

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 - 29th 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 Robinson), 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 (ALAMEDA GALLEY)	TUESDAY 27TH SEPT WORKSHOPS (SECTOR SAN FRAN)	WEDNESDAY 28TH SEPT WORKSHOPS (SECTOR SAN FRAN)	THURSDAY 29TH SEPT EVEN PREP (SECTOR SAN FRAN)
0800	0800	0800	0800
Welcome	Fish Cookery	Pitmaster Techniques	Event Set Up
Culinary Program	Plant Based Cookery	FINCEN/CG-1113 Paperwork Training	Buffet Design
Assignment Officers	Cooking the Perfect Steak	RPQ & Sanitation	Pitmaster Event
Lunch 1200-1300	Lunch 1200-1300	Lunch 1200-1300	Lunch at Event
INTRODUCTIONS/Q&A	Workshops	Plated Meal	Competition
CS Leadership	Sous Vide Training	4 Course Meal Service	Best Culinary Dish Competition

Questions???

CONTACT  
The EVENT  
POC:

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