

GET TO KNOW US

CULINARY SPECIALIST (CS)

In the Coast Guard, food is about more than subsistence and nutrition — it's about morale and camaraderie — and it's the job of the **Culinary Specialist (CS)** to execute it all. CSs undergo ACE accredited culinary training at the USCG culinary school in Petaluma, CA, which prepares them to cook cuisine and operate kitchens in a variety of units all throughout the U.S. Culinary Specialists get to master their craft while learning the professional side of dining management, including leadership, budgeting, ordering, equipment management, along with menu planning and execution.

Culinary Specialists are eligible for some of the best benefits in the Coast Guard.

- ACE accredited Culinary Specialist (CS) School — transferable credits to most colleges in country.
 - Money for college — Post-9/11 GI Bill
 - Free College level exams for all military members
 - Career and leadership opportunities
 - Medical and dental care
 - 30 days paid vacation annually
 - Applicants with associate degree in Culinary Arts field receive \$50,000 sign-on bonus. Applicants with no prior degree receive \$40,000
- *Four year commitment required*

CONTACT

NAME

PHONE

EMAIL

FUN FACT

The average starting salary for a Civilian Sous Chef is \$35,000, whereas for a Culinary Specialist, it is \$46,595.64 with health, education, and housing benefits.



To learn more, chat or contact a recruiter, visit **GoCoastGuard.com**

