

The Snapshot: October 2021



Newsletter by NCOs for NCOs





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This fall, I'm excited to honor the recipients of the Chief of Staff of the Army's Combined Logistics Excellence Awards (CLEA) and the Philip A. Connelly Award for food service excellence as highlighted in this edition of *The Snapshot*. Each awardee is a first at something in their given field, and their successes set the conditions from which others may learn. From current Secretary of Defense GEN (R) Lloyd Austin's right hand man to the first 92-series to serve at the Major Command level to the first Transporter serving as the 1st TSC's CSM, I'm sure that as you read you will find inspiration from each of the awardee's unique and far-ranging accomplishments which have made significant contributions to the Army both during and after their respective careers. There are many ways to honor such an impressive cadre of people who have proven themselves as fantastic representatives of the Army as Soldiers for Life, and I'm greatly anticipating the upcoming CLEA ceremony where we will honor these former senior leaders.

Throughout my career in the Army, I've learned that it's critically important to recognize excellence when it's witnessed. We don't do this just to pat ourselves on the back after a job well done. Instead, we take the opportunity to honor those who have exceeded expectations in enabling a fully-ready Army to most effectively communicate what such excellence looks like and establish parameters for future success. In doing so, we will be able to continually raise the bar in all aspects of logistics—from maintenance to supply to transportation—since, as the saying goes, excellence begets excellence.

The individuals selected to receive these awards have each demonstrated their commitment to excellence through proven leadership and sustained dedication to technical expertise. The script for success is simple, but I know achieving that is certainly not easy. As I mention above, we call-out and honor excellence so we can learn from each other and grow together as Army sustainers. The Army as a whole aims to put its people first, and I can think of no better way to do just that than by officially applauding those who put the Army first by setting the standard of excellence for their fellow Soldiers.



Sergeant Major Jimmy Sellers



Preparing Enlisted Leaders for Multi-Domain, Large Scale Operations

All About The CLEA

The Chief of Staff of the Army Combined Logistics Excellence Awards (CLEA) is an annual competition that consists of the Award for Army Maintenance (AAME), the Deployment Excellence Award (DEA), and the Supply Excellence Award (SEA) Programs. The programs focus on sustaining readiness in maintenance, deployment operations, and supply and support operations. The FY2021 CLEA will continue to focus on readiness; however, due to the virtual nature of this year's CLEA, there will be slight differences in how units compete and are evaluated for each of the three awards after initial nomination packets are submitted.

- FY21 SEA Program: Units competing for the SEA will provide an in-brief utilizing Microsoft Teams and be required to assemble their functional area team(s) to be evaluated on supply operations, MOS acumen, and competency within their prescribed Accountable Property System of Record (APSR).
- FY21 DEA Program: DEA competitor units will participate in a validation process via Microsoft Teams.

See the next page for the Winners' Corner (p. 4 and p.5)

CLEA Initiative Spotlight: Mr. Jacque Crumpton

Mr. Jacque Crumpton currently serves as a Logistics Management Specialist within the Office of the Deputy Chief of Staff, G-4's Major End Items Division, but his support to the Army extends beyond sustainment resourcing. Jacque played a pivotal role in reinvigorating the CLEA program by revising its mission and vision statement and outlining an updated program timeline to effectively synchronize recipient announcement. Unsurprisingly, his recommendations were well received by Senior Leaders, Army Service Component Commands, and Direct Reporting Units alike. These efforts have ensured a seamless nominee evaluation, award, and ceremony process for each distinct award within the CLEA. Mr. Crumpton served two tours in Iraq, with his second coming as an E-5 from 2006-07. He is a Demonstrated Master Logistician who holds both bachelor's and master's degrees in Transportation/Logistics Management and Performance Improvement, respectively.



Army Award for Maintenance Excellence (AAME) Winner



Command Sergeant Major Joe Allen (R) entered the United States Army in July 1975, at Fort Jackson, South Carolina, where he attended Basic Training and Advanced Individual Training. Upon completion, he was assigned as a light wheel vehicle mechanic in the 5th Signal Command, Worms, Germany. During CSM Allen's 37 years of service, his stateside assignments included multiple tours with the 82nd Airborne Division and XVIII Airborne Corps at Fort Bragg, North Carolina. Virtually all of his assignments have been with Soldiers serving in tactical organizations, many of which have deployed in support of direct combat. CSM Allen has served in many of the major operations of the past thirty years; Grenada, Operations Desert Shield and Desert Storm, and multiple deployments to Iraq. In 2010, CSM Allen was requested by General Lloyd Austin, Commanding General of United States Forces-Iraq to be his Command Sergeant Major. During this very difficult and demanding assignment, the command team of General Lloyd Austin and CSM Allen had the immense responsibility to develop Iraqi Forces to take on necessary roles to protect Iraqi National Security, to close out the U.S. military mission, and to bring our Soldiers, Sailors, Airman and Marines home safely. According to General Austin, "I've never known a more courageous and selfless individual in my 36-plus years in uniform." At CSM Allen's retirement ceremony on March 30th, 2012, General Austin, the current Vice-Chief of Staff of the Army, stated; "I've never worked with a more qualified non-commissioned officer. He was more than just a command sergeant major, my right hand, he was, and is, a true friend."

Supply Excellence Award (SEA) Winner



Command Sergeant Major James Sims (R) retired in October 2017. He culminated his 33 years of honorable service as the 15th Command Sergeant Major, United States Army Materiel Command at Redstone Arsenal, Huntsville, Alabama from December 2013 to March 2017. CSM Sims was a board member on the Sergeants Major Senior Enlisted Council, where he provided advice, counsel, guidance, and mentorship throughout the command and across the Army. Additionally, CSM Sims engaged senior leaders at all levels, both military and industry, on the Army Materiel Command's strategic themes, objectives, and issues. CSM Sims previous positions and assignments include: Squad Leader, Section Sergeant, Battalion S4 NCOIC, Platoon Sergeant, two consecutive tours as First Sergeant, First Sergeant C Company, SPT BN, 1st SWTC (Airborne) Fort Bragg, NC; First Sergeant A Company, 702D MSB, 2ID; Command Sergeant Major for 528TH Special Operations Support Battalion (USASOC) (Airborne) and Command Sergeant Major for the Group Support Battalion, 7th Special Forces Group (USASFC) (Airborne) Fort Bragg, NC and Command Sergeant Major for the 530th Combat Sustainment Support Battalion, 49th QM Group Command Sergeant Major, the 10th Quartermaster Regimental Command Sergeant Major, and the United States Army Combined Arms Support Command (CASCOM) Command Sergeant Major. Additionally, CSM Sims also served in the 3rd U.S. INF, "The Old Guard", and the 82D Airborne Division. He has deployed to Iraq, Afghanistan, Kuwait and other locations. CSM Sims is a graduate of the United States Army Sergeants Major Academy Class #54 and has a Bachelor of Science degree in Business Management from Trident University International (Summa Cum Laude). CSM Sims is a Demonstrated Master Logistician (DML), a recipient of the Quartermaster Distinguished Order of Saint Martin, the Transportation Honorable Order of Saint Christopher, the Ordnance Order of Samuel Sharpe. He is a distinguished member of the Quartermaster Regiment and was inducted in the Quartermaster Hall of Fame and 3rd U.S. Infantry Regiment (Old Guard).

Deployment Excellence Award (DEA) Winner



Command Sergeant Major Bernard P. Smalls Sr., arrived at the 1st TSC on 13 November, 2018. A native of Beaufort, South Carolina, CSM Smalls began his Army career in August 1987 at Fort Leonard Wood, MO, for Basic Training and graduated from the Advanced Individual Training in December 1987 as Motor Transport Operator. Before joining 1st Theater Sustainment command, he was the CSM for the 3rd U.S. Army Expeditionary Sustainment Command. His other assignments include CSM for the U.S. Army Expeditionary Contracting Command, Huntsville Alabama, CSM for the 595th Transportation Brigade, Camp Arifjan, Kuwait, CSM, U.S. Army Garrison, Stuttgart, Germany. CSM, 330th Movement Control Battalion (Provisional), Fort Bragg, NC; CSM, Joint Logistics Task Force 7, Camp Arifjan; CSM, 7th Transportation Battalion (Airborne), Fort Bragg; Operations Sergeant, 507th Corps Support Group and 189th Combat Sustainment Support Battalion, Fort Bragg. CSM Smalls has completed Airborne School, 82nd Airborne Division Jumpmaster School, Leaders Fitness Course, Equal Opportunity School, Contracting Officer Representative Course, Drill Sergeant Course, Primary Leadership Development Course, Basic and Advanced NCO Courses, First Sergeant Course, U.S. Army Sergeant Major Academy, Brigade/Battalion Pre-Command Course, Garrison Sergeant Major Course and the CSM Force Management Course. He's a recipient of the Transportation Corps' Ancient and Honorable Order of Saint Christopher Award. CSM Smalls has an Associate Degree in General Studies and a Bachelor of Science in Business Administration.

Food Service Award Winner



Command Sergeant Major (CSM) Troy Welch entered active duty in June, 1977. He enlisted as a Food Service Specialist (94B later changed to 92G). Welch served in every leadership position from First Cook, Shift Leader, Platoon Sergeant, First Sergeant and Command Sergeant Major. After serving 30 years, CSM Welch retired in July, 2007. His last tours of duty included Command Sergeant Major, United Nations Command, Combined Forces Command, United States Forces Korea and Eighth United States Army, and the first Army G4 Sergeant Major. CSM Welch is the first Food Service Specialist to serve at the Major Command Level. His military education includes Advanced Noncommissioned Officer Course, Army Food Service Management Course, First Sergeant Course, Instructor Course, Contracting Course, Battle Staff Course, and the United States Army Sergeants Major Course. Troy is currently finishing his Bachelor Degree in Business Management. His awards and decorations are the Distinguished Service Medal, the Defense Superior Service Medal, the Legion of Merit, the Meritorious Service Medal (3rd Award), the Army Commendation Medal (6th Award), the Army Achievement Medal (5th Award), the Defense Service Medal, the Global War on Terrorism Service Medal, the Korea Defense Service Medal, the NCOES Ribbon, Overseas Ribbon (4th Award), the Army Service Ribbon and The Department of the Army Staff Badge. CSM Welch is a distinguished member of the regiment and was inducted into the Quartermaster Hall of Fame.



Adopt-a-Chef



Sergeant Major Ken Fauska
Joint Culinary Center of Excellence

Across America, everywhere you turn, there are new restaurants popping up. Restaurants with healthy menus are leading change and meeting 21st century expectations. SweetGreen, Cava, Flower Child, 1st Watch, Bibibop and Core-Life are just a few. Soldiers are increasingly demanding healthy and convenient options. During the pandemic, we have seen an increase of families preparing meals at home. Kansas University reports 70% of Americans are now preparing their meals at home and have created a new found interest in cooking. Smartbrief Industry News reports that “69% of Americans want the ability to cook a healthy dinner more quickly and 40% want to spend less time planning meals.” Like the rest of America, our Posts, Camps, and Stations are discovering new ways to provide meal services. Meal Prep is taking off by storm! Warrior Restaurants are rethinking creative and innovative ways to feed Warfighters. The demand to meet healthy eating expectations requires leveraging industry concepts to bridge the gap in a sometimes antiquated system. Army Warrior Restaurants continue to implement the Adopt-a-Chef Program, which brings the civilian industry chef right to our Warrior Restaurant.

The Adopt-a-Chef Program is outlined in AR 30-22 Army Food Program Para 3-51 and DA Pam 30-22 Operating Procedures for the Army Food Program Para 3-71.

“The U.S. Army Adopt-a-Chef Program is a Culinary Training program and a partnership between the Army and the Civilian Culinary Industry to improve culinary skills and readiness in our Warrior Restaurants.” The program provides institutionally-trained chefs and certified chefs the opportunity to volunteer/partner with local Army installations. The Adopt-a-Chef program offers training, coaching, mentorship and guidance to Culinary Specialists. The ultimate goal of the program is to increase knowledge, skills, abilities, quality of meals, and Soldier fitness/readiness.

The intent of the Adopt-a-Chef Program is a local program that is zero-cost to the installation/organization. Civilian industry agencies and their personnel who participate in this program understand that they are volunteering their time, knowledge, and experience to assist in improving the Army Food Program. A Gratuitous Service Agreement must be completed by the Army representative (Recipient) of the gratuitous services prior to any services being rendered. Institutionally trained chefs certified through a comprehensive certification program must coordinate with the Installation Food Program Manager and Food Advisor to establish program parameters and execution plans. The Adopt-a-Chef program supports the Army 92G Credentialing Program.



Celebrity Chef Robert Irvine provides Civilian Industry techniques to enhance Warrior Restaurants.



FCCO Culinarians receive a critique on items prepared.

Adopt-a-Chef (Continued)

The Installation Food Program Manager in coordination with their respective Warrior Restaurant determines the method of involvement and timeline for execution. Food Program Managers should provide a summary on a monthly basis through their command channels to JCCoE, Director of Operations (D00), of all Adopt-a-Chef Culinary Training initiatives. The training received from the local Chefs gives the Army that much needed edge to increase Warrior Restaurant utilization rates and improve the quality of the Army Food Program.

A best practice for the Adopt-a-Chef Program is occurring at Fort Carson, CO where a local Chef from Pikes Peak Community College volunteers his time and trains Soldiers at the Culinary Enhancement Course. He also provides additional training to the Culinary Arts team as they prepare for the Joint Culinary Training Event occurring annually at Fort Lee, Va. In addition, Celebrity Chef Robert Irvine provided culinary training at JBLM earlier this year. Chef Irvine's theme throughout the visit was consistent with Healthy Eating starts with quality products prepared with healthy equipment by trained culinarians.

The Army Food Service program remains committed to staying relevant in regards to techniques, taste, culture, and experience of subsistence. The Adopt-a-Chef program is a great way to bridge the gap with the civilian industry's best practices and allowing innovation to quickly and intimately permeate our local Warrior Restaurants.

-Sergeant Major Ken Fauska

References:

DA Pam 30-22 and AR 30-22 the Army Food Program

How the pandemic is shaping home cooking trends

<https://www.smartbrief.com/original/2020/09/how-pandemic-shaping-home-cooking-trends>

Cozy in the Kitchen

<https://www.ksre.k-state.edu/news/stories/2020/10/cooking-at-home-during-the-pandemic>



Celebrity Chef Robert Irvine provides instruction to Army Culinary Specialists while at JBLM.



News You Can Use



WHO: The target audience is current and prospective C@RD users.

WHAT: The CASCOM Commander's @ctionable Readiness Dashboard (C@RD) development team is hosting Bi-Monthly 90 minute briefings and live demonstrations on the 1st and 3rd Wednesday's of the month at 1300EST/1100CST via MS Teams.

The C@RD is a materiel management suite of tools designed to empower users to make data driven decision impacting readiness while utilizing actionable information.

WHEN: The demos will provide a comprehensive overview of the C@RD capabilities enabling users to access the C@RD and the traditional business intelligence report via a single portal page.

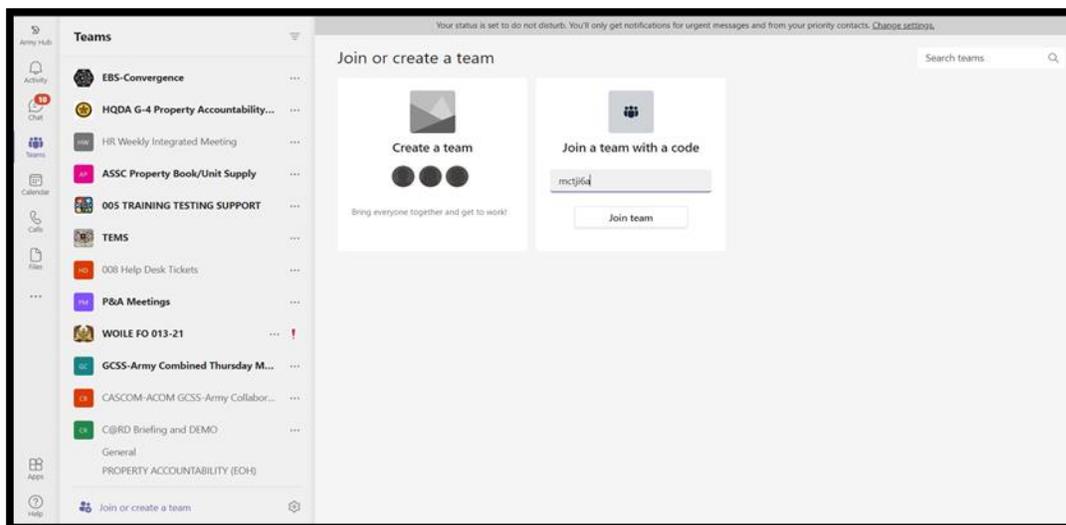
Sessions 1st Wednesday: Materiel Management/Property Accountability

Session 3rd Wednesday: Materiel Management/Plant Maintenance

WHY: To message the capabilities of the C@RD and its reporting objects.

WHERE: Utilize the link below and follow the instructions to access the *C@RD Briefing and Demo* MS Team group:

<https://dod.teams.microsoft.us/l/team/19%3adod%3abcc0c37ea78a44d788aac56349feef15%40thread.skype/conversations?groupId=69fad83c-b634-4165-b24f-70b88e815246&tenantId=fae6d70f-954b-4811-92b6-0530d6f84c43>



1. In Microsoft Teams, Select the 'Teams' Module
2. Select 'Join or Create a team'
3. In the Join a team with a code box, enter the code **mctji6d**
4. Click 'Join team' to be added to the team to future events

For instructions on how to access C@RD and all other C@RD training material, go to:

<https://gcss.army.mil/Training/c@rd/C@RD%20DASHBOARD/Launch%20Dashboard.html>

To access the C@RD go to:

GCSS-Army: <https://www.gocss-army.army.mil/welcome.html>

AESIP: <https://enterprise.armyerp.army.mil/liwportal/#!/dashboard>

If you have questions about C@RD, would like to become part of the community of interest, have suggestions on enhancements or thoughts on better ways to define the problems that drive our development efforts, email us at:

usarmy.lee.tradoc.mbx.cascom-bi-inc2-cdr-dashboard@mail.mil

Do You Want To Be Published?

If you are interested in being published in the upcoming edition of LOG TIMES, submissions are due NLT 17 DEC 2021.

Rules of Engagement for publication are as follows:

- Article will be kept to 2000 words or less
- Article must be reviewed by your higher level PAO and OPSEC team
- Article must be approved by your required higher command leadership
- List all authors and send official photos
- Ensure specific call outs for emphasis in the article are highlighted for editorial purposes
- Articles are often best supported with quotes used throughout, where necessary
- List any references that are used in the article
- If the article is previously published, then please list and provide link/location/date of last publication
- Ensure all photos are high resolution with an explanatory caption
- Spell out all acronyms
- Ensure rank and first/last name are provided for all authors and subjects

Submissions can be emailed to LTC Altwan Whitfield @ Altwan.L.whitfield.mil@army.mil and MSG Kamara Generletteshaw @ kamara.t.generletteshaw.mil@army.mil

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