



**Hotel and Restaurant Management,
Food Service Specialist and
Budgeting**

Culinary Specialists (Submarines) receive extensive training in cooking, baking, dining and living area management. Navy Culinary Specialists provide food service for admirals and senior government executives and run the White House Mess for the President of the United States. Responsible for all aspects of the dining (mess decks) and living areas, Culinary Specialists work in the “heart of the ship,” and are vital in maintaining high crew morale on the submarine and every shore base.

Obligation. Active duty obligation is four years. Applicants will enlist for four years.

Advancement. Enlistees enlist as E-1s (seaman recruits). Completion of all advancement-in-rate requirements (including minimum time-in-rate) must be completed prior to advancement to E-2, E-3 and E-4. Top graduates of initial “pipeline” training may elect accelerated advancement to E-4 if they execute an agreement to extend their enlistment one additional year. Advancement in this rate to E-4 (Petty Officer Third Class) is historically greater than other Navy ratings.

Elite Program. This rating is open to men who volunteer for submarine duty. Submarine pay is paid monthly upon the completion of Basic Enlisted Submarine School, currently \$75.00 to \$355.00 (see Submarine Pay chart). All submarine ratings are members of an *elite* community consisting of highly professional, well-trained personnel.

Career Opportunities. This rating has outstanding hotel and food service management skills training and development directly transferable to the civilian job sector, either at the end of obligated service or a full 20 to 30 year career. New and exciting career opportunities await the select group of people who possess knowledge and experience gained through Navy training. Of course, the longer you stay the more training, experience, skills, and benefits you will receive. These skills and training are in demand in both the civilian and military career fields.

Some of What They Do:

The CSS focuses on dining and berthing for

Career Path After Recruit Training

Enlistees are taught the fundamentals of this rating through on-the-job training, Formal Navy Schools, civilian culinary institutions and community colleges. 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 |
| Basic Enlisted Submarine School | Groton, CT | 4 weeks | Indoctrination in basic submarine systems. | Group instruction and practical application |

After Basic Enlisted Submarine School, CSS’s is assigned to serve on all types of submarines and at shore facilities in the United States and overseas. During a 20 year period in the Navy, CSS’s spend about 60 percent of their time assigned to fleet units and 40 percent to shore stations. Since Navy CS program and courses are revised at times, the information contained on this rating card is subject to change.

Note: All applicants must read and understand the Submarine Volunteer Statement of Understanding.

personnel. As a CSS you also play a vital role in overall personnel morale. Some typical duties include:

- Preparing menus and ordering the quantities and types of food items;
- Operating kitchen and dining facilities;
- Keeping records for food supplies and financial budgets;
- Serving as personal food service specialists on admiral’s staffs and for the commanding officer aboard ship or at shore bases;
- Operating and managing living quarters aboard submarines and work at shore based motel/hotel type quarters.

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. Ability to do work, follow recipes and keep records is important. Good arithmetic skills are required for working with recipes. Creative ability and an interest in nutrition and culinary art are also helpful. CSS’s must be U.S. citizens and eligible for a security clearance.

Culinary Specialists, work in kitchens, dining areas, living quarters and storerooms where food and supplies are kept. The work is primarily physical and involves working as part of a team.

Opportunities

The Navy has a continuing need for qualified submarine Culinary Specialists. Placement opportunities are excellent for qualified applicants. About 1,100 men work in the CSS rating.

To see Related Civilian Occupations for this rating:

CSS - <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>

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