

Director's Letter



I hope by now you have all read the memorandum on the new hiring incentive, and would like to take this opportunity to encourage everyone within our organization to take advantage of this new program.

At MCCS we greatly value our employees and their loyalty to our organization.

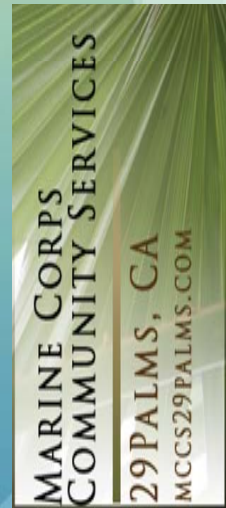
Introducing your friends and acquaintances to available NAF jobs not only benefits MCCS, but our team as a whole. There is no limit to the number of referrals an employee can have, but there are stipulations that must be met. For more information on this program contact the NAF Human Resources Office.

We are on our way to August and I hope you are having a great summer. Just think, before we know it, the kids will be back in school. So don't forget that our Exchange will have all the new fashions and school supplies for everyone to go back to school.

Sincerely,

Do you have a question for me? Please direct your feedback to the Marketing Department via your Division Head.

Did You Know?



MCCS has unveiled our new website! New features include an employee's page where you can access employee email, payday schedule, MCCS bulletin board & instructions and features from our newsletter.

You can also read recent feature articles from *Desert Lifestyle*, get more information about current events, and subscribe to receive the eNews or Desert Lifestyle!

Email us at mccs29palmsinfo@usmc-mccs.org to let us know what you think!

Chef Girraud Muntz a.k.a. Chef Jay, MCCS Executive Chef Time with MCCS: 2 months



active duty service, Chef Jay was familiar with Twentynine Palms and was ready for a change of pace.

"I got tired of the Las Vegas life, it can wear on you. You either love it or you hate it, I didn't dislike it, but I worked a lot and I never had any time off," Chef said.

With only a few months under his belt, Chef Jay is instituting some major changes at the Officers' Club, and not just with the food. Chef is working with the cooking staff and training them up to a higher level. Although he supervises the food going out during lunch, making sure everything that goes out is correct and the seasonings are right, he spends his prep time in the kitchen training his staff. This approach is having an effect far beyond the menu. "There's a much more positive attitude up here. People are seeking to work here to gain experience," he said.

When asked his favorite perk about being an MCCS employee, Chef Jay's response was quick and simple, "When I was in the military, I always appreciated the support of people and everything they'd do for us. Now is really my chance to give back to everybody else who is serving our country. Lunch might not seem like that big of a deal, but if you have a good lunch you have a good day."

Sounds like a great idea! So, grab your co-workers and head up to the Officers' Club. The restaurant is open to anyone with base access. Chef Jay and the rest of the staff look forward to seeing you there.

Do you have a unique story to tell? Is there someone you would like to put in the MCCS Employee Spotlight? Nominate co-workers to your supervisors or division heads. Be sure to include what sets them apart: their hobbies, interests, family life, etc. Each month we will be choosing one employee to step into the spotlight. Get your nominations in now!

Originally from the suburbs of New York City and later the Finger Lakes region of western New York, the new Executive Chef has big plans for the future of food aboard MCAFCC.

After completing five years of active duty service as a Corpsman in the Navy, Chef Jay was planning to complete his nursing degree. Unfortunately, the program he picked had a two year waiting list. Rather than sitting on the sidelines, he decided to go to culinary school. He applied to Le Cordon Bleu in Las Vegas, was accepted and graduated with honors, *magna cum laude*.

He was working at the Canyon Ranch Spa Club in the Venetian Hotel on the Las Vegas Strip when he saw the job posting for Executive Chef with MCCS. Having been stationed in China Lake during his

Employee Spotlight

Safety First



Heat Hazards

By Gaston "Sundance" de PratGay
Safety and Environmental Specialist
MCCS Maintenance

The summer's blistering heat and bright sun create special risks for outdoor workers. Too much heat can cause serious medical conditions, including heat stroke.

Heat illness prevention awareness applies to all outdoor places of employment when risk factors are present. These risk factors include high temperatures; relative humidity and radiant heat from the sun or other sources; conductive heat sources, such as the ground and air movement; workload severity and duration; and personal protective equipment and clothing worn by employees.

It is imperative that each employee has access to at least a quart of drinking water per hour. Employees must also have access to shade, and medical attention if necessary, when suffering from heat illness.

Here are some tips to preventing heat illness:

- Know the risk factors for heat illness.
- Know your employer's procedures for controlling heat exposures.
- Remember the importance of frequently drinking small amounts of amount of water, up to four cups per hour, when working in extreme heat.
- Understand the importance of giving the body time to adapt to working in the heat.
- Know the signs and symptoms of heat illness and the importance of immediately reporting problems to a supervisor.
- Know the procedures for responding to symptoms of heat illness, including emergency medical services and transporting an employee who needs medical attention.

Be vigilant about preventing heat illness and be attentive to the signs. Take proper care conducting activities outdoors. We all play an important role in Heat Hazard Prevention.

Your Benefits

Employee Assistance Program
MCCS & You
By Hai Neiger, MCCS Personnel Officer



"It's time I made some changes in my life—to live life more fully."

MCCS is a great place to work for many reasons, but if you are a "regular" employee there are added benefits. For example, medical, dental and vision care are all available to a regular status employee. Also there is a pension plan, 401k savings with contribution from the company, earned sick leave and earned paid vacation leave. MCCS is not just a name; it's a group of people just like you. People that care, and one way that care is shown is to provide ALL its employees with assistance in time of real need. This program is referred to as Employee Assistance Program (EAP).

EAP is a totally private and confidential program where an employee or a family member living with the employee may seek assistance on a wide range of issues from drug and alcohol dependencies, stress, marital issues, child care or care for the elderly, as well as other issues that sometimes become a burden to the employee or the employee's family.

As mentioned, this program is totally confidential. There is no need to report to the Personnel Office, your supervisor or anyone but the counselor at the other end of the phone line. Knowledge that you are utilizing this service and the reason(s) for which you have made use of this program is kept between you and your licensed counselor.

If you have any questions regarding this program, please call the Personnel Office, or call 1-800-424-5988. These caring and sensitive folks will answer your questions and you may speak directly to a counselor. In the event that you do need this service, we hope you feel comfortable making the call.

Employee Coupon

FREE

Medium Popcorn at Sunset Cinema

*Good for the month of August
One Coupon Per Visit*



IS IT WORTH AUGUST 2008

Working Together to Support the Marines, Sailors, & Their Families

MCCS Recognizes Food & Hospitality Excellence Awards

15 July 2008

HQMC (MR), QUANTICO, VIRGINIA – The Food and Hospitality Excellence Award Program was established by Marine Corps Community Services (MCCS) to recognize those food and hospitality activities who not only meet high standards of excellence, but have exceeded the standards and by doing so, have exceeded the expectations of our guests. These awards give the opportunity for any club, restaurant, snack bar, or lodging facility, regardless of size or location, to measure themselves against criteria in pre-established categories of customer service, financial performance, human resources, and operations. Innovative managers and exceptional staff continue to build programs that meet the needs of Marines and their families. New menu ideas, facility renovations, creative programming, and upgraded amenities distinguish the recipients of this year's Food and Hospitality Excellence Awards.

Excellence

MCCS Twentynine Palms would like to recognize and congratulate the following Food and Hospitality Excellence Award winners:

- ☞ Charlies Coffee House
- ☞ Mobile Canteens
- ☞ Sleepy Tortoise Lodge
- ☞ Warrior Club

