

# CHAPTER 54



## CULINARY SPECIALIST (CS)

NAVPERS 18068D-54F  
**CH-54**

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**TABLE OF CONTENTS**  
**CULINARY SPECIALIST (CS)**

<b>SCOPE OF RATING</b>	CS-3
<b>GENERAL INFORMATION</b>	CS-4
<b>LEADING CULINARY SPECIALIST</b>	CS-5
FOOD PREPARATION	CS-5
SANITATION	CS-5
SUPPLY	CS-5
TECHNICAL ADMINISTRATION	CS-6
TECHNICAL MANAGEMENT	CS-6
<b>CULINARY SPECIALIST</b>	CS-7
DINING FACILITY MANAGEMENT	CS-7
FOOD PREPARATION	CS-8
SANITATION	CS-8
SUPPLY	CS-9
TECHNICAL ADMINISTRATION	CS-9
TECHNICAL MANAGEMENT	CS-9

NAVY ENLISTED OCCUPATIONAL STANDARDS

FOR

CULINARY SPECIALIST (CS)



SCOPE OF RATING

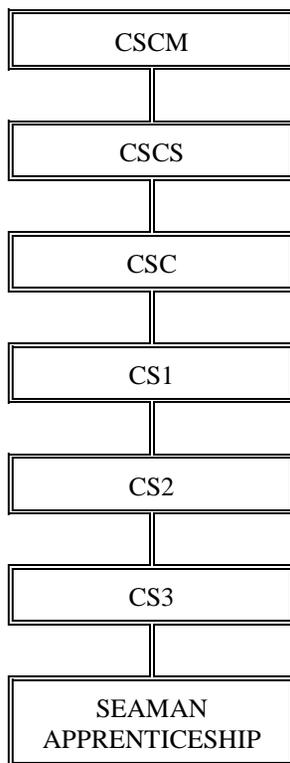
Culinary Specialists (CS) operate and manage Navy messes, afloat and ashore, established to subsist Naval personnel; estimate quantities and types of food items required; assist Supply Officers in ordering and stowage of subsistence items and procurement of equipment and mess gear; check delivery for quantity and assist medical personnel in inspection for quality; prepare menus; plan, prepare, and serve meals; maintain food service spaces and associated equipment, including storerooms and refrigerated spaces, in a clean and sanitary condition; maintain records of financial transactions; and submit required reports.

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These Occupational Standards are to be incorporated in Volume I, Part B, of the Manual of Navy Enlisted Manpower and Personnel Classifications and Occupational Standards (NAVPERS 18068F) as Chapter 54.

## GENERAL INFORMATION

### CAREER PATTERN



Normal path of advancement to Chief Warrant Officer and Limited Duty Officer categories can be found in OPNAVINST 1420.1.

For rating entry requirements, refer to MILPERSMAN 1306-618.

### SAFETY

**The observance of Operational Risk Management (ORM) and proper safety precautions in all areas is an integral part of each billet and the responsibility of every Sailor; therefore, it is a universal requirement for all ratings.**

NEBC Job Title

**Leading Culinary Specialist**

NEBC Job Code

**001007**

Job Family

Food Preparation and Serving Related

NOC

TBD

Short Title (30 Characters)

LEADING CULINARY SPECIALIST

Short Title (10 Characters)

LCU SPEC

Pay Plan

Enlisted

Career Field

CS

Other Relationships and Rules

Not applicable, based upon the NEC assigned to the job (if any).

Job Description

Leading Culinary Specialists provide overall management of galley operations and financial accountability of shore and afloat food service operations; ensure cleanliness is maintained in all food service spaces; and emphasize customer service in all aspects of the food service division.

DoD Relationship

Group Title

Food Service, General

DoD Code

180000

O\*NET Relationship

Occupation Title

Chefs and Head Cooks

SOC Code

35-1011.00

Job Family

Food Preparation and Serving Related

Skills

*Management of Material Resources*

*Monitoring*

*Systems Analysis*

*Management of Financial Resources*

*Quality Control Analysis*

*Critical Thinking*

*Management of Personnel Resources*

*Active Listening*

*Service Orientation*

*Systems Evaluation*

Abilities

*Information Ordering*

*Deductive Reasoning*

*Written Expression*

*Oral Expression*

*Mathematical Reasoning*

*Problem Sensitivity*

*Written Comprehension*

*Inductive Reasoning*

*Originality*

*Category Flexibility*

**FOOD PREPARATION**

Paygrade

E4

Task Type

CORE

Task Statements

Recommend menu changes

**SANITATION**

Paygrade

E5

Task Type

CORE

Task Statements

Conduct sanitation inspections

E5

CORE

Inspect food service personnel hygiene

E5

CORE

Inspect mess facility equipment

E4

CORE

Report insect and pest infestations

**SUPPLY**

Paygrade

E6

Task Type

CORE

Task Statements

Adjust food item high and low limits

E5

CORE

Maintain food service key logs

E5

CORE

Manage store onloads and offloads

E6

CORE

Manage subsistence provisions

E6

CORE

Purchase appropriated fund supplies

E6

CORE

Purchase non-appropriated fund supplies

### TECHNICAL ADMINISTRATION

<u>Paygrade</u>	<u>Task Type</u>	<u>Task Statements</u>
E6	CORE	Analyze food production data
E7	CORE	Compare daily food costs to monetary allowance
E6	CORE	Develop contingency feeding plans (battle messing)
E5	CORE	Evaluate meal programs
E5	CORE	Input data into Food Service Management (FSM) system
E7	CORE	Review contingency feeding plans (battle messing)

### TECHNICAL MANAGEMENT

<u>Paygrade</u>	<u>Task Type</u>	<u>Task Statements</u>
E6	CORE	Audit financial records
E6	CORE	Audit food service inventories
E7	CORE	Coordinate special food service events
E7	CORE	Evaluate dining facility operations for accreditation
E6	CORE	Manage food productions
E7	CORE	Manage food service budgets
E7	CORE	Manage food service key inventory logs
E7	CORE	Manage food service programs
E7	CORE	Manage Hazard Analysis Critical Control Points (HACCP) programs
E6	CORE	Manage insect and pest infestation prevention programs
E6	CORE	Manage meal evaluation programs
E7	CORE	Manage menu planning boards
E6	CORE	Manage menu review boards
E7	CORE	Manage Mess Decks Master-at-Arms (MDMAA) duties and responsibilities
E6	CORE	Manage special food service event schedules
E6	NON-CORE	Manage stateroom inspections
E7	CORE	Revise food preparation procedures

**NEBC Job Title**

**Culinary Specialist**

**NEBC Job Code**

**002609**

**Job Family**

Food Preparation and Serving Related

**NOC**

TBD

**Short Title (30 Characters)**

CULINARY SPECIALIST

**Short Title (10 Characters)**

CUL SPEC

**Pay Plan**

Enlisted

**Career Field**

CS

**Other Relationships and Rules**

Not applicable, based upon the NEC assigned to the job (if any).

**Job Description**

Culinary Specialists prepare menus; plan, prepare, and serve meals; maintain food service spaces and associated equipment, including storerooms and refrigerated spaces, in a clean and sanitary condition; maintain records of financial transactions and submit required reports; and maintain, oversee, and manage quarters afloat and ashore.

**DoD Relationship**

**Group Title**

Food Service, General

**DoD Code**

180000

**O\*NET Relationship**

**Occupation Title**

Cooks, Institution and Cafeteria

**SOC Code**

35-2012.00

**Job Family**

Food Preparation and Serving Related

**Skills**

*Management of Material Resources*

*Monitoring*

*Operation and Control*

*Reading Comprehension*

*Quality Control Analysis*

*Equipment Selection*

*Critical Thinking*

*Learning Strategies*

*Mathematics*

*Systems Analysis*

**Abilities**

*Written Comprehension*

*Oral Comprehension*

*Written Expression*

*Problem Sensitivity*

*Manual Dexterity*

*Deductive Reasoning*

*Information Ordering*

*Oral Expression*

*Gross Body Coordination*

*Finger Dexterity*

**DINING FACILITY MANAGEMENT**

**Paygrade**

E4

E4

E4

E4

E4

E4

E4

E4

E4

**Task Type**

NON-CORE

CORE

CORE

CORE

CORE

CORE

CORE

CORE

CORE

**Task Statements**

Execute contingency feeding plans (battle messing)

Monitor serving line food temperatures

Portion individual servings

Serve foods

Serve meals under abnormal conditions

Set up and breakdown mess decks

Set up and breakdown sculleries and deep sinks

Set up and breakdown serving lines

Set up and breakdown wardroom settings

## FOOD PREPARATION

<u>Paygrade</u>	<u>Task Type</u>	<u>Task Statements</u>
E4	CORE	Bake food products
E4	CORE	Boil food products
E4	CORE	Braise food products
E4	NON-CORE	Broil food products
E4	CORE	Calculate recipe conversions
E4	CORE	Carve meats
E4	CORE	Chill food products
E4	CORE	Conduct food quality assurance checks
E4	CORE	Create garnishes
E4	CORE	Cut vegetables
E4	CORE	Decorate cakes
E4	CORE	Fry food products
E4	CORE	Grill food products
E4	CORE	Operate food service equipment
E4	CORE	Prepare bakery products
E4	CORE	Recommend menu changes
E4	CORE	Review recipes
E4	CORE	Sauté food products
E4	CORE	Steam food products

## SANITATION

<u>Paygrade</u>	<u>Task Type</u>	<u>Task Statements</u>
E4	CORE	Clean beverage dispensers
E4	CORE	Clean food preparation equipment
E4	CORE	Clean food service areas
E4	CORE	Clean food storage areas
E4	CORE	Clean galley utensils
E4	CORE	Clean refrigerated spaces
E5	CORE	Conduct sanitation inspections
E4	CORE	Contain blood-borne pathogen exposures
E4	CORE	Dispose of contaminated foods
E5	CORE	Inspect food service personnel hygiene
E5	CORE	Inspect issued foods
E5	CORE	Inspect leftover foods
E5	CORE	Inspect mess facility equipment
E5	CORE	Inspect scullery operations
E5	CORE	Monitor food handling
E5	CORE	Monitor food serving lines
E4	CORE	Monitor Hazard Analysis Critical Control Points (HACCP) program
E4	CORE	Report insect and pest infestations
E4	CORE	Sort waste

## SUPPLY

<u>Paygrade</u>	<u>Task Type</u>	<u>Task Statements</u>
E4	CORE	Breakout daily menu food items
E4	CORE	Breakout supplemental food items
E4	CORE	Inspect subsistence provisions
E4	CORE	Inventory consumables
E4	CORE	Inventory subsistence provisions
E4	CORE	Issue food service consumables
E4	CORE	Issue subsistence provisions
E5	CORE	Maintain food service key logs
E5	CORE	Manage store onloads and offloads
E6	CORE	Manage subsistence provisions
E4	CORE	Organize supply storerooms
E6	CORE	Purchase appropriated fund supplies
E6	CORE	Purchase non-appropriated fund supplies
E4	CORE	Receive subsistence provisions
E5	CORE	Requisition consumables
E5	CORE	Requisition food items

## TECHNICAL ADMINISTRATION

<u>Paygrade</u>	<u>Task Type</u>	<u>Task Statements</u>
E5	CORE	Conduct receipt inspections
E5	CORE	Evaluate meal programs
E4	CORE	Input daily food preparation worksheets data
E5	CORE	Input data into Food Service Management (FSM) system
E4	CORE	Maintain temperature logs
E4	CORE	Post food nutritional contents
E6	CORE	Review meal evaluation programs

## TECHNICAL MANAGEMENT

<u>Paygrade</u>	<u>Task Type</u>	<u>Task Statements</u>
E6	CORE	Audit food service inventories
E5	NON-CORE	Inspect staterooms
E6	CORE	Recommend food waste corrective actions