



**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

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

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 <p>ECOLAB</p>	 <p>McCain</p>
 <p>golden corral Buffet & Grill</p>	 <p>Otis Spunkmeyer 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 THE NEWSWEEKLY OF THE FOODSERVICE INDUSTRY</p>	

Silver Level

	
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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
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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
Country

Tour Napa Wine



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!!