

July 30th



COAST GUARD CULINARY

Coast Guard Fest



## 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!

July 30th to August 4th Grand Haven- CS Symposium (E6 and Below)

- Lead Instructors: Executive Chef CSCM Justin Reed and Sous Chef CSCS Fuchs
- Guest Chefs training/working alongside you include CSCM James Swenson (RFMC), CSCS Scott Jeffries (DHS EDF Executive Chef) and CSCS Mason Champlin (Culinary Support Branch)
- Recruiting Event- We will be working with Ottawa Area Intermediate School District and the graduated students of this program. We will be showcasing the skills and talent of the rating and your artistry in our CGDFs.

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.

CSCS Fuchs has volunteered to provide advance culinary training to every available Culinary Specialists. The training weeks schedule may include the following but is subject to change:

### GRAND HAVEN CULINARY SPECIALIST SYMPOSIUM TRAINING SCHEDULE

| MONDAY 30TH JULY | TUESDAY 1ST AUGUST<br>INTRODUCTIONS/Q&A<br>GRAND HAVEN | WEDNESDAY 2ND AUGUST<br>WORKSHOPS<br>GRAND HAVEN | THURSDAY 3RD AUGUST<br>WORKSHOPS<br>GRAND HAVEN | FRIDAY 4TH OF AUGUST<br>EVENT DAY!<br>USCG MACKINAW |
|------------------|--|--|---|---|
|                  | 0900   | 0900   | 0900  | 0800  |
| Cutter Arrival   | Welcome  | Flavor Profiles                                  | Table Setting                                   | Event on CGC MACKINAW                               |
|                  | Culinary Program/<br>RFMC                              | Plating Techniques                               | Event Planning<br>and Prep                      | Recruiting Effort                                   |
|                  | NEW! Culinary Sup-<br>port Branch                      | Ice Carving                                      | Ice Carving                                     | Event on CGC MACKINAW                               |
|                  | Lunch 1130-1230  | Lunch 1130-1230                                  | Lunch 1130-1230                                 | Event over Lunch                                    |
|                  | INTRODUCTIONS/Q&A                                      | Plated Meal                                      | Competition                                     |   |
|                  | Event Prep   | Event Prep                                       | Event Prep                                      | C-STAR & JOD  |
|                  | End time 1530  | End time 1530                                    | End time 1530                                   | Program Launch                                      |

Questions???

CONTACT  
The EVENT  
POC:

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