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**Date:** Thursday, September 29, 2016 4:00 PM  
**To:** <ed@ehmanley.com>  
**Subject:** [SPAM]The Ed-ucation Edge for September 2016



News and education for the hospitality industry



## **Military Culinary Competition in Vegas. Pearl Harbor class graduates.**

**Twelve Students Complete MCFBD Symposium in Pearl Harbor**  
CSC Chad Skog and the housing team at Pearl held an 8 day symposium and earned 108 certifications total. And we set up another class Nov. 29 to December 9. Inviting all military personnel on the island to join us. Thanks to CWO3 Jon Delacruz for letting us use the Silver Dolphin Bistro.



### **Military Culinary Competition**

Las Vegas, NV: November 11, a day of education, fun and honor, and on the 12<sup>th</sup>, from 7 am to 5 pm, the mystery box competition, with 15 teams of 4 competing for prizes and pride. Expect to see some new tweaks with the involvement of Chef Irvine.

The Veteran's Support Network has joined the fund raising for the Military Hospitality Alliance (MHA) as the co- presenter of the two awards programs. Now, companies may use their (c)(3) instead of marketing \$\$ to support us. So VSN President Ed Manley and MHA President, CSCS Eric Robinson, announce the **13<sup>th</sup> annual Military Culinary Competition (MCC), Nov 12<sup>th</sup>, Veteran's Day weekend, at the Tropicana Resort in Las Vegas, NV, presented by the Chef Robert Irvine Restaurant (Trop-2017).**



**From a press release in the works by the Trop:**

Tropicana Las Vegas is teaming up with the Military Hospitality Alliance to host the 13

<sup>th</sup> annual Military Culinary Competition on Saturday, Nov. 12. The culinary event will make its debut in Las Vegas this Veterans Day weekend and will be hosted by Tropicana Las Vegas' newest chef, Robert Irvine.

"We are honored to be a part of such an incredible event alongside our newest restaurant partner, Chef Robert Irvine," said Aaron Rosenthal, General Manager of Tropicana Las Vegas. "We're thrilled to host the annual Military Culinary Competition here in Las Vegas, and create unique opportunities for our guests and locals alike to experience a premiere culinary affair, while also paying tribute to those who have fought and served for our country."

**We are about to hold the 2016 Enlisted Aide of the Year Award program**

But, I just found a ton of photos from the 2015 edition, so if you'd like to see what that looks like, or what YOU looked like there, check out

<http://tinyurl.com/ha06qxo>

**Twelve Year Old is a Cornell Engineering Freshman**

Homeschooled, started h.s. at 8. A few people over the years give me a hard time because you don't have to be a certain rank to get certified through me, nor a certain age. My response is always the same - there are two sides to a resume, the education and certifications side, and the work experience side. Such as this kid will graduate at

16 or earlier; wouldn't make him my GM, but he's got the brains to move up. So, I rest my case. I was 32 when I started Cornell. So they take old people too.

### **Dutch patients served 3D-printed meals**

A hospital in the Netherlands is starting a pilot that will serve patients meals-or parts of them-that are printed on a 3D printer. About 20 percent of patients in Dutch hospitals are malnourished, according to 3ders.org, so the hospital is hoping that 3D-printed food pastes (think purees) and food that has been enhanced with a printed layer of nutrients will help reduce that. The hospital is also trying a communal dining pilot to see if dining in groups helps patients with their food intake. **Read more:** [Dutch hospital in Zwolle to serve 3D printed meals packed with extra nutrients to patients](#)

**PART 1: PROTECTING A DIVERSIFIED FOOD CHAIN** By [Cathy Siegner](#)  
(Editor's note: This is Part 1 of a four-part series. Subsequent parts will post on the next three Mondays.) Foodborne illnesses and food recalls seem to dominate the news these days. All across the globe, we hear about people being sickened by contaminated milk, flour, fresh produce, raw seafood, frozen entrées, and myriad other products. Some... [Continue Reading](#)

### **How a New Orleans restaurant made it to 160**

Frenchman Guillaume Tujague created his namesake New Orleans restaurant in 1856, and it has been part of the city's culinary community ever since. The eatery, which is on its fourth ownership group and has had the same cook for 43 years, has weathered storms and changed with the times to remain popular for 160 years.

### **The rise of 'New American' cuisine**

The inevitable mixing and matching, deconstructing and fusing of all the different cuisines bubbling in the melting pot of America have erupted into what is being called, New American cuisine. It's a merging of flavors, cooking techniques and native ingredients...[MORE](#)

### **Plan ahead to boost the chances of restaurant success**

Do your homework before deciding to open a restaurant to make sure the numbers work and the market is right for your concept. Every detail matters, from choosing the right location to picking the right name, according to a group of restaurateurs, who also share advice on how to revive a failing restaurant. [Houston Press](#)

**Visit my Web Site**

## HELP FOR HOMELESS VETS

### **"PLEASE HELP ME HELP VETS ON VETERANS DAY AND EVERY DAY"**

These are my passions, and maybe yours: Homeless veterans .  
Many organizations feed and house them, but NO ONE else gives them training AND certifications - you know, give them a fish or teach them to fish.

Active duty military - I created the culinary competition so civilians could see the great talent that military chefs have. And created the enlisted aide award because these great folks seemed to work under the radar, many don't get promoted because they are 1 of 1.

It takes money to run these programs - never asked for individual contributions in 14 years of doing them, but NOW I AM ASKING FOR YOUR HELP. We need money for \$10,000 in prize money, food for the event, equipment, etc., so we need help especially this year with the short fuse for the culinary competition. Please go to the CrowdFunding site and give what you can, any amount shows you care to help.

Thanks. <https://t.co/RI76qiwkyY>

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