



SUMMARY



Culinary Specialist (CS)

NAME: _____

SSN: _____

Ace Exhibit Number	Military Course Number	Title / Subject	Date	Credit	Level	SOC Category Code
NV-2202-0014	A-950-0001	RECRUIT BASIC MILITARY TRAINING				
		First Aid and Safety		2	L	Health/Fitn/Wellness Physical Education
		Personal Fitness/Conditioning		1	L	
Personal/Community Health		1	L			
NV-1729-0011	A-800-0013	Culinary Specialist A School				35-2012
	SEAMAN	Nautical Science (Navigation)		3	L	
		Nautical Science (Seamanship)		3	L	
		Swimming (If qualified as a Swimmer, First Class)		1	L	
	CS3	Food Service Internship		3	L	
		Quantity Food Preparation		3	L	
	CS2	Advanced Culinary Techniques		3	L	
		Food Service Internship		3	L	
		Food Service Sanitation		2	L	
		Quantity Food Preparation		3	L	
	CS1	Advanced Culinary Techniques		3	L	
		Dining Room Service and Menu Planning		3	L	
		Food Service Internship		3	L	
		Food Service Sanitation		2	L	
		Principles of Supervision		3	L	
		Quantity Food Preparation		3	L	
		Sanitation and Safety		3	U	
	CSC	Advanced Culinary Techniques		3	L	
		Dining Room Service and Menu Planning		3	L	
		Food Service Internship		3	L	
		Food Service Sanitation		3	L	
		Principles of Supervision		3	L	
		Quantity Food Preparation		3	L	
		Field Experience in Hospitality Management		3	U	
		Food and Beverage Cost Control		3	U	
	Sanitation and Safety		3	U		
	CSCS	Advanced Culinary Techniques		3	L	
		Dining Room Service and Menu Planning		3	L	
		Food Service Internship		3	L	
		Food Service Sanitation		3	L	
		Principles of Supervision		3	L	
		Quantity Food Preparation		3	L	
Facilities Management			2	U		
Field Experience in Hospitality Management			3	U		
Food and Beverage Cost Control			3	U		
Human Resource Management			3	U		
Principles of Management			3	U		
Sanitation and Safety		3	U			

Level: V=Vocational Certificate L=Lower Division Baccalaureate/Associate Degree U=Upper Division Baccalaureate G=Graduate

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Ace Exhibit Number	Military Course Number	Title / Subject	Date	Credit	Level	SOC Category Code
	CSCM	Advanced Culinary Techniques		3	L	
		Dining Room Service and Menu Planning		3	L	
		Food Service Internship		3	L	
		Food Service Sanitation		3	L	
		Principles of Supervision		3	L	
		Quantity Food Preparation		3	L	
		Facilities Management		2	U	
		Field Experience in Hospitality Management		3	U	
		Food and Beverage Cost Control		3	U	
		Human Resource Management		3	U	
		Principles of Management		3	U	
		Sanitation and Safety		3	U	

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