



**For Details, contact:**  
**MGySgt Jesus Camacho at**  
**703-623-4627**  
**or Ed Manley at 702-292-7988**

Military Hospitality Alliance  
2609 Surfwood Drive  
Las Vegas, NV 89128  
Phone: 702-430-9217  
Fax: 702-430-9223  
E-Mail: [Ed@ehmanley.com](mailto:Ed@ehmanley.com)  
Web: [www.mha1.net](http://www.mha1.net)

## MHA news release

Military Hospitality Alliance (MHA) President, MSgt Damion Peterson, announces that the 4<sup>th</sup> annual Food Service Seminar to be held on Friday, September 23rd, at Marine Barracks, home of the Commandant, in Washington, DC. The following day there will be a culinary competition where 15 military teams will compete to see which service reigns for the next year.

*Washington, DC: A full day of culinary oriented education begins at 8 am with demonstrations of the Eloma ovens, which will be used in the military culinary competition, and ends with a fabulous beer and food pairings dinner.*

### **The tentative agenda includes:**

- \* 8 am to 9:30 am on Friday – **Use of the combi-steamer - Eloma**, inventor of the combi-steamer over 30 years ago, will demonstrate the latest evolution, called Genius Touch. Attendees will learn the advantages and uses of the latest equipment available for chefs.
- \* 9:45 am to 10:30 am – **Primal Cuts** – The instructor should demonstrate the identification and procedure for fabricating different type of meats. The focus can surround breaking down beef, poultry, chicken, and fish. Demonstrations can focus on fabricating meats from the primal cuts to more specialized cuts of meats. Grading of meats, cooking methods and more information about the butchery business can be beneficial.
- \* 10:45 am to 11:30 am – **Buffet set-ups** – The instructor will demonstrate different types of buffet setup ideas and techniques. Attention can be given to colors, décor, and methods of display. Demonstrations can focus on tablecloth designs, and several other tips to enhance a presentation.
- \* 11:30 am to 1:00 pm – **Trade show** with over a dozen vendors demonstrating their newest and best products that are available for military operations worldwide. Time for networking with industry peers – find out what others are doing to keep their guests happy and well fed.
- \* 1:15 pm to 2:00 pm – **Pastry and Sugar demonstration** – The instructor should demonstrate different techniques of pastry making. Demonstrations can focus on sugar work or sugar art, how to pull sugar and form it into different shapes or designs. Desserts, Sweet dough, puff pastry, French pastry making, breads and other types of pastry can also be another focus of attention.
- \* 2:15 pm to 3:00 pm – **Ice carving** – buying ice, equipment needed, and techniques with demonstration
- \* 3:15 pm to 4:00 pm – **Table arrangements** by a Chef from the French Culinary Institute in New York City.
- \* 4:15 pm to 5:00 pm - **Culinary competition tips** – what can the teams do to attract the judges attention by a well known area Chef.
- \* 5:00 pm to 8:30 pm - **Sam Adams' Boston Beer and Food Pairings Dinner**. Unless you went last year, you've never experienced beer this way. Just like wine, certain types of beers go better with various foods than others, and you'll learn all about it in this wonderful evening sponsored by Sam Adams.

**Price** – the Seminar Bundle price is just \$20.00 with the dinner at \$35.00. A real bargain at just \$55.00 total for the bundle. If you are just interested in the Food Service Seminar the price is just \$25.00 instead of last year's \$99.00.

**To register** and for the most current information go to [www.mha1.net](http://www.mha1.net).