

# MILITARY CULINARY AWARDS

# Closely Matched COMPETITION

## Hennessy Evaluations Set Standards for Daily Performance

In the quest for excellence in the food and customer services available to airmen, the annual John L. Hennessy and Air National Guard Senior Master Sgt. Kenneth W. Disney Awards do more than simply encourage dining facility teams to refine daily culinary skills and performance, they emphasize that teamwork is also necessary to achieve success.

Winners of the Hennessy and Disney installation awards are selected annually by evaluators who measure each participating installation across five categories representing the entire scope of each food service program.

"Paying strict attention to details made the difference in determining the winners," said Master Sgt. Shaerica Waters, a Region 1 evaluator for this year's Hennessy awards.

"In Region 1, we witnessed some amazing training programs and great techniques showcasing healthy options, and all locations showed excellent teamwork," Waters said. "In addition, the motivation and tenacity we observed at the installations showed a genuine care for customers."

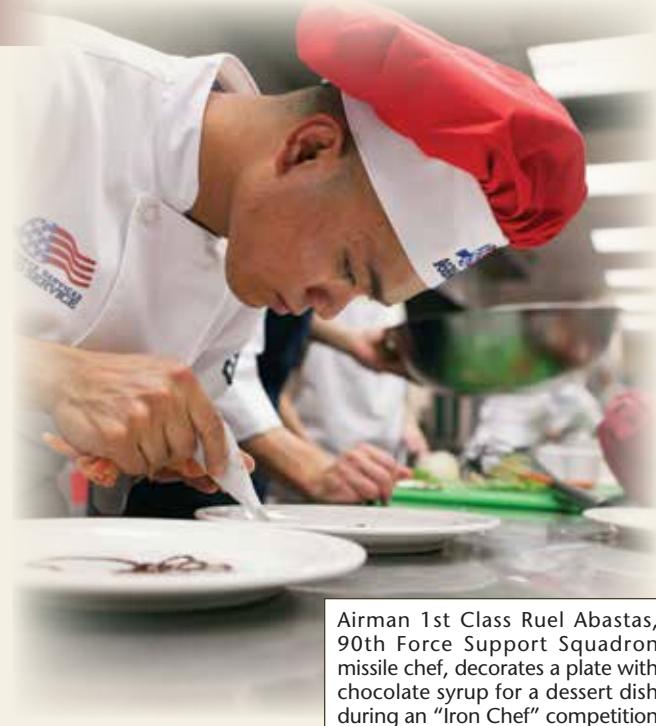
Each team of evaluators, known as Hennessy travelers, included an Air Force senior noncommissioned officer food services expert. The Hennessy Awards Program was established in 1956 to promote excellence in customer service and food service support within the Air Force. Food service operations are under the direction of the Air Force Services Activity.

### THREE DAYS OF CULINARY TRAINING

Air Force installation awards this year are presented during the annual Military Food Service Awards Dinner on Friday evening, May 20, 2016, at the National Restaurant Association's Restaurant, Hotel-Motel Show 2016 in Chicago, Ill.

Also being recognized during the dinner are military food service teams from the Air National Guard (Senior Master Sgt. Kenneth W. Disney Award), Navy (Capt. Edward F. Ney, SC, USN, Memorial Award), Army (Philip A. Connelly Award), Marine Corps (Maj. Gen. William Pendleton Thompson Hill Memorial Awards) and Military Sealift Command (Capt. David M. Cook Awards).

Military food service teams in Chicago to receive awards at the dinner also participate



Airman 1st Class Ruel Abastas, 90th Force Support Squadron missile chef, decorates a plate with chocolate syrup for a dessert dish during an "Iron Chef" competition at the Chadwell Dining Facility on F.E. Warren Air Force Base, Wyo.  
(PHOTO BY LAN KIM, USAF, 90TH MISSILE WING PUBLIC AFFAIRS)

a three-day culinary training program that includes educational sessions, discussions with industry professionals and a tour of the NRA exhibit floor. (*See the NRA Preview on page 12.*)

### 60TH ANNUAL HENNESSY AWARD WINNERS

#### REGION 1 (EAST)

**Patrick AFB, Fla., 45th Space Wing, Air Force Space Command**

#### REGION 2 (WEST)

**Joint Base Elmendorf-Richardson, Alaska, 673rd Air Base Wing, Pacific Air Forces**

#### U.S. AIR FORCES IN EUROPE FOOD SERVICE SMALL SITE

**Buechel AB, Germany, 702nd Munitions Support Squadron**

AIR FORCE GLOBAL STRIKE COMMAND  
BEST MISSILE FEEDING OPERATION

**Minot AFB, N.D., 5th Bomb Wing**

#### DISNEY AWARD: BEST IN AIR NATIONAL GUARD

**157th Air Refueling Wing, Force Support Squadron, Sustainment Services Flight, Portsmouth, N.H.**

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In addition to the installation food service team awards, Hennessy evaluators also identify individual outstanding airmen in Region 1 and Region 2 as nominees for the Hennessy Travelers' Association Award of Excellence.

These elite military professionals will attend the weeklong Armed Forces Forum for Culinary Excellence, hosted by the National Restaurant Association Military Foundation, at the Culinary Institute of America (CIA) at Greystone in Saint Helena, Calif., July 30 to Aug. 6, 2016.

"They cook side by side with culinary chefs and receive instruction and interaction with industry veterans. These industry leaders describe and highlight the opportunities that the participants experience in military food service is preparing them for the civilian sector," said Master Sgt. Joseph Youngs, a Region 2 evaluator.

Each team of Hennessy evaluators selects an Air Force military food service person who exemplifies the highest standards of professionalism, attitude, dress and appearance, leadership, knowledge and teamwork.

An overall winner from this year's class of seven nominees (three from Region 1 and four from Region 2) is announced Aug. 6 at the CIA based on their performance during training at the Forum for Culinary Excellence.

## TOUGH COMPETITION

Often, the competition in the late stage of Hennessy evaluation is closely matched with winning food service teams separated from runners-up by a matter of a few points.

"Being a part of the final group is a prestigious honor for an installation," Youngs said. "This competition is tough, and

## REGION 2 (WEST)

### \*\*WINNER\*\*

Joint Base Elmendorf-Richardson, Alaska, 673rd Air Base Wing, Pacific Air Forces



## REGION 1 (EAST)

### \*\*WINNER\*\*

Patrick AFB, Fla., 45th Space Wing, Air Force Space Command

not every base has the opportunity to compete at this level. As evaluators, it's important to recognize them as champions for getting this far in the competition. What I'm most proud of is that every installation was up to the challenge and provided five-star service to their airmen."

## HISTORY

Named after a hotel and restaurant executive who led a special Hoover Commission Task Group to improve military food service, the Hennessy is the oldest of the military culinary awards. By recognizing outstanding dining facility operations and management, the Hennessy promotes excellence in customer service and food quality; inspires high morale, motivation; mission support and a professional image through pride and spirited competition, as recognized by industry peers; and improves management concepts and practices through industry partner feedback and recommendations.

"The John L. Hennessy competition is not just about the award," Youngs said. "It is about embracing a 60-year tradition of food service excellence. This program offers a tremendous opportunity for teamwork, something the military and hospitality industry know is critical to success. Hennessy also provides a forum for industry leaders to interact with the military and offer expertise, advice and counseling at all levels."

Presentation of the Hennessy trophy began in 1957. Weeks of evaluations culminated with winning Air Force installations judged to have the best food service program selected in single and multiple categories.

For 2016, winners were selected in four categories: Region 1 (East), Region 2 (West), U.S. Air Force in

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Europe Small Site and Air Force Global Strike Command Best Missile Feeding Operation.

Individual culinary achievement is recognized with the Award of Excellence. Evaluation teams in Region 1 and Region 2 choose nominees with an overall winner selected from this group who is judged to have the highest standards of professionalism, attitude and culinary skill.

Each Hennessy Travelers Association nominee receives a continuing education scholarship to attend the annual Armed Forces Forum for Culinary Excellence at the CIA's Greystone campus in California. The forum is courtesy of the National Restaurant Association.

## GROWTH

Since 1956, the Hennessy program is a constant symbol of recognition from respected hospitality industry peers of the training and commitment required to achieve culinary excellence, as well as the contribution to boosting morale.

In 1957, the Active Duty category became the first Hennessy award presented. The collection has grown to include the Air Force Reserve Command in 2005. In 2000, the Air National Guard founded the Senior Master Sgt. Kenneth W. Disney award to promote excellence in guest service and meal quality, as well as to inspire high morale, motivation, mission support and a professional image through pride and spirited competition.

Now, 60 years later, the Hennessy program's goal

remains: to promote food service excellence by enabling industry leaders to exchange suggestions with the armed forces through an award

### U.S. AIR FORCES IN EUROPE FOOD SERVICE SMALL SITE

#### \*\*WINNER\*\*

Buechel AB, Germany, 702nd Munitions Support Squadron



### 2016 NOMINEES FOR THE HTA AWARD OF EXCELLENCE

#### REGION 1

**Airman Cristian Narino-Garcia, Tyndall AFB, Fla.**

**Staff Sgt. Gretchen Manalo, Hurlburt Field, Fla.**

**Senior Airman Michael Adamson, Little Rock AFB, Ark.**

#### Region 2

**Senior Airman Quentin Cole, Ellsworth AFB, S.D.**

**Senior Airman Trevor Boutin, Peterson AFB, Colo.**

**Airman 1st Class Brennan Duhe, Travis AFB, Calif.**

**Airman Ruta Bartkute, Joint Base Elmendorf-Richardson, Alaska**

process.

Its origins trace back to when President Eisenhower established the Hoover Commission to study ways to improve the efficiency of government agencies. John L. Hennessy was a hotel and restaurant executive who was asked to lead a special task group within the Hoover Commission.

The Department of Defense was one of the government agencies being studied, and Hennessy was part of a task group focused on making improvements to troop feeding and commissary programs (principally the troop issue element as opposed to the retail stores).

A recommendation of the task group was that the military food service operations initiate a competition that would identify and reward those judged to be the best, inspire better management and build the command support of food service.

First to implement this recommendation was the Air Force, and the program it established was named in Hennessy's honor, later being known as the Hennessy Trophy Awards Program.

## AIR NATIONAL GUARD

Air National Guard Units make a similar commitment to motivating better food service performance. Under the annual Disney Award program, Hennessy evaluators make a rigorous culinary assessment across all aspects of operations, including kitchen operations from serving and dining to sanitation and management.

The evaluation is shared among members of the National Guard Bureau, the National Restaurant Association and the Culinary Institute of America to improve military food quality and service.

Members from the Air Guard's services personnel have deployed worldwide in the past decade in support of contingency operations.

Whether guard members are at home or abroad, quality food service is a top priority for commanders.

The Disney program aims to support this goal.

The late Senior Master Sgt. Kenneth Disney is whom the award was named for when it was conceived as a way to promote quality meal service in the Air Guard. Competition for the award is open to units from all states and U.S. territories with the winner being recognized for Best Food Service among the 99 Air Guard Units nationwide.

Additionally, one member from each of the final three units is selected by the evaluation team to attend the weeklong hands-on training forum at the CIA Greystone campus in California.

-GFS

## DISNEY AWARD: BEST IN AIR NATIONAL GUARD

### \*\*WINNER\*\*

157th Air Refueling Wing, Force Support Squadron, Sustainment Services Flight, Portsmouth, N.H.



Team Barksdale leadership serves food to airmen during the Red River Dining Facility Thanksgiving lunch on Barksdale Air Force Base, La., Nov. 27, 2014.  
(U.S. AIR FORCE PHOTO/ SENIOR AIRMAN JANNELLE DICKEY)