

From: "Ed Manley - VSN - MHA" <hq@vetsupportnetwork.org>
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To: <ed@ehmanley.com>
Subject: Knowledge is Power - Here's Some Useful Tidbits to Grow on



Veteran's Support Network - 501C(3) Charity

VSN is now partnered with the Military Hospitality Alliance (MHA) and E. H. Manley and Associates (EHMA), to provide charitable contribution funds for the Military Culinary Competition and Enlisted Aide of the Year competitions.

What's Going On In Your Industry?



Met the CNO at Pearl Harbor 75th anniversary in Pearl

Food Distributor Delights Customers and Reduces Inventory

Martin Bros. vision for 'Legendary Customer Service' has always driven strong performance. Already an industry leader, Martin Bros. made the jump from good to great with smarter and more precise inventory planning. The company achieved a difficult balance by increasing service and reducing inventory at the same time. [Read the full story here.](#)

More restaurants offer options for diners with severe allergies

Accommodating diners with food allergies is increasingly a priority for restaurants, which plan menus and design kitchen workflows to minimize risk. Chef Ming Tsai uses a food allergy manual at his two Boston-area restaurants to keep track of potential allergens and

Harbor. points where cross-contamination may occur. [Bon Appetit online](#)

And on a personal level, 2016 was a transitional year

I sold my house, and the realtor that sold it fell in love with the picture of me in my Navy uniform during an open house, and the rest, as they say, is history. Sharleen and I are a couple and really enjoying life with lots of travel. Besides trips to Bahrain, Hawaii (twice), San Diego, Virginia Beach and Colorado for classes, we spent 2 weeks in France and Italy, made it to "Hot Boat Weekend" in Michigan, family gatherings in Florida and now in New York City for family, Radio City Christmas Show, "On Your Feet" play, and on Monday a 10 night cruise from NYC to the Caribbean. Those who follow us on FB wonder if we are EVER home. Not much lately. Thanks to everyone who helped make it a great year.

Bigger and better activities for military and homeless vets in 2017

My mission for 2016 is to build on the past and create a new feature event for my homeless veterans, including expanded funding opportunities so we can spread the classes/certifications for homeless veterans. The Veteran's Support Network is now providing the funding for the MHA Enlisted Aide of the Year, and Military Culinary Competitions. With Chef Robert Irvine again being involved on Nov. 10, 2017 at the Tropicana in Las Vegas, we are looking to take it up 3 or 4 notches. Get your approvals rolling now. MHA has given about \$140,000 to military personnel since 2003. You can join MHA for free at www.mha1.net. Instead of just watching us do our thing, why don't you be a part of it.

Some restaurants struggle to find balance after doing away with tips

Restaurateurs who have chosen to abandon tipping in favor of higher wages have been working to find the right combination of tactics to maintain the original flair of their establishments while offsetting higher costs. Huertas in New York reduced its kitchen staff and raised the prices of many menu items, increasing the portion size of some dishes to justify the higher price to patrons.

[The New York Times](#)

Popeyes CEO explains how being fired helped her career

Before she became CEO of Popeyes Louisiana Kitchen, Cheryl Bachelder was replaced as president of KFC, which she says helped her become a stronger leader and recognize the importance of pairing short-term results with long-term strategy. The failure "totally shaped and changed [Bachelder's] leadership style," said Joann Lublin, who profiled Bachelder in her new book, "Earning It." [Business Insider](#)

More women earning top spots in kitchens as industry evolves

More women are taking on roles as executive chefs and landing top spots in the James Beard Awards, signs that the male-dominated restaurant industry is evolving. However, as women continue to rise in the culinary world, they still struggle with one of the steepest pay gaps of any field.

[The Times-Picayune \(New Orleans\)](#)

Q&A: Chef Jerome Bocuse on the importance of mentorship

As president of the Bocuse d'Or global culinary competition and executive vice president of the board of directors for its ment'or program, chef Jerome Bocuse helps connect young chefs with a network of mentors. In this interview, he discusses the role of mentors in the culinary world and why he still seeks advice from mentors -- both in and outside of the kitchen. [FSR Magazine online](#)

Free advice from The Robert Irvine Show host

Decompressing with Chef Irvine after the culinary competition and his book signing, I made the mistake of telling him that I was thinking that at age 75 it was time for me to groom someone to take over the two competitions that I created, so they would continue long after my demise. 20 minutes later he switched back to Chef Irvine from talk show host Irvine - having told me in no uncertain terms that "You are Ed F'ing Manley, everyone knows you, respects you, you created wonderful things, and it is YOUR job to take them to the next level, no one else can nor should do it. Ha ha So I guess I'll keep at it, but I DO want to bring more people to the table for both teaching my classes and putting on the culinary and enlisted aide competitions. If you'd like to be on that succession team, please let me know. Resume builders need not apply, I can use WORKERS. Joel Osteen struck a chord with me a few days ago when he said, "It is ok to seek publicity for what you do, because that publicity will help you to do more good things for more people. So I'd like to be more famous than I am, so I can help more people. Looking for teammates.

Chef Jose Andres learned valuable lessons while working his way to the top

Chef and restaurateur Jose Andres rose through the ranks after beginning his career as an apprentice at a convention center restaurant in Barcelona. The award-winning chef shares the business lessons he learned along the way, including the importance of quick decision-making. [Reuters](#)

Employee turnover can lead to gaps in food safety training

Rising demand for foodservice employees may make it harder for restaurant to hire staff members that have been properly trained in food safety procedures, chef Danielle Gleason writes. Restaurants can help prevent food safety issues by taking time to train every employee, installing signs near sinks, supplying single-use gloves and ensuring that no one comes to work sick, she writes. [Food Safety Magazine](#)

The leadership qualities that inspire loyalty

People are more likely to follow leaders who are competent, humble and possess strong character, Dan Rockwell writes. Leaders who exude negativity or who shirk responsibility are less likely to gain followers. [Leadership Freak blog](#)

Restaurant jobs provide preparation for every career path

Early careers in the restaurant industry provide valuable job experience and promote qualities like flexibility, teamwork and dependability, said 94% of former and current restaurant employees included in a National Restaurant Association Educational Foundation report. "Restaurants are

the classroom for any career," writes NRA CEO Dawn Sweeney. [The Huffington Post](#)

How much does an Executive Chef Make in Las Vegas

From a study by a company that specializes in such things, from a low of \$58,820 to high of \$143,578, with the median (half make more, half make less) of \$74,253 to \$118,618, not including bonuses and benefits. It varies based on industry (health care, hotel, etc.), company size, location, years of experience, LEVEL OF EDUCATION. Keep in mind that an Executive Chef works more in 2 weeks than the average person works in a month. For more details.

<http://www1.salary.com/NV/Las-Vegas/Executive-Chef-Casino-Salary.html>

Merry Christmas, Happy Chanukah, Happy New Year

Wishing you and your families a minimum of stress and a maximum of fun, prosperity and good health in the coming year. It is time for all of us to realize the success that we have worked so hard to achieve. And one more thing, if you want to be able to say, when I pass on, that you took a class from me, I wouldn't wait too long, I'm getting no younger and everyone except my doctor wants me to slow down. He says, "you are amazing, keep doing what you are doing." And that's the advice I would close with, never stop having SOMETHING that you do that helps make the world a better place.

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