

Welcome to the Army Worldwide Food Service Workshop



New Look For Dining Facilities
Presented by: Mr. Goldie Bailey

**Army Center of Excellence, Subsistence
Facilities & Equipment Division**



MISSION



**Dining
Facility
Designs**

**Equip.
Schedules**



**Facilities
&
Equipment
Division**

**Equip.
Funding
For MCA
Projects**

**Field Food
Service
Equip.**





Topics



- **What's New in Dining Facilities**
- **MCA Projects**
- **Food Service Equipment (FSE) Replacement Program**
- **FSE Maintenance**
- **Food Service Management Plan**
- **Prime Vendor (FSE)**
- **Quality Deficiency Report**



What's New



➤ Pizza cooking station

➤ Consists of:

- Pizza cooking oven
- Pizza warming / serving station
- Two hold hot wells





What's New



- **Induction cooking station**
 - **Exhibition!!**
 - Stir-Fry / Vegetable cooking with the appropriate cooking pans.





What's New

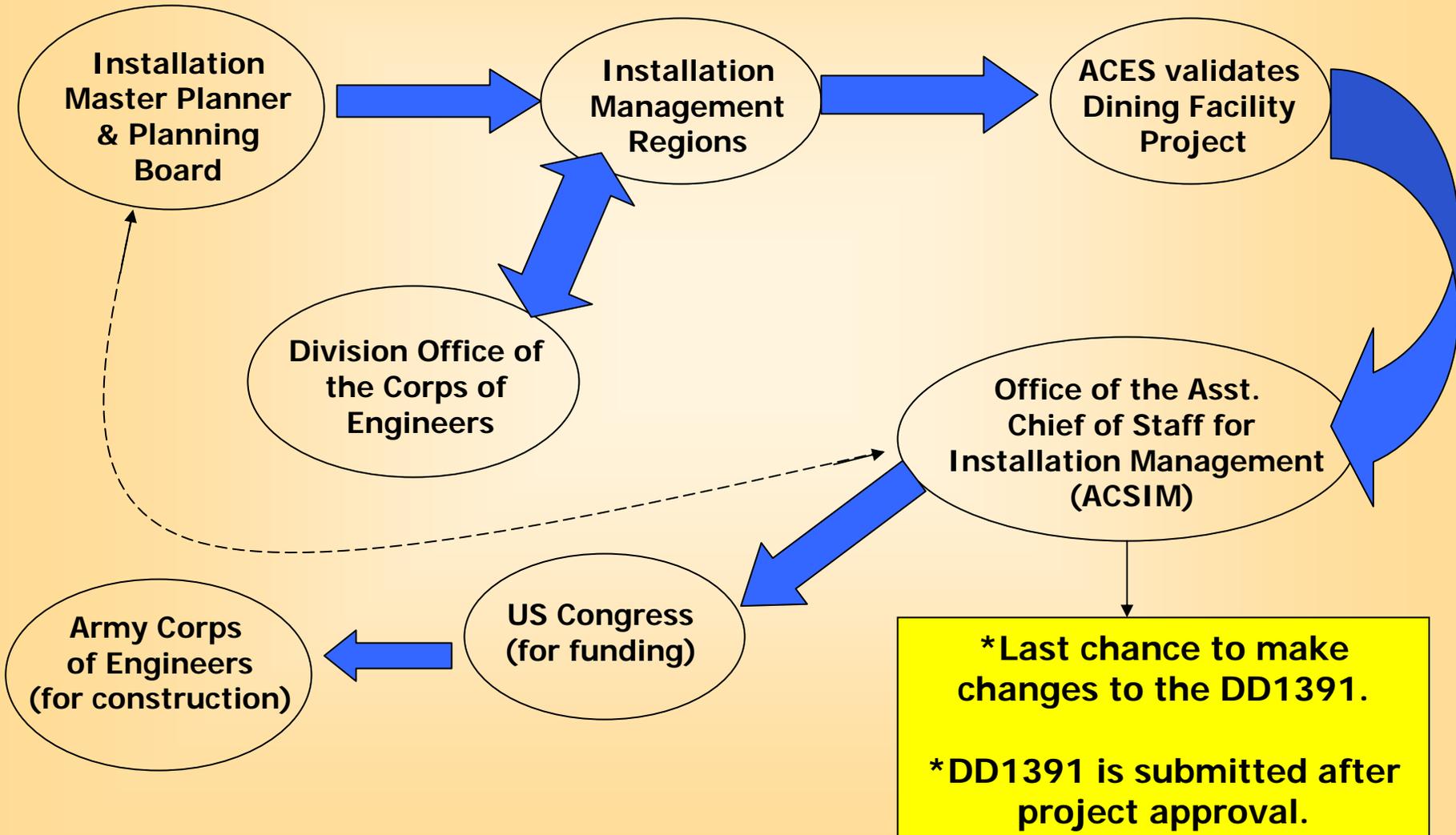


- **Meal Replacement Program**
 - Converting the carry-out area to support the meal replacement program
 - Provide hot and cold/frozen meals to go!!



MCA Project Process

START





MCA Projects Under Construction



Installation	Size	Funding needed for Equip &/or Décor
Schofield Barracks	801-1300	Equip & Décor
Ft Carson	801-1300	Decor
Korea (Humphreys)	501-800	Equip & Décor
Ft Bragg (Sep.)	501-800	Equip & Décor
Ft Bragg (CAB)	150-250	Equip & Décor
Ft Hood	501-800	Equip & Décor
Redstone Arsenal	501-800	Décor
Germany	Non-standard	Equip & Décor



MCA Projects Under Design



Installation	Size	% of Design
Ft Bragg	501-800	60%
Ft Detrick	150-250	100%
Ft Campbell	251-500	50%
Ft Hood	501-800	95%
Camp Mackall	500 Non-standard	95%
Ft Jackson	1300 BCT	100%
Schofield Bks (Quad C)	500 Non-standard	100%
Ft Meade	501-800	RFP
Ft Riley	501-800	RFP
Korea	501-800	Concept



Food Service Equipment Replacement Program



- The DA Form 3988 should be developed in AFMIS to establish the budget to replace food service equipment.
 - System will interface with DSS.
 - Procedures:
 - Dining facility
 - Program Manager
 - IMA Region
 - IMA Headquarters





Equipment Maintenance Makes Dollars & Sense



Scheduled cleaning and preventative maintenance on critical kitchen equipment will minimize utility consumption, prolong equipment life expectancy, and give optimum performance.



Food Service Management Plan (FSMP)



- To maintain an accurate FSMP, the FPM and Master Planner should establish and maintain close continued coordination.
- Installation provide an accurate FSMP every year from date of submission of last FSMP.
- FSMP will be used to determine dining facility categories for the Phillip A. Connelly Program.
- The FSMP should contain as a minimum:
 - Most current & legible blueprints of installation site plans.
 - DA Form 4945
 - Any correspondence regarding the FSMP



Food Service Management Plan (FSMP)



- Provides information and guidance regarding...
 - Construction
 - Modernization
 - Improvement planning
 - Need in the event of full mobilization

- All dining facilities must be listed, including...
 - Temporary buildings used by USAR, ARNG and mobilizing units.
 - Those constructed or modernized wholly or partially w/host nation funds.



Food Service Equipment Prime Vendor Regions as of 6/28/01



Region 1- Lankford-Sysco – 800-927-6410
Region 2- Dietary Equipment Company – 800-755-4777
Region 3- Gill Marketing – 800-777-1418
Region 4- The Source – 800-497-2144

Region 4
All Navy Ships
East Coast/
Europe



Quality Deficiency Report (Standard Form 368)



GET DISPOSITION INSTRUCTION FOR CREDIT

REPLACEMENT OR REPAIR OF DEFECTIVE EQUIPMENT

**HELP STOP REPEAT SHIPMENTS OF DEFECTIVE
EQUIPMENT**

**IMPROVE THE PERFORMANCE AND MAINTENANCE OF
EQUIPMENT**

**POINTS OF CONTACT FOR QDR SUBMISSION CAN BE
FOUND ON THE ACES WEBSITE UNDER THE FED TAB.**



Facilities & Equip. Division Contacts



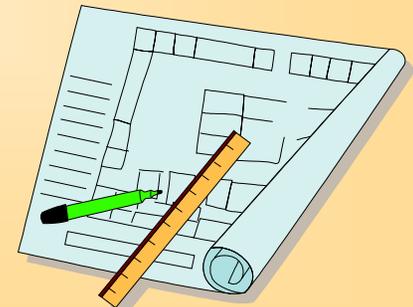
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QUESTIONS & ANSWERS