

GUIDE TO THE EVALUATION OF EDUCATIONAL EXPERIENCES IN THE ARMED SERVICES

OCCUPATION EXHIBIT

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MOS-92G-001

FOOD SERVICE OPERATIONS

92G10

92G20

92G30

92G40

92G50

Exhibit Dates: 8/95–5/09.**Career Management Field:** 94 (Food Service).

Description

Summary: Prepares, cooks, and serves food in field or garrison food service operations; supervises food service operations. **Skill Level 10:** Performs preliminary food preparation procedures; prepares and/or cooks menu items listed on the production schedule; bakes, fries, steams, braises, boils, simmers, steams, and sautes as prescribed by Army recipes; sets up serving lines; garnishes food items; applies food protection and sanitation measures in field and garrison environments; receives and stores subsistence items; performs general housekeeping duties; operates, maintains, and cleans field kitchen equipment; erects, strikes, and stores all types of field kitchens, and performs preventive maintenance on garrison and field kitchen equipment. **Skill Level 20:** Able to perform the duties required for Skill Level 10; ensures that proper procedures, temperatures, and time periods are adhered to during food preparation; performs limited supervisory and inspection functions including shift supervision. **Skill Level 30:** Able to perform the duties required for Skill Level 20; prepares more complex menu items; supervises shift, unit, or consolidated food service operations in field or garrison environments; establishes operating and work procedures; inspects food preparation/storage areas; supervises dining facility staff; determines subsistence requirements; requests, receives, and accounts for subsistence items; applies food service accounting procedures; prepares production schedule; makes necessary menu adjustments; establishes and maintains on-the-job and apprentice training programs; prepares technical, personnel, and administrative reports concerning food service operations; implements emergency, disaster, and combat feeding plans; coordinates logistical support. **Skill Level 40:** Able to perform the duties required for Skill Level 30; assigns staff to duty positions; administers on-the-job training program; coordinates with food service officer, food advisor, assistant food service sergeants, and first cooks; provides guidance to subordinates; coordinates support requirements with facility engineers and veterinary activity; plans and implements menus to insure nutritionally-balanced meals insures accuracy of accounting and equipment records; develops and initiates standard operating procedures on safety, energy, security, and fire prevention programs. **Skill Level 50:** Able to perform the duties required for Skill Level 40; develops, coordinates, implements, advises, and evaluates food service programs; monitors requests for food items and equipment; develops and analyzes troop menus and coordinates menu substitutions; evaluates operation of garrison and field kitchens, field bakeries, and food service training facilities; surveys individual preferences, food preparation, and food conservation; prepares reports, studies, and briefings on food service activities.

Recommendation, Skill Level 10

Credit may be granted on the basis of an individualized assessment of the student (6/97)(6/97).

Recommendation, Skill Level 20

Credit may be granted on the basis of an individualized assessment of the student (6/97)(6/97).

Recommendation, Skill Level 30

In the lower-division baccalaureate/associate degree category, 3 semester hours in basic food preparation, 3 in sanitation, 3 for field experience in food service operations, 3 in baking, and 3 in personnel supervision (6/97)(6/97).

Recommendation, Skill Level 40

In the lower-division baccalaureate/associate degree category, 3 semester hours in basic food preparation, 3 in sanitation, 3 in baking, 3 for field experience in food service operations, 3 in kitchen food service operations, 3 in menu planning, 3 in food service management, and 3 in personnel supervision. In the upper-division baccalaureate degree category, 3 semester hours in human resources management (6/97)(6/97).

Recommendation, Skill Level 50

In the lower-division baccalaureate/associate degree category, 3 semester hours in basic food preparation, 3 in sanitation, 3 in baking, 3 for field experience in food service operations, 3 in kitchen food service operations, 3 in menu planning, 3 in food service management, and 3 in personnel supervision. In the upper-division baccalaureate degree category, 3 semester hours in human resources management (6/97)(6/97).

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ACE occupation reviews are conducted by faculty currently teaching at appropriately accredited colleges and universities. Faculty teams analyze the official occupation standards and validate the duties and requirements through service member interviews to determine if the content, scope, and rigor of the experiential learning align to current postsecondary curricula. A minimum of 3 faculty evaluators must achieve consensus on credit recommendations. Please see [Faculty Evaluators - Home Page](#) for more information.

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