

# Examining the HILL Evaluation Process



The Maj. Gen. W.P.T. Hill Awards Program is a competition that is Marine Corps-wide, recognizing foodservice excellence in four categories: Best Active Field Mess, Best Reserve Field Mess, Best Jointly Operated Garrison Mess Hall and Best Full Food Service Garrison Mess Hall.

In 1971, the Marine Corps' Maj. Gen. William Pendleton Thompson Hill Awards Program for Food Service Excellence was established in honor of Maj. Gen. Hill, in recognition for his exemplary work as the Marine Corps Quartermaster General from 1944-1955.

In 1985, the Marine Corps was invited to participate in the Secretary of the Navy and the International Food Service Executives Association (IFSEA) co-sponsored Navy Capt. Edward F. Ney Memorial Awards Program, promoting foodservice excellence. Later in 2007, the National Restaurant Association (NRA) began sponsorship of the Marine Corps Food Service Awards Program, joining the Air Force's John L. Hennessy Service Awards Program.

The evaluation process begins with the solicitation of nominations from regional commands. Those selected to compete at the service level undergo local evaluations during July and August of the previous fiscal year. Once the competitors are identified, the evaluation teams — comprised of military personnel and industry professionals who each contribute the highest level of expertise — select the winning mess halls and expeditionary field mess based on standards of effective economy of management, food preparation, sanitation, customer service and command support.

The evaluations normally span a 30-to-45-day period from October through December for the active-duty component. The Reserves are scheduled to compete on weekends during the same period. At the end of the evaluation cycle, the winning commands and mess halls' information are formally announced and later recognized in a breakfast awards ceremony during the annual NRA Show in Chicago, Ill.

This year's ceremony will take place on Saturday, May 16, at the Sheraton Chicago Hotel and Towers.

—GFS

Master Gunnery Sgt. Ronald R. Fogarty, USMC, foodservice technician, II Marine Expeditionary Force, observes foodservice specialists from Food Service Company, Combat Logistics Regiment 27, 2nd Marine Logistics Group, MCB Camp Lejeune, N.C., as they prepare food for the Hill Awards competition.

MARINE CORPS PHOTO BY PFC. MELISSA A. LATTY

## Hill Award Evaluators

Maj. Gen. W.P.T. Hill Awards

### *Active-Duty Component*

Lt. Col. Carnell Luckett,  
USMC, foodservice officer, 3rd Marine  
Logistics Group, Camp Butler, Okinawa,  
Japan

Master Gunnery Sgt. Cecilia Henderson,  
USMC, food technician, Headquarters  
Marine Corps

Stephen Johnson,  
National Restaurant Association

### *Reserves*

CWO3 Louie Juarez,  
officer in charge, West Coast Food  
Management Team

Master Gunnery Sgt. Donald Hatch,  
USMC, staff noncommissioned officer in  
charge, West Coast Food Management  
Team

Thomas Russo,  
National Restaurant Association

