The teams in Navy galleys aboard ship and on shore work hard together on the job of reliably providing the daily meals that hungry sailors expect, and are rewarded by the response to the choices they make available.

Satisfaction from a job well done is not the only reward. Navy food service teams gain valuable training experience and are motivated to higher performance when the teams compete for the Navy’s annual Capt. Edward F. Ney, SC, USN, Memorial awards.

The Ney award emphasizes training to improve culinary skill by recognizing the best performers in Navy Food Service, as well as the contribution to quality of life.

Navy culinary specialists are recognized for preparing high-quality food fresh daily, work that is considered one of the biggest morale boosters the Navy provides. The job is becoming more challenging as the Navy shifts toward cooking done from scratch and away from utilizing heat-and-serve foods as menus are revised and nutrition is emphasized.

Customer feedback collected through regular menu board reviews also enables galleys to tailor the choices available.

As a result, culinary training is vital to the skills required in Navy Food Service. Menu changes and nutritional requirements require culinary specialists to maintain existing, and develop new, culinary skills, which demands updated training.

The Ney award is more important than ever for its contribution to ensuring the necessary training and support, as well as encouraging excellence and recognizing the contribution to Navy quality of life.

To supplement the success of the Ney training, Navy Food Service uses the Adopt-A-Ship program. Winning and runner-up commands have commercial chefs work with them ashore and afloat to continue to support.

U.S. NAVY NEY AWARDS
Naval Supply Systems Command (NAVSUP)
Rear Adm. Johnathan Yuen, SC, USN
Commander
Capt. Rudolph Geisler, SC, USN
Supply Operations & Logistics Policy
Capt. Toby Swain, SC, USN
Fleet Support
Cmdr. Danny King, SC, USN
Director, Navy Food Service
Cheryl Hernandez, Ney Program Manager

Evaluation Team
CWOS Todd Grulien, SC, USN
Aircraft Carrier Evaluator
CWOS Kathy Wiseman, SC, USN
Submarine Evaluator
CWOS Alicia Lawrence, SC, USN
Evaluator for Medium Afloat, Large Afloat, CONUS Ashore and Overseas Ashore

Navy military foodservice evaluators travelled extensively to complete eighteen 2014 Ney evaluations. They traveled the globe to Bangor, Wash.; Groton, Conn.; Norfolk, Va.; San Diego, Calif.; Point Mugu, Calif., Yokosuka, Japan; Everett, Wash.; and Singapore. Navy general messes were evaluated for menu planning, preparation, acceptability, management, training, safety, sanitation, shipboard solid and plastics waste management and facilities, equipment and utensils.
The National Restaurant Association Military Foundation (NRAMF) and the NRA are also recognizing winners of the 2014 Air Force John L. Hennessy, Air National Guard Senior Master Sgt. Kenneth W. in Chicago, Ill.

A daylong culinary training program follows on Saturday, May 17. Military culinary specialists attending NRA have a set of four educational sessions in the morning, then head back to the NRA exhibit floor for tours and specialty booth visits. (See NRA preview on page 22.)

The National Restaurant Association Military Foundation (NRAMF) and the NRA are also recognizing winners of the 2014 Ney awards Friday evening, May 16, at the National Restaurant Association’s NRA Show 2014 in Chicago, Ill.

For even more menu innovation, Naval Supply Systems Command (NAVSUP) works with CFD-Natick Labs. NAVSUP updates menu plans annually and forwards recipe suggestions received from the fleet to Natick for testing. Natick also assists culinary specialists with training.

This year, the Navy is set to recognize winners of the 2014 Ney awards Friday evening, May 16, at the National Restaurant Association’s NRA Show 2014 in Chicago, Ill.

SUBMARINE

**USS CITY OF CORPUS CHRISTI (SSN 705),** a Los Angeles-class submarine home ported in Pearl Harbor, Hawaii.

Supply Officer: LT. J.G. EDUARDO CASTELLANOS, SC, USN
Food Service Officer: LT. J.G. EDUARDO CASTELLANOS, SC, USN
Leading Culinary Specialist:
CSC(SS) GERALD D. DAVIS, USN

Total Culinary Specialists: 7
Total Food Service Attendants: 5
Total Meals Served Daily: 255

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LARGE AFLOAT

**USS MAKIN ISLAND (LHD 8),** a Wasp-class amphibious assault ship home ported in San Diego, Calif.

Supply Officer: CDR ANDREW DARNELL, SC, USN
Food Service Officer: CWO2 ROLANDO ABAD, SC, USN
Leading Culinary Specialist:
CSCS(SW/AD) LAWRENCE LAPELL, USN

Total Culinary Specialists: 41
Total Food Service Attendants: 53
Total Meals Served Daily: 3,300

MEDIUM AFLOAT

**USS JOHN PAUL JONES (DDG 53),** an Arleigh Burke-class Guided Missile Destroyer home ported in San Diego, Calif.

Supply Officer: LT. J. W. JONES, SC, USN
Food Service Officer: LT. J. W. JONES, SC, USN
Leading Culinary Specialist:
CSCS(SW) C. M. BILLINGSLEA, USN

Total Culinary Specialists: 14
Total Food Service Attendants: 13
Total Meals Served Daily: 500
Disney, Marine Corps William Pendleton Thompson
Hill Memorial and Military Sealift Command Capt.
David M. Cook awards.

Each year, best performers in Navy Food Service
are selected from a field of more than 300 messes in
seven categories: Aircraft Carrier; Submarine; Large
Afloat; Medium Afloat; Small Afloat; and two ashore,
Large General Mess and Small General Mess.

Evaluation of the teams competing for the Ney
award is a valuable learning and training experience
that motivates higher performance and teamwork.

Winning the award is the culmination of a long,
challenging competition in which the evaluation
teachs assess many aspects of food service, including
preparation, presentation and food quality, account-
ability of records and returns, sanitation, customer
service and morale of the crew.

CAPTAIN EDWARD F. NEY MEMORIAL AWARD

The program was established in 1958 by the sec-
retary of the Navy and the International Food Ser-
vice Executives Association (IFSEA) to improve and
recognize the quality of food service in the Navy.

It is named in honor of Capt. Edward F. Ney, SC,
USN, head of the Subsistence Division of the Bureau
of Supplies and Accounts from 1940 to 1945.

Born in Newport, R.I., on Nov. 16, 1892, Ney
enlisted in the Navy in 1912, was appointed acting
pay clerk during World War I and advanced to the
rank of captain in 1942.

He managed multiple problems associated
with determining the requirements of and su-
ervising the procurement of food for the U.S.
Navy, as well as contributed to the high morale,
comfort and well-being of officers and men in
the Navy.

Ney died August 8, 1949, in Oakland, Calif.,
and was survived by his wife, the former Mary
Ellen Croughan of Newport, R.I., whom he mar-
rried in Hong Kong in April 1933. The couple
had two daughters, Dorothy Frances and Margaret
June Ney. He also had a brother, Lt. Cmdr. George
A. Ney, USN, (ret.).

SMALL AFLOAT

USS RENTZ (FFG 46),
an Oliver Hazard Perry-class of guided missile frigate home
ported in San Diego, Calif.

Supply Officer: LT. STEPHEN MANNILA, SC, USN
Food Service Officer: LT. STEPHEN MANNILA, SC, USN
Leading Culinary Specialist:
CSCS(SW) PETER D. RAMOS, USN

Total Culinary Specialists: 7
Total Food Service Attendants: 12
Total Meals Served Daily: 705

ASHORE: LARGE GENERAL MESS

NB KITSAP, BANGOR, WASH.

Food Service Officer:
CWO4 ERICK VAN HOFWEGEN, SC, USN
Leading Culinary Specialist:
CSCS(SW/AW) RICHARD YANAGIHARA, USN

Total Culinary Specialists: 33
Total Food Service Attendants: 30
Total Meals Served Daily: 484

ASHORE: SMALL GENERAL MESS

NB VENTURA COUNTY, POINT MUGU, CALIF.

Food Service Officer:
CWO4 RODELIO ROSALES, SC, USN
Leading Culinary Specialist:
CSCS(SW) NAPOLEON MIRANDA, USN

Total Culinary Specialists: 24
Total Food Service Attendants: 13
Total Meals Served Daily: 525