



Hennessy Travelers Association Educational Foundation
Armed Forces Forum for Culinary Excellence

Culinary Institute Of America
Greystone
St. Helena, CA
3 - 11 October 2009

Hennessy Travelers Association
5727 Kissing Oak
San Antonio TX 78247

October 3, 2009

Dear Hennessy Travelers Association Educational Foundation Sponsor,

I want to take the time to personally thank you for your generous contribution and personal commitment as a participant in the 2009 Armed Forces Forum for Culinary Excellence. This week long event at the Culinary Institute of America Greystone, sponsoring 25 of America's finest military foodservice professionals, has been a huge project for our humble association. I'm sure that your time with us this week will be memorable.

Our industry has a long history of supporting the Hennessy Awards program and we have been fortunate to expand our mission through support of the Marine Corp Hill Awards and the Air National Guard Disney Awards. These troops deserve our best; they serve their country as well as their customers. As you will see, each is an individual that any industry executive would welcome into their own corporation. Our hopes are to show them a path for their future, igniting them to join us in the private sector after their military career.

Again, thank you for supporting our effort. Please accept our heartfelt thanks and I look forward to sharing time with you during this wonderful week at Greystone!

Best regards,



Carmen Anthony Vacalebre
President
NRA Traveler - 2003

Armed Forces Forum for Culinary Excellence
Table of Contents

Background on Hennessy Travelers Educational Foundation

A Week at Greystone

Student Biographies

Hennessy Travelers Association Board

Hennessy Travelers Association Educational Foundation

The Hennessy Travelers Association's Educational Foundation is a foundation set up by former Hennessy Traveler Evaluators. Hennessy Travelers visit and evaluate Military Foodservice Units to determine the "Best of the Best". The evaluation teams consist of members from the National Restaurant Association Board of Directors, the Society for Foodservice Management, the International Food Service Executives Association, and military headquarters staff. This evaluation culminates in the presentation of the US Air Force John L. Hennessy Awards, the US Marine Corp Major General W. P. T. Hill Awards, and the Air National Guard Kenneth Disney Award, all given annually during the National Restaurant Association Restaurant, Hotel-Motel Show.

In 1983, these alumni of travelers formed the Hennessy Travelers Association (HTA), with the mission to support the service awards programs. In celebration of the 50th Anniversary of the Hennessy Trophy Awards Program in 2006, the HTA established a permanent non-profit educational foundation, the HTA Educational Foundation (HTAEF), to develop, sponsor and promote educational opportunities for members of the U.S. Armed Forces serving in hospitality assignments, as well as to provide encouragement, educational opportunities, support and assistance for military foodservice professionals wishing to pursue careers in the restaurant and hospitality industry upon their departure from military service.

Each year, outstanding service men and women nominated during the evaluations are invited to attend an exclusive continuing education program at one of the world-renowned Culinary Institute of America (CIA) campuses. This weeklong forum provides honorees with a customized culinary educational experience, including hands-on classes, seminars, and roundtable discussions with leaders of the restaurant and foodservice industries. The forum provides for lively interaction that reaps benefits for all. Honorees broaden their culinary knowledge and skills, resulting in an immediate benefit for the men and women serving in our Armed Forces worldwide. In addition, hosts and industry participants are able to share their best practices and personal career experiences with the honorees, while supporting a cause that is important to our business and country.

Carmen A. Vacalebri, president of the Hennessy Travelers Association, National Restaurant Association Board Member Emeritus, Present Director of the National Restaurant Association's Educational Foundation and President/and CEO of Carmen Anthony Restaurant Group, which consists of 5 restaurants in Waterbury, Connecticut, said of this initiative, "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 a former evaluator for the Hennessy Awards, I have had the privilege to experience firsthand the culinary creations and service the U.S. Air Force and the U.S. Marines provide active duty personnel around the world, and it is truly best in class."

The HTAEF, an IRS recognized 501(c)(3) not for profit, relies solely on contributions from sponsors to support the culinary forum and to meet its goals to

promote educational opportunities for members of the U. S. Armed Forces serving in hospitality assignments and provide support and assistance for those who have an interest in pursuing career opportunities upon their departure from military service.

We are fortunate to have many benefactors who regularly support this program. We depend completely on their generosity to make this program a success. Feedback from sponsors says they gain as much as they give. "The National Restaurant Association Educational Foundation was proud to be an active part of the HTAEF's program...We are proud to be a part of continuing these memorable education events for (military) foodservice men and women, exceptional professionals serving their customers and country today." said Linda Bacin, former Chairman of the Board for the National Restaurant Association Educational Foundation. Additionally Bacin is the vice president of Bella Bacino's Restaurant Group, Chicago, Illinois. "At a CEO roundtable discussion as part of the continuing education program, I had the privilege to share my life's story with this energetic group and witness their experience firsthand...They are so full of enthusiasm and are looking for ideas on how they can start an independent career after they serve their country. I was honored to be a part of programs over the last several days...I can't wait to do this again. What a week!"



**2009 Armed Forces Forum for Culinary Excellence
Proud Sponsor's**

Diamond Level

	
	
	

Platinum Level

 <p>Rose Packing Company</p>

Gold Level

 <p>AMERICAN EXPRESS</p>	 <p>HOBART</p>
 <p>COMPUTRITION</p> <p>FOODSERVICE SOFTWARE SOLUTIONS</p>	 <p>Kellogg's</p>
 <p>ECOLAB</p>	 <p>McCain</p>
 <p>golden corral</p> <p>Buffet & Grill</p>	 <p>Otis Spunkmeyer</p> <p>gotta get some!</p>
<p>Mr. & Mrs. Philip Hickey The Community Foundation for a Greater Atlanta</p>	 <p>World Marketing</p>
 <p>NATION'S Restaurant News</p> <p>THE NEWSWEEKLY OF THE FOODSERVICE INDUSTRY</p>	

Silver Level

 <p><i>Carmen Anthony</i> restaurant group "Eat well. Live well."</p>	
	<p>The Sack Family Foundation</p>
	



Bronze Level

	
<p>Fred Schneeweiss In Honor of Lois Schneeweiss</p>	<p>David Gilbert</p>

Support Level

Russ & Nancy Adams	Ruediger & Julie Flik	 Society For Foodservice Management Owen Moore on behalf of SFM
Wade Avondoglio	Robert Flickinger	Laura Pilsbury
 Ted Burke	Clos Du Val Wine Company	 Art Ritt
Walter Conti	Greg Hamer	Trinchero Vineyard
Bruce Cotton	Jim & Cindy Krueger	Bill & Vanessa Spencer
Paul Deignan	Pete Mihajlov	Senator Ben Vidricksen
Stan Gibson	George Miller	R. Steven Watson



A

Week

At

Greystone!

Saturday, October 3, 2009

9:00 a.m. – 9:30 p.m. Travel Day

Hampton Inn & Suites
© Windsor-Sonoma Wine Country
www.windsorcasuites.hamptoninn.com
8937 Brooks Road South
Windsor, CA 95492

Sunday, October 4, 2009

9:00 a.m. – 5:30 p.m. Group Local Orientation

Tour Napa Wine Country



Taste of Napa Tour...

Comptrition is pleased to present a fun and memorable, first class Napa Valley Tour to provide you with an overview of the beauty residing in this bountiful land!

- Not interested in wasting any time, we're going to begin the day's adventure with a wine tasting at [St. Supery Winery](#) in Rutherford. St. Supery, most widely known for its outstanding Cabernets and Sauvignon Blancs, was founded by Robert Skalli and his family, who moved from France to produce distinguished wines in the Napa Valley.
- From there, we will continue on our journey to [St. Helena Olive Oil Company](#) to learn about their extra virgin olive oil, balsamic and wine vinegar production processes. We'll be able to taste several varietals while taking advantage of an excellent shopping opportunity! St. Helena Olive Oil Company is known for making exceptional quality oils and vinegars, as well as having recently launched a bath & body wellness line.

- To further satiate our palates, we will progress to [Oxbow Public Market](#), where you will have the opportunity to explore a vast variety of specialty food purveyors native to the region, not to mention St. Helena's own Taylors' Refresher (quite arguably the best burger, fries and milkshake you'll ever try). At 2:30 sharp, please join us in the Wine Merchant shop, as we join Thalassa Skinner, Fromagier and owner of the [Oxbow Cheese Merchant](#). There, we will participate in an in depth discussion about cheese making, proper selection and pairing, aging, storage, or anything else you'd like to know!
- Our last stop of the day, prior to our evening activity, will be a visit to the tasting room of [Ceja Vineyards](#), highly regarded for their outstanding varietal wines. With three generations of the Ceja clan contributing to their astounding success, we look forward to sharing the quality, passion, generosity and spirit that embodies this family owned and operated Winery.
- A true highlight of the day will be culminated by enjoying the splendor of the vineyards on the [Napa Valley Wine Train](#). We will commence our Wine Train experience with a tasting of 4 unique Napa Valley wines, followed by a tantalizing 4-course gourmet dinner in a historic train car as we watch the sun setting over the serene rolling hillside. Executive Chef Kelly Macdonald has made special arrangements to be on board this evening, in order to ensure our Wine Train experience is a memory we'll never forget.



A Huge Thanks to Computrition for planning and executing this memorable day for the troops!

COMPUTRITION
 FOODSERVICE SOFTWARE SOLUTIONS

Day One: Monday, October 5, 2009

9:00 a.m.	Arrive at the CIA	
9:00 a.m. – 9:30 a.m.	Welcome/Orientation Video	Ecolab Theater, 1 st Floor
9:30 a.m. – 11:00 a.m.	Interactive Tasting Seminar: <ul style="list-style-type: none">• Flavor Dynamics	Ecolab Theater, 1 st Floor - <i>CIA Chef Instructor</i>
11:00 a.m. – 11:45 a.m.	Campus Tour	
11:45 a.m. – 12:30 p.m.	Knife Skills Demo/Lecture	Ecolab Theater, 1 st Floor - <i>CIA Chef Instructor</i>
12:30 p.m. – 1:00 p.m.	Buffet Lunch	Teaching Kitchen, 3 rd Floor
1:00 p.m. – 2:30 p.m.	Cooking With the Seasons I: Autumn <ul style="list-style-type: none">• Techniques of Roasting/Sautéing• HACCP Standards	Teaching Kitchen, 3 rd Floor - <i>CIA Chef Instructor</i>
2:30 p.m. – 6:00 p.m.	Hands-on Production	Teaching Kitchen, 3 rd Floor
6:00 p.m. – 7:00 p.m.	Dinner from Production	
7:00 p.m. – 7:30 p.m.	Critique and Wrap up, Depart CIA	

Day Two: Tuesday, October 6, 2009

9:00 a.m.	Arrive at the CIA	
9:00 a.m. – 10:00 a.m.	Recipe Corrections; How to Repair and Revive Using Herbs & Spices	Teaching Kitchen, 3 rd Floor
10:00 a.m. – 10:30 a.m.	Tour of CIA's Herb Gardens	- <i>CIA Garden Manager</i>
10:30 a.m. – 12:00 p.m.	Interactive Tasting Seminar <ul style="list-style-type: none">• Principles & Pleasures of Umami	- <i>CIA Chef Instructor</i>
12:00 p.m. – 12:45 p.m.	Buffet Lunch	Teaching Kitchen, 3 rd Floor
12:45 p.m. – 1:00 p.m.	Group Photo	CIA Herb Garden Terrace
1:00 p.m. – 2:30 p.m.	Cooking With the Seasons II: Winter <ul style="list-style-type: none">• Techniques of Braising/Stewing• HCCAP Standards	Teaching Kitchen, 3 rd Floor - <i>CIA Chef Instructor</i>
2:30 p.m. – 6:00 p.m.	Hands-on Production	Teaching Kitchen, 3 rd Floor
6:00 p.m. – 7:00 p.m.	Dinner from Production	
7:00 p.m. – 7:30 p.m.	Critique and Wrap up, Depart CIA	

Day Three: Wednesday, October 7, 2009

9:00 a.m.	Arrive at the CIA	
9:00 a.m. – 10:30 a.m.	Interactive Tasting Seminar:	Teaching Kitchen, 3 rd Floor
	• Value & Variability in Olive Oil	- <i>CIA Chef Instructor</i>
10:30 a.m. – 10:45 a.m.	Break	
10:45 a.m. – 12:00 pm.	Interactive Tasting Seminar:	
	• World of Salts	- <i>CIA Chef Instructor</i>
12:00 p.m. – 12:45 p.m.	Buffet Lunch	Teaching Kitchen, 3 rd Floor
12:45 p.m. – 1:15 p.m.	Career & Culinary Opportunities	- <i>CIA Representative</i>
1:15 p.m. – 2:30 pm.	Cooking With the Seasons III: Spring	Teaching Kitchen, 3 rd Floor
	• Techniques of Dry Heat Cooking : Frying	
	• Techniques of Moist Heat Cooking: Poaching/Steaming	
	• HACCP Standards	- <i>CIA Chef Instructor</i>
2:30 p.m. – 6:00 p.m.	Hands-on Production	Teaching Kitchen, 3 rd Floor
6:00 p.m. – 7:00 p.m.	Dinner from Production	
7:00 p.m. – 7:30 p.m.	Critique and Wrap up, Depart CIA	

Day Four: Thursday, October 8, 2009

9:00 a.m.	Arrive at the CIA	
9:00 a.m. – 10:30 a.m.	Cheese Tasting & Techniques of Evaluation Teaching Kitchen, 3 rd Floor	- CIA Chef Instructor
10:30 a.m. – 10:45 a.m.	Break	
10:45 a.m. – 12:00 p.m.	Garde Manger: The Art and Practice of Garnishment	Teaching Kitchen, 3 rd Floor - CIA Chef Instructor
12:00 p.m. – 1:00 p.m.	Buffet Lunch	
1:00 p.m. – 2:30 p.m.	Cooking With the Seasons IV: Summer • Techniques of Grilling/Barbeque • HCCAP Standards	Teaching Kitchen, 3 rd Floor - CIA Chef Instructor
2:30 p.m. – 6:00 p.m.	Hands-on Production	Teaching Kitchen, 3 rd Floor
6:00 p.m. – 7:00 p.m.	Dinner from Production	
7:00 p.m. – 7:30 p.m.	Critique and Wrap up, Depart CIA	

Day Five: Friday, October 9, 2009

8:00 a.m.	Arrive at the CIA	
8:00 a.m. – 8:30 a.m.	Continental Breakfast	Teaching Kitchen, 3 rd Floor
8:30 a.m. – 10:00 a.m.	CEO Moderated Panel Discussion - Over a dozen Industry & DoD Leaders - Moderated by EBM Executive Editor, Jerry Thornton	Ecolab Theater, 1 st Floor
10:00 a.m – 10:15 a.m	Transition Break	
10:15 a.m. – 12:00 p.m.	Roundtable Mentoring Sessions	CIA Ventura Center, 3 rd Floor
12:00 p.m. – 12:45 p.m.	Buffet Lunch	Teaching Kitchen, 3 rd Floor
12:45 p.m. – 1:30 p.m.	Concluding Remarks, Graduation Ceremony Awarding of Certificates	Ecolab Theater, 1 st Floor
1:30 p.m.	Depart CIA	

Saturday, October 10, 2009

9:00 a.m. – 4:30 p. m.	Group Local Orientation	Tour Napa Wine Country
6:00 p.m. – 9:00 p.m.	Informal Group Dinner	TBD

Sunday, October 11, 2009

Travel Day – Have a Safe Trip!!

Student Biographies

2009 Class of Armed Forces Attendees

Adamoyurka, Gary	SSgt	AF	Ramstein AB, Germany
Bolden, Melissa	SSgt	AFRC	Youngstown ARS, Ohio
Bowles, Wendell	SSgt	AF	Eglin AFB, Florida
Burgeson, Alexandra	SrA	AF	Fairchild AFB, Washington
Cope, Quincy	SSgt	ANG	Westfield ANGB, Massachusetts
Davis, Bryant	A1C	AF	Scott AFB, Illinois
Demers, Jeffery	SrA	ANG	Sioux City ANGB, Iowa
Edge, Isylma	A1C	AF	Fairchild AFB, Washington
Edwards, Billy	Sgt	USMC	Camp Lejeune, North Carolina
Fossett, Sherry	SSgt	AFRC	Niagara Falls ARS, New York
Fuller, Kenneth	SrA	AFRC	Pittsburgh ARS, Pennsylvania
Horn, Ciara	A1C	AF	McChord AFB, Washington
Jackson, Sterling	A1C	AF	Little Rock AFB, Arkansas
King, Phillip	SSgt	ANG	Middletown ANGB, Pennsylvania
Mims, Eunice	SrA	AFRC	Duke Field, Florida

Mobley, Kiana	SSgt	AF	RAF Lakenheath, United Kingdom
Murdock, Tamie	SrA	AF	Misawa AB, Japan
Ramirez, Angel	SrA	AF	Elmendorf AFB, Alaska
Sevigny, Nicole	SSgt	AF	Tyndall AFB, Florida
Sugimoto, Jason	A1C	AF	Spandahlem AB, Germany
Sweeney, Tanya	TSgt	AF	Westfield ANGB, Massachusetts
Torres, Claribel	SSgt(s)	AF	Tyndall AFB, Florida
Watson, Christina	Sgt	USMC	Kaneohe Marine Corps Base, Hawaii
Williams, George	Cpl	USMC	Camp Pendleton, California
Williams, Michael	Cpl	USMC	Camp Pendleton, California

AB – Air Base
 AF- Air Force
 AFB – Air Force Base
 AFRC – Air Force Reserve Command
 ANG – Air National Guard
 ANGB – Air National Guard Base
 AS – Air Station
 ARS – Air Reserve Station
 MCAS – Marine Corps Air Station
 RAF – Royal Air Force
 USMC – United States Marine Corps

Name: Gary P. Adamoyurka **Rank:** SSgt/E-5

Base: Ramstein AB, Germany

Hometown: Zell-Mosel, Germany

Married: No

Number of Years in Service: 4 ½

Anticipated Career Length: 20+ years

Current Education Level: Some College

Deployment History Where to and Length:

Al Udeid, Qatar Jan 06 to May 06

Al Udeid, Qatar Sep 07 to Jan 08

Education Goals:

My education goals include the completion of my CCAF in Hotel, Fitness and Restaurant Management as well as getting a degree in Culinary Arts.

Short Summary about Life in Air Force Food Service:

I entered the Air Force in March of 2005 as open general. During my time in basic training I found out I was going to be in Services. Not having much experience in cooking I thought I wasn't going to be good or interested, but as time went by I found a love and passion for the kitchen. Out of my 4 ½ years I have now spent 3 ½ years in food. I have had the pleasure of working different areas ranging from cooking, shift leader to being a storeroom NCOIC, all broadening my experience. Opportunities such as Top Chef and Iron Chef Competitions have enabled me to increase my culinary skills in the kitchen. I enjoy every day what I do in Food Service, especially interacting with customers and seeing them with a smile on their face.

Short Summary about Goals after the Air Force:

I am planning on staying in the Air Force to make it a full time career and going as far as I possibly can. After my time in the Air Force I have highly considered continuing in the food industry, everything from management to being an executive chef.



Name: Melissa Bolden **Rank:** SSgt/E-5

Base: Youngstown Air Reserve Station, OH

Hometown: Cleveland, OH

Married: No

Number of Years in Service: 6 years

Anticipated Career Length: 20 years

Current Education Level: Associates in Art, and working on Bachelor degree

Deployment History Where to and Length:
Ali Al Salem, Kuwait Sep 06 - Jan 07 (120 days)

Education Goals:

Receive my bachelor's degree in Criminal Justice, and to further my education at Georgia Tech to pursue a degree in Architect.

Short Summary about Life in Air Force Food Service:

I was first introduced into the Air Force Food Service when I turned 25 years old. I have been working in the dining facility for 6 ½ years. Before I came into food service, I could not bake a cake, and now I'm cooking everything. I wanted to go into security forces, but my recruiter, for once was right when he suggested Food Service instead of Security. I never regretted it since. I could not have asked to work with a group of people that are awesome to work with. We are like a family and I could not have asked for a better family. Coming into the Air Force taught me so much more to life, and helped me become a better person. I enjoy the hard work that we do, feeding 550 meals in a 1 ½ hours, we conquered another challenge, knowing we have plenty more to go. The love of food and the laughter with my co-workers is inspiring and challenging.

Short Summary about Goals after the Air Force:

My goal after the Air Force is to retire happy, and anything that I have learned in the Air Force I can pass on to the next person, and encourage more people to join. I can share my experiences and hopes, and pray that it will help someone that is undecided on what they want to do in life.



Name: Wendell N. Bowles II **Rank:** SSgt/E-5

Base: Eglin AFB, FL

Hometown: Fort Lauderdale, FL

Married: Yes

Number of Years in Service: 9

Anticipated Career Length: 20 years

Current Education Level: Some College

Deployment History Where to and Length:

Ali Al Salem, Kuwait May 06-Sep 06

Talil AB, Iraq Feb 09-Jun 09



Education Goals:

I plan on completing my Bachelor's degree to become a high school teacher. I also want an Associate in graphic design.

Short Summary about Life in Air Force Food Service:

Life in Food Service has been very rewarding and challenging. I have had the opportunity to make customers smile because of an item that I have personally prepared. Food can really change the direction a person's day is going. I have also been fortunate to be able to train several Airmen that went forward to win several food service competitions and accolades. You can never get bored working in food service because the customer changes from day to day so you have to be on your toes and know your customer. I guess long story short, I love it! That's why I've been in food for 8 of my 9 years in the Air Force.

Short Summary about Goals after the Air Force:

After my retirement I plan on becoming a teacher at a local high school where a positive mentor is severely needed.

Name: Alexandra Burgeson **Rank:** SrA/E-4

Base: Fairchild AFB, WA

Hometown: Idar-Oberstein, Germany

Number of Years in Service: 1 year 7 months

Anticipated Career Length: 20+ years

Current Education Level:

Associate's Degree in Interdisciplinary Studies, working on CCAF

Deployment History Where to and Length:

Unfortunately, I have not been tasked to deploy yet.

Education Goals:

I would like to attain my Bachelor's Degree through the Airman Education and Commissioning Program (AECM). I am very interested in languages, so I would either go with a degree in that field or build on my CCAF degree.



Short Summary about Life in Air Force Food Service:

I joined the Air Force without a guaranteed job, and did not know what to expect when I was informed that I would be going to the Services Technical School. I am very thankful for my Tech School instructor TSgt Arredondo, because she showed me the many opportunities one has within our career field. She laid the groundwork for me to be successful in my Services career. After arriving at Fairchild AFB, I started working at the Roger A. Ross Memorial Dining Facility, where mainly SERE instructors and their students are served. I truly enjoyed working the breakfast grill, because with a chipper attitude and great omelet making skills I could start the customers' day off right. A few months later I started taking on shift leader responsibilities, which gave me a deeper understanding of how things work in Air Force Food Service. Within a year of me being at Fairchild, we competed for the Hennessy Award, which was very exciting to me. I was thrilled when I received the HTA Nomination for our base, because we had many great people competing for it. I enjoyed the time in Chicago greatly. I was stunned by the grandeur of the events and honored to meet so many important and successful people. This experience really gave me a boost for my future career and opened my eyes to possibilities I had never thought of before; for example opening a restaurant of my own one day. At Fairchild I am now working in the storeroom, and I enjoy seeing yet another side of our operation. It is great to see how the different areas in food service work together and how everything is interdependent. I feel that my job is important to the Air Force's mission and that makes me happy, but also want to work even harder.

Short Summary about Goals after the Air Force:

After retiring from the Air Force, I would like to work at US embassies overseas or open my own business. Those plans depend on where my career in the Air Force will take me.

Name: Quincy Cope **Rank:** SSgt/E-5

Base: Barnes Air National Guard Base, MA

Hometown: Ludlow, MA

Married: Yes

Number of Years in Service: 11

Anticipated Career Length: 20+ years

Current Education Level: College

Deployment History Where to and Length:

Punta Salinas, PR	Feb 00
Incirlik AB, Turkey	Nov 01
Savannah, GA	Feb 02 & 05
Raleigh, NC	Summer 02
Otis AB, Falmouth MA	Summer 02, 03, 08
Base X, Jordan	Jan 03 - May 03
Eglin AB, FL	Jan 04
Ramstein AB, Germany	Apr 04
Aviano AB, Italy	Jun 07
Chicago, IL	May 08



Education Goals:

My education includes high school diploma and a certificate from Westfield State College in Basic EMT practices.

Short Summary about Life in Air Force Food Service:

I joined the military in June of 1999 and never planned on staying in past a minor obligation. I was forced into the military for reasons beyond my control. Now I'm glad I was because it was one of the best things that could have ever happened to me. In the beginning I never wanted to come to drills or be any part of the military. When I began interacting with other troops in the flight, it was clear to me that services was a close knit family that would become a special part of my life. I have grown from a kid who never wanted to be in the military barely having a satisfactory year, to a staff sergeant with close to 10 troops that I supervise. I have also been the shift supervisor for almost 4 years which has helped in broadening my horizons and opening my eyes to many other aspects of services other than cooking.

Short Summary about Goals after the Air Force:

If there is any life for me after the Air Force, I plan to spend it continuing to pursue a career in firefighting and enjoying time with my wife and daughter.

Name: Bryant C. Davis **Rank:** SrA/E-4

Base: Scott AFB, IL

Hometown: Wilmore, KY

Married: No

Number of Years in Service: 2 1/2

Anticipated Career Length: 20+ years

Current Education Level: Some College

Education Goals:

I plan to get a bachelor degree in Criminal Justice.



Short Summary about Life in Air Force Food Service:

Since arriving at Scott AFB, Davis immediately started pursuing his education to become a Sous Chef. Due to his responsible and superior work ethic, SrA Davis was appointed to manage two auxiliary services of the Dining Facility, the “Grab N’ Go” and the Flight Kitchen. Additionally, as a member of the Nightingale Inn Dining Facility and key advocate of the “Blast Chill System,” SrA Davis is contributing to reducing waste and cost for the Air Force. Due to his highly motivated attitude and excellent culinary skills, Davis has won the unit-wide Airman of the Quarter for the first quarter of 2008 and 2009, as well as Airman of the Month for January 2009. He has received recognition for exemplifying superior airman qualities by 3 four-star generals. Gen Duncan J. McNabb, Commander, United States Transportation Command. Gen Arthur J. Lichte, Commander, Air Mobility Command. Gen Ann Dunnwoody, Commander, United States Army Material Command

Short Summary about Goals after the Air Force:

I plan to stay in the United States Air Force for 20+ years and retire.

Name: Jeffrey L. Demers **Rank:** A1C/E-3

Base: Col Bud Day Field, IA

Hometown: Storm Lake, IA

Married: No

Number of Years in Service: 3

Anticipated Career Length: 20+ years

Current Education Level: College

Deployment History Where to and Length:

I went on my first temporary duty assignment to Montana and Hawaii the summer of 2009 to support Security Forces cooking meals 3 meals a day for 2 weeks. I have not had the opportunity to deploy overseas yet, but intend to do so when the opportunity arises.



Education Goals:

My education goals include the completion of a Bachelors Degree in Biology. Another long term goal is to be a pilot and fly KC-135 for our Wing.

Short Summary about Life in Air Force Food Service:

I was introduced into the Air Force Food Service program while on a visit to the 185 Air Refueling Wing in Sioux City, Iowa. I had an immediate interest in the Food Service career field when I spoke with Food Service personnel about their experience and passion for the career field. This sparked my interest as they all had positive things to say about their job. All the members of our team, I consider to be my friends and family. We work together and love what we do. I take great pride in what I do as a Food Service Apprentice and I believe it shows in the quality of product we put out every drill weekend.

Short Summary about Goals after the Air Force:

I am planning on staying in the Air Force to make it a full time career. Beyond the Air Force, I want to pursue a career with my Biology degree. I know all the education and experience I will receive throughout my Air Force career will help my future in many ways.

Name: Isylma Edge **Rank:** A1C/E-3

Base: Fairchild AFB, WA

Hometown: Richmond, VA

Married: Yes

Number of Years in Service: 1 year

Anticipated Career Length: 20+ years

Current Education Level: Attending College

Deployment History Where to and Length:

I have not yet had the opportunity to deploy. I am very much looking forward to the opportunity.

Education Goals:

My education goals include achieving a Bachelors degree in Baking & Pastry Arts as well as in Culinary Arts and pursuing and furthering my education.

Short Summary about Life in Air Force Food Service:

I arrived at my first duty station of Fairchild AFB, WA on 8 December 2008, and immediately after getting the feel of things at work I knew this was the right career for me. I have always had a passion for cooking and have wanted to become a pastry chef since the age of 7. After finding out that I would be in the Services career field, I'd hoped for a culinary assignment. Shortly after my arrival, we had the honor of having the Hennessy Travelers Association team come and judge our facility. That was an experience of a life time. I had the pleasure of making the cake for this event, which was a great success. I was also able to make the Christmas cake for 2008 and more recently the Change of Command cake for our new commander Major Folken. Since my arrival here at Fairchild, I've been awarded "Rising Star" at our Dining facility, was presented with an "Outstanding Performer" award from the Hennessy Travelers Association and have been coined by our MSG Commander, Col Fillian. After just recently celebrating my one year anniversary, I am eager to continue my journey through my Air Force career.

Short Summary about Goals after the Air Force:

My plans are to stay in the Air Force for as long as I am able to. After my retirement, I would look forward to establishing a small bakery inside of a Bed & Breakfast establishment alongside my husband. I know that the skills that I acquire throughout my Air Force Services' career will better equip me for success in the future.



Name: Billy Edwards **Rank:** Sgt/E-5

Base: MCAS New River, NC

Hometown: Ft. Lauderdale, FL

Married: Yes

Number of Years in Service: 7 Years, 8 Months

Anticipated Career Length: 20 Years

Current Education Level: High School

History and length of Deployments:

Fallujah, Iraq	Aug 03 – Jun 04
TQ, Iraq	Sep 07 – Apr 08



Education Goals:

I plan on starting school next year; also I plan on going to our Noncommissioned Officer food service school.

Short Summary about Life in the Marine Corps Food Service:

I joined the corps in December 2001 and my first duty station was Marine Corps Base Hawaii. Later I reenlisted to go to North Carolina. Throughout my military career I worked in the galley until just 10 months ago. Now I work in the field mess and while working in the field mess area we won the Major General W. P. T. Hill award in 2009 for having the Best Field Mess operation.

Short Summary about Goals after the Corps:

Retire and move to Florida.

Name: Sherry Lee Fossett **Rank:** SSgt/E-5

Base: Niagara Falls ARB, NY

Hometown: Buffalo, NY

Number of Years in Service: 16 years

Anticipated Career Length: 20 years

Deployment History:

6th Annual Culinary Competition & Food Seminar Washington, DC	
Pearl Harbor Hawaii	May 06 & 08
Italy	2006
Gila Bend Arizona Wings of Blue	2008

Education Goals: My education goals to start working on my Master Degree in Criminal Justice. I also want to take some culinary classes and complete my final enlistment and retire with my 20 years.



Short Summary about my Life in Air Force Service: I became a member of the 914th food service team and I was assigned to the dining facility. We are a very supportive group. I truly enjoy working in the Services are there is so much to learn and do every day you learn something new and I love to pass on all of my knowledge to the younger Airman .

Short Summary about Goals after the Air Force: To continue work for U.S. Customs and Border Protection as an Import Specialist. I enjoy cooking for leisure. And having parties for friends and family. And continue to use my food service experience. I plan spending some time traveling and working on my second love photography.

Name: Kenneth D. Fuller **Rank:** SrA/E-4

Base: Pittsburgh ARS, PA

Hometown: Pittsburgh, PA

Number of Years in Service:

11, 8 -Army Reserves, 3 -Air Force Reserves

Anticipated Career Length: 20+ years

Current Education Level:

2 year Associate Degree in Business
Communication

Deployment History Where to and Length:

None



Education Goals:

My education goals include going back to school to get my Bachelor Degree in Business Management

Short Summary about Life in Air Force Food Service:

My experience in the Air Force has been fantastic. I've learned so much and traveled to places that I thought I would never be able to travel to such as England. A buddy and I who is a prior service marine decided one day to just check out the Air Force. The recruiter explained how education is a very important part of the Air Force which we both were impressed with and the fact that food service was available really made up my mind.

The Air Force has really been a learning experience for me. I've been able to take what I learned to my civilian life, which is important to me. The 911th unit has been very good to me. We as a team have won several awards, and if it wasn't for the team work that the unit has taught me, I wouldn't be the airman that I am today. I thank the 911th food service team and management for everything it has done for me in the past, present and future. I enjoy working in food service and I'm always encouraging new troops coming in to join our services family.

Short Summary about Goals after the Air Force:

My plan is to continue to serve in the food industry in hopes of one day becoming an executive chef for a restaurant or maybe owning my own restaurant. Food service is what I love. I take great pride in what I do and have a great respect for the industry. I currently work for a bank, but food service is number 1 on my plate. There is so much to learn and I'm willing to do what it takes to be the best of the best.

Name: Ciara J. Horn **Rank:** A1C/E-3

Base: McChord AFB, WA

Hometown: Grand Junction, CO

Married: Yes

Number of Years in Service: 2 ½

Anticipated Career Length: 20+

Current Education Level: College

Deployment History Where to and Length:
Ali Al Salem AB, Kuwait May-Oct 08



Education Goals:

My first priority is to get my Community College of the Air Force (CCAF) completed in order to further my advancement in the military. I then plan on moving towards a degree in the medical field.

Short Summary about Life in Air Force Food Service:

Throughout my technical training I kept hearing about this “Hennessy Award” and didn’t quite understand nor appreciate the idea of it all. It wasn’t until I arrived at Tyndall, my first duty station, that I realized what I was in for. They had been preparing for the inspectors to arrive a month after I had for this infamous Hennessy inspection. I felt overwhelmed to perform to such high expectations but later found that I was surrounded by not coworkers but by a family who was supporting and enlightening. Our food service group had a sense of charisma and energy that embraced anyone who entered our dining facility. Even outside our facility we had an amazing foundation that was known as our leadership. To this day I believe that first experience I had being a part of the “operational” Air Force will not only be one of my fondest memories but one of the main reasons I could never see myself getting out only to lose that sense of camaraderie.

Short Summary about Goals after the Air Force:

Ideally I would love to have the opportunity to attend a culinary school and get my degree in culinary arts. I enjoy cooking for my family and would love to do so long after the military. I also have plans on picking up a second career in the medical field upon my retirement.

Name: Sterling H. Jackson **Rank:** SSgt/E-5

Base: Little Rock AFB, AR

Hometown: Sumter, SC

Married: Yes

Number of Years in Service: 6

Anticipated Career Length: 20 Years

Current Education Level: High School

Deployment History Where to and Length:

Al Udeid AFB, Qatar	Jan 05 - May 05
Republic of Georgia	Aug 05 - Oct 05
Balad AFB, Iraq	May 06 - Oct 06



Education Goals:

My education goal is to finish my CCAF degree, and to complete a bachelor degree program in Business Management.

Short Summary about Life in Air Force Food Service:

I have a true passion for Air Force Food Service due to the different challenges each day. I am very passionate about cooking, and learning new cooking methods. I also love the bond that the fellow cooks and I share as a team. I strive to provide great customer service to fellow military personal, hoping that what I say and my actions will be a good reflection of Food Service in whole.

Short Summary about Goals after the Air Force:

My goals for after I retire out the Air Force is to take a few weeks off to spend with my family, then to come back in the military as a civilian cook.

Name: Andrew King **Rank:** SSgt/E-5

Base: Middletown ANGB, PA

Hometown: Harrisburg, PA

Married: No

Number of Years in Service: 7

Anticipated Career Length: 20 – 25 years

Current Education Level:

Bachelor of Science in Hospitality Mgmt

Deployment History Where to and Length:

Transient Center at Manas, Kyrgyzstan:

Ramstein AB, Germany:

Al Dhafra AB, UAE:

FERL, AF Academy, CO:

Hurlburt Field AFB, FL:

Al Udeid AB, Qatar:

Jun 09 – Aug 09

Jun 08 – Jun 08

Sep 07 – Jan 08

Jun 07

Jan 07 – Jan 07

Jan 06 – May 06



Education History and Goals:

My education was formally started back in 2003 when I went to culinary school at Indiana University Academy of Culinary Arts in Punxsutawney, PA. After the yearlong program I did my externship at Nemaocolin Woodlands, a resort, and graduated. I stayed on at Nemaocolin after my externship for two more years. In 2006 I decided to return to school to finish my education and get my Bachelor's Degree. So I went back to IUP, their main campus this time, to pursue a degree in Hospitality Management. I graduated this past May '09 with my Bachelor's. Next year I intend to pursue my Sommelier certification at the Professional Culinary Institute in Orlando, FL.

Short Summary about Life in Air Force Food Service:

I got started in Air Force Food Service originally because my guard base had no jobs that included animals such as K-9 SF or the like. And since cooking was something else that I enjoyed doing I decided to make that into my career. Cooking within the military has afforded me opportunities to do and see things that I would have probably never gotten to do otherwise and I love that about this job.

Short Summary about Goals after the Air Force:

After I finally leave the Air Force I intend to stick with the culinary field. Being that I have a bachelor's in hospitality management I feel as though this is what I really want to do. But as I previously stated, since I plan on getting certified as a sommelier, working with wine is really where I'd like to take my career after I leave the Air Force.

Name: Eunice Mims **Rank:** SrA/E-4

Base: Duke Field Air Reserve Base, FL

Hometown: Pensacola, FL

Married: No

Number of Years in Service: 5

Anticipated Career Length: 20 years

Current Education Level: College

Deployment History Where to and Length:
Never Deployed



Education Goals:

My education goals are to finish my associate degree in business then I plan on getting my bachelors in culinary management.

Short Summary about Life in Air Force Food Service:

I have been in services for almost two years. Since the first day, I have enjoyed the unit. The 919th Services Flight, Duke Field Special Operations Wing, has once again won Air Force Reserve Command's best dining facility title. Duke Field's dining hall staff is the recipient of the 2009 John L. Hennessy Award for the command. Duke had claimed this award in 2005, 2003, 2002 and 2000. I have always loved to cook. The experience I have learned cooking for a extremely large group is priceless and exciting. I can honestly say that switching to Food Service has helped me to become a better cook and was the second best choice I made but the greatest choice I made was joining the Air Force Reserves.

Short Summary about Goals after the Air Force:

My plan is to stay in the Air Force Reserves for twenty years or more, continue my career at Pitney Bowes, to open my very own restaurant, and to spend time with my children and their children.

Name: Kiana Mobley **Rank:** SSgt/E-5

Base: RAF Lakenheath, United Kingdom

Hometown: P.G. County, MD

Married: Yes

Number of Years in Service: 8

Anticipated Career Length: 20 years

Current Education Level: College

Deployment History Where to and Length:

Masirah Island, Oman:	Jun – Nov 02
Kirkuk RAB, Iraq	Aug 06 – Jan 07

Education Goals:

I am currently pursuing my Business degree with a Hospitality Management background through University of Phoenix. After completing my degree, I plan on attending West Suffolk Culinary School in England.

Short Summary about Life in Air Force Food Service:

I joined the Air Force in 2001. My first duty assignment was Beale AFB, CA. I enjoyed every moment of it. After leaving the main dining facility I moved to the Flight Kitchen where I was assigned as a store room clerk. Upon arrival at RAF Lakenheath I resumed my Food Service duties after a 5+year gap. I love food service and am very happy to be part of this unique organization.

Short Summary about Goals after the Air Force:

My goals after the Air Force include working in or opening my own 5 star Restaurant. I also plan on continuing my education and being involved in my local community.



Name: Tamie Murdock **Rank:** SrA/E-4

Base: Shaw Air Force Base, SC

Hometown: Philadelphia, PA

Married: Yes

Number of Years in Service: 3.5

Anticipated Career Length: 20 years

Current Education Level: College

Deployment History Where to and Length:
Misawa, Japan AB: Sep 06-Sep 09



Education Goals:

I have just completed my CCAF in Restaurant, Hotel, and Fitness Management; as well as a second Associate's Degree from the University of Maryland, University College in Management Studies. I am approximately 15 classes away from a Bachelor's of Science Degree in Business Administration. As far as my education goals I have a lot despite the ones I have already accomplished. I plan to apply to Officer's Training School after I finish my Bachelor's Degree to become an officer. After my commission, I want to continue school and finish a Master's Degree in Business Administration.

Short Summary about Life in Air Force Food Service:

When I was first introduced to the Food Services career field I wasn't happy. All I knew of cooking in the military was from the war films I would watch with my father where members had to peel 1,000 potatoes a day. However, that attitude quickly changed when I learned what Food Service in the Air Force was really about. I became a sponge and I wanted to learn every single facet of Food Service. It was exhilarating learning all about food and how happy it can make people. I developed a fierce sense of pride for my products and eventually that became evident to my supervisors and I was given numerous opportunities that I have flourished my knowledge of Food Service such as working in the Storeroom. The best experience I have had in the Air Force was working with (Ret.) TSgt Stone who had a Culinary Arts Degree and had a passion to cook as well as teach. Every day at work felt like a classroom and it was enthralling, I couldn't wait for him to teach me something new. I hope to use all of the experience and opportunities that have been afforded to me and to instill it in my future airmen.

Short Summary about Goals after the Air Force:

My goals are to reach the rank of a Major (O-4) and command a squadron before I retire. When I get out I want to take everything that the Air Force has taught me as well as my Food Service training to become a General Manager / Executive Chef of an exclusive restaurant and to one day possibly open my own establishment.

Name: Angel Ramirez **Rank:** SrA/E-4

Base: Elmendorf AFB, AK

Hometown: Seattle, WA

Married: Yes

Number of Years in Service: 4 years

Anticipated Career Length: 20 years

Current Education Level: College

Deployment History Where to and Length:
Sather AB, Baghdad, Iraq Jan 08 – May 08

Education Goals:

I am currently pursuing an Associate Degree in Food Service and Hotel Management. I would also like to pursue my degree to become a Veterinarian Technician.



Short Summary about Life in Air Force Food Service:

I was born into the Air Force life-style with a dedicated father who retired as a Chief Master Sergeant after thirty years of service. I joined the Air Force March 2005 and started my career working at North Star Inn at Elmendorf AFB, AK. Then I was deployed to Sather Air Base in Baghdad, Iraq from January – May 2008 where I continued to work lodging. I didn't start food service until my third year in the military, however, once I started to work in food service I was eager to learn. My hard work and great attitude paid off because after only working food service for half a year, I earned the Food Service Handler of the Year, 2008. I now continue to show great work ethic and ability to lead by example, and I am excited to learn all I can in the food industry.

Short Summary about Goals after the Air Force:

My goals after the Air Force include becoming a Veterinary Technician and possibly continuing my service in the food industry. I love where I work and the people I work with. It is a joy to learn new food creations and methods of cooking. I am not sure where I will be or what career I will land in after the Air Force, but I plan to enjoy every bit of the journey.

Name: Nicole E Sevigny **Rank:** SSgt/E-5

Base: Tyndall AFB, FL

Hometown: Tampa, FL

Married: Yes

Number of Years in Service: 6

Anticipated Career Length: 20 years

Current Education Level: Some College

Deployment History Where to and Length:

Manas AB, Kyrgyzstan	Mar 04 – Jun 04
Ali (Talil) AB, Iraq	Aug 05 – Jan 06
Al Udeid AB, Qatar	May 07 – Sep 07



Education Goals:

My education goals included the completion of a Bachelor of Science degree through Grantham University. When I am finished with my second term enlistment period, I plan on re-enlisting and pursuing other opportunities as they arrive.

Short Summary about Life in Air Force Food Service:

I was first introduced into the Air Force Food Service when I was just a little girl. My father was enlisted in Security Forces and went on to become a Raven. He would bring my brother and me to the Air Shows every year and occasionally to his work site. As a child I loved seeing all the planes and men/women in uniform. It wasn't until after 9/11 that I decided I wanted to join the Air Force. I enlisted in the Delayed Entry Program in 2002 and entered active duty July 2003. Coming into the Air Force introduced me to the knowledge and skills that I can now apply to my job. The people I work with are more than just other airman, they're my family. In services, our flight is so supportive and we have the most compatible relationship with one another. I enjoy working in services and hope to continue my journey down the road to extraordinary food service experience and knowledge.

Short Summary about Goals after the Air Force:

My goals after the Air Force include either working for a criminal investigative unit or working in the OB medical field as a sonogram technician. I know both career choices are far off from food service, but as I explained in the previous paragraph, I really didn't know much about the Air Force Services until I had already enlisted into the services flight. I enjoy cooking for leisure and hope to use my food service skills to please my family and friends, but do not see myself pursuing this outside of the Air Force.

Name: Jason N Sugimoto **Rank:** A1C/E-3

Base: Spangdahlem Air Base, Germany

Hometown: Osaka, Japan

Married: No

Number of Years in Service: 1 1/2

Anticipated Career Length: 10+ years

Current Education Level: College

Deployment History Where to and Length:
Balad, Iraq Jan 09-May 09

Education Goals:

My education goal is to complete my associates in communication and hospitality management, and proceed to a bachelor's degree in international business management.



Short Summary about Life in Air Force Food Service:

I have been in Air Force food service for about a year now and I am still learning Air Force procedures. Before I entered the Air Force, I worked in food service for many years traveling from Japan, USA, the Netherlands, Guatemala, etc. I have traveled around based on my interest on food. I hope I can observe, learn, discover, and travel more through Air Force food service.



Short Summary about Goals after the Air Force:

If I am out of the Air Force years later from now, I will try to establish my own business in services such as restaurants, bars, clubs, hotels, etc. I have big dreams to work with the people I have met through my travels in different countries as a company around the world.

Name: Tanya M. Sweeney **Rank:** TSgt/E-6

Base: Barnes ANG Base, MA

Hometown: Hartford, CT

Married: Yes

Number of Years in Service: 10

Anticipated Career Length: 20+ years

Current Education Level: College

Deployment History Where to and Length:
Al Udied AFB, Qatar Aug 05 - Dec 05

Education Goals:

My education goals included the completion of a bachelor degree in marketing through the University of Connecticut.



Short Summary about Life in Air Force Food Service:

I was first introduced into the Air Force Food Service as a senior in high school. We went on a field trip to the base to hear about the many opportunities that the National Guard had for us. At that time there were members of the food service there to service us lunch. They were having so much fun together and seemed to love what they do in the military so I knew right away that services is where I wanted to be. We are a family in food service. We come in early and leave late but we have fun doing it. Coming into the Air Force has helped me to better myself as a person in the world and in my civilian career. Teamwork, commitment and hard work have won our flight the "SMSgt Kenneth W. Disney Award" twice, in 2004 & 2009. I enjoy working in food service and hope to continue my journey by encouraging new troops coming in to join our services family.

Short Summary about Goals after the Air Force:

My plan is to stay in the Air National Guard until they kick me out. My goals after the Air Force include continuing my career as a Major Account Executive with IKON Office Solutions where I have been for 5 years. I am also a mother of 2 and love to spend as much time as I can with my family.

NAME: Claribel Najera- Torres

RANK: SrA/E-4

BASE: Tyndall AFB, FL

HOMETOWN: Westminster, CO

MARRIED: No

NUMBER OF YEARS IN SERVICE: 3.5

ANTICIPATED CAREER LENGTH: As long as the AF needs me.

CURRENT EDUCATION LEVEL: RN Student



DEPLOYMENT HISTORY WHERE TO AND LENGTH:

Ali All Salem Air Base, Kuwait Sep 06 – Jan 07

EDUCATION GOALS:

My education goals are, to finish my degree in nursing and get commissioned through the Nursing Education Commissioning Program. With this I would become a nursing officer in the Air Force which would give me an enormous amount of experience so I can accomplish my life time goal, to provide free medical attention to those towns and villages in need.

SHORT SUMMARY ABOUT LIFE IN THE AIR FORCE FOOD SERVICE:

Senior Airman Claribel Najera-Torres is currently assigned as a Berg Liles Dining facility Shift leader, Air Education and Training Command, Tyndall Air Force Base, Florida. Airman Torres enlisted into the Air Force on January 24, 2006, and introduced to food service six weeks later, when she attended Food Service Tech School. When Airman Torres arrived to her first duty station as an Airman Basic she was quickly introduced to the grill. Only four months into her food service experience she was deployed where she worked in the Recreational Center in Ali All Salem Air Base, Kuwait. After her four month tour she started working in the Flight Kitchen a place that made her feel like she belongs. She says “it is the place that makes me feel needed more and its fast pace”. From there she went on to do a special duty as the Honor Guard Scheduler. The experience she gained as a Guardsmen is one that she says “would not change it for the world”. Three months ago she took over her current position where she is passing on to our younger Airman what she has learned about Food Service and the Air Force.

SHORT SUMMARY OF GOALS AFTER THE AIR FORCE:

To start my own charity where I have nurses and doctors volunteering to provide free medical attention along my side, to those in need.

Name: Christina Watson **Rank:** Sgt/E-5

Base: Kaneohe Marine Corps Base, HI

Hometown: Detroit, MI

Married: No

Number of Years in Service: 6.5

Anticipated Career Length: 20 years

Current Education Level: Some College

Deployment History Where to and Length:
Fallujah, Iraq: Oct 05- Feb 06

Education Goals:

I am currently attending Chaminade University, working towards an Associate's Degree in Accounting. After completion of my degree, I plan on working as a civilian contractor and working with the military's Accounting department.



Short Summary about Life in Marine Corps Food Service:

I came in the Marine Corps with an open Contract, which I had no idea cooks even existed. I was highly upset with this MOS option. Cooking was never an option for me. I wanted to do everything the guys did, tough stuff. I lived in Okinawa, Japan for 2 years, where I became the Meat Loaf specialist, because that was the only thing we made from scratch. I transferred to Camp Lejeune, NC in 2005, where I was immediately deployed off to Iraq. I did no cooking there. My next move was to Kaneohe Bay, Hawaii, where I am currently stationed. I am the Cash Collection Agent here. I participated in a Chef of The Quarter competition last year. I didn't win, but I was recognized by each one of the judges for having the best tasting food.

Short Summary about Goals after the Marine Corps:

After the Marine Corps I plan on becoming an Accountant for the government as a civilian contractor. I love numbers. I want to travel the world, to all the remaining places I haven't been. I also want to open up a Daycare for children because I love to teach the little ones. Never really planned on working in Food Service, but it has been a good experience.

Name: George Williams III **Rank:** Cpl/E-4

Base: Camp Pendleton, CA

Hometown: Savannah, GA

Married: Yes

Number of Years in Service: Four

Anticipated Career Length: 20

Current Education Level: Some college

History and length of Deployments:

In October of 2005, I went on my first temporary duty assignment to Okinawa Japan. I was stationed at Camp Courtney for the next two years until October 2007. While stationed in Japan, I received the opportunity to deploy to Thailand, the Philippines, Mt. Fuji and several other short-term deployments



Education Goals:

My education goals include the completion of a Bachelors Degree in Criminology and Social work. I also plan on taking up a minor degree in culinary arts.

Short Summary about Life in the Marine Corps Food Service:

I have always loved cooking, thus, when I made the decision to join the military I looked to see if they offered any primary occupations in the field of cooking. I found that being a food service specialist in the Marine Corps to be a little different from what I expected. However, it is both challenging and rewarding at times. The food service in each branch receives no appreciation for all the hard work put into our products.

Short Summary about Goals after the Corps:

I am planning on pursuing the opening of several restaurants, of course taking things one step at a time, but I also want to open up homes that help those that are less fortunate than others to help get back on their feet. I know all the education and experience I will receive throughout my Marine Corps career and school will help my future in many ways through discipline and wisdom.

Name: Michael Williams **Rank:** Cpl/E-4

Base: Camp Pendleton, CA

Hometown: Chicago, IL

Married: Yes

Number of Years in Service: Four

Anticipated Career Length: 20

Current Education Level: Some college

History and length of Deployments:

In October of 2005, I went on my first temporary duty assignment to Camp Pendleton. I was stationed at Camp Pendleton for the next two years until October 2007. I received the opportunity to deploy to Iraq in 2007 and spent my time traveling to sites doing culinary events.



Education Goals:

My education goals include the completion of a Bachelors Degree in Game Art and Design. I also plan on taking up a minor degree in culinary arts.

Short Summary about Life in the Marine Corps Food Service:

I have always loved cooking, thus, when I made the decision to join the military I looked to see if they offered any primary occupations in the field of cooking. I found that being a food service specialist in the Marine Corps to be a little different from what I expected. However, it is both challenging and rewarding at times. The food service in each branch receives no appreciation for all the hard work put into our products.

Short Summary about Goals after the Corps:

I am planning on continuing my education. I know all the education and experience I will receive throughout my Marine Corps career will help my future in many ways through discipline and wisdom.



2009 Class Chef Instructors



VICTOR SCARGLE

Chef-instructor, Culinary Institute of America, Greystone

Previously the executive chef of Julia's Kitchen at Copia: The American Center for Wine, Food & the Arts in Napa, CA, Go Fish in St. Helena, CA, and the Grand Café-Hotel Monaco. Chef Scargle apprenticed at Fess Parker's Red Lion Resort under Brian Bird. Victor Scargle brings a wealth of professional culinary experience to the Greystone teaching kitchens. Chef Scargle also honed his culinary talents in restaurant kitchens across the country that included Jardinière in San Francisco, Aqua in San Francisco and Las Vegas, Tribeca Grill and Patria in New York City, and Colony Bistro in Miami Beach. Before launching his restaurant career, he studied at the University of California, Santa Barbara. Subsequently he worked at Colony Bistro in Miami's South Beach and Patria, Gramercy Tavern, Tribeca Grill, Park Avenue Cafe, Lespinasse, and Aureole, all in New York. In 1995 Chef Scargle relocated to the West Coast and worked at various restaurants, including Aqua in San Francisco and Las Vegas, and was named a Rising Star Chef by the San Francisco Chronicle.

LARS KRONMARK

Chef-instructor, Culinary Institute of America, Greystone

A graduate of the Restaurant and Apprenticeship School in Copenhagen, Chef Kronmark worked in several restaurants there, including the Grand Café, and trained with Jan Pederson from La Cocotte, who prepared the dinner featured in the Academy Award-winning movie *Babette's Feast*. Before joining the CIA Greystone faculty, Chef Kronmark spent 14 years as a senior chef-instructor at the California Culinary Academy. He was hand-picked from the finest culinary educators in the United States to open The Culinary Institute of America at Greystone in August 1995. Chef Kronmark's interest in wine developed over the past 20 years and has culminated in recognition as a Certified Wine Professional. Besides conducting wine-related cooking classes, he also participates in events at local wineries and has been involved with the Napa Valley Wine Auction for the past 20 years. As part of his involvement in several international programs, Chef Kronmark has traveled to several countries including Mexico (with the award-winning chef and restaurateur, Rick Bayless), Italy, and Spain as part of a partnership with the International Olive Oil Council.





2009 Class Chef Instructors



ALMIR DA FONSECA

Chef-instructor, Culinary Institute of America, Greystone

Chef Da Fonseca, a native of Brazil, studied culinary arts at the Senace Trade School in Rio, apprenticing under the strict classical French teachings of Chef Jaques Arpi, and studying Italian cuisine under chefs Enzo Barbetti and Gisella Isidori of Italy. After moving to Northern California, he served as executive chef at Lucas Wharf Restaurant, and later owned and operated his own restaurant, as well as Flavor Source Sauces and Catering Services, which he still owns. After selling his restaurant, Chef Da Fonseca became the corporate executive chef for Marconi Conference Center, a corporate chef and manager for Compass Group USA, and the corporate chef and manager for Delaware North Companies. In 2003 he began his teaching career at the California Culinary Academy. Chef Da Fonseca joined the CIA in 2007.

THOMAS B.H. WONG, C.E.C

Chef-instructor, Culinary Institute of America, Greystone

Throughout his high school years, Chef Wong worked in the restaurant business; one of his uncles owned a bake shop in Hawaii, another owned a Chinese restaurant in California. It was then that he decided he wanted to be a chef. He is a graduate of the culinary arts program at Kapiolani Community College and The Culinary Institute of America. Chef Wong was one of the featured chefs in the Discovery Channel's Great Chefs of Hawaii and its companion cookbook. Thomas Wong's culinary career has taken him to a variety of restaurants, resorts, and hotels. Just prior to joining the Greystone faculty, Chef Wong was executive sous chef for the Mauna Lani Bay Hotel and Bungalows in Kohala Coast, HI. He was previously executive chef for several other Hawaiian hotels, including the Hotel Hana Maui in Hana, and the Waialae Country Club and the Royal Hawaiian Hotel, both in Honolulu.



Hennessy Travelers Association Educational Foundation

Volunteer Board

<p>President Mr. Carmen Anthony Vacalebri National Restaurant Association</p>	<p>Vice President Mr. William Baker National Restaurant Association</p>
<p>Treasurer Mr. Jim Krueger Air Force, retired</p>	<p>Secretary Ms. Jara Allen Air Force, retired</p>
<p>Executive Committee Chairs</p>	
<p>Finance, Budget & Development Mr. William Baker National Restaurant Association & Mr. Michael Gibbons (co-chair) National Restaurant Association</p>	<p>Marketing, Publicity & History Mr. Pete Mihajlov National Restaurant Association & Mr. Ted Burke (co-chair) National Restaurant Association</p>
<p>Event Planning Mr. Russ Adams National Restaurant Association & Mr. Art Ritt (co-chair) Society for Foodservice Management</p>	<p>Education & Scholarship Mr. Peter Lee National Restaurant Association & Mr. Russ Benson (co-chair) Society for Foodservice Management</p>