

Department of the Army
Philip A. Connelly Awards Program

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Philip A. Connelly Awards Program

Agenda

- International Food Service Executive Association (IFSEA)
- Memorandum of Agreement
- Program Objectives
- Evaluation Criteria
- Awards ceremony

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DA Philip A. Connelly Awards

Born in Framingham, Massachusetts in June 1907, Philip A. Connelly became a leader in his chosen profession-Food Service Management.

He worked diligently and earnestly throughout his life to promote professionalism in food service, in both the civilian industry and military services. As a result of his dedicated purpose and positive influence, civilian and military food service programs are more closely aligned and personnel in these programs now have uniform goals in education training, career development and job opportunity.

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IFSEA Provides

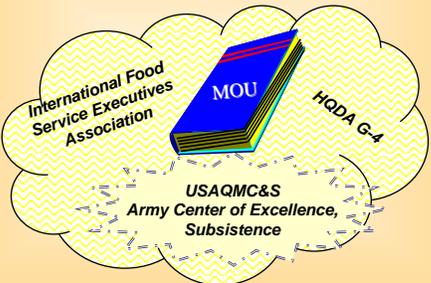
- Civilian evaluators for all services
- Certification programs - (CFE & CFM)
- Education opportunities
- Rewards professional achievement Award/Certificates
- Networking with industry peers
- Job placement assistance



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MEMORANDUM OF UNDERSTANDING



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The Objectives of the Connelly Awards Program are to:

- Improve the professionalism of the food service personnel, thus providing the best quality food service to supported Soldier diners.
- Provide recognition for excellence in the preparation and serving of food in the Army troop dining facilities and during field kitchen operations.
- Provide added incentive to competitive programs of Major Army Commands and Installation Management Agency by adding a higher level of competition and appropriate recognition.



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Training and Supervision

- Effective Use of Manpower
- Adequacy of Supervision
- Recommended Publications/Forms
- Field Standing Operating Procedures (SOPs) in Use
- Preparation of the Production Schedule
- Operators' Knowledge of TO&E Equipment



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Appearance/Attitude of Food Service Personnel

- Appearance of Personnel
- Attitude of Personnel
- Work Habits



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Serving and Troop Acceptability

- Requisition and Accountability
- Menu and Serving Line Components
- Arrangement of Serving Line
- Serving Utensils
- Eye Appeal and Garnishment
- Portion Control and Plate Waste
- Replenishment of Serving Line
- Beverages
- Troop Acceptability (Pro/Con)



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Field Kitchen Site Selection and Layout

- Security
- Accessibility/Protection from Element
- Field Kitchen Site Layout
- Troop Support/Traffic Flow



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Use and Maintenance of Equipment

- Proper Use and Maintenance of Equipment
- Safety Practices
- Scheduling of Maintenance
- Adequacy of On-Hand Repair Parts



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Food Preparation and Quality

- Effective Menu Adjustment/Nutrition Initiatives
- Adherence to Production Schedule
- Use of Appropriate Recipes
- Meats and Sauces
- Starches and Vegetables
- Salads and Dressings
- Breads, Quick Breads and Pastries
- Beverage
- Proper Serving Temperatures
- Food Palatability
- Progressive Cookery



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Nominee Package Requirements

- Complete unit designation (no abbreviations)
- Location of the nominated unit (including TOE or TDA number)
- Complete unit mailing address with ZIP Code or APO
- Point of Contact:
 - Email address
 - DSN/Commercial phone numbers
 - FAX numbers
- As DA finalists MACOM, IMA, NGB and OCAR/USARC commanders are responsible for ensuring adequate photographic coverage during evaluations
- Brief historical summary of the unit including the mission statement
- Submit nominee packages on Compact Disk (CD) to ACES, USAQMC&S, ATTN: ATSM-CES-P, 1201 22D Street, Fort Lee, VA 23801-1601

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Nominee Package Requirements

Garrison Photographic Requirements

- ✓ Include a caption explaining the contents of each photo
- ✓ All photos will have a minimum resolution of 300 dpi 8" x 10" format
- ✓ FOS/Facility Manager, in duty uniform, performing supervisory functions (one)
- ✓ Food service staff in duty uniform posed in front of the dining facility with unit identification (one)
- ✓ Five different shots of the food service staff as they perform their duties during meal preparation
- ✓ Five different scenes of the dining area, serving lines, meal preparation, and kitchen layout (five in each area)

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Nominee Package Requirements

Field Kitchen Photographic Requirements:

- Include a caption explaining the contents of each photo
- All photos will have a minimum resolution of 300 dpi
- FOS in the duty (field) uniform, performing supervisory functions (one)
- Food service staff in duty (field) uniform posed in front of the unit identification (one)
- Five different shots of the food service staff as they perform their duty during field feeding
- Five different shots of the eating area: serving line (s) before and during serving: Kitchen Tent MKT, CK or K-CLFF (interior, and exterior) food preparation and the kitchen layout
- Two shots of the overall field location, one with unit identification visible (if possible) and one encompassing the entire operation.

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Awards Will Be Presented At The Connelly Awards Ceremony in San Diego, California April 25-28, 2005

Winner Receives:
SILVER BOWL

Runner-up Receives:
PLAQUE

Both Winners and Runner-ups receive Scholarships to a prestigious culinary school. Johnson & Wales University in Miami, Florida



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2006 to 2009 Connelly Ceremony Dates

Hyatt Regency Miami, Florida April 6-9, 2006	Hyatt Regency Hotel New Orleans, Louisiana April 4-7, 2008
Marriott Hotel Kansas City, Missouri April 6-9, 2007	Hilton Hotel Atlanta, Georgia April 2-5, 2009

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Points of contact

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Philip A. Connelly Web site:
<http://www.quartermaster.army.mil/aces/connelly/connelly.html>

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