

1985

HENNESSY



INFORMATION

BROCHURE

HQ AFESC/DEHF

TYNDALL AFB FL



HENNESSY TROPHY

AWARDS PROGRAM

The Hennessy Trophy Award Program was established to promote the highest standards of food service throughout the Air Force. The Air Force Hennessy Awards recognize and commend Air Force bases which excel in management, preparation, and service of food to their personnel. The annual competition serves as one of the Air Force's primary motivational tools to improve food service for its airmen.

The Hennessy Award was established to accomplish three essential purposes:

It is used to improve food service preparation, serving techniques, sanitation, and management throughout the Air Force.

The presentation of the award and the associated recognition are important to raise and maintain the morale of food service personnel performing what, in many cases, is considered a chore, far removed from the glamour of flying and fighting. When coupled with a nationwide food industry attempt to raise the prestige of food service employees, the Hennessy competition becomes more significant in its overall contribution.

The spirit of competition motivates the development and training of skilled Air Force food service personnel. Good food service makes use of competent and trained personnel. If the Air Force is to continue under an increasingly stringent economy, all means must be used to reduce the feeding costs. Trained and experienced food service people can accomplish this through increased efficiency.

The Hennessy Program was named in honor of Mr John Lawrence Hennessy, one of the nation's most capable and respected hotel restaurant executives. Mr Hennessy's varied and illustrious career in the hotel and restaurant industry made him extremely well qualified in all aspects of food service operations. Because of these talents, during and subsequent to World War II, he received presidential appointments to top level advisory boards and task groups which were established to improve the efficiency and economy of the military food services. He served his industry and his nation with distinction.

Mr Hennessy was particularly helpful to the United States Air Force with his advice and assistance in solving food service problems of facility design, training and monetary management. In fact, at the time of his death in 1955, he was deeply involved with plans for the dining facility at the United States Air Force Academy. Therefore, when the Air Force established its food service competition in 1956, it was logical and fitting to dedicate the program and trophies in his name, in recognition of Mr Hennessy's selfless devotion to the advancement of military food service.

THE NATIONAL RESTAURANT ASSOCIATION



311 FIRST ST. NW
WASHINGTON, D.C.

20001

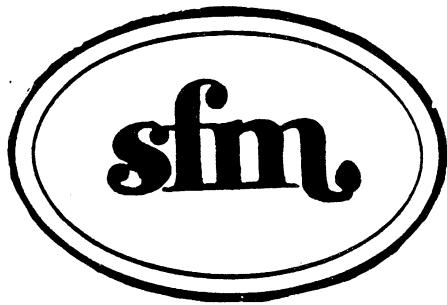
The National Restaurant Association was established in 1919 for the mutual betterment of the restaurant industry. The NRA, headquartered in Washington, D.C., is a non-profit organization uniting restaurateurs from the United States, Canada, and elsewhere. It solves trade problems which restaurateurs could not solve separately.

The National Restaurant Association effectively and fully represents interests of members of the industry and the general public in all pertinent areas of government activity at the national level--and state and local levels as appropriate. It utilizes its expertise in resolving crisis resulting from legislative or other government actions which may be detrimental to the progress of the industry.

The NRA develops and implements effective programs which upgrade the recruitment, education, and training of millions of personnel required to meet present and future needs. Specifically, but not inclusively, these programs entail maintaining leadership in accelerating education for hospitality careers and educational and research activities; supporting programs to expand employee training at all levels; and developing a platform of seminars, convention programs, and other techniques for improving the industry's ability to cope with a society of change. Additionally, the health and safety of customers and employees is a necessary facet of the food service industry, and must be an important part of NRA's educational thrust.

The NRA strives to enhance the prestige of the industry as a vital segment of our economic, political, and social system, and instills in members a greater sense of belonging. A paramount objective is to impress members of the industry with the benefits of participation, namely, through membership to the NRA as well as state and local associations. Significant to the success of this goal is effective communications to the industry, through every appropriate channel, from advertising and public information to the annual educational exposition.

For over two decades, the NRA has sponsored the Air Force Hennessy Trophy Award Program and has provided the Air Force with one of the finest motivational tools for better food service management.



SOCIETY FOR FOODSERVICE MANAGEMENT

310 WEST LIBERTY STREET

LOUISVILLE, KENTUCKY

40202

The Society for Foodservice Management was formed in 1979 through the merger of the National Industrial Cafeteria Managers Association and the Association for Food Service Management. The Society is composed of active members who represent companies that either operate or maintain foodservice and vending facilities in business or industry. These individuals may operate company-owned programs or perform as liaison with contracted facilities. Associate members of the Society represent companies which are suppliers of food products, equipment, or other essential services for the foodservice industry.

The objectives of the Society for Foodservice Management are:

To provide an opportunity for the exchange of experiences and opinions through discussion, study, and publications.

To keep pace with the rapidly changing conditions in the employee-foodservice segment of the foodservice industry.

To develop greater efficiency and more economical methods of providing high quality food and service at a reasonable cost.

To keep the membership informed of pertinent governmental regulations, scientific advances, and other information that may specifically affect their segment of the industry.

To assist individual members in solving specific operating and management problems.

To develop and encourage the practice of high standards and professional conduct among management and executive personnel.

To keep those companies represented by Society members informed of the value of an employee-foodservice program as a contribution to better company/employee relations.

These objectives are achieved by conducting two national conferences a year which present authoritative speakers and programs covering new methods and technology for more efficient management, better personnel deployment and personnel relations, industry trends, governmental affairs, and continuing education on optimum levels of interest. The conferences also allow for the free and informal interchange of ideas and information through workshops and round-table discussions. In addition, the Society sponsors a series of more informal conferences throughout the year.

The SFM promotes excellence in military food service through its affiliation with the Air Force and the Hennessy Trophy Award Program. By honoring representatives from the winning bases, the Society enhances the motivational goals of the competition.



INTERNATIONAL FOOD SERVICE EXECUTIVES ASSOCIATION (IFSEA)

111 EAST WACKER DRIVE
CHICAGO, IL 60601

The International Food Service Executives Association is an international, fraternal, and educational organization of approximately 7,000 members, 60 regular branches, and 50 student branches in the United States, Japan (including Okinawa), Guam, the Republic of the Philippines, the Republic of Korea, and Canada (an affiliate member). The Association is dedicated to upgrading standards in the industry, enacting sound legislation, finding solutions to international nutritional needs, expanding food research, and promoting prestige of the profession. IFSEA also strives to promote education, good fellowship, and humanitarianism among its membership and with people everywhere.

Organized in 1901 as the International Stewards Association, it was also formerly known as the Executives Stewards and Caterers Association. The active membership is comprised of personnel at the management level in all aspects of food service. It includes purchasing agents, stewards, executive chefs, operators, owners, managers of catering firms, restaurants, hotels, clubs, institutions, the armed forces, and other organizations having food service operations.

The Association is governed by an International President and a Board of Directors composed of 12 members (three from each of the four IFSEA regions which elects its own officers). International committee chairmen are selected from the capable general membership. IFSEA employs a full-time experienced staff to administer the business and promotion of the Association and to publish the Food Executive magazine. Branches are self-governing with their own constitutions and by-laws consistent with the International Food Service Executives Association.

An increasing amount of money is allocated from International General Funds for the IFSEA Scholarship Program. Its purpose is to give needed assistance to qualified young people in furthering their careers in the food service field.

The annual Armed Forces Food Service Awards Program of IFSEA highlights its military responsibility. It is one of the many international programs which enhance the prestige of the Association. In addition to being an associate sponsor of the Hennessy Trophy Program, and providing an IFSEA evaluator, the Association also sponsors the U.S. Army's Connelly Award Program and the U.S. Navy's Ney Award Program. Like the Hennessy Awards, these are presented to the outstanding food service programs of the respective military services.

COMMAND NOMINEES



SINGLE FACILITY CATEGORY

SHEMYA AIR FORCE BASE
SHEMYA ISLAND, ALASKA
ALASKAN AIR COMMAND (AAC)

GOODFELLOW AIR FORCE BASE
SAN ANGELO, TEXAS
AIR TRAINING COMMAND (ATC)

MCCLELLAN AIR FORCE BASE
SACRAMENTO, CALIFORNIA
AIR FORCE LOGISTICS COMMAND (AFLC)

6940TH ELECTRONIC SECURITY WING
FT G.G. MEADE, LAUREL, MARYLAND
ELECTRONIC SECURITY COMMAND (ESC)

HICKAM AIR FORCE BASE
HONOLULU, HAWAII
PACIFIC AIR FORCES (PACAF)

CASTLE AIR FORCE BASE
MERCED, CALIFORNIA
STRATEGIC AIR COMMAND (SAC)

CHEYENNE MOUNTAIN
COLORADO SPRINGS, COLORADO
SPACE COMMAND (SPACECMD)

BERGSTROM AIR FORCE BASE
AUSTIN, TEXAS
TACTICAL AIR COMMAND (TAC)

UNITED STATES AIR FORCE ACADEMY
COLORADO SPRINGS, COLORADO
UNITED STATES AIR FORCE ACADEMY (USFA)

RAF FAIRFORD
UNITED KINGDOM
U.S. FORCES IN EUROPE (USAFE)

MULTIPLE FACILITY CATEGORY

CHANUTE AIR FORCE BASE
RANTOUL, ILLINOIS
AIR TRAINING COMMAND (ATC)

MAXWELL AIR FORCE BASE
MONTGOMERY, ALABAMA
AIR UNIVERSITY (AU)

KIRTLAND AIR FORCE BASE
ALBUQUERQUE, NEW MEXICO
MILITARY AIRLIFT COMMAND (MAC)

EGLIN AIR FORCE BASE
FT WALTON BEACH, FLORIDA
AIR FORCE SYSTEMS COMMAND (AFSC)

ELLSWORTH AIR FORCE BASE
RAPID CITY, SOUTH DAKOTA
STRATEGIC AIR COMMAND (SAC)

GEORGE AIR FORCE BASE
VICTORVILLE, CALIFORNIA
TACTICAL AIR COMMAND (TAC)

SEMBACH AIR BASE
SEMBACH, GERMANY
U.S. FORCES IN EUROPE (USAFE)

SPECIAL RECOGNITION CATEGORY

914 TAG FOOD SERVICE ACTIVITY
NIAGARA FALLS INTERNATIONAL AIRPORT
NIAGARA FALLS, NEW YORK
UNITED STATES AIR FORCE RESERVE (AFRES)

SINGLE UNIT EVALUATORS

Mrs. Deanna Hormel, Director of Food Service for Hallmark Cards, Kansas City MO, is President of the Society for Foodservice Management (SFM) for 1984-85. Mrs. Hormel is responsible for Hallmark's self-operated food service systems which produce nearly 5,000 meals daily at the Kansas City headquarters. Mrs. Hormel's food service experience spans 25 years in the public restaurant sector of the industry as well as the college and business and industry segments of the institutional food service. She has held a variety of positions within the food service career field in management as well as current consulting assignments with Hallmark Cards. Mrs. Hormel holds both a BS degree in Home Economics and an MS in Education from Fort Hays State College, Hays KS. Mrs. Hormel was instrumental in the formation of the Kansas City Firehouse Committee's historic restoration projects which included the Central Exchange (a Women's Networking Club) and its placement on the National Register of Historic Places. She is also active in the Kansas City Chapter of the Missouri Restaurant Association and is a past member of the Board of Directors of the SFM before her current position within that organization. Mrs. Hormel is a native of Ada KS and currently resides in Kansas City MO with her husband and three sons: Dennis, Jeff, and Mitch.

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Mr. Jack Kozlak is the owner/operator of Kozlak's Royal Oak Restaurant, Shoreview MN, and Kozlak's Oakwood Inn in Anoka MN. Mr. Kozlak has been active in family restaurant activities since 1943. He received his BS degree in Political Science from St. Thomas College, St Paul MN, in 1953. Mr. Kozlak was elected to the Minnesota House of Representatives where he served a two-year term from 1969-70, and was a member of the Metropolitan Council of the Greater Twin Cities, Metropolitan Minneapolis-St Paul, from 1971-74. From 1982-83, he served as President of the Minnesota Restaurant Association. Mr. Kozlak is presently a member of the National Restaurant Association (NRA) Board of Directors representing Minnesota and North and South Dakota. He is also the NRA Ambassador to the Canadian Restaurant and Food Service Association. Mr. Kozlak is native to Minneapolis-St Paul MN and resides in Shoreview MN with his wife Ruth. The Kozlaks have six children: Mark, Diane, Mary, Lynn, Paul, and Carol.

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Capt Michael P. Filan is the Air Force Engineering and Services Center representative on the Single Unit Evaluation Team and serves as team coordinator. Capt Filan, a native of Middletown NJ, graduated from the Citadel in 1978 with a BS degree in Education and holds an MS in Hotel and Food Service Management from Florida International University. Entering the Air Force in 1978, he has held a variety of assignments including Services Operations Officer at George AFB CA; International Labor Relations Officer, Army and Air Force Exchange Service (AAFES) at Clark AB RP; and was selected for the Air Force Institute of Technology's Civilian Institution Program leading to his MS. At the Air Force Engineering and Services Center, Capt Filan has been assigned to the Food Management Operations Branch as an Air Staff Food Service Officer. He assumed the duties as an action officer for food service systems and leads Food Management Assistance Team (FMAT) visits to bases to provide management and training assistance. Capt Filan has been awarded the Meritorious Service Medal, Air Force Commendation Medal, and Air Force Achievement Medal. Capt Filan resides with his wife Vicki in Panama City FL. The Filans have two children: Christopher and Erin.

MULTIPLE UNIT EVALUATORS

Mr. Larry Hilaire has been a restaurateur for over 50 years. A native Oregonian, he started work in a confectionary while attending Pacific University. He opened his first business in the 1930s with a 10-seat soda fountain. Three years later, he opened a 200-seat restaurant which became one of Portland's best known. He subsequently expanded into other enterprises. Mr. Hilaire was elected President of the NRA in 1957 and has remained an active member ever since. He currently chairs the Pension Committee. He traveled with the Hennessy Team in 1963.

Mr. Frederick Dunsmoor joined the Navy in 1943 and served as a ship's cook during World War II. He was discharged in 1946, following the war. He joined the Army/Air Force, and held a variety of food service assignments between 1949 and 1959, including Food Service Supervisor, Tinker AFB, and Food Service Superintendent, 13th AF. He served in Officer and NCO Club management from 1959 to 1971 when he retired as a Chief Master Sergeant with 28 years service. Since retiring from the Air Force, Mr. Dunsmoor has been in private club management. Mr. Dunsmoor has been a member of IFSEA (Certified Food Executive) for 25 years and is currently the Pacific Region Director of IFSEA. He is a member of several other national associations including CMAA (Certified Club Manager), 500 Club, IMCEA and Hotel-Motel Association.

Major John D. Hopkins is the Air Force Engineering and Services Center representative on the Multiple Unit Evaluation Team and serves as team coordinator. He was commissioned in 1972 through the Bootstrap Commissioning Program following enlisted service as a veterinary/environmental health technician. Major Hopkins has held a variety of assignments including Chief of Services, RAF Mildenhall; services inspector, HQ SAC Inspector General Team; and Chief, Cadet Food Services, USAF Academy. He is a graduate of the University of Maryland with a BA degree in Business Administration. He assumed his present duties as Staff Food Service Officer in August 1984.