



Recognizing Excellence

Air Force Awards John L. Hennessy Trophy for Foodservice Skills

Continuing a tradition that traces its origin as far back as the 1950s, the Air Force is set to recognize the hard work and culinary skills of foodservice professionals by announcing winners of its John L. Hennessy Awards.

Winners are recognized during the annual Hennessy/Hill Awards Breakfast Ceremony, which is held in conjunction with the National Restaurant Association (NRA) Restaurant, Hotel-Motel Show.

This year's ceremony is 7:45 a.m. – 10:30 a.m. on May 22 at the Sheraton Chicago Hotel and Towers during the 91st NRA show. It also marks the third consecutive year of a joint breakfast in which the Air Force presents the Hennessy Awards together with the Marines recognizing winners of the W.P.T. Hill Memorial Awards for excellence in food service.

The Hennessy Trophy is presented annually to Air Force installations with the best foodservice programs. This is the 54th year for the single and multiple facility category competition. The award is based on the entire scope of an installation's foodservice program, and winners display excellence in management effectiveness, force readiness support, food quality, employee and customer relations, resource conservation, training and safety awareness.

Winners of the Hennessy Travelers Association Award of Excellence are determined each year by Hennessy evaluators on both the single and multiple teams. Each team selects an Air Force military foodservice person who exemplifies the highest standards of professionalism, attitude and culinary skill as the recipient of the award of excellence.



Single-Facility Category

Incirlik Air Base, Turkey

HTA NOMINEES FOR SINGLE-FACILITY CATEGORY ARE:

- Airman 1st Class Audrey Collins, Luke Air Force Base, Arizona
- Senior Airman Katrin Julian, Travis Air Force Base, Calif.
- Staff Sgt. Serena Ortega, Yokota Air Base, Japan
- Senior Airman Jeannette Roberts, Davis-Monthan Air Force Base, Arizona

The overall Air Force HTA winners are to be announced at the Air Force Awards Ceremony on May 21.

HTA NOMINEES FOR MULTIPLE FACILITY CATEGORY ARE:

- Senior Airman Sarah Bruza, Eglin Air Force Base, Florida
- Senior Airman Nicole Green, Kadena Air Base, Japan
- Staff Sgt. Vilynthia Hawkins, Ramstein Air Base, Germany
- Staff Sgt. April Pham, Offutt Air Force Base, Nebraska
- Airman 1st Class Olegario Salas-Munguia, Fairchild Air Force Base, Washington
- Airman 1st Class Candace Thompson, Hurlburt Field, Florida



Multiple-Facility

Keesler Air Force Base, Mississippi

TEAMWORK



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The Hennessy Evaluators Story

For more than 50 years, since the Hennessy Awards were created in 1956 to recognize the culinary skills of Air Force foodservice professionals, evaluators working in single and multiple teams have selected winners of the prestigious trophy.

This year, continuing the tradition begun 54 years ago, teams of culinary experts devoted weeks to extensive travel, visiting bases around the world to evaluate foodservice teams.

Volunteering their time, these experts are motivated to increase awareness of the work being done by these foodservice professionals every day to provide airmen meals, as well as to focus attention on opportunities for career growth.

Evaluators also play a key role in sharing insight into the private sector for these Air Force foodservice professionals to better prepare to take the next career step.

For a deeper look into the Hennessy evaluation process, see “A Rewarding Experience” (p. 34). To get to know more about the Hennessy evaluators themselves, see “Travelers Teams Bring Expertise” (p. 38).



Air Force Reserve Command
Services Flight, 914 Airlift Wing, Niagara Falls
Air Reserve Station, New York



Air National Guard
Services Flight, 120 Fighter Wing,
Great Falls, Montana



United States Air Force Europe
Food Service Small Site Award
701 Munitions Support Squadron,
Kleine Brogel, Belgium



Air Force Global Strike Command
Best Missile Feeding Operation
91 Missile Wing, Minot Air Force Base,
North Dakota



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