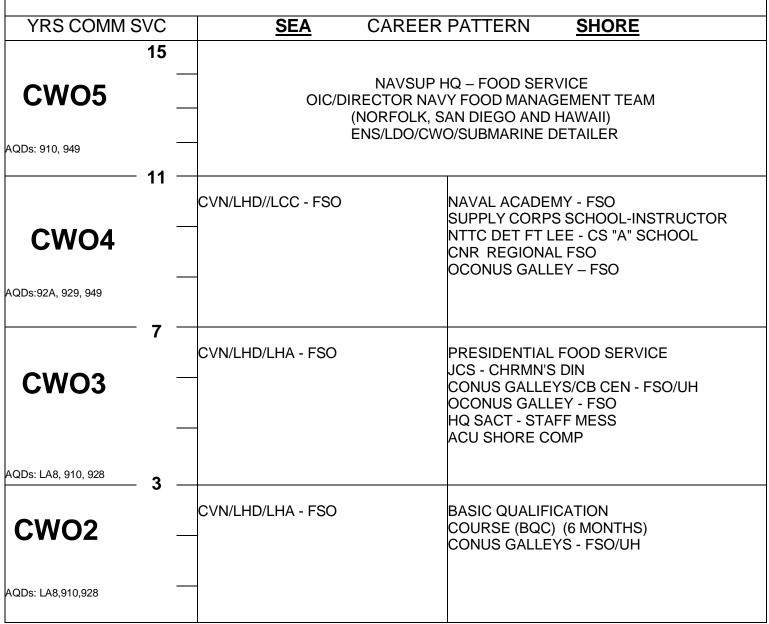
## **CWO 752X (FOOD SERVICE)**

## DESIGNATOR DESCRIPTION

Food Service Officers/Technicians (FSOs) are technical specialists in the field of food service, lodging and the administration of messing activities afloat and ashore. They will complete a six months supply Basic Qualification Course (BQC) in Newport, RI. They provide expertise to the Navy and other Department of Defense operations. They direct and administer messing and lodging activities; interpret department and Naval Supply Systems Commands' regulations and determine policies and procedures to be followed. The general areas of responsibilities include receipt, issue, storage, and preservation of subsistence items; administration of financial and operational controls of mess operations; auditing; and rendering of financial returns; management of various food service operations; and management of unaccompanied housing. They employ a broad knowledge of proper budgeting and fiscal policies, management accounting, progress and statistical reporting, menu and nutritional planning, subsistence handling and storage, and sanitation requirements and techniques. They may serve as, but are not limited to serving as, Department Heads and supply division officers in various operational and staff billets.

Experience in these disciplines is acquired through career development, operational/non-traditional operational (expeditionary) tours, and acquired education. Various Additional Qualification Designators (AQD) are earned based on the billet held. Supply Corps food service warrant officers have management experience in business and logistics systems, which are essential to the operation of the Navy's modern ships, submarines, aircraft and facilities. Supply Corps food service warrant officers serve worldwide on ships and shore commands. They can be found supporting operations abroad, aboard ships, or preparing budgets at staff commands.



Additional AQDs: 903, 918, 919, 920, 939, 940, 943, 945,960,BC8,SQ1