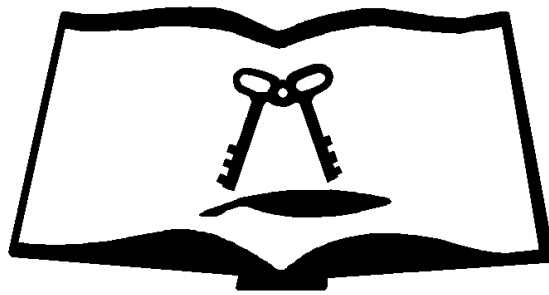


# CHAPTER 54



## CULINARY SPECIALIST (CS)

NAVPERS 18068F-54H  
Change 106

Updated: April 2026

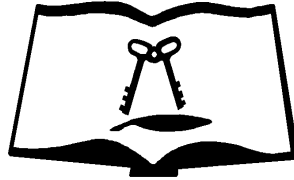
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NAVY ENLISTED OCCUPATIONAL STANDARDS

FOR

CULINARY SPECIALIST (CS)



SCOPE OF RATING

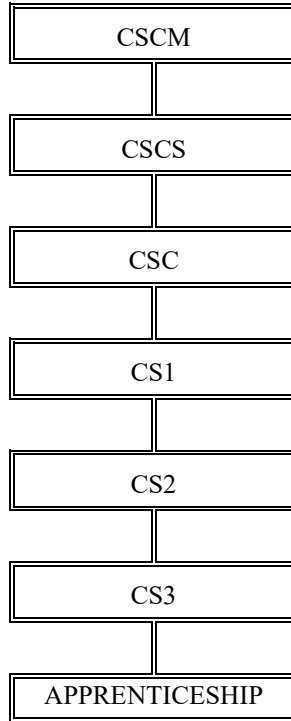
Culinary Specialists (CS) operate and manage Navy messes and hotel services afloat, unaccompanied housing, and mess facilities ashore and in Expeditionary environments established to subsist Naval personnel; estimate quantities and types of food items required; assist Supply Officers in ordering and stowage of subsistence items and procurement of equipment and mess gear; check delivery for quantity and assist medical personnel in inspection for quality; prepare menus; plan, prepare, and serve meals; maintain food service spaces and associated equipment, including storerooms and refrigerated spaces, in a clean and sanitary condition; maintain records of financial transactions; and submit required reports.

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These Occupational Standards are to be incorporated in Volume I, Part B, of the Manual of Navy Enlisted Manpower and Personnel Classifications and Occupational Standards (NAVPERS 18068F) as Chapter 54.

## GENERAL INFORMATION

### CAREER PATTERN



Normal path of advancement to Chief Warrant Officer and Limited Duty Officer categories can be found in OPNAVINST 1420.1.

For rating entry requirements, refer to MILPERSMAN 1306-618.

#### **SAFETY**

**The observance of Operational Risk Management (ORM) and proper safety precautions in all areas is an integral part of each billet and the responsibility of every Sailor; therefore, it is a universal requirement for all ratings.**

**Job Title****Leading Culinary Specialist****Job Code****001007****Job Family**

Food Preparation and Serving Related

**NOC**

TBD

**Short Title (30 Characters)**

LEADING CULINARY SPECIALIST

**Short Title (14 Characters)**

LEAD CULY SPEC

**Pay Plan**

Enlisted

**Career Field**

CS

**Other Relationships and Rules**

NEC 7XXX, SXXX series and other NECs as assigned

**Job Description**

Leading Culinary Specialists are Senior Enlisted Leaders (SEL) of food service divisions, responsible to Food Service Officers (FSOs) for managing galley and hotel services operations and may serve as Alternate FSOs when required; supervise personnel assignments, food preparation, menu compliance, and the accurate completion of all required records and forms in accordance with directives; ensure sanitation, equipment maintenance, training, hotel services support, and food quality standards are met; and mentor Culinary Specialists (CSs) in professional development and proper practices.

**DoD Relationship**Group Title

Food Service, General

DoD Code

180000

**O\*NET Relationship**Occupation Title

Chefs and Head Cooks

SOC Code

35-1011.00

Job Family

Food Preparation and Serving Related

**Skills***Quality Control Analysis**Monitoring**Management of Material Resources**Critical Thinking**Management of Financial Resources**Management of Personnel Resources**Judgment and Decision Making**Coordination**Operation and Control**Systems Analysis***Abilities***Written Comprehension**Deductive Reasoning**Oral Expression**Information Ordering**Problem Sensitivity**Mathematical Reasoning**Inductive Reasoning**Written Expression**Selective Attention**Spatial Orientation***HOTEL SERVICES****Paygrade****Task Type****Task Statements**

E7

CORE

Approve stateroom, barracks room, and key card assignments

E6

CORE

Assign staterooms, barracks rooms, and key cards

E7

CORE

Maintain hotel services key control

E6

CORE

Maintain stateroom and key card assignment logs

E6

CORE

Manage front desk operations

E7

CORE

Manage hotel services administrative staff (e.g., civilian, military, etc.)

E7

CORE

Manage hotel services maintenance personnel

E7

CORE

Manage housekeeping personnel

E6

CORE

Manage logistical support for hotel services

E6

CORE

Manage occupied barracks rooms inspections

E7

CORE

Manage phased replacement programs

E6

CORE

Manage stateroom and barracks room vacancy inspections

E6

CORE

Supervise hotel services administrative staff (e.g., civilian, military, etc.)

E6

CORE

Supervise hotel services maintenance personnel

E6

CORE

Supervise housekeeping personnel

E7

CORE

Verify furniture inventories

E6

CORE

Verify Very Important Person (VIP) stateroom and barracks consumables (e.g., sheets, robes, towels, etc.)

## SANITATION

<u>Paygrade</u>	<u>Task Type</u>	<u>Task Statements</u>
E5	CORE	Conduct daily sanitation inspections
E7	CORE	Conduct weekly sanitation inspections
E5	CORE	Inspect food service personnel hygiene
E5	CORE	Inspect mess facility equipment
E4	CORE	Report insect and pest infestations
E6	CORE	Supervise unfit food disposal operations (e.g., contaminated, spoiled, expired, etc.)
E4	CORE	Verify food storage area temperatures
E4	CORE	Verify food temperatures
E5	CORE	Verify proper food handling

## SUPPLY

<u>Paygrade</u>	<u>Task Type</u>	<u>Task Statements</u>
E6	CORE	Inspect food service key logs
E5	CORE	Maintain food service key logs
E5	CORE	Manage store onloads and offloads
E5	CORE	Manage subsistence provisions
E5	NON-CORE	Request appropriated funded supplies
E5	NON-CORE	Request non-appropriated funded supplies
E4	CORE	Requisition daily food items (i.e., Food Item Request/Issue Document (NAVSUP Form 1282))
E5	CORE	Requisition food items (e.g., Food Service Management (FSM), Subsistence Prime Vendor (SPV), Stores Web, etc.)
E6	CORE	Supervise subsistence provisions operations

## TECHNICAL ADMINISTRATION AND MANAGEMENT

<u>Paygrade</u>	<u>Task Type</u>	<u>Task Statements</u>
E6	CORE	Adjust food item high and low limits
E7	CORE	Analyze food production data
E7	CORE	Approve daily food items requisitions
E7	CORE	Approve food item requisitions
E5	CORE	Audit financial records
E6	CORE	Audit food service inventories
E7	CORE	Authorize operational rations requisitions
E7	CORE	Compare daily food costs to monetary allowance
E6	CORE	Conduct menu planning boards
E7	CORE	Conduct menu review boards
E6	CORE	Conduct Mess Decks Master-at-Arms (MDMAA) duties and responsibilities
E7	NON-CORE	Coordinate special field mess operations
E7	CORE	Coordinate special food service events
E6	CORE	Develop contingency feeding plans (e.g., battle messing)
E5	CORE	Develop Financial Improvement and Audit Readiness (FIAR) responses

**TECHNICAL ADMINISTRATION AND MANAGEMENT (CONT'D)**

<b><u>Paygrade</u></b>	<b><u>Task Type</u></b>	<b><u>Task Statements</u></b>
E7	CORE	Evaluate dining facility operations for accreditation
E5	CORE	Input data into Food Service Management (FSM) system
E5	CORE	Maintain financial records
E7	CORE	Manage Culinary Specialist (CS)/Food Service Assistant (FSA) award programs
E6	CORE	Manage food productions
E7	CORE	Manage food service budgets
E6	NON-CORE	Manage food service field operations
E7	CORE	Manage food service programs
E7	CORE	Manage Hazard Analysis Critical Control Points (HACCP) programs
E6	CORE	Manage insect and pest infestation prevention programs
E7	CORE	Manage meal evaluation programs
E6	CORE	Manage presentation silver
E6	CORE	Manage special food service event schedules
E7	CORE	Oversee Mess Decks Master-at-Arms (MDMAA) duties and responsibilities
E5	CORE	Prepare financial returns
E5	CORE	Prepare Food Preparation Worksheet (NAVSUP Form 1090) forms
E6	CORE	Review meal evaluations for needed actions (e.g., food quality, sanitation, etc.)
E7	CORE	Revise food preparation procedures
E6	CORE	Submit Culinary Specialist (CS)/Food Service Assistant (FSA) award recommendations
E5	CORE	Submit financial reports
E7	CORE	Submit responses to Financial Improvement and Audit Readiness (FIAR) requests
E7	CORE	Validate contingency feeding plans (e.g., battle messing)
E7	CORE	Validate data in Food Service Management (FSM) system
E7	CORE	Validate Financial Accounting and Comprehensive Expenditure Tracking (FACET) system inputs
E7	CORE	Validate Financial Improvement and Audit Readiness (FIAR) responses
E7	CORE	Verify food service key logs

**Job Title****Culinary Specialist****Job Code****002609****Job Family**

Food Preparation and Serving Related

**NOC**

TBD

**Short Title (30 Characters)**

CULINARY SPECIALIST

**Short Title (14 Characters)**

CULINARY SPEC

**Pay Plan**

Enlisted

**Career Field**

CS

**Other Relationships and Rules**

NEC 7XXX, SXXX series and other NECs as assigned

**Job Description**

Culinary Specialists are responsible for food service and hotel operations, ensuring meals are prepared safely, on time, and in compliance with standards while maintaining high-quality guest services; supervise and train personnel; coordinate daily tasks in food preparation, serving, and hospitality services; monitor food quality, temperatures, and overall customer satisfaction; ensure proper use of equipment, accurate measurement of ingredients, and correct handling of leftovers and supplies; maintain records of financial transactions while submitting required reports; and support efficient workflow, uphold safety and sanitation standards, and provide continuity between shifts or teams across both culinary and hotel services.

**DoD Relationship****Group Title**

Food Service, General

**DoD Code**

180000

**O\*NET Relationship****Occupation Title**

Cooks, Institution and Cafeteria

**SOC Code**

35-2012.00

**Job Family**

Food Preparation and Serving Related

**Skills***Management of Material Resources**Monitoring**Operation and Control**Quality Control Analysis**Reading Comprehension**Equipment Selection**Coordination**Management of Financial Resources**Management of Personnel Resources**Judgment and Decision Making***Abilities***Written Comprehension**Oral Comprehension**Deductive Reasoning**Oral Expression**Problem Sensitivity**Manual Dexterity**Written Expression**Information Ordering**Visualization**Inductive Reasoning***DINING FACILITY MANAGEMENT****Paygrade****Task Type****Task Statements**

E5

NON-CORE

Pack up operational field messing facilities

E4

CORE

Secure mess decks (e.g., cold/hot bars, beverage lines, salad bars, tables, etc.)

E4

CORE

Secure wardrooms (e.g., table setting, side bar, etc.)

E4

CORE

Serve foods (i.e., normal messing and abnormal conditions)

E4

CORE

Set up mess decks (e.g., cold/hot bars, beverage lines, salad bars, tables, etc.)

E5

NON-CORE

Set up operational field messing facilities

E4

CORE

Set up sculleries and deep sinks

E4

CORE

Set up serving lines

E4

CORE

Set up wardrooms (e.g., table setting, side bar, etc.)

E5

CORE

Supervise serving lines

**FOOD PREPARATION****Paygrade****Task Type****Task Statements**

E4

CORE

Bake food products

E4

CORE

Blanch food products

E4

CORE

Boil food products

E4

CORE

Braise food products

E4

CORE

Break down food service equipment

### **FOOD PREPARATION (CONT'D)**

<b><u>Paygrade</u></b>	<b><u>Task Type</u></b>	<b><u>Task Statements</u></b>
E4	CORE	Broil food products
E4	CORE	Calculate recipe conversions
E4	CORE	Carve meats
E4	CORE	Chill food products
E4	CORE	Conduct food Quality Assurance (QA) checks
E4	CORE	Create garnishes
E4	CORE	Cut fruits and vegetables
E5	NON-CORE	Decorate advanced cakes (e.g., ceremonial)
E4	CORE	Decorate basic cakes (e.g., icing, masking, etc.)
E4	CORE	Derive requirements from recipes (e.g., required ingredients, required conversions, recipe substitutions, etc.)
E4	NON-CORE	Fry food products
E4	CORE	Grill food products
E4	CORE	Input post-meal data on Food Preparation Worksheet (NAVSUP Form 1090) forms
E4	CORE	Mise en place ingredients
E4	CORE	Plate food products
E4	NON-CORE	Poach food products
E4	CORE	Portion individual servings
E4	CORE	Prepare bakery products
E4	CORE	Prepare food labels
E4	CORE	Prepare leftover food products
E4	CORE	Prepare pre-made food products (e.g., cake mix, freeze dried potatoes, etc.)
E4	CORE	Provide menu change recommendations
E4	CORE	Roast food products
E4	CORE	Sauté food products
E4	CORE	Set up food service equipment
E4	CORE	Shut down food service equipment
E4	CORE	Simmer food products
E4	CORE	Slice food products
E4	NON-CORE	Smoke food products
E4	NON-CORE	Sous vide food products
E4	CORE	Start up food service equipment
E4	CORE	Steam food products
E4	CORE	Stew food products
E4	CORE	Stir-fry food products
E4	CORE	Store subsistence provisions
E4	CORE	Support contingency feeding plans (e.g., battle messing)
E4	CORE	Thaw food products
E4	CORE	Wash food products

## **HOTEL SERVICES**

<b><u>Paygrade</u></b>	<b><u>Task Type</u></b>	<b><u>Task Statements</u></b>
E7	CORE	Approve stateroom, barracks room, and key card assignments
E6	CORE	Assign staterooms, barracks rooms, and key cards
E4	CORE	Clean staterooms
E4	CORE	Collect processed laundry
E4	CORE	Collect soiled laundry
E5	CORE	Conduct furniture inventories
E5	CORE	Conduct stateroom and barracks room vacancy inspections
E5	CORE	Coordinate logistical support for hotel services
E4	CORE	Deliver processed laundry
E4	CORE	Drop off soiled laundry for processing
E5	CORE	Inspect occupied barracks rooms
E5	CORE	Inventory Very Important Person (VIP) stateroom and barracks consumables (e.g., sheets, robes, towels, etc.)
E4	CORE	Maintain hotel service and policy signage
E4	CORE	Maintain hotel services files
E7	CORE	Maintain hotel services key control
E6	CORE	Maintain stateroom and key card assignment logs
E6	CORE	Manage front desk operations
E7	CORE	Manage hotel services administrative staff (e.g., civilian, military, etc.)
E7	CORE	Manage hotel services maintenance personnel
E7	CORE	Manage housekeeping personnel
E6	CORE	Manage logistical support for hotel services
E6	CORE	Manage occupied barracks rooms inspections
E7	CORE	Manage phased replacement programs
E6	CORE	Manage stateroom and barracks room vacancy inspections
E4	CORE	Perform preventive maintenance on linen lockers
E5	CORE	Supervise front desk operations
E6	CORE	Supervise hotel services administrative staff (e.g., civilian, military, etc.)
E6	CORE	Supervise hotel services maintenance personnel
E6	CORE	Supervise housekeeping personnel
E5	CORE	Supervise maintenance and upkeep of barracks grounds (e.g., common areas, parking lots, laundry facilities, etc.)
E7	CORE	Verify furniture inventories
E6	CORE	Verify Very Important Person (VIP) stateroom and barracks consumables (e.g., sheets, robes, towels, etc.)

## SANITATION

<u>Paygrade</u>	<u>Task Type</u>	<u>Task Statements</u>
E5	CORE	Conduct daily sanitation inspections
E7	CORE	Conduct weekly sanitation inspections
E4	CORE	Dispose of unfit food (e.g., contaminated, spoiled, expired, etc.) after receiving authorization
E5	CORE	Enforce Hazard Analysis Critical Control Points (HACCP) programs
E5	CORE	Inspect food service personnel hygiene
E5	CORE	Inspect issued provisions
E5	CORE	Inspect leftover foods
E5	CORE	Inspect mess facility equipment
E5	CORE	Inspect sculleries (i.e., operations, equipment, and personnel)
E4	CORE	Maintain proper food handling
E4	CORE	Maintain serving line food temperatures
E4	CORE	Process waste
E4	CORE	Recommend food waste corrective actions
E4	CORE	Report insect and pest infestations
E4	CORE	Sanitize beverage dispensers
E4	CORE	Sanitize dining areas
E4	CORE	Sanitize food preparation equipment
E4	CORE	Sanitize food service areas
E4	CORE	Sanitize food service equipment
E4	CORE	Sanitize food storage areas
E4	CORE	Sanitize galley utensils
E4	CORE	Sanitize refrigerated spaces
E4	CORE	Sanitize sculleries and deep sinks
E4	CORE	Secure sculleries and deep sinks
E4	CORE	Secure serving lines
E4	CORE	Sort waste
E4	CORE	Verify food storage area temperatures
E4	CORE	Verify food temperatures
E5	CORE	Verify proper food handling

## SUPPLY

<u>Paygrade</u>	<u>Task Type</u>	<u>Task Statements</u>
E4	CORE	Break out daily menu food items
E4	CORE	Break out supplemental food items
E4	CORE	Inspect subsistence provisions
E4	CORE	Inventory consumables
E4	CORE	Inventory subsistence provisions
E4	CORE	Issue food service consumables
E4	CORE	Issue subsistence provisions
E5	CORE	Maintain food service key logs
E5	CORE	Manage store onloads and offloads
E5	CORE	Manage subsistence provisions
E4	CORE	Organize supply storerooms
E4	CORE	Receive subsistence provisions
E5	NON-CORE	Request appropriated funded supplies
E5	NON-CORE	Request non-appropriated funded supplies
E5	NON-CORE	Requisition consumables
E4	CORE	Requisition daily food items (i.e., Food Item Request/Issue Document (NAVSUP Form 1282))
E5	CORE	Requisition food items (e.g., Food Service Management (FSM), Subsistence Prime Vendor (SPV), Stores Web, etc.)
E6	CORE	Supervise subsistence provisions operations

## TECHNICAL ADMINISTRATION AND MANAGEMENT

<u>Paygrade</u>	<u>Task Type</u>	<u>Task Statements</u>
E5	NON-CORE	Administer special field mess operations
E5	CORE	Audit financial records
E4	CORE	Collect meal evaluations for needed actions (e.g., food quality, sanitation, etc.)
E4	CORE	Collect meal payments
E6	CORE	Conduct Mess Decks Master-at-Arms (MDMAA) duties and responsibilities
E5	CORE	Conduct receipt inspections
E4	CORE	Deposit meal payments
E5	CORE	Develop Financial Improvement and Audit Readiness (FIAR) responses
E5	CORE	Distribute data for Financial Accounting and Comprehensive Expenditure Tracking system (FACET) program
E5	CORE	Input daily food preparation worksheets data
E5	CORE	Input data in Financial Accounting and Comprehensive Expenditure Tracking (FACET) system
E5	CORE	Input data into Food Service Management (FSM) system
E5	CORE	Maintain financial records
E4	CORE	Maintain presentation silver
E4	CORE	Maintain temperature logs

**TECHNICAL ADMINISTRATION AND MANAGEMENT (CONT'D)**

<b><u>Paygrade</u></b>	<b><u>Task Type</u></b>	<b><u>Task Statements</u></b>
E6	NON-CORE	Manage food service field operations
E4	CORE	Post food nutritional contents (i.e., Go for Green (G4G))
E5	CORE	Prepare financial returns
E5	CORE	Prepare Food Preparation Worksheet (NAVSUP Form 1090) forms
E5	CORE	Prepare operational rations requisitions
E6	CORE	Review meal evaluations for needed actions (e.g., food quality, sanitation, etc.)
E5	CORE	Submit financial reports