



## CS - Culinary Specialist (Surface)

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

- 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.



### 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	Approximately 5 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.

### WORKING ENVIRONMENT



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

### QUALIFICATIONS & 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.



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### MANAGE A NAVY CAREER WITH NAVY LADR

See the Navy LaDR (**Learning and Development Roadmap**) for this rating:

CS [https://www.cool.navy.mil/usn/LaDR/cs\\_e1\\_e9.pdf](https://www.cool.navy.mil/usn/LaDR/cs_e1_e9.pdf)



### EARN COLLEGE CREDIT

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 word processing or data entry applications and office management procedures. See the college credits available via a **Joint Services Transcript** for this rating:

CS [https://www.cool.navy.mil/usn/jst/cs\\_jst.pdf](https://www.cool.navy.mil/usn/jst/cs_jst.pdf)



### EARN DEPARTMENT OF LABOR (DOL) NATIONALLY RECOGNIZED APPRENTICESHIPS

The United Services Military Apprenticeship Program (**USMAP**) is a formal military training program that provides active duty and Full Time Support (FTS) Service members the opportunity to improve their job skills and to complete their civilian apprenticeship requirements while they are on active duty. The U.S. Department of Labor (DOL) provides the nationally recognized "Certificate of Completion" upon program completion.

Visit United Services Military Apprenticeship Program (**USMAP**) for apprenticeships:

<https://usmap.netc.navy.mil/usmapss/static/navyRates.htm>



### EARN INDUSTRY RECOGNIZED CREDENTIALS

Navy COOL catalogs and defines comprehensive information on occupational credentials - including certifications, licenses, and apprenticeships - correlating with every Navy rating and some collateral duties. It provides "how to" instructions for pursuing these credentials, links to credentialing organizations, and cross-references to programs that help Sailors pay for credentialing fees. Shortly following the initial rating technical training (Class "A" technical school), Sailors may be able to take advantage of earning civilian/industry certifications & licenses (credentials), funded through Navy COOL.

### EARN SKILL SETS TOWARDS CIVILIAN RELATED OCCUPATIONS

The skill sets for this rating crosswalk to civilian related occupations listed by the U.S. Department of Labor. See Related Civilian, Federal and Military Sealift Command Occupations for this rating on Navy COOL.

Visit the **Navy COOL website**:

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



### EMPOWER YOUR CAREER PLANNING, DECISION MAKING, AND PROFESSIONAL GROWTH

MilGears is an online, self-assessment tool that guides users through a series of questions and selections regarding their military training, duty assignments, off-duty education, credentialing, and in-Service and post-Service goals. The resultant output of the tool provides users a personalized assessment of what civilian credentials and career pathways that may be immediately attainable and nearly attainable, how to fill any gaps, and next steps to accomplish their civilian credentialing and career pathways programs goals. The tool also shows users "best-fit" post-Service occupations and resources to explore those post-Service occupations.

For more information about MilGears – Powered by COOL, visit <https://milgears.osd.mil>

### DOWNLOAD THE NAVY COOL APP

Navy COOL App (iOS):

<https://itunes.apple.com/us/app/navycool/id1053982994?ls=1&mt=8>

Navy COOL App (Android):

<https://play.google.com/store/apps/details?id=com.tracen.navycool>



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

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