

# **FOOD SERVICE SPECIALIST**

## **FORCE NOTES**

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***Official disclaimer:*** This newsletter is for the sole purpose of passing information to those within the Food Service Specialist rating. The material contained within is not for record purposes nor does it represent any official Coast Guard policy.

**ENLISTED PERFORMANCE QUALIFICATIONS:** A revised edition of the EPQ was released to the field recently. CG-3303C-10 (Rev12-03) is the edition you should be completing for your professional development. Upon further review, the document contained some very MINOR grammatical and punctuation errors. The document also referenced NAVSUP-486 (a very useful Navy publication, not an official CG pub, therefore it cannot be referenced in the EPQ) and some equipment was misidentified. Nothing that will affect the SWE questions that are generated from the EPQ, but we (HQ) are supposed to get the job done right. I went to Petaluma and met with the folks at the "A" school and we worked out exactly what should be in the document. I will be submitting that document to the folks at G-WTT; we are hopeful that the document will be released immediately. Worst-case scenario is that we will have to wait until 1 April 2005 for the new document to take effect. I will keep you posted.

### **INITIATIVES**

I have submitted several initiatives up my chain of command for review. I will list the issues, note the status and keep you posted in future editions of force notes. Keep in mind, these are not even at the discussion level, simply ideas put forward for consideration.

**1. Establishing a resident course for the position of Food Service Officer, afloat/ashore.** My recommendation is to establish a resident course, one week in duration. The course would be a prerequisite to any individual receiving orders to a FSO position. The course would focus on meeting your commands' expectation to operate your facility as a professional by receiving the necessary skill set and working competencies to succeed in your assignment. Leadership, role in the command, troubleshooting, etc, would be the focus. Where, who, what else would be taught will be discussed at a later date. **NOTE: Over 34 FSO's have been relieved from their positions over the last two years. 58% of those relief's were due to a loss of a commands confidence in the operator to perform the requirements of the position or for the operator unable to perform satisfactorily.**

**2. Increase/augment the positions/billets at each Food Service Advisory Teams.** My proposal calls for approximately 10 new positions at each FSAT (2 CPO's, 4 PO1's and 4 PO2's). These new positions would be considered "deployable" meaning that FSAT would be the TAD resource for the operational community. The primary mission of the FSAT would remain unchanged; to conduct training and provide technical assistance. The "deployable" resource would fill TAD requests throughout the respective area of responsibility each FSAT controls. There are some considerable challenges to consider, including physically fitting the new positions at each FSAT, what assignment priority is given to a member who deploys over 50% of a tour length, are the ISC's relieved of their charter to provide TAD support, etc. **The positive gain is that we will be training future members of the FSAT as well as future FSO's and most importantly, improving our staggering sea/shore ratio considerably.**

**3. Capturing/retaining the loss of knowledge as a member promotes to the F & S Warrant Specialty:** The fact of the matter is that once a FS chooses to leave their primary vocation as an FS and become a warrant officer, we as a community, lose some extremely valuable institutional knowledge. I would like to explore the possibility of creating several positions that would allow the FS community to 1-retain the knowledge and experience of the member and, 2- provide a career path that would not require an FS to leave his/her community. If this initiative were realized, the best-case scenario would be that we receive 2, possibly 3 positions. The issue gets very complicated as far where the positions would fit and be of the most benefit to the rate and Coast Guard.

**4. Rating Force Master Chief (me) to get operational (underway).** As a former operator, I feel qualified to keep the operational community satisfied with providing adequate information and training opportunities. I also feel that the longer I remain out of the operational community, the more likely I will become disconnected from the true needs of the operational reality of the CG. I have requested consideration be given to the following: I would get underway for approximately one week on an operational cutter and operate as a member of the staff. I will stand watch, interacting with the staff, provide training and give information. I would also review the training records, meet with supervisors and the command to determine if we (HQ) are in sync with the real world needs of the operational community. I would also promote our programs, exchange information and hopefully, be made aware of any lack of training or

information resources. I am optimistic that this concept will be realized and that I will be available to deploy within a few months. I am limiting this availability to approximately one week for two reasons-1) It is difficult to be away from my desk and not available to the rest of the FS community for a longer period, and 2) I don't want to wear out my welcome, a week is plenty long enough to determine if we are meeting our customers needs.

**5. ESTABLISHING A DEDICATED CULINARY TEAM** I am proposing that our community establish a team to consist of 3 highly motivated individuals to represent the CG in various culinary competitions hosted throughout the country. These individuals would be required to travel and compete against the other services and civilian chefs, while representing the FS community. We are working on the qualifications, and logistics, etc. We haven't done anything like this before, so we are approaching this cautiously, though it is an initiative that should be fulfilled. There will be more information to pass as we develop the criteria for the positions.

### **EXCELLENCE IN FOODSERVICE/DINING FACILITY OF THE YEAR:**

It is that time already. You will be receiving an ALCOAST soon that will announce this year's competition. Not a lot of change, however, there will be some significant references to the Sanitation Manual for food handling, food storage and preparation. I anticipate significant changes next year, more on that when it occurs. As a note, an emphasis will be placed on the word EXCELLENCE. Excellence can be defined as superlative, exceptional, well above average, etc. Excellence is not defined as "most of the time" or "we have training, but don't document it", etc. Your facility should be operated at a level that far exceeds the minimal criteria in the evaluator's checklist (which you are provided). Are you promoting CG programs like "5 a day", are you going above the standard for weekly inspections of your facility by requesting an outside source like the Army Veterinarian Corps to come and perform a quarterly inspection of your storerooms, etc Are you documenting how much support you give to functions like CG Day, changes in commands which you might have supported, TAD support requests that you assisted with, etc. Your facility needs to pass the "straight face test" when someone enters your facility. CPO Risinger/CGC Acushnet has won the Dining Facility of the Year for the last 3 years, on the oldest cutter in the fleet. Old means nothing. He operates at the level of excellence that immediately conveys that everything is done and done well. I encourage all of you to participate. EXCEED THE MINIMUM STANDARD, SHOW THE EVALUATORS THAT YOU ARE OPERATING AN EXCELLENT FACILITY.

### **PROFESSIONAL CHEF CAREER PATH AND CERTIFICATION PROGRAM**

We have already established a baseline of what the program will look like, we are still working with our partners in industry and the academic community to finalize the end product. Basically, the program is designed to give our FS community some very intensive and specialized training and eventually, a certification through a nationally recognized and accredited organization. The basics of the program are as follows:

Minimum 6 years of service (prior service is acceptable), be at the pay grade of E-5 or above, 3 years sea time, no mark below 4 or NJP within two years of applying, must be eligible for promotion and worldwide assignment and commit to 3 months of service for every one month of training received. We want to partner with large corporate properties including Disney, Harrahs, Hyatt, Marriott, etc. We will also partner with a certifying agency (most likely the American Culinary Federation-ACF) and an academic partner (University of Delaware, Johnson and Wales, yet to be determined). The program will require 4-7 week externships performed at various commercial properties (locations and properties to be identified). There will be a written and practical examination upon completion of each 7 week externship, there are several certifications which start at the Culinarian level and end at the Certified Executive Chef upon satisfactorily completed all 4 externships and passing the final examinations. We are confident that we will make the formal presentation to the approving officials not later than 1 April; implementation of the program is subject to funding approval and overall acceptance.

### **COAST GUARD INSTRUCTOR AT THE ARMY CENTER FOR EXCELLENCE (ACES)**

A Senior Chief Petty Officer/ E-8, position has been created at the Army Center for Excellence, located at Fort Lee, Virginia (about 20 miles south of Richmond, Virginia). ACES is the Army equivalent of TRACEN PETALUMA. It is a major training command, which contains the course for Advance Culinary Skills Development. We (WKW-1) wanted to get the CG involved in this outstanding training course, in order to do so and get our share of training quotas; we had to provide an instructor. This took several years and lots of hard work, but we got the position established. This means that we have an additional E-8 position (one more promotion) but equally importantly, we have a first-an established CG FS working in a Joint Services Command position. The course is 28 days in length, focuses on “training the trainer” and will provide very intense instruction on menu planning, plate presentation and enhancing your culinary skills. The course is open to all FS’s; priority will be given to the SCA community, FS “A” school instructors and the FSAT members. Over time, the operational community will be able to attend the school; we anticipate approximately 24 quotas per year for the CG. Though we have not had an instructor on board (SCPO Tim Strozier, USCGC LEGARE reports in August), we have had approximately 7 FS’s attend the training, most from the SCA community and one from the Port of York (TRACEN YORKTOWN).

### **JOHNSON AND WALES UNIVERSITY**

A two week advanced culinary skills development course was held for the winners and runners up for this years Dining Facility of the Year program from June 7<sup>th</sup> through 18<sup>th</sup> at the JWU campus in Norfolk, VA. The training was attended by 16 FS’s, which culminated in an awesome buffet presentation. The training is conducted annually and provides outstanding training and networking opportunities. A major milestone was reached in that we were able to have the curriculum structured to provide two Continuing

Education Units. Thanks to all who attended and their respective commands and supervisors for their support for the Dining Facility of the Year.

## **TRAINING AT THE ACADEMY**

A Food Safety Certification Symposium was held at the Coast Guard Academy from June 27 through 30. MCPO D'Amico once again hosted a group of FS's to receive SERVSAFE training and certification. In addition, IFSEA and HACCP training was provided. Again, another great example of one of our senior operators stepping up and providing outstanding training, mentoring and networking opportunities. Thanks to Master Chief for all of his efforts!

## **SPECIAL COMMAND AIDES**

All of the SCA positions that were open this FY have been filled. Solicitations will be issued via ALCOAST NLT 01 September. Interested and qualified personnel are strongly encouraged to begin their packages ASAP. Chief Petty Officer Bello-Leon can be reached via email (global directory) or at 202.267.0224. This challenging and rewarding program is designed to assist Flag Officers with duties that, if performed by the Flag Officer, would detract from the Flag Officers primary duties. Within the SCA program, there are exceptional opportunities for training sources that are not always available to FS's in the field, the program is always looking for exceptionally qualified and highly motivated FS's to join the program. CPO Bello-Leon travels frequently with the members of WKW-1 and both FSATS, he is always available to answer questions about the program and it's requirements and benefits.

## **ENLISTED PERSONNEL MANAGEMENT-2 (EPM)**

Greetings from your new assignment officer, Chief Warrant Officer Michelle Sawyer. I am reporting aboard from my tour as FSO aboard the CGC TAHOMA. **I strongly recommend that you read ALCGENL R 031800Z MAY 04**. This list the timelines and information you will need for the upcoming assignment year. I look forward to working with you.

## **NEW PROGRAM MANAGER**

The FS community received its new Program Manager, **CWO Jesse Hill**. Mr. Hill is reporting aboard from ELC Baltimore. Mr. Hill brings significant operational experience to the assignment and is proactive in his approach to his area of responsibility (Food Service Policy). **LT Brian Clark** departed en route to his new assignment at PSU 305, Fort Eustis, Virginia. Mr. Clark spent approximately one year in his assignment as the Program Manager and performed his duties in an outstanding manner.

## **SUBJECT MATTER SPECIALIST (SMS)**

For those with access, please use the link below: CPO Tim Lemelin has reported aboard to TRACEN PETALUMA. The SMS is responsible for writing the Service Wide Exams for the FS force. There is a ton of information on his site, I strongly recommend you visiting the site as soon as your unit receives connectivity. Best of luck to CPO Michael Merrill, who is retiring to North Carolina, thanks for a great job as SMS.

### LINKS

<http://cgweb.tcpet.uscg.mil/tpf/fssms/FS2-info.htm>

TRACEN PETALUMA/SMS-One stop for all your rate information

[http://www.quartermaster.army.mil/aces/training/advanced\\_skills.html](http://www.quartermaster.army.mil/aces/training/advanced_skills.html)

Fort Lee, this site list the information on the program mentioned above

<http://www.uscg.mil/hq/g-w/g-wt/g-wtt/g-wtt-2/trapol/quals.htm>

This site lists all the EPQ'S for all rates