



Fort Bragg NCO Has Recipe for Success

*By Sgt. 1st Class Jessika Greendeer
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Sgt. Scott Papa, a food service specialist assigned to the 1st Theater Sustainment Command at Fort Bragg, N.C., knows his way around a kitchen.

Papa, who was recently a member of the Fort Bragg Culinary Arts team, has received several accolades during his eight-year Army career. Most recently he was a medal winner at the 38th annual Military Culinary Arts Competition at Fort Lee, Va.

During the competition, Papa and his crew participated in the Mobile Kitchen Trailer event, or MKT. The MKT is the kitchen used while Soldiers conduct field exercises and training. Papa concocted a French toast dessert that was good enough for his team to outpoint their Navy competitors.

“Sergeant Papa is energetic, creative and has a deep passion for what he does,” said Sgt. 1st Class Jeremy Wilson, senior food operations noncommissioned officer in charge, 1st TSC. “He earned the silver medal and placed second out of 35 teams at Fort Lee.”

Throughout Papa’s career, he has taken on first-rate assignment positions. While stationed in Korea he worked under the number one rated chef throughout the Department of Defense.

“He is a hard worker and is very dedicated and

talented,” said Staff Sgt. Brian Davis, who worked with Papa at the dining facility. “He had showed me his previous evaluations and I was impressed. While he was deployed, he filled the slot of a master sergeant and controlled all of the dining facilities in the country.”

Papa continues to look for other opportunities to challenge him. For next year’s competition he hopes to participate in the junior or senior chef competitions. In these two events, chefs are required to prepare a meal using the secret ingredients in the kitchen.

“I work well under pressure,” Papa said. “With my experience and skills, I believe that I would do extremely well. I would love to compete in the event for the next competition.”

Papa served in the Army National Guard before becoming an active-duty soldier. He was introduced to cooking while he was employed as a general manager of a country club. He hopes to attend additional advanced culinary training as well as being assigned as an enlisted aide.

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Sgt. 1st Class Kindu Delaleu, noncommissioned officer in charge for the Asia-Pacific Counter-Improvised Explosive Device Center, points out some of the IED devices Soldiers can be forced to deal with in the Asia-Pacific area. (Photo by Jonathan (Jay) Koester)

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