

# 316<sup>th</sup> Sustainment Command (Expeditionary)

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## **Media Alert**

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For immediate Release

**Moon Township, PA** -- On February 23-25, 2024, 12 Soldiers from the 790th Quartermaster Detachment competed in the Phillip A. Connelly competition at the T/SGT. Vernon McGarity US Army Reserve Center. Sergeant First Class Gaunt, Arthur, led the competition.

The Phillip A. Connelly (PAC) Program recognizes exceptional Army dining service. The program evaluates Field Feeding Teams (FFT) on their ability to offer high-quality meals to soldiers, with an emphasis on the efficiency and effectiveness of meal preparation and service operations, as well as the nutritional value and flavor of the food.

The program's goal is to raise the level of professionalism among culinary management soldiers through demanding competitions, which will raise the standards of living for soldiers.

The competition winner would get a trip to the National Restaurant Foundation Association Educational Foundation (NRAEF) in Chicago, IL. There, they will pay for a Soldier or Soldiers from the winning unit to participate in a week-long training program at the Culinary Institute of America (CIA) campus.

The event was broken down into 2 phases; PMCS, Convoy, and site setup followed by Preparing, cooking, serving, and field sanitation in a field environment.

In addition to pre-staging equipment and cooking from the Mobile Kitchen trailer, this new model requires the teams to dispatch, check their vehicles for preventive maintenance, and convoy to a site. 92G Culinary Specialists are increasingly expected to be more than just cooks. They must be capable cooks in the Army.

"The biggest take away that I took from the event is that you can't train enough. There is always going to be something that needs to be improved upon." Said Chief Warrant Officer 3 Patrick, Dollar.

"This event is good because it provides a 92G to strive for excellence by meeting standards and requirements in the field. There is a lot of work that goes into executing it all well which makes our 92G's better in all areas of administrative and operational requirements." He said.

The 790<sup>th</sup> QM Detachment plans on winning the competition and strives to provide the best support for Soldiers for future field training exercises.

“After this event I would say that just like everyone else who competes in any competition we hope to win, however the most important take aways are teamwork, comradery, and getting to know one another as a team, where each soldier needs to improve and identify who excels at each task and utilize them to assist in further training.” says Sgt. First Class Gaunt, 790<sup>th</sup> QM Det. Food service NCO.

When the competition was over, the Soldiers of the 790th QM Detachment received awards for their dedication and efforts. The judges who graded them offered them advice, best wishes, and well wishes for when the competition winner was declared.

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