

## The Academy's Renovated Kitchen Gets Busy



A foodservice worker loads a delivery cart.

# USNA King Hall Galley

**F**or the nearly 4,400-member Brigade of Midshipmen and others anxious for completion of renovations to the U.S. Naval Academy's King Hall galley, the long wait concludes this December when all facets of the project are to be finished.

Under way since March 2010, the renovation includes updating the kitchen, whose equipment was approximately 40 years old, as well as the addition of a food court, or "servery," which the Brigade will utilize for non-mandatory meals, such as on weekends.

"There are minor cosmetic touches still taking place, but the majority of the work is completed," said Dave O'Malley, food services director, Midshipman Food Services Division.

The contract for the renovation was awarded to Barton Marlow Co. of Linthicum Heights, Md. The renovation was funded through the American Recovery and Reinvestment Act, and the total cost was approximately \$52.7 million.

The first meal prepared in the renovated galley was breakfast on Aug. 18, 2011, in line with the original projection date for this part of the work.

The galley is 67,000 square feet. The kitchen has 13 full combi-ovens and two half combi-ovens. These were chosen because they can cook with conventional, convection (air circulation) or moist-heat methods.

The foodservice management team spent a considerable amount of time identifying those items best suited for preparation in these new versatile ovens. The team worked with the prime vendor, Sysco, to experiment with certain items (e.g., chicken fingers, French fries, breaded fish fillets) to make sure that they shifted to ingredients and products that came out of the combi-ovens in a fashion that would still be appealing to patrons with regard to texture, color, browning and crispness.

There are also four standard convection ovens in the bakery.

In addition, the new clamshell griddles provide a heat source from the lid when closed, thus cooking the food from both top and bottom. Tilt grills can be used to grill, fry, boil or sauté. Eighty-gallon steam-jacketed kettles will be employed for the preparation of soup, stews and sauces.



### COOK-CHILL

"We have a cook/chill plant consisting of cook tanks, meat tanks, tumble chillers and a pasta pot," said O'Malley.

Cook-chill is a suite of equipment that when used

King's Court, the food court (or "servery"), opened Sept. 9, 2011. It is open from Friday dinner through Sunday lunch each weekend.



together allows cooks to very efficiently and effectively prepare most forms of food that are in a semi-liquid state, e.g., stews, soups and chili. A variety of techniques allow them to batch-prepare, rapidly chill and properly store food for future re-heating in its already finished state. The results tend to be very high quality and very consistent.

Cook-chill processes extend the shelf life of certain items by sustaining cooking temperatures for sufficient lengths of time to kill food-borne pathogens and then chilling the food products rapidly so that foods do not stay in the “danger zone” (40-140 degrees) for too long. The cook-chill system influences the menu by creating another food supply for the main galley daily production crew.

“The cook-chill production system allows us to prepare foods from scratch, chill them for up to seven days, and reheat to serve,” said O’Malley. “We will continue to use prepared foods, but our cook-chill system allows us to resume making many menu items from scratch.”

## FOOD COURT

Kitchen renovation coincided with the Naval Academy changing its cooking model for mandatory meals to no longer use fryers. As a result, deep-fat fryers, which were extensively used in the former galley, are not in the new galley and were not in the temporary kitchen.

While there are no deep fat fryers in the main galley, three small ones are used in King’s Court, the food court, along with char-broil grills and two rotary pizza ovens.

King’s Court was opened Sept. 9, 2011. It is open from Friday dinner through Sunday lunch each weekend. There are several food types offered including pizza, calzones, hamburgers, waffle fries, grilled chicken, grilled steak, salmon, deli sandwiches, and a salad-and-soup bar. The breakfast bar consists of waffles, French toast, pancakes, cheese blintzes, crepes, and eggs to order. There are seven stations

that are run by galley personnel.

## GALLEY HISTORY

The King Hall food service is operated by a combination of government employees and contract employees. Workers in the galley are government employees; contract workers are employed in the dining hall.

Originally built in 1952, the King Hall galley (which in 1981 was named for Fleet Admiral Ernest J. King [1878-1956]) was last modified in the mid-1990s, when it had a partial renovation that upgraded electrical, mechanical and drainage systems. No kitchen equipment was replaced, and no major architectural work was done at that time, although significant reconfiguration was done to the freezer and storage facilities.

Since the galley could not function during its renovation, a temporary galley was constructed next to King Hall. Its installation was completed on March 13, 2010.

## TEMPORARY COOKING

Kitchens To Go (KTG), an industry leader in mobile and modular kitchen solutions, provided the temporary cooking facilities.

The total area of the temporary galley was 38,000-plus square feet consisting of eight kitchen/preparation/dishwashing modules, 10 administration/staff support modules, and a 14,700-square-foot structure for dry/cold storage and food preparation. It served 14,500-plus meals per day and approximately 6,000,000 over the project term.

“The temporary galley worked very well and required very few adjustments other than to our on-hand inventory levels,” said O’Malley.

The food services director is not alone in this assessment. “The open span design allowed for a very efficient and productive work flow. A meal goal was never missed in regards to quantity or timing,” said Rubin.