

New Quality Assurance Training Added to Deployment Training Curriculum

*By Mark Woodbury
DCMA Public Affairs*

The basic contingency operations training program for quality assurance employees is now longer because of the addition of two new training sessions focusing on dining hall, petroleum and water process regulations.

The two training sessions became part of the curriculum after recognizing the need to train QA deployees on services they must oversee in theater.

QA attendees now spend an entire day of instruction focusing on dining hall facility — DFAC — basic food safety and sanitation instruction with an instructor provided through an arrangement made with the agency and the Army Center of Excellence, Subsistence located on Fort Lee, Va. Classroom training ends with attendees visiting



Defense Contract Management Agency employees receive instruction on water guidelines while visiting an operating water purification site at Fort Lee, Va., during Basic Contingency Operations Training recently.

and seeing the inner workings of a functioning DFAC on post.

For most Basic Contingency Operations Training attendees, this is the first time they have seen the behind-the-scenes workings of a DFAC. The opportunity to see a

DFAC in action is crucial for them to be able to hit the ground running once in theater.

“I can’t imagine having to do an audit on a dining hall without having stepped into one prior to deployment,” said Air Force Capt. Boone Spencer, QA representative. “Being able to tour the facility gave me a better understanding of the processes and requirements a dining hall must abide by and solidified the concepts discussed during classroom instruction.”

Spencer said the opportunity to speak with, question and

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**— Larry Burson, Defense Contract Management Agency
Phoenix quality assurance representative**



Defense Contract Management Agency employees receive instruction on proper dining hall facility procedures and guidelines while recently visiting an operating DFAC at Fort Lee, Va., during Basic Contingency Operations Training.

directly learn from the Fort Lee DFAC contractor gave him an understanding of what he must examine during an audit.

“The dining hall contractor was really good about showing us locations and items a contractor may forget to maintain,” he said. “He showed us what doors needed to be opened up and what locations a contractor may forget to wipe down. These are all the things that ensure clean operations beyond the surface level.”

Likewise, QA attendees now spend an entire day of instruction focusing on water and petroleum processes and regulations. Much like with the DFAC instruction, attendees spend a good portion of the training day in a classroom setting going over the specific water and petroleum processes and regulations with instructors provided by the U.S. Army Quartermaster Center and School’s Petroleum and Water Division at Fort Lee. As part of the instruction,

QAs visit both the water and petroleum operational sites on post to get a hands-on look at how each item is processed, stored and transferred.

For Larry Burson, DCMA Phoenix QA representative, being able to see the actual workings of the water and petroleum processes is going to be a great help to him during his deployment.

“Through the classroom discussion I got a better idea of what questions I needed to ask to ensure processes and regulations are followed,” said Burson. “Through the on-site tour I was able to get a

better idea of what specifically to look for. Having these combined skills make me a stronger asset to the agency during my deployment.”

Burson, a two-time prior deployee, said each time he has gone through BCOT the training has gotten better and has changed each time to cater to the needs of employees.

Employees interested in volunteer deployment opportunities with the agency should contact Michael Bolduc by e-mail at michael.bolduc@dcma.mil or by phone at (617) 753-4048. **G**

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