



## Award Motivates Higher Performance

### Navy Food Service Teams Make a Judge's Decision Difficult

**T**he annual competition that selects the top Navy Food Service teams in six categories is as much a training opportunity to improve culinary skills as motivation to raise the quality of meals served in galleys ashore and afloat.

The Capt. Edward F. Ney, SC, USN, Memorial Awards were introduced to the Navy Food Service program 57 years ago to encourage culinary excellence through training and support.

Each foodservice team competing in the Ney Awards is evaluated for how well it demonstrates culinary skills across the entire range of operations, from preparation to administration.

A veteran Ney evaluator considers it harder each year to single out one Navy Food Service team over another as the winner in each category because the program has had such a positive influence on performance.

"This year's competitors went the extra mile to ensure their operation maintained the requirements, and

surpassed the Ney checklist requirements, by 'Thinking Ney Every Day' and training their teams to operate and maintain all administrative processes: sanitation standards, financial management, and inventory control," said Chief Warrant Officer 5 Alicia Lawrence, a Navy Food Service warrant/training officer at Naval Supply Systems Command (NAVSUP).

In a true team effort, Lawrence observed the Navy culinary specialists not only working to improve their own performance, but seizing on preparation for the Ney as an opportunity to train and develop the junior culinary specialists they work with.

"Seeing what these CSs put into the Ney competition makes me confident that our Navy's CSs are committed to the mission every day and they are always willing to go the extra mile to train and develop their junior CSs," she said.

"You can see the pride our CSs take in their preparation for the Ney Inspection," Lawrence continued. "A lot of hours go into getting ready; however, for



#### **SUBMARINE**

**USS OKLAHOMA CITY (SSN 723)**

Supply Officer: LT. NATHAN D. FINK

Food Service Officer: LT. NATHAN D. FINK

Leading Culinary Specialist: CSCS BROOK O. CROSS

Total Culinary Specialists: 8

Total Food Service Attendants: 4

Total Meals Served Daily: 640



#### **SMALL-MEDIUM AFLOAT**

**USS OAK HILL (LSD 51)**

Supply Officer: LT. ANDREW W. FOURSHA

Food Service Officer: LT. ANDREW W. FOURSHA

Leading Culinary Specialist: CSC (SW) MYLA BUGARIN

Total Culinary Specialists: 25

Total Food Service Attendants: 18

Total Meals Served Daily: 718

# NAVY CAPT. EDWARD F. NEY AWARDS



## LARGE AFLOAT

### USS BONHOMME RICHARD (LHD 6)

Supply Officer: CMDR. TERREL J. FISHER

Food Service Officer: CWO3 JONATHAN J. DELACRUZ

Leading Culinary Specialist: CSCM(SW/AW) FELIPE TUBERA

Total Culinary Specialists: 48

Total Food Service Attendants: 47

Total Meals Served Daily: 8,369



## AIRCRAFT CARRIER

### USS CARL VINSON (CVN 70)

Supply Officer: CMDR. JUSTIN D. DEBORD

Food Service Officer: CWO2 KATHRYN THOMPSON

Leading Culinary Specialist: CSCM(SW/AW) CARL DEMUS

Total Culinary Specialists: 82

Total Food Service Attendants: 140

Total Meals Served Daily: 15,760

the most part, CSs express that it is because of the daily over-the-shoulder training provided to them by their leaders, along with constant encouragement and motivation, that they desire to go the extra mile and put in the extra hours it takes to be nominated as a contender for the Ney Food Service Excellence award. At the end of each operation's inspection, the CSs were already feeling as if their operation was the winner. That was very rewarding to see the sense of ownership and the fact that they felt they were the best."

Dedication and commitment to winning the Ney and raising performance is an effort that the foodservice teams increasingly share with individual commands, which Lawrence believes is helping to push culinary performance standards even higher.

"Evaluations get harder year after year because everyone wants to be a winner, so each year commands are stepping it up a notch to be the best of the best to represent their command as a winner for this prestigious foodservice excellence award," Lawrence said. "The red carpet is pulled out in every area of their inspection. I can recall one specific ship where you could have actually eaten from the floor of their trash room — it was that clean! I was overwhelmingly impressed along with the support from their command. It was not just a foodservice inspection. Command involvement is very crucial, and each year we continue to see the increase in overall command support."

Most gratifying to Lawrence, and true to the spirit of the Ney Award, is the professionalism that Navy culinary specialists displayed during the evaluations. "Our CSs are truly top-notch professionals," she said. "During our evaluations they were positive, motivated and exhibited a degree of esprit de corps that was amazing."

## 2015 NEY ANNOUNCEMENT

Naval Supply Systems Command (NAVSUUP) Com-

mander Rear Adm. Jonathan Yuen announced results of the 2015 Capt. Edward F. Ney Memorial Awards program on March 20.

Winners this year were selected in six categories: Submarine; Aircraft Carrier; Large Afloat; Small-Medium Afloat; Ashore, Large General Mess; and Ashore, Small General Mess.

NAVSUP supports the foodservice training accomplished through the Ney program by contacting the commands of Ney Award-winning food service teams about providing additional specialized culinary instruction.

Navy Food Service had a food budget of \$409.7 million in 2014 and served more than 93 million meals prepared by 7,300 culinary specialists working in 287 afloat and ashore galleys worldwide.

Competition for the Ney Award is open to all Navy galleys afloat and ashore worldwide. Teams gain valuable training through the completion by being motivated to achieve higher performance standards and learning how to work better together.

The secretary of the Navy established the Capt. Edward F. Ney award in 1958 with the International Food Service Executives Association (IFSEA) to improve and recognize the quality of food service in the Navy.

Capt. Ney was head of the Subsistence Division of the Bureau of Supplies and Accounts from 1940 to 1945. He was born in Newport, R.I., on Nov. 16, 1892, and enlisted in the Navy in 1912. During World War I, Ney was appointed acting pay clerk and advanced to the rank of captain in 1942.

Among the many challenges he managed were problems associated with determining the requirements of and supervising the procurement of food for the U.S. Navy. He also contributed to the high morale, comfort and well-being of officers and men in the Navy.

Ney died shortly after World War II, on August 8, 1949, in Oakland, Calif., and was survived by his

# NAVY CAPT. EDWARD F. NEY AWARDS



## **ASHORE: LARGE GENERAL MESS**

### **FLEET ACTIVITIES YOKOSUKA**

Supply Officer: CWO3 ROLANDO ABAD

Food Service Officer: CSCS(SW) MARC ERNEST

Leading Culinary Specialist: CSC(SW) VAN VERGARA

Total Culinary Specialists: 10

Total Civilian Culinary Specialists: 37

Total Meals Served Daily: 1,800



## **ASHORE: SMALL GENERAL MESS**

### **NAS WHIDBEY ISLAND**

Supply Officer: CMDR. A. JUSTIN LEWIS

Food Service Officer: LT. JASON L. STORY

Leading Culinary Specialist: CSC(SW) JOHN D. ALEXANDER

Total Culinary Specialists: 34

Total Food Service Attendants: 25

Total Meals Served Daily: 779

wife, the former Mary Ellen Croughan of Newport, R.I., whom he married in Hong Kong in April 1933.

The couple had two daughters, Dorothy Frances and Margaret June Ney. He also had a brother, Lt. Cmdr. George A. Ney, USN (Ret.).

## **JOINT AWARDS CEREMONY**

Navy Food Service teams winning the Ney award this year were recognized with culinary competition winners from the other services during a joint cer-

emony on May 15 at the Sheraton Chicago Hotel and Towers.

Also recognized during the banquet were culinary teams from the Army, Air Force, Marine Corps, Air National Guard and Military Sealift Command. Army foodservice teams came to Chicago for the first time to receive their culinary awards during the banquet. The Navy and Military Sealift Command have participated since 2014.

—GFS