

## Navy Reviews Innovations in Food Service and Culinary Specialist Opportunities

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*From Naval Supply Systems Command and Navy Installations Command Public Affairs*

WASHINGTON (NNS) -- Members from the Navy Supply Systems Command (NAVSUP) and Commander, Navy Installations Command (CNIC) met this month to discuss new and innovative ways to provide meals to Sailors and employees aboard shore installations.

This is the first time the two commands had the opportunity to collaborate and discuss future working groups. These groups will consider new ideas for Navy food service and determine how to best keep Navy Culinary Specialists' (CS) skills proficient while they are stationed ashore.

"The opportunity to work together to improve training and development for our CSs is a win/win," said Cmdr. Danny King, NAVSUP Food Service director. "Training is a key pillar for our Navy chefs, and honing their skills both afloat and ashore provides immeasurable benefits for the CSs in their careers and for the Sailor who gets the opportunity to be served their great food."

King added, "The key to ensuring that this relationship continues to flourish is by each of us never forgetting who we work for and all of us taking on a "servant's attitude" approach to reach our end goal, which is to better serve and support the Navy's total workforce that includes our Sailors, civilians, and family members."

One of the options being discussed is combining two operations normally found on installations, traditional galleys and Morale Welfare and Recreation (MWR) food operations, into a campus dining operation where all food service options are available. This initiative would provide a chance for CSs to retain their rating skills and knowledge required for advancement while serving on ashore assignments.

"What we are trying to do is provide military, civilians and contractors on installations with access to the same food service operations, which could provide more options for a variety of choices at a fair market price for the meals," said Karin George, CNIC ashore galley program manager. "Additionally, a Sailor who is not receiving Basic Allowance for Subsistence may still receive their meal allowance at an MWR operation rather than having to eat only at a galley."

George also said there is no single best model that would fit every installation. Each location site should be evaluated before any decisions can be made to combine food service operations.

Aging facilities, outdated furnishings/equipment, access from work areas and living quarters, and continued shore duty assignments for Sailors in the CS rating present some challenges for innovation.



**Culinary Specialist 3rd Class Deshawn Thorton, left, and Culinary Specialist 1st Class Miguel Zavala prepare food at the Silver Dolphin Bistro at Joint Base Pearl Harbor-Hickam in preparation for the Edward F. Ney Memorial Award for food excellence. (U.S Navy photo by Chief Mass Communication Specialist Bill Mesta/Released)**

"As the ashore galley program manager, my goal is to find common ground where our two commands can work together toward the same goals," said George.

According to George, Sailors want variety and choice of location, so innovation teams have been established to look at alternatives for providing meals to Sailors so they don't have to pay out of pocket for meals at commercial establishments.

Some examples of innovation include food trucks that bring the food from the galley to the Sailors' work sites at Whidbey Island in Washington State and NAS Fallon in Nevada. Naval Air Station (NAS) Oceana in Virginia has a drive-through galley operation, the only one in the Navy.

Presently, there are six locations where the MWR operations are providing meal services to Sailors; Joint Base Anacostia-Bolling in the Washington D.C. area, Naval Stations in Dahlgren and Bethesda, Maryland, Naval Station Everett, Washington, NAS Fallon and the Naval Base in Chinhae, South Korea.

For the past 18 months CNIC and NAVSUP working groups have been working on specific issues such as equipment standardization, audit readiness and menu development. The March meeting allowed the senior personnel in Food Service to come together and address larger issues such as menu variety, delivery methods, professional training opportunities, and other food service-related activities. Changes to facilities and personnel rotation will be part of the long-range Navy plan.