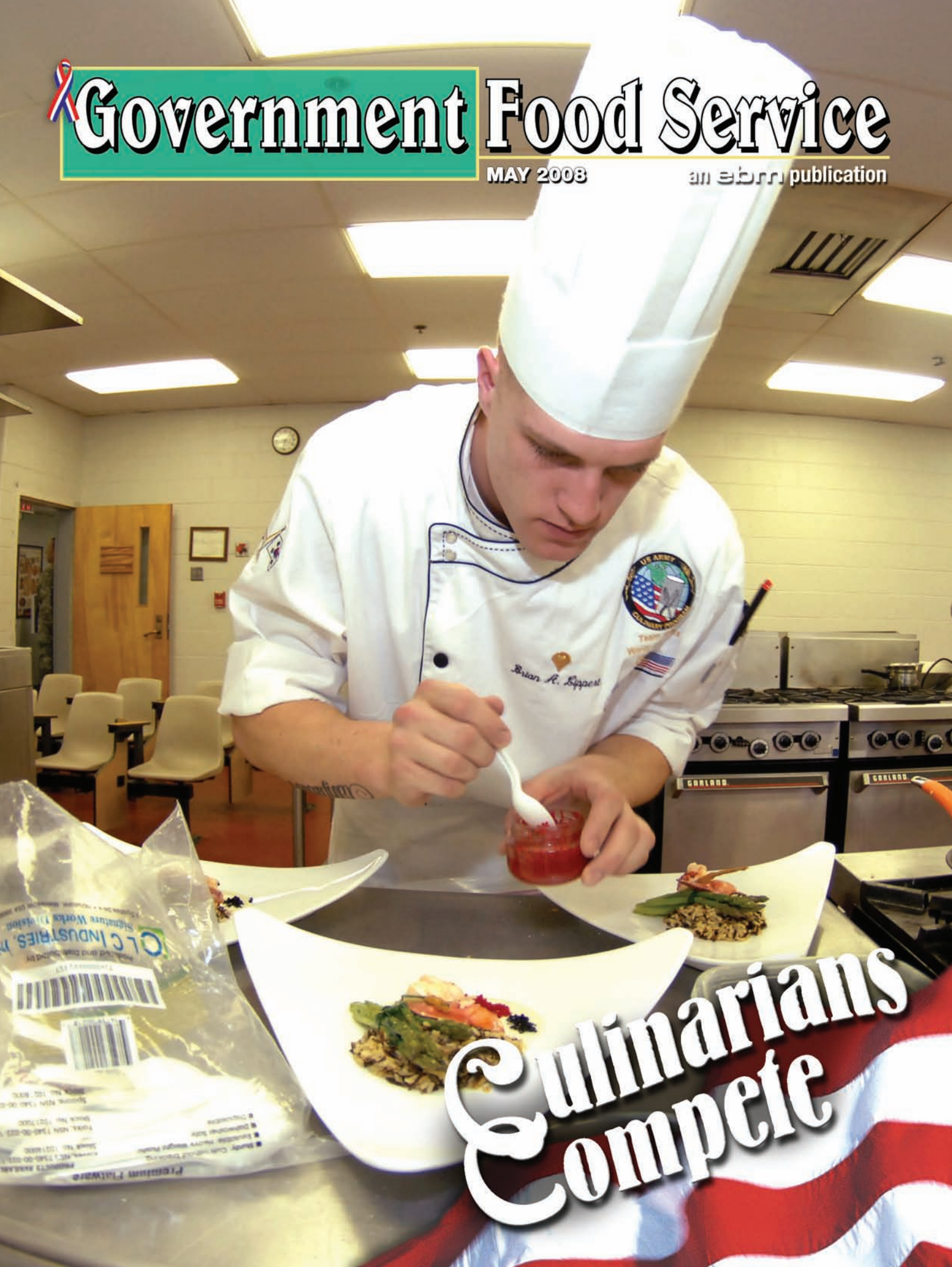


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Culinarians Compete

ANG RESERVE COMPONENT WORKSHOP

Four hundred and fifty eight food-operations soldiers and Department of the Army (DA) civilians gathered at the John Ascuaga's Nugget Hotel Resort in Sparks, Nev., to attend the Army Center of Excellence, Subsistence (ACES) Army National Guard (ANG) Army Reserve Component (RC) Workshop held Feb. 25-29, 2008.

The purpose of the Army RC Workshop is to improve the objectives of the Army Food Service Program for the total force structure, including ANG and U.S. Army Reserve (USAR) foodservice operations and management professionals.

"The workshop is one of many tools used to increase mobilization readiness and exchange foodservice information and food-operations lessons learned," said CW3 James Christensen, USA, reserve component food advisor, ACES. "The ACES-led training workshop also provides updates on new feeding concepts and policies in the area of responsibility (AOR), and highlights changes to current Army foodservice regulations and field manuals."

This was ACES's 20th year conducting the workshop, which is held every 18 months. The workshop is open to all USAR and ANG foodservice personnel, both military and civilian.

Christensen added, "This year we've invited other Department of Defense (DoD) agencies that support the total Army Food Service Program to participate. The Defense Supply Center Philadelphia (DSCP); the U.S. Army Natick Soldier Research, Development and Engineering Center (NSRDEC) at Natick, Mass.; and the Software Engineering Center Lee (SEC-LEE) at Fort Lee, Va., all provided information and classes on operational rations, future and improved field-feeding equipment and a RC version of the Army Food Management Information System (AFMIS)."

Key military personnel attending this year's events included Brig. Gen. Jesse R. Cross, USA, commanding general, U.S. Army Quartermaster Center and School (QMCS)/deputy commanding general, Fort Lee, Va., who was the keynote speaker for the RC Workshop; Brig. Gen. Francis P. Gonzales, USA, commander of the Nevada ANG, who provided the Nevada state welcome address to the attendees; and John McNulty, chief of subsistence, Headquarters, Department of the Army (HQDA). Capt. Alfredo "Ed" Rackauskas, SC, USN, director of Subsistence Customer Operations at DSCP, also attended.

Attendees were provided a forum to discuss new concepts for Army field-feeding equipment and given the opportunity to attend training sessions in the areas



At the 2008 Army National Guard (ANG) Army Reserve Component (RC) Workshop, standing from left to right are John Q. McNulty, chief of subsistence, Headquarters, Department of the Army (HQDA); Brig. Gen. Francis P. Gonzales, USA, commander of the Nevada Army National Guard; Brig. Gen. Jesse R. Cross, USA, commanding general, U.S. Army Quartermaster Center and School (QMCS)/deputy commanding general, Fort Lee, Va.; Col. Bruce A. Resnak, USA; and Capt. Alfredo "Ed" Rackauskas, SC, USN, director of Subsistence Customer Operations at DSCP.

of food sanitation, food safety and nutrition.

"The training workshop serves as a catalyst for attendees to return to their duty with the latest changes and updates to the RC Subsistence System, garrison dining facilities, field-foodservice equipment and maintenance procedures. This training workshop addresses the important areas of the annual budgeting process to ensure funding is available and included in the foodservice program for foodservice equipment, training, operational considerations and contracting," said Christensen.

An after-action review (AAR) of the conference revealed possible changes ACES may want to make to ensure the ANG is providing its RC foodservice teammates with the latest information and training relevant to current food operations, whether stationed at home or deployed.

Feedback from this year's events was all extremely positive, with some senior Army leaders calling it the best they have ever participated in. Christensen noted, "We have received hundreds of comments from RC foodservice soldiers on how well organized and professional the workshop was this year. We've received information that discussions on several issues addressed during the workshop are already shaping policy changes to improve the quality of life for our RC teammates and their soldiers."

—GFS

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