

7th Military Culinary Competition & 2nd Food Service Seminar

September 24 & 25, 2010

Hosted by IMCEA D.C. Chapter & the Military Hospitality Alliance

VIP's in attendance (not confirmed)

Mrs. Michelle Obama has been invited

The Commandant of the Marine Corps will be on hand to present awards

World famous Cajun Chef Paul Prudhomme "The Raggin Cajun"

Former 11 year White House Executive Chef Walter Scheib

The Capital Grille's Managing Partner (and a chef) Adam Shapiro

Outback's Chef Tim Gammon, inventor of the Bloomin' Onion

LT General Russel Honore US Army (Ret), who led Task Force Katrina

Six Redskin Cheerleaders and Miss DC will be on hand for photos and autographs and will brighten the stage as well.

The event also honors our Wounded Warriors. Mark "Ranger" Jones will land a skydiving team of vets, one of whom is a double amputee. LTC Greg Gadson will join us on bionic legs; he was the first person to receive them after his Iraq injury.

Food Service Seminar - September 24, 2010

Registration Fee - \$99.00

Participants provided Lunch and a BEER & FOOD PAIRING DINNER

Taste testing of foods from Sponsors throughout the day

Same location as MCC, Marine Barracks 8th & I Streets, SE Washington, DC

Sign up at www.mha1.net under Seminar Registration OR CALL Karl at 702-399-3514- **hurry time is short!**

Training Sessions begin 8:15 AM, come early to register. Tentative schedule listed on page two

Military Culinary Competition – September 25, 2010

The Military Hospitality Alliance announces that the Military Culinary Competition will be held on Saturday, September 25, outside Marine Barracks at 8th & I Streets, SE, in Washington, DC in conjunction with the Barrack's Row Main Street Fall Festival. Over 9000 people attend.

Teams from the Army, Navy, Marine Corps, Air Force and Coast Guard, and some mixed service teams, are expected to compete in the 7th Military Culinary Competition, starting at 7:15 am on September 25th. The competition is in one of Washington DC's historic neighborhoods called Barracks Row. **Plus, new this year** is a competition among four military club teams from the DC area, sponsored by the International Military Community Executives Association's DC Chapter.

Visit www.mha1.net to register for either event. Questions? Call Karl 702-399-3514

TENTATIVE
Food Service Seminar Schedule
24 September 2010
Marine Barracks Washington, 8th & I Streets

0730 – 0900 – **MCC Registration, Overview, and Rules (MCC TEAM MEMBERS ONLY)**

0700 – 0800 – **Food Service Seminar Registration**

0815 – 0900 – **Menu Engineering: A Practical Guide to Menu Analysis and Profitable Decision**

Making – Ray Nevin, CMCE, FMP, CNIC Food and Beverage Analyst

In this session you will learn the step by step process to help you evaluate current and future menu pricing, design, and content decisions.

0915 – 1000 – **Performance Based Nutrition** –

Eric Boerner, Tina Reddington, and Suzanne Snyder, Sodexo Government Services

You will learn what Performance Based Nutrition is, why it's important, and how Sodexo has approached the issue. Case study will provide the benefits to the military as well as the positive impact of nutrition on performance.

1015 – 1100 – **Hot New Food Items** – Chef Dianna Fricke, CRC, CWPC and Betsi Selset, JR Simplot

1115 – 1200 – **Holding, Transporting, and Serving Food Safely** – Gayle Swain, Cambro

1200 – 1300 – **Rational 101**

1300 – 1400 – **Luncheon**

1415 – 1500 – **Consumer Research in Food Trends** – Jen Wulf and Mike Veal, ConAgra Mills

Hear directly from ConAgra Mills Manager of Consumer Insights share research of key concern for today's consumers. Learn about gluten free diets, whole grain trends, and what parents are looking for when they review the Kid's Menu.

1515 - 1600 – **Hear, See, and Taste the Latest Trends in Restaurant and Campus Foodservice and Learn How You Can Use Them in Your Operations**

John Vaillancourt, and John Bob Spencer, Tyson Foods

This exciting and innovative presentation will explore trends within segments of foodservice: colleges and universities, casual dining, national restaurant chains, and more. Learn how these innovative trends can be applied to your everyday menu.

1615 – 1645 – **Leadership Styles** – Tama Murphy, CIA

1700 - 1745 – **Bringing Fresh Local Ingredients and Street Foods inside through Evo Action Stations** –

Charlie Zupsic and Adam Zwerling, Evo

People are reawakening to dining as a social experience whereby street foods evoke the comfort and fun of a neighborhood party. In conjunction, the farm-to-table movement is offering fresh food from local sources to the experience. Evo will explore these trends and demonstrate how innovative action stations can create wonderful and varied experiences indoors.

1800 – 2000 – **Beer and Food Pairings Dinner** – Joe Kaczynski, Boston Beer Company and Ed Eisenhart, Bridgeford Foods

This multi course dinner will allow you to experience a variety of products from the Boston Beer Company and find out how they pair with different foods. Learn about different styles of beer and the process of making beer. Dinner also features bread products from Bridgeford Foods, a co-sponsor of the dinner.