt. Col. Carlos Sanabria, head, Food Service and Subsistence Program, Headquarters U.S. Marine Corps; Master Gunnery Sgt. Cecilia Henderson, food technician, U.S. Marine Corps; and Vacalibre.

The event ended with a graduation ceremony complete with the awarding of certificates. "I can't wait to do this again," exclaimed Bacin. "What a week!"

—GFS

*and high fives. What an experience to take part in!...*

*"Our 25 troops that we selected while traveling this past year while evaluating for the John L. Hennessy and W.P.T. Hill awards, showed us why they were selected as the best of the best. They came to learn, and learn they did..."*

*"As a past evaluator for all the branches of the service and a three-time traveler for the Hennessy program, I salute all the CEOs and corporate executives who have embraced this program, the CIA for extending themselves and the great chef educators who related so well with all the participants. This is a great program, and I hope with the continued support of our great industry, we will be able to grow this, allowing more of our troops to get this training and exposure to our industry."*

— Art Ritt, HTA Event Planning Committee Co-Chair; Society for Foodservice Management (SFM); International Food Service Executives Association (IFSEA); and president, A. Ritt Enterprises

*"Carlin Manufacturing and Kitchens To Go was pleased to have the opportunity to participate as a sponsor for the Hennessy Travelers Association 2009 Armed Forces Forum for Culinary Excellence held at the Culinary Institute of America Greystone."*

*"It was an honor to see such talented foodservice professionals expanding their knowledge and sharpening their culinary skills. One of my favorite memories of the event was participating in the roundtable*

*discussions and having the opportunity to learn more about the students' backgrounds and future dreams. The excitement that they shared and their eagerness to take their newfound skills back to their respective bases was truly an energizing experience that I will never forget."*

— Ralph H. Goldbeck, AIA, partner and owner, Carlin Manufacturing and Kitchens To Go

*"The Air Force provides sustenance, quality food and efficient service to our active personnel around the world. These individuals truly represent a league unto their own—a group we are proud to support."*

*"I am honored to have shared time with these men and women and to have the opportunity to witness first-hand the innovative culinary skills and deft management tactics they portray."*

*"Scholarships allow these outstanding individuals the opportunity to attend one of the world's most renowned culinary institutions to further their skills. Through these awards, we recognize and honor those who are busy serving our country in the toughest of times."*

*"Their experience at Greystone introduces them to the challenges of the industry and provides them with personal growth opportunities that they can apply to their work in the Air Force, as well as once they enter the civilian foodservice industry."*

— Linda Bacin, vice president, Bella Bacino's Restaurant Group, immediate past chair, NRAEF

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