

Patrick Modriskey, MGySgt, U. S. Marine Corps

Mr. Manley, MHA and IFSEA has influenced my life and career in more ways than one. I first met Ed in 2003 with Pat Moore at the annual culinary competition held in Baltimore. I immediately became a sponge for his knowledge. After competing in the 2004 Enlisted Aide of the Year Competition and winning, Ed and his organization made it possible not only by being a sponsor, but with the knowledge that I was able to obtain from IFSEA and MHA. Once completing the certification levels offered by IFSEA as an MCFE, I was able to take that knowledge with me and pass it along to my fellow co-workers and implement it into my daily work environment. I have had the great opportunity to continue to bump into Ed through the years at several events, ie. the Salute to Military Chefs at the Ritz Carlton in Crystal City as well as Joint Service Culinary Competition held at 8th & I Marine Barracks. If it was not for Mr. Manley's dedication to our troops across the services, the rest of us would not be where we are at today. Thank you Ed for all your hard work and dedication to not only our Marines, but to the rest of Armed Forces.

Rich Dewald

I was fortunate enough to take several classes given by Mr. Ed Manley during his visit to Okinawa, Japan. Certified HACCP Professional, Customer Service, Master Certified Foodservice Professional, Certified Beverage Professional, and Certified Professional Food Manager. These classes hit the bullseye for training that you can use when you go to work TODAY! His courses made me realize the things I need to be teaching my folks to be a successful operation. In today's profit driven atmosphere, many Club and Restaurant operators focus solely on the bottom line and we lose sight of the practices that can help keep us profitable in the future. Two of the many benefits of Mr. Manley's courses were awareness and confidence. Before taking his courses, I would have considered myself a "front-of-the-house" manager. My knowledge of the kitchen and kitchen practices, aside from sanitation, was extremely limited, so I always thought the best thing I could do for my kitchen was to stay out of it. These courses gave me the confidence to get into the kitchen and make the right decisions for my restaurant AND my customers. I recently was awarded a Manager position at a Club/Resturaunt. I'm certain that having these courses on my resume played a huge part in my being awarded the position, especially knowing that one of the other applicants had 3 years of experience in managing a similar size facility!!! These courses taught me exactly what I needed to know to be competitive in this business and provided a sound foundation for future training. The ROI for myself AND my organization has been incredible! Thanks again!!!

Christian Wrhel, CSC, U. S. Navy

This is my second time taking Ed's courses. I was certified MCFE back in 2005 in Bangor, WA when he was teaching for IFSEA. I believe those courses helped me put on Chief by giving me knowledge on the test and the continued learning on my evaluation. The second time around, with the new certifications, Ed did not disappoint. The amount of information and references he gives you are great tools for your culinary tool box, to assist you throughout your food service career. From the onset of the courses you are bombarded with knowledge for your success. I know they are going to help me, whether it be in the Navy with advancement or giving me that step up on my résumé when I retire. Anyone wanting that extra edge should be running to take these courses.

Christopher T Rogers

I have taken Mr. Manley's classes since he was teaching with IFSEA with certifications as CFM and MCFE. The information found in his latest courses through the Global Food Institute enabled me to easily find employment once I retired from the military. Employers were impressed with the food knowledge I had, based largely on these classes. These classes are also good for younger military troops looking to take it to the next level in Food Service.

Michael Bogle, SGT, U. S. Army

Ed, you are a great mentor. Your competitions make me better and help me improve my skills. All your knowledge has helped me grow as a chef. I would like to get your team up to Fort Drum where all my young chefs can grow from your course.

Chenoa Brown, SFC, U. S. Army

Mr. Manley's course gave me confidence knowing that I separated my skills from my peers. I'm more knowledgeable and therefore stronger.

Glen Durham, SPC, U. S. Army

His love for the military has made it possible for me to get 3 Certificates and get more if I want to. Thank you!

Manny J. Delgado

I have been associated with Ed and IFSEA for over twenty years! The impact of certification is directly helpful and indicative of professionalism and industry dedication!

Barbara Cortese DiStefano

Ed Manley's class has given my husband not only a certificate, but the confidence to take on almost anything. He loves to teach and explain what it takes to get the most in this business. He loves how Ed is straightforward and tells it like it is.

Michael Di Stefano

I took Ed's class. It opened my eyes to A LOT more of what is needed to make sure foods are safe that we serve the public. I know what to really make students look for when I am teaching the classes now, and how they should clean as they go to make it easier.

Matthew Myers, CSC, U. S. Navy

I have found that these certifications not only gave me an edge on people who have been in the industry for a while, but also gave me better insight to our job and helped me use it every day.

Carole Rose

Just getting to know Ed has boosted my life, and his certificates give you the edge to get the job you want. Most people in the civilian world don't get these chances. Goooo Ed

Wilson Lirette, SPC, U. S. Army

I have recently completed the symposium held at Fort Leonard Wood. I am looking forward to applying my new skills earned through these classes. Thanks