

Training at CIA-Greystone

Hennessy, Hill and Disney Winners Learn from Professionals and Themselves

Each year, 25 outstanding service members from the U.S. Air Force and U.S. Marine Corps are invited to the Culinary Institute of America (CIA) at Greystone in California for a week-long educational program to help develop their culinary and foodservice management skills.

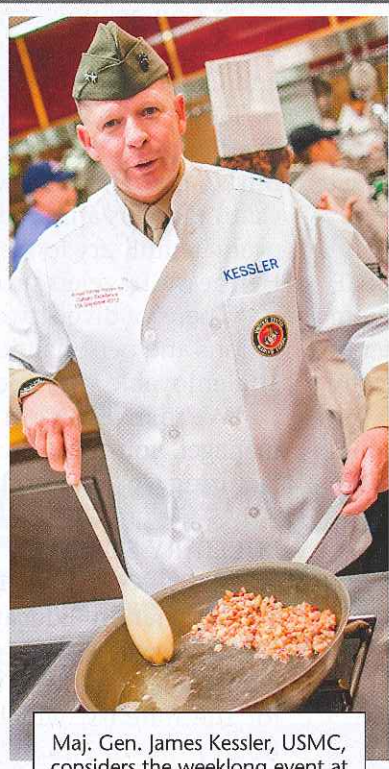
Service members selected for the National Restaurant Association's (NRA's) Armed Forces Forum for Culinary Excellence program are winners of the Air Force's John L. Hennessy Award, the U.S. Marine Corps' Maj. Gen. W.P.T. Hill Award and the Air National Guard's Senior Master Sgt. Kenneth Disney Award.

This year, the Forum for Culinary Excellence program took place Nov. 5 to 9 and, once again, featured interactive seminars, hands-on cooking activities, mentoring and career-counseling sessions.

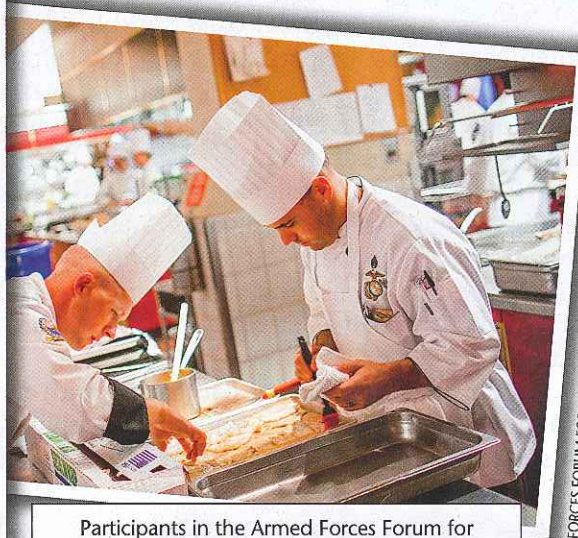
Dates for this year's forum coincided with the U.S. Marine Corps celebrating its 237th birthday, which is commemorated with traditional cake-cutting ceremonies by servicemen and women throughout the world.

During the forum at Greystone, five select Marines involved in foodservice operations participated in a cake-cutting ceremony on Friday, Nov. 9, to commemorate the Marine Corps' birthday a day early.

"This is a special day for Marines, made more special by your presence," said Maj. Gen. James Kessler, USMC, commander of the Marine Corps Installation Management Command, at the ceremony. "We have celebrated our birthday on the 10th of November wherever Marines are."



Maj. Gen. James Kessler, USMC, considers the weeklong event at CIA-Greystone an opportunity to enhance the participants' culinary skills and prepare them for foodservice careers.



Participants in the Armed Forces Forum for Culinary Excellence spend the week learning new skills and brushing up on techniques.

ARMED FORCES FORUM FOR CULINARY EXCELLENCE PHOTOS BY MARCELLO RODARTE

CAREER TRAINING

Participants in the Armed Forces Forum for Culinary Excellence spent the week learning new skills and brushing up on techniques that go ignored because they may not have the opportunity to use them often.

Nick Hochmuth, a Disney Award winner, prepared the foundation for a culinary career by learning to bake, boil and braise right along with proper knife techniques while a ProStart high school student at Capital Region BOCES in Albany, N.Y.

Now a member of the Air National Guard, Hochmuth spends one weekend a month and two weeks a year as part of the Force Support Squadron with the 109th Airlift Wing in Scotia, N.Y.

In the Air National Guard, Hochmuth has little opportunity to use the baking skills he developed in high school but they came rushing back during the Culinary Institute of America-Greystone seminars.

"One of my favorite parts of being here was being able to bake," the 28-year-old senior airman said.

The NRA's ProStart program is a two-year culinary and hospitality management curriculum for high school students. After graduating, he received an associate's degree in culinary arts with a baking

concentration. As part of his degree, he completed an internship at Walt Disney World. After joining the Air Guard, he received foodservice training at Lackland AFB, Texas.

He intends to stay in the Air National Guard for 20 years and needs a job that lets him complete his reservist duties. "I had a fantastic time, cooking and meeting all these different people," Hochmuth said.

TEAMWORK

Air Force, Air National Guard and Marine Corps members selected to participate in the forum benefit from the opportunity to work with and learn from each other as well as by working with the professional CIA instructors and sponsors.

"It's really good being here with our brothers and sisters in arms," said Staff Sgt. Lakita Washington, USAF, referring to the opportunity to work with her peers from the Air Force. "I really enjoyed us coming together as a team with students and chefs at the CIA. I am really lucky."

CIA instructors challenge participants with activities to improve their technical skills and creativity, while fast-paced seminars help participants to work more

quickly, accurately and efficiently.

"I'm really blessed to be here," said Lance Cpl. Ron Castillo, a Marine from Camp Kinser in Okinawa.

INSTRUCTORS

For restaurateurs, suppliers and other industry leaders who provided career advice and support for the program, the experience was equally gratifying.

"It's an acknowledgment of what you do every day," said Rosalyn Mallet, NRA chair and president and CEO, PhaseNext Hospitality.

The Marines, airmen and women represent "what's great about America," said NRA board member Ted Burke, owner, Shadowbrook Restaurant, Capitola, Calif. Burke is among the NRA board members who evaluate military foodservice operations through the Hennessy Travelers program.

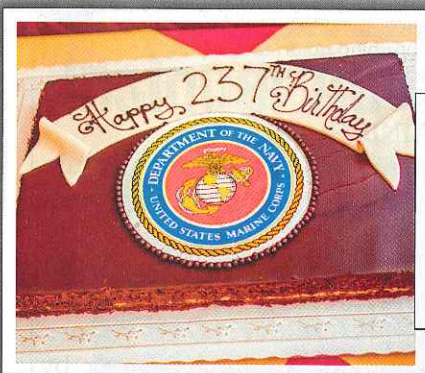
"There's a diversity of cultures, backgrounds, aspirations and personalities that make the week exciting and enjoyable," he said.

"We're investing in the future," said Gail Swain, manager, non-commercial markets, for Cambro Manufacturing Co., one of the program's many sponsors.

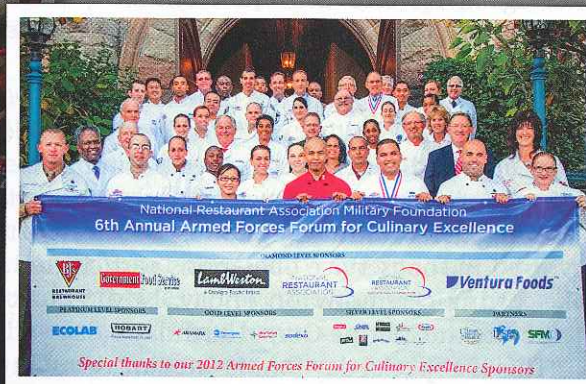
MILITARY SUPPORT

The NRA's participation in the Hennessy Travelers Association Educational Foundation's (HTAEF) Armed Forces Forum for Culinary Excellence program is an example of the association's long support for the military, which also includes the presentation of the Air Force's John L. Hennessy Award, the U.S. Marine Corps' Maj. Gen. W.P.T. Hill Award and the Air National Guard's Senior Master Sgt. Kenneth Disney Award.

"Events like this allow us to personally engage with those who are serving our



During the forum at Greystone, five select Marines involved in foodservice operations participated with Maj. Gen. Kessler in a cake-cutting ceremony to commemorate the Marine Corps' birthday.



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country and provide direct mentoring and education for servicemen and women who wish to hone their culinary and foodservice management skills to get a head start on future careers in the restaurant industry," Mallet Said.

ProStart brings the NRA Educational Foundation together with industry members, educators and state restaurant association partners to build practical culinary skills from techniques to management while opening doors to fulfilling careers. It reaches more

than 90,000 students in 1,700 high schools across 47 states plus Guam and military bases.

More support is available for military personnel and veterans to build careers since the NRA recently launched the National Restaurant Association Military Foundation.

The foundation focuses on providing training and industry support to military hospitality programs, as well as promoting foodservice and hospitality career opportunities for former service members and military spouses. It also works to provide small business ownership opportunities for military veterans.

"We are proud to expand our support of military veterans by encouraging them to choose restaurant careers," said Dawn Sweeney, president and CEO of the NRA.

By forming the Military Foundation, the NRA adds to its long support for the armed forces. "We will focus our work on programs that help develop career and ownership opportunities for individuals who have served their country, as well as support military foodservice professionals in developing their culinary and management skill," said Art Myers, NRA Military Foundation board member and former executive director of International Military Community Executives Association (IMCEA).

It also coincides with the transfer to the foundation of all activities and programs associated with the HTAEF.

"We have always appreciated the support of the National Restaurant Association, and look forward to passing the torch to the newly formed NRA's Military Foundation to carry on the work previously conducted by our educational foundation," said Dick Hynes, president of the Hennessy Travelers Association.

NRA also operates the industry's largest trade show, the NRA Show, which this year is May 18 to 21 in Chicago, Ill.

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North American Association of Food
Equipment Manufacturers

March 20 - 21

BiRite Military Food Show

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BiRite Foodservice Distributors

March 28

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International Food Service Executives
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May 18 - 21

**NRA Restaurant,
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The National Restaurant Association

May 20 - 22

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ON THE COVER

The 2013 Government Food Service Allowance Directory issue.



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