

JOINT SERVICES TRANSCRIPT



UNOFFICIAL

Name: CG RATING ROADMAP, FS
SSN: XXX-XX-XXXX
Rank: Finance and Supply Specialist (W2)
Status: Active

Transcript Sent To:
 CG RATING ROADMAP, FS

Military Courses

Military Course ID	ACE Identifier Course Title Location-Description-Credit Areas	Dates Taken	ACE Credit Recommendation	Level
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566666	CG-2205-0035 Recruit Training: Upon completion of the course, the student will be able to demonstrate knowledge and skills in the following areas: courtesies, drills, and ceremonies; military justice and codes of conduct; security regulations; seamanship uniform standards, medals, and awards; career development; first aid and survival; fitness, wellness, and quality of life; Coast Guard history, traditions and values; safety; damage control; small arms; Coast Guard organization; communication; watchstanding; administration and personal finances; leadership and supervision, and public affairs.	12-DEC-2008 to 02-FEB-2009		
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- | | | |
|---------------------------------|------|---|
| • Beginning Swimming | 1 SH | L |
| • Boating/Seamanship | 1 SH | L |
| • Military Science | 2 SH | L |
| • Personal Fitness/Conditioning | 1 SH | L |
| • Personal Health And First Aid | 1 SH | L |
| (8/04)(8/04) | | |

502203	CG-2202-0009 Apprentice Leadership Program: Coast Guard Training Center Petaluma, CA Upon completion of the course, the student will be able to demonstrate communication processes; identify stress factors; prepare a personal budget; influence others to achieve a desired outcome; and support an environment of respect and diversity of others.	15-APR-2010 to 19-APR-2010		
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- | | | |
|--------------|------|---|
| • Leadership | 1 SH | L |
| (2/11)(2/11) | | |

Military Experience

Occupation ID	ACE Identifier Title Description-Credit Areas	Dates Held	ACE Credit Recommendation	Level
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F&S2	CGW-FS-003 Finance and Supply: Warrant officers serving in the specialty of finance and supply organize, plan, and supervise the work of personnel engaged in procurement, stowage, and issue of supplies, including personnel engaged in commissary departments and disbursing offices. They supervise and direct personnel in the performance of duties including preparation of estimates of requirements, inventories of supplies and equipment, the audit of records, computation of pay, preparation of vouchers, and allocation of materials. They disburse public funds as assistant disbursing officers, agent cashiers, and imprest fund cashiers. They develop and supervise training programs, maintain and submit personnel and material records, reports, and accounts. Appointments to the warrant specialty of finance and supply may be subject to certification for finance and supply duties by Commandant (CG-85) or Commandant (CG-83).	01-SEP-2009		
	<ul style="list-style-type: none"> • Communications 3 SH U • Operations Management 3 SH U • Project Management 3 SH U • Supervision 3 SH U 			
	(2/09)(2/09)			
FS3	CGR-FS-003 Food Services Specialist: The Food Service Specialist (FS) rating is comprised of a diverse, multi-cultural workforce who demonstrates culinary arts excellence through professional development, talent, personal creativity, and resourcefulness. Food Service Specialists receive top quality training in the areas of culinary arts, sanitation, equipment safety, basic food preparation skills, baking, nutrition and healthy cooking, and dining facility administration and financial management. Food Service Specialists serve on 370 units throughout the United States and various locations overseas. Being an FS provides excellent preparation and training for a civilian career in restaurant and hospitality management, catering, and a variety of other jobs associated with the food service industry. Measures, weighs, blends and mixes foods; prepares foods progressively in accordance with standardized recipes; under supervision prepares fruits, vegetables, salads, meats, baked products, beverages, and soups; portions and serves food to consumers; carves meat and poultry for serving; operates specialized food service equipment; knows transmission methods of food-borne diseases; performs post meal clean-up according to sanitary standards; performs food preparation utilizing proper culinary techniques and skills; prepares a variety of food items using proper cooking methods; produces dishes both a la carte and in large quantity; applies safety standards and sanitary practices; and implements nutrition concepts and healthy cooking.	01-JAN-2015		
	<ul style="list-style-type: none"> • A-La-Carte Food Production 3 SH L • Quantity Food Production 3 SH L 			
	(1/15)(1/15)			
FS2	CGR-FS-003 Food Services Specialist: The Food Service Specialist (FS) rating is comprised of a diverse, multi-cultural workforce who demonstrates culinary arts excellence through professional development, talent, personal creativity, and resourcefulness. Food Service Specialists receive top quality training in the areas of culinary arts, sanitation, equipment safety, basic food preparation skills, baking, nutrition and healthy cooking, and dining facility administration and financial management. Food Service Specialists serve on 370 units throughout the United States and various locations overseas. Being an FS provides excellent preparation and training for a civilian career in restaurant and hospitality management, catering, and a variety of other jobs associated with the food service industry. Measures, weighs,	15-JAN-2015		

blends and mixes foods; prepares foods progressively in accordance with standardized recipes; under supervision prepares fruits, vegetables, salads, meats, baked products, beverages, and soups; portions and serves food to consumers; carves meat and poultry for serving; operates specialized food service equipment; knows transmission methods of food-borne diseases; performs post meal clean-up according to sanitary standards; performs food preparation utilizing proper culinary techniques and skills; prepares a variety of food items using proper cooking methods; produces dishes both a la carte and in large quantity; applies safety standards and sanitary practices; and implements nutrition concepts and healthy cooking. Establishes schedules and supervises serving line; assists in maintaining cost control, procurement, maintenance, and rotation of stock; prepares food in accordance with stated menu; able to adjust inventory for withdrawals and additions; plans and prepares food for special events; prepares specialty baked goods; supervises assets; manages schedules and personnel in a small team environment; utilizes critical thinking to solve problems; develops writing and presentation skills to produce effective business documents and professional communications; performs inventory analysis and places orders; applies the principles and procedures of receiving, storing, and issuing; handles sales invoices and shipping documents; develops cycle menus, special events menus, and nutritional menus; determines inventory requirements; and creates the workflow plan.

- A-La-Carte Food Production 3 SH L
- Communications 3 SH L
- Food Purchasing 3 SH L
- Menu Planning 3 SH L
- Quantity Food Production 3 SH L
- Supervision 3 SH L
- A-La-Carte Food Production 3 SH U
- Communications 3 SH U
- Food Purchasing 3 SH U
- Menu Planning 3 SH U
- Quantity Food Production 3 SH U
- Supervision 3 SH U

(1/15)(1/15)

FS1 CGR-FS-003 01-FEB-2015

Food Services Specialist:

The Food Service Specialist (FS) rating is comprised of a diverse, multi-cultural workforce who demonstrates culinary arts excellence through professional development, talent, personal creativity, and resourcefulness. Food Service Specialists receive top quality training in the areas of culinary arts, sanitation, equipment safety, basic food preparation skills, baking, nutrition and healthy cooking, and dining facility administration and financial management. Food Service Specialists serve on 370 units throughout the United States and various locations overseas. Being an FS provides excellent preparation and training for a civilian career in restaurant and hospitality management, catering, and a variety of other jobs associated with the food service industry. Measures, weighs, blends and mixes foods; prepares foods progressively in accordance with standardized recipes; under supervision prepares fruits, vegetables, salads, meats, baked products, beverages, and soups; portions and serves food to consumers; carves meat and poultry for serving; operates specialized food service equipment; knows transmission methods of food-borne diseases; performs post meal clean-up according to sanitary standards; performs food preparation utilizing proper culinary techniques and skills; prepares a variety of food items using proper cooking methods; produces dishes both a la carte and in large quantity; applies safety standards and sanitary practices; and implements nutrition concepts and healthy cooking. Establishes schedules and supervises serving line; assists in maintaining cost control, procurement, maintenance, and rotation of stock; prepares food in accordance with stated menu; able to adjust inventory for withdrawals and additions; plans and prepares food for special events; prepares specialty baked goods; supervises assets; manages schedules and personnel in a small team environment; utilizes critical thinking to solve problems; develops writing and presentation skills to produce effective business documents and professional communications; performs inventory analysis and places orders;

applies the principles and procedures of receiving, storing, and issuing; handles sales invoices and shipping documents; develops cycle menus, special events menus, and nutritional menus; determines inventory requirements; and creates the workflow plan. Assists in maintaining cost control procedures; supervises sanitation; modifies menus and methods of preparation; maintains inventory control to insure operating safety levels; supervises food service facility; assigns food service duties; maintains sales analysis records and ensures that proper costs to portion control are maintained; performs job skills training (IDP) and performance evaluations; supervises facility and food service personnel; prepares end of month reports; maintains a safe and sanitary food service environment; controls costs and develops budgetary plans; and oversees food production.

- A-La-Carte Food Production 3 SH L
- Communications 3 SH L
- Food Purchasing 3 SH L
- Food Service Management 3 SH L
- Menu Planning 3 SH L
- Quantity Food Production 3 SH L
- Supervision 3 SH L
- A-La-Carte Food Production 3 SH U
- Communications 3 SH U
- Food Purchasing 3 SH U
- Food Service Management 3 SH U
- Menu Planning 3 SH U
- Quantity Food Production 3 SH U
- Supervision 3 SH U

(1/15)(1/15)

FSC

CGR-FS-003

15-FEB-2015

Food Services Specialist:

The Food Service Specialist (FS) rating is comprised of a diverse, multi-cultural workforce who demonstrates culinary arts excellence through professional development, talent, personal creativity, and resourcefulness. Food Service Specialists receive top quality training in the areas of culinary arts, sanitation, equipment safety, basic food preparation skills, baking, nutrition and healthy cooking, and dining facility administration and financial management. Food Service Specialists serve on 370 units throughout the United States and various locations overseas. Being an FS provides excellent preparation and training for a civilian career in restaurant and hospitality management, catering, and a variety of other jobs associated with the food service industry. Measures, weighs, blends and mixes foods; prepares foods progressively in accordance with standardized recipes; under supervision prepares fruits, vegetables, salads, meats, baked products, beverages, and soups; portions and serves food to consumers; carves meat and poultry for serving; operates specialized food service equipment; knows transmission methods of food-borne diseases; performs post meal clean-up according to sanitary standards; performs food preparation utilizing proper culinary techniques and skills; prepares a variety of food items using proper cooking methods; produces dishes both a la carte and in large quantity; applies safety standards and sanitary practices; and implements nutrition concepts and healthy cooking. Establishes schedules and supervises serving line; assists in maintaining cost control, procurement, maintenance, and rotation of stock; prepares food in accordance with stated menu; able to adjust inventory for withdrawals and additions; plans and prepares food for special events; prepares specialty baked goods; supervises assets; manages schedules and personnel in a small team environment; utilizes critical thinking to solve problems; develops writing and presentation skills to produce effective business documents and professional communications; performs inventory analysis and places orders; applies the principles and procedures of receiving, storing, and issuing; handles sales invoices and shipping documents; develops cycle menus, special events menus, and nutritional menus; determines inventory requirements; and creates the workflow plan. Assists in maintaining cost control procedures; supervises sanitation; modifies menus and methods of preparation; maintains inventory control to insure operating safety

levels; supervises food service facility; assigns food service duties; maintains sales analysis records and ensures that proper costs to portion control are maintained; performs job skills training (IDP) and performance evaluations; supervises facility and food service personnel; prepares end of month reports; maintains a safe and sanitary food service environment; controls costs and develops budgetary plans; and oversees food production. Motivates and influences others; serves as administrator of small food service facility or as a supervisor in a large facility; manages diversity in the workplace; organizes, manages, leads and controls assets; plans and conducts training; prepares schedules; estimates, maintains, and interprets financial records; disseminates nutritional information; and provides oversight of contracts.

- A-La-Carte Food Production 3 SH L
- Communications 3 SH L
- Food Purchasing 3 SH L
- Food Service Management 3 SH L
- Leadership 3 SH L
- Management 3 SH L
- Menu Planning 3 SH L
- Quantity Food Production 3 SH L
- Supervision 3 SH L
- A-La-Carte Food Production 3 SH U
- Communications 3 SH U
- Food Purchasing 3 SH U
- Food Service Management 3 SH U
- Leadership 3 SH U
- Management 3 SH U
- Menu Planning 3 SH U
- Quantity Food Production 3 SH U
- Supervision 3 SH U

(1/15)(1/15)

FSCS CGR-FS-003 01-MAR-2015

Food Services Specialist:

The Food Service Specialist (FS) rating is comprised of a diverse, multi-cultural workforce who demonstrates culinary arts excellence through professional development, talent, personal creativity, and resourcefulness. Food Service Specialists receive top quality training in the areas of culinary arts, sanitation, equipment safety, basic food preparation skills, baking, nutrition and healthy cooking, and dining facility administration and financial management. Food Service Specialists serve on 370 units throughout the United States and various locations overseas. Being an FS provides excellent preparation and training for a civilian career in restaurant and hospitality management, catering, and a variety of other jobs associated with the food service industry. Measures, weighs, blends and mixes foods; prepares foods progressively in accordance with standardized recipes; under supervision prepares fruits, vegetables, salads, meats, baked products, beverages, and soups; portions and serves food to consumers; carves meat and poultry for serving; operates specialized food service equipment; knows transmission methods of food-borne diseases; performs post meal clean-up according to sanitary standards; performs food preparation utilizing proper culinary techniques and skills; prepares a variety of food items using proper cooking methods; produces dishes both a la carte and in large quantity; applies safety standards and sanitary practices; and implements nutrition concepts and healthy cooking. Establishes schedules and supervises serving line; assists in maintaining cost control, procurement, maintenance, and rotation of stock; prepares food in accordance with stated menu; able to adjust inventory for withdrawals and additions; plans and prepares food for special events; prepares specialty baked goods; supervises assets; manages schedules and personnel in a small team

environment; utilizes critical thinking to solve problems; develops writing and presentation skills to produce effective business documents and professional communications; performs inventory analysis and places orders; applies the principles and procedures of receiving, storing, and issuing; handles sales invoices and shipping documents; develops cycle menus, special events menus, and nutritional menus; determines inventory requirements; and creates the workflow plan. Assists in maintaining cost control procedures; supervises sanitation; modifies menus and methods of preparation; maintains inventory control to insure operating safety levels; supervises food service facility; assigns food service duties; maintains sales analysis records and ensures that proper costs to portion control are maintained; performs job skills training (IDP) and performance evaluations; supervises facility and food service personnel; prepares end of month reports; maintains a safe and sanitary food service environment; controls costs and develops budgetary plans; and oversees food production. Motivates and influences others; serves as administrator of small food service facility or as a supervisor in a large facility; manages diversity in the workplace; organizes, manages, leads and controls assets; plans and conducts training; prepares schedules; estimates, maintains, and interprets financial records; disseminates nutritional information; and provides oversight of contracts. Develops and implements policies and procedures to attain organizational goals and objectives; conducts training and development; performs performance appraisals; maintains ethical, socially responsible, and legally required actions; manages human resources and selects, assigns, and evaluates personnel; reviews personnel, equipment, and material requirements; organizes, schedules, and evaluates training programs; determines future requirements and space utilization; develops operating budget; and monitors expenditures.

- A-La-Carte Food Production 3 SH L
- Communications 3 SH L
- Food Purchasing 3 SH L
- Food Service Management 3 SH L
- Human Resources Management 3 SH L
- Leadership 3 SH L
- Management 3 SH L
- Menu Planning 3 SH L
- Quantity Food Production 3 SH L
- Supervision 3 SH L
- A-La-Carte Food Production 3 SH U
- Communications 3 SH U
- Food Purchasing 3 SH U
- Food Service Management 3 SH U
- Human Resources Management 3 SH U
- Leadership 3 SH U
- Management 3 SH U
- Menu Planning 3 SH U
- Quantity Food Production 3 SH U
- Supervision 3 SH U

(1/15)(1/15)

FSCM CGR-FS-003 15-MAR-2015

Food Services Specialist:

Measures, weighs, blends and mixes foods; prepares foods progressively in accordance with standardized recipes; under supervision prepares fruits, vegetables, salads, meats, baked products, beverages, and soups; portions and serves food to consumers; carves meat and poultry for serving; operates specialized food service equipment; knows transmission methods of food-borne diseases; performs post meal clean-up according to sanitary standards;

performs food preparation utilizing proper culinary techniques and skills; prepares a variety of food items using proper cooking methods; produces dishes both a la carte and in large quantity; applies safety standards and sanitary practices; and implements nutrition concepts and healthy cooking. Establishes schedules and supervises serving line; assists in maintaining cost control, procurement, maintenance, and rotation of stock; prepares food in accordance with stated menu; able to adjust inventory for withdrawals and additions; plans and prepares food for special events; prepares specialty baked goods; supervises assets; manages schedules and personnel in a small team environment; utilizes critical thinking to solve problems; develops writing and presentation skills to produce effective business documents and professional communications; performs inventory analysis and places orders; applies the principles and procedures of receiving, storing, and issuing; handles sales invoices and shipping documents; develops cycle menus, special events menus, and nutritional menus; determines inventory requirements; and creates the workflow plan. Assists in maintaining cost control procedures; supervises sanitation; modifies menus and methods of preparation; maintains inventory control to insure operating safety levels; supervises food service facility; assigns food service duties; maintains sales analysis records and ensures that proper costs to portion control are maintained; performs job skills training (IDP) and performance evaluations; supervises facility and food service personnel; prepares end of month reports; maintains a safe and sanitary food service environment; controls costs and develops budgetary plans; and oversees food production. Motivates and influences others; serves as administrator of small food service facility or as a supervisor in a large facility; manages diversity in the workplace; organizes, manages, leads and controls assets; plans and conducts training; prepares schedules; estimates, maintains, and interprets financial records; disseminates nutritional information; and provides oversight of contracts. Develops and implements policies and procedures to attain organizational goals and objectives; conducts training and development; performs performance appraisals; maintains ethical, socially responsible, and legally required actions; manages human resources and selects, assigns, and evaluates personnel; reviews personnel, equipment, and material requirements; organizes, schedules, and evaluates training programs; determines future requirements and space utilization; develops operating budget; and monitors expenditures. Examines and performs strategic management functions; supports organizational mission and objectives; employs qualitative decision-making, problem solving skills, and develops a better understanding for making long-range comprehensive decisions; drafts job skill qualifications; may serve as regional manager or training director for schools; provides supervision for trainers, instructors, and curriculum development; and inspects and oversees facilities for quality and compliance.

• A-La-Carte Food Production	3 SH	L
• Communications	3 SH	L
• Food Purchasing	3 SH	L
• Food Service Management	3 SH	L
• Human Resources Management	3 SH	L
• Leadership	3 SH	L
• Management	3 SH	L
• Menu Planning	3 SH	L
• Quantity Food Production	3 SH	L
• Strategic Management	3 SH	L
• Supervision	3 SH	L
• A-La-Carte Food Production	3 SH	U
• Communications	3 SH	U
• Food Purchasing	3 SH	U
• Food Service Management	3 SH	U
• Human Resources Management	3 SH	U
• Leadership	3 SH	U
• Management	3 SH	U
• Menu Planning	3 SH	U

• Quantity Food Production	3 SH	U
• Strategic Management	3 SH	U
• Supervision	3 SH	U
(1/15)(1/15)		

NONE ASSIGNED -- Occupation not evaluated by ACE or not evaluated during the time frame held by service member.

College Level Test Scores

NONE

Exams taken after 31 October 2011 may have recommended college credit via the ACE National Guide.
Go to <http://www2.acenet.edu/credit/?fuseaction=browse.getOrganizationDetail&FICE=190163> and look for your exam.

Other Learning Experiences

This section provides a record of the service member's learning experiences that do not have credit recommended for one or more of the following reasons:

- (1) Course has not been evaluated by ACE.
- (2) Class attendance dates were not recorded in the service member's record.
- (3) Course was not completed during the ACE evaluation period.
- (4) Course was not evaluated by ACE at this specific location.

Course ID	Date Taken	Title	Location	Reason
400331	15-MAY-2011	Food Svc Sanitation Train The	Coast Guard Training Center Petaluma, CA	1
500179	15-MAY-2011	Adv Food Preparation	Coast Guard Training Center Petaluma, CA	1
500637	17-MAY-2011	Food Service Sanitation	Coast Guard Training Center Petaluma, CA	1
0351-5 CG-1729-0006	20-SEP-2011	Food Service Specialist Third Class	Coast Guard Institute Oklahoma City, OK	4
0151-4 CG-1729-0005	05-NOV-2011	Food Service Specialist First	Coast Guard Institute Oklahoma City, OK	3

END OF TRANSCRIPT

***NOTICE TO ALL TRANSCRIPT REVIEWERS:
FOR FULL EXPLANATIONS OF ALL ITEMS FLAGGED ON THIS TRANSCRIPT, PLEASE REFER TO
LEGEND FOLLOWING LAST PAGE OF TRANSCRIPT.**

JST Official Transcript Explanation

The American Council on Education (ACE) is the nation's unifying voice for higher education. ACE serves as a consensus leader on key higher education issues and seeks to influence public policy through advocacy, research, and program initiatives. ACE's Military Programs evaluates formal service courses and occupations approved by a central authority, employing the services of subject-matter specialists from colleges and universities (professors, deans, and other academicians) that, through the discussion and the application of evaluation procedures and guidelines, reach consensus on content, description, and amount of credit to be recommended for selected courses and occupations. For comprehensive information on the ACE Military Evaluation process, consult the Course and Occupation Evaluation Systems, described in the online Guide to the Evaluation of Educational Experiences in the Armed Services at: <http://www.militaryguides.acenet.edu/AboutCrEval.htm>.

ACE, the American Association of Collegiate Registrars and Admissions Officers (AACRAO), and the Council for Higher Education Accreditation have developed a set of guidelines contained in the Joint Statement on the Transfer and Award of Credit (<http://www.militaryguides.acenet.edu/JointStatement/htm>) that are intended to serve as a guide for institutions developing or reviewing policies dealing with transfer, acceptance and award of credit for courses and occupations completed in a variety of institutional and extraintitutional settings, including the military. More information on guidelines for awarding credit for courses and occupations appearing on JST transcripts is contained in The AACRAO 2003 Academic Record and Transcript Guide.

Service members may request copies of JST transcripts directly from the Operation Centers at <https://jst.doded.mil>. ACE does not issue these transcripts or make any adjustments to missing or incorrect information contained in them. Service members must contact the respective service specific Operations Centers for adjustments or corrections to the transcripts. Colleges and universities may also receive web-based official copies of these documents by contacting the JST Operations Center at jst@doded.mil.

Understanding JST Transcripts

The full exhibit and description for courses and occupations listed on JST transcripts can be found in the Guide to the Evaluation of Educational Experiences in the Armed Services which is available only online at: (<http://www.militaryguides.acenet.edu>) and updated on a daily basis as new courses and occupations are evaluated for recommended credit.

Key to transcript terms:

Military Course ID - This is the number the military service has assigned for this particular course.

SH - Semester hours.

ACE Identifier - The number ACE assigns a particular course. Courses are identified by a 2-letter prefix that designates the military service (AF - Air Force, AR - Army, CG - Coast Guard, DD - Department of Defense, MC - Marine Corps, and NV - Navy), followed by a unique eight-digit course identifier.

ACE Credit Recommendation is listed in semester hours, in the following categories:

V = Vocational; L = Lower level (freshman or sophomore level); U = Upper level (Junior or Senior Level); G = Graduate level.

Dates Taken/Dates Held - Courses and occupations will normally have a start and end date that will show the time period the course was completed or the occupation was held.

Location - Valid location(s) where the course was completed.

Occupational Codes:

Army MOS:

MOS - Army MOS has 5 digits. The first 3 digits identify the occupational specialty and the last 2 digits identify the skill level (E1-E4 = skill level 10; E5 = skill level 20; E6 = skill level 30; E7 = skill level 40; E8 = skill level 50; E9 = skill level 60).

Navy Rates and Ratings:

NER - Navy enlisted rates are occupation identifications assigned to personnel at paygrades E-1 to E-9. Each general rate involves the performance of entry-level tasks and leads to one or more ratings. Career patterns from recruit to master chief petty officer are identified by 4 to 5-digit codes.

NEC - The NEC Structure supplements the Enlisted Rating Structure by identifying skills requiring more specific identification than that provided by general rates and ratings and that are not rating-wide requirements. Selected NECs have been evaluated by ACE to date.

LDO, NWO - Limited Duty Officer, Navy Warrant Officer - Technical officer specialists who perform duties that are technically oriented, with skills acquired through experience and training that are limited in scope to other officer categories. These specialties are normally identified by 4 digits, each successively providing more precise identification of the individual holder.

Marine Corps:

MCE - an MOS has 4 digits and a descriptive title; the first 2 digits normally describe the occupational field and the last 2 digits identify the promotional level and specialty within the occupation.

MCO - officer MOS.

Coast Guard:

CGA - Coast Guard officer aviation competencies.

CGR - Enlisted rating structure used for classified enlisted personnel and qualifications, with career levels from recruit to master chief petty officer.

CGW - Coast Guard Warrant Officers are technical officer specialists who perform duties that are technically oriented and acquired through experience and training that is limited in scope and relation to other officer categories.

MATMEP - Maintenance Training Management and Evaluation Program, a standardized, documentable, level-progressive, technical skills management and evaluation program for enlisted aviation technical maintenance training. The Summary sheet submitted by the service member lists the current level of training completed and should be used by the evaluator to verify the attained level in awarding credit.

DANTES - The Defense Activity for Non-Traditional Education Support maintains the educational records of the service members who have completed DANTES subject Standardized Tests (DSSTs), CLEP examinations, and GED tests. For examinations administered at military installations, results of these tests may appear on JST transcripts for consideration in the award of the recommended credit. However, individual colleges and universities may reserve the right to request official scores directly from ETS or DANTES, to confirm completion of these exams and the credits recommended.

COLLEGE LEVEL EXAMINATION PROGRAM (CLEP) - The College-Level Examination Program or CLEP provides students of any age with the opportunity to demonstrate college-level achievement through a program of exams in undergraduate college courses. There are 2,900 colleges that grant credit and/or advanced standing for CLEP exams.

FERPA - The Family Educational Rights and Privacy Act (20 U.S.C. 1232g; 34 CFR Part 99)