Coast Guard units enjoy meals skillfully prepared in galleys ashore and afloat by foodservice teams that train and practice to improve their ability and expertise.

A motivation for each Coast Guard Unit foodservice team to improve its performance and achieve excellence in food service is the Forrest O. Rednour Memorial Awards. Winners of the 2013 Rednour awards were announced early in April, and plaques recognizing each winning team were sent out to the district admiralty for presentations.

Awards this year were selected in the categories of: Large Afloat, Large Ashore, Medium Afloat, Medium Ashore, Small Afloat and Small Ashore.

In addition to the team awards, a Food Service Specialist of the Year was selected.

The Forrest O. Rednour Memorial Award Program for Excellence in Food Service and the Food Service Specialist of the Year Awards are intended to recognize Coast Guard units with outstanding dining facility and food service specialists.

Each dining facility is evaluated against nine criteria: paperwork administration; menu planning and food preparation; food presentation, serving and food acceptability; food conservation, sanitation and safety; purchasing, receiving and storage; supervision and training; health promotion initiatives; command attention and relations in food service; and foodservice innovation.

Evaluations of Food Service Specialist of the Year nominees involve five categories: foodservice healthy cooking initiatives; customer focus, relations and education; command and community relations; personal development; and collateral duties, including demonstrating pride, leadership and enthusiasm when performing tasks not rate related, such as drills and watches.

The award is designed to recognize those units and individuals who constantly epitomize the best in foodservice professionalism. Coast Guard Food Service Specialists participated in an annual recognition program from 1995 to 2008 with the International Food Service Executives Association (IFSEA) and Joint Services to honor Coast Guard dining facilities and the food service specialist of the year.

Award criteria were modified in 2008 to simplify program administration, decrease unit packet submission workload, improve selection integrity and improve the use of resources.

Coincident with that modification, the award program was renamed the Forrest O. Rednour Memorial Award Program for Excellence in Food Service, or Rednour Award, in honor of Ship’s Cook Second Class Forrest O. Rednour.

Born in Cutler, Ill., on May 13, 1923, Rednour enlisted in the Coast Guard in Chicago on June 19, 1941. During his service, he received the Navy and Marine Corps Medal for heroic action in 1943 for his role in rescuing survivors from a torpedoed Army Transport Ship. It was in the line of duty aboard the US-CGC Escanaba that Rednour lost his life when an explosion of undetermined cause sank her off Ivigtat, Greenland, on June 13, 1943.

Only two of the 103 men aboard the Escanaba survived the explosion.

Just five months earlier, on Feb. 3, 1943, Rednour voluntarily subjected himself to nearly four hours of pounding seas and bitter cold to rescue survivors from the torpedoed Army transport Dorchester.

The Escanaba responded to the Dorchester, and Rednour swam in the cold, early February Atlantic waters, dodging dangerous wreckage and rafts, as well as the maneuvering rescue ship’s churning propeller blades, to protect floating survivors. He is also credited with retrieving a loaded raft.

Rednour was posthumously awarded the Navy and Marine Corps Medal for his heroic action helping survivors of the Dorchester.

According to U.S. Coast Guard directives, “only units whose foodservice personnel and dining facilities consistently demonstrate exceptional standards should be nominated.”
2013 COAST GUARD FORREST O. REDNOUR AWARD WINNERS

LARGE AFLOAT
CGC SENeca
Pictured from left to right: Cmdr. Larry Kiley (presenting), Senior Chief Petty Officer Kevin Roberts, Petty Officer 3rd Class Leo Cichosz, Petty Officer 3rd Class Amanda Edwards, and Petty Officer 3rd Class Raymond Francois. All recipients are food service specialists aboard the Coast Guard Cutter Seneca.
(Photo Courtesy: Petty Officer 3rd Class Nicole Lockhart)

LARGE AShORE
BASE LOS ANGELES/ LONG BEACH, CALIF.

MEDIUM AFLOAT
CGC CYPRESS

MEDIUM AShORE
SECTOR CHARLESTON, S.C.
Pictured from left left to right: FSC Jason Drzewicki, F53 Tara Swartz, FS1 Henry Street, FS2 Frederick Davis and F53 Alfred Laicer.
(Photo Courtesy: Coast Guard Sector Charleston)

SMALL AFLOAT
CGC BERNARD WEBBER

SMALL AShORE
STATION POINT ALLERTON, HULL, MASS.
Pictured from left to right: F53 Nicolas Loeven, FS1 Jon Larson, FSC William Lorenzo and FS1 Jose Cermeno.

FOOD SERVICE SPECIALIST OF THE YEAR
CHIEF, FOOD SERVICE SPECIALIST WILLIAM LORENZO, STATION POINT ALLERTON, HULL, MASS.