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ACE RECOMMENDATIONS



Culinary Specialist (CS)



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

Military Progression: (The amount of credit reflected in this section is dependent upon a Sailor's rank.)

		Type	Semester Hours	Cumulative Hours
Seaman				
	Nautical Science (Navigation)	L	3	
	Nautical Science (Seamanship)	L	3	
	Swimming (If qualified as a Swimmer, First Class)	L	1	
				7 L
Culinary Specialist , Third Class				
	Food Service Internship	L	3	
	Quantity Food Preparation	L	3	
				13 L

Culinary Specialist , Second Class (Replaces CS3 Credit)				
	Advanced Culinary Techniques	L	3	
	Food Service Internship	L	3	
	Food Service Sanitation	L	2	
	Quantity Food Preparation	L	3	
				18 L
Culinary Specialist, First Class (Replaces CS2 Credit)				
	Advanced Culinary Techniques	L	3	
	Dining Room Service and Menu Planning	L	3	
	Food Service Internship	L	3	
	Food Service Sanitation	L	2	
	Principles of Supervision	L	3	
	Quantity Food Preparation	L	3	
	Sanitation and Safety	U	3	
				24 L
				3 U
Chief Culinary Specialist (Replaces CS1 Credit)				
	Advanced Culinary Techniques	L	3	
	Dining Room Service and Menu Planning	L	3	
	Food Service Internship	L	3	
	Food Service Sanitation	L	3	
	Principles of Supervision	L	3	
	Quantity Food Preparation	L	3	
	Field Experience in Hospitality Management	U	3	
	Food and Beverage Cost Control	U	3	
	Sanitation and Safety	U	3	
				25 L
				9 U
Senior Chief Culinary Specialist (Replaces CSC Credit)				
	Advanced Culinary Techniques	L	3	
	Dining Room Service and Menu Planning	L	3	
	Food Service Internship	L	3	
	Food Service Sanitation	L	3	
	Principles of Supervision	L	3	
	Quantity Food Preparation	L	3	

	Facilities Management	U	2	
	Field Experience in Hospitality Management	U	3	
	Food and Beverage Cost Control	U	3	
	Human Resource Management	U	3	
	Principles of Management	U	3	
	Sanitation and Safety	U	3	
				25 L
				17 U
Master Chief Culinary Specialist (Replaces CSCS Credit)				
	Advanced Culinary Techniques	L	3	
	Dining Room Service and Menu Planning	L	3	
	Food Service Internship	L	3	
	Food Service Sanitation	L	3	
	Principles of Supervision	L	3	
	Quantity Food Preparation	L	3	
	Facilities Management	U	2	
	Field Experience in Hospitality Management	U	3	
	Food and Beverage Cost Control	U	3	
	Human Resource Management	U	3	
	Principles of Management	U	3	
	Sanitation and Safety	U	3	
				25 L
				17 U

Initial Skills Training:

Recruit Training (Basic Training) (A-950-0001)				
	First Aid and Safety	L	1	
	Personal and Community Health	L	1	
	Personal Fitness and Conditioning	L	1	
				3 L

Follow on Training:

The following courses are available to personnel within the rating, but a given individual may not take all courses.

Food Service Administration (A-800-0015)				
	Food Service Administration	U	3	
Food Service Management (FSM) Automated Records Keeper (A-800-0027)				
	Food Service Computer Applications	L	3	

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