

# Joint Culinary Center of Excellence

Organizational/Unit Crest

Team Crest/Team Photo Here



**54th Annual Philip A. Connelly  
Sample In-brief  
“Organization”  
Category (Field/Garrison)**

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# UNIT HISTORY / MISSION STATEMENT

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## **History**

In February 1989, the Chief of Staff, Army directed the formation of the Army Center of Excellence, Subsistence (ACES) by merging two organizations: (1) the Directorate of Food Service, U.S. Army Troop Support Agency and (2) the Subsistence and Food Service Department, U.S. Army Quartermaster Center and School (QMC&S). ACES officially began with the completion of asset transfer on October 1, 1989 at Fort Lee, Virginia. In September, 2009, ACES was re-aligned under the Sustainment Center of Excellence (SCoE) as the Joint Culinary Center of Excellence (JCCoE). The JCCoE is separated into three directorates: Army Center of Excellence, Subsistence Operations Directorate (ACES OD); Joint Culinary Training Directorate (JCTD) and the Special Programs Directorate (SPD).

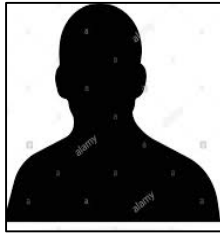
## **Mission**

The JCCoE serves as the focal point for all Army Food Program issues, including lead organization for the Department of the Army (DA) G4 food program in doctrine development, policy and procedures, garrison, field, and subsistence supply operations. Advise, train, educate, and empower Department of Defense (DOD) culinary professionals in all facets of the DOD or Services Food Program through dynamic and learner centric training.

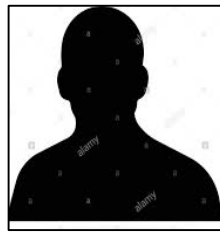
# Chain of Command



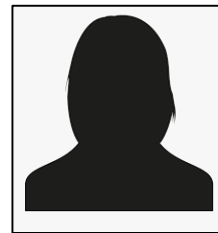
BDE CDR



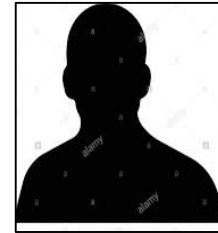
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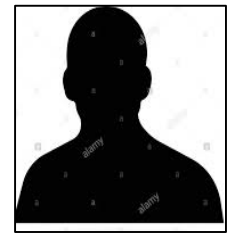
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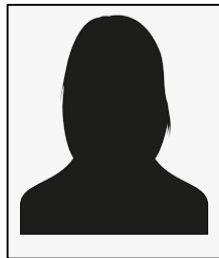
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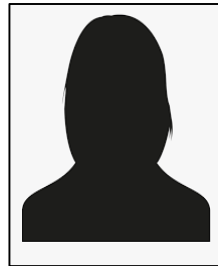
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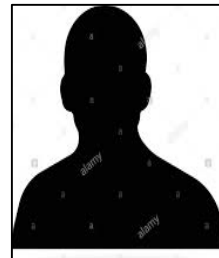
CO 1SG



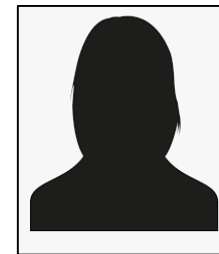
FOOD SERVICE  
OFFICER  
PRIMARY FSO



ALT FOOD SERVICE  
OFFICER

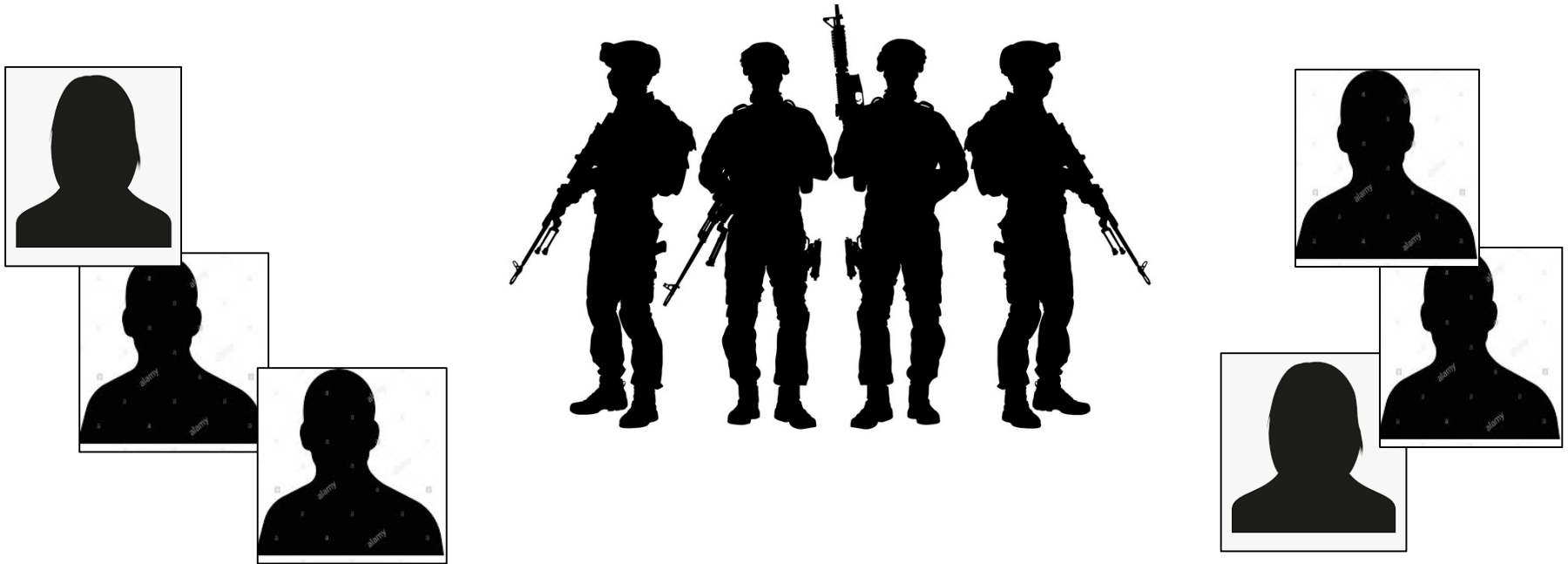


FOOD ADVISOR



SR CULINARY MNGMT  
NCO

# Team Composition



Team members from left to right:

- Organization can also use the photo in front of garrison facility shadow box or unit field sign at field feeding site
- Can include team member hometown and education level-not mandatory

# Team Members and Sections

<b>MEATS</b>	<b>OUTSIDE LINE</b>	<b>BAKING</b>	<b>RATIONS</b>
SPC Joe Smith			
<b>STARCHES AND VEGETABLES</b>	<b>SHORT ORDER</b>	<b>SANITATION</b>	<b>ADMINISTRATION</b>

# FSO & Manager BIO

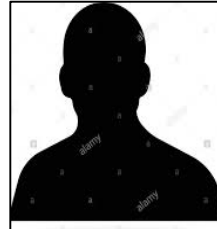
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Please insert BIO here



**FSO**

Please insert BIO here



**Manager**

# Units Feeding Mission

A decorative graphic consisting of two horizontal lines. The top line is blue and the bottom line is red, with a yellow line in between. The lines are slightly offset from each other, creating a layered effect.



# Action Photos



## Garrison

1. Culinary Staff in duty uniform posed in front of dining facility with the unit identification above the picture. (One photo only)
2. Culinary Manager NCO/Facility Manager, in duty uniform, performing supervisory functions in garrison category. (Two photos only)
3. Photos of the Culinary Staff as they perform their duties during meal preparation. (Five photos only)
4. Photos of the dining area, serving lines, meal preparation area, and kitchen layout. (Five photos only)

Note: Place all photos in order.

# Action Photos



## Field

1. Culinary Staff in duty (field) uniform posed in front of field site with the unit identification above the picture and one encompassing the entire operation.  
(Two photos only)
2. Culinary Manager NCO in duty (field) uniform, performing supervisory functions.  
(One photo only)
3. Photos of the Culinary Staff as they perform their duties during field feeding.  
(Five photos only)
4. Photos of each the feeding operation: Serving lines before and during serving; Kitchen Tent, Mobile Kitchen Trailer, Containerized Kitchen (interior and exterior) food preparation and the kitchen layout.  
(Five photos only)

Note: Place all photos in order.