



Culinary Specialists operate and manage Navy messes and living quarters established to subsist and accommodate Navy personnel. They prepare menus, manage and account for subsistence inventories, prepare and maintain financial records. It is commonly accepted that the "mess decks," or dining areas aboard ship are the "heart of the ship." The role they play in the morale of the ship is very important. CSs are needed on every ship and shore base in the Navy. Navy Culinary Specialists provide food service catering for admirals and senior government executives and operate the White House Mess for the President of the United States.

What They Do

The duties performed by CSs include:

- preparing menus and ordering the quantities and types of food items necessary to prepare the food;
- operating kitchen and dining facilities;
- maintaining subsistence inventories and financial records;
- serving as personal food service specialists in commanding officer's and admiral's messes;
- operating and managing shipboard living quarters and shore based hotel-type quarters.
- serving as a flight attendant aircrewman;

Credit Recommendations

The American Council on Education recommends that semester hour credits be awarded in the vocational certificate and lower-division bachelor's/associate's degree categories for courses taken in this rating on food preparation, kitchen operations, sanitation and hotel management.

Qualifications and Interests

Culinary Specialists must be good team workers and enjoy working with people. The ability to do detailed work, follow instructions, and keep accurate records is important. Good arithmetic and verbal skills, creative ability and an interest in nutrition and culinary arts are also helpful.

Working Environment

Culinary Specialists, work in kitchens, dining areas, living quarters and food

Career Path After Recruit Training

Enlistees are taught the fundamentals of this rating through on-the-job training or formal Navy schooling. Advanced technical and operational training is available in this rating during later stages of career development.

School	Present Location	Approximate Training Time	Subjects	Training Methods
Class "A" Technical School	FORT Lee, VA	9 weeks	Food preparation, nutrition, dining service.	Group instruction and practical application

After "A" school, Culinary Specialists are assigned to ships or shore stations in the United States or overseas. During a 20-year career in the Navy, CSs spend approximately 60 percent of their time assigned to fleet units and 40 percent to shore stations.

service storerooms aboard ships and shore bases. The work is both physically and mentally challenging and involves working as part of a team.

Opportunities

Approximately 7,500 men and women work in the CS rating. Placement and advancement opportunities are excellent for qualified applicants.

Civilian Occupational Equivalents

To see Related Civilian Occupations for this rating:

CS - <https://www.cool.navy.mil/enlisted/cs.htm>

For more information on opportunities available for this rating, please visit Navy Credentialing Opportunities On-Line (COOL) at <https://www.cool.navy.mil/index.htm>

Since Navy programs and courses are revised at times, the information contained on this rating card is subject to change.

(Revised 10/12)