

September 26th



COAST GUARD CULINARY

PAC AREA



Culinary Specialist Symposium Training Schedule

With the Culinary Specialists Rating at the forefront of several initiatives on the Commandants 100 day plan (plus all the EXTRA that comes along with being on each of these workgroups), massive CS recruiting efforts and destroying the Nations Civilian Chefs in Culinary Competitions (not to mention how short the rating is right now) we have decide to do more!

September 26th - 30th Alameda - Pac Area CS Symposium (E6 and Below)

- Lead Instructors: Executive Chef CSCM Justin Reed and Sous Chef POC CS1 Kendra Garza
- Guest Chefs training/working alongside you include CSCM James Swenson (RKM), CSCM Kevin Ball (A-School MC), CSCS Jason Rohrs (SCA Program Manager), CSCS Scott Jeffries (DHS EDF Executive Chef) and CSCS Ed Fuchs (ACF Executive Chef and former TRACEN /Advanced Culinary School Instructor).
- Senior Leadership Meet and Greet with – Culinary Services Division (CSC Eric Toler), AOs, Product Line, FIN-CEN (CSC Hunter Thomas), A/C School (CSCS Stephen Lyons) and more!

These type of events and training opportunities are crucial to the development of our young and upcoming military chefs. The culinary training provided will also align with rating performance qualifications.

CSCM Justin Reed and CS1 Kenra Garza have volunteered to provide advance culinary training to every available Culinary Specialists. The training weeks schedule may include the following but is subject to change:

PAC AREA CULINARY SPECIALIST SYMPOSIUM TRAINING SCHEDULE

MONDAY 26TH SEPT INTRODUCTIONS/Q&A	TUESDAY 27TH SEPT WORKSHOPS	WEDNESDAY 28TH SEPT WORKSHOPS	THURSDAY 29TH SEPT EVENT PREP	FRIDAY 30TH SEPT TRAINING OVERVIEW
0800	0800	0800	0800	0800
Welcome	Fish Cookery	Pitmaster Techniques	Event Set Up	Q & A
Culinary Program	Plant Based Cookery	BBQ Misen Place	Buffet Design	Out Brief
Assignment Officers	Cooking the Perfect Steak	RPQ & Sanitation	Pitmaster Event	Feedback
Lunch 1200-1300	Lunch 1200-1300	Lunch 1200-1300	Lunch at Event	Travel Back
INTRODUCTIONS/Q&A	Workshops	Plated Meal	Competition	Off
CS Leadership	Sous Vide Training	4 Course Meal Service	Best Culinary Dish Competition	Travel

Questions???

CONTACT
The EVENT
POC:

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