

FOOD SERVICE “COMMERCIAL” CERTIFICATION

MEMORANDUM FOR RECORD

SUBJECT: Food Service Commercial Certification

1. PURPOSE: To educate personnel about civilian certification opportunities for the Food Service Specialist and Food Service Technician MOS 92G / 922A.

2. PREREQUISITES: Service members from all U.S. military branches are eligible for professional food service certification from several civilian organizations. Qualification prerequisites include mandatory courses in nutrition, sanitation, and supervision; work experience; and passing certification examinations. Both hands on and written examinations are required from the American Culinary Federation.

3. SUMMARY: A soldier who is informed about certification possibilities as an AIT graduate can program his destiny to become certified as a Certified Culinarian by the time he makes the rank of Specialist. He must complete the prerequisites in sanitation, nutrition, and supervisory management and he must receive solid food service training within the unit. He must combine this training with intensive hands-on practice sessions available through the American Culinary Federation sanctioned cooking competitions and study of recommended text books on cookery art and science in order to prepare for the examination.

Q: What training is required?

A: Prerequisites for Certification for 92G listed below:

- Nutrition Course Syllabus – 30 Hours
- Sanitation & Food Safety Course Syllabus – 30 Hours
- Supervision & Human Relations Course Syllabus – 30 Hours

Q: How much training is Army and how much is Distance Learning or College?

A: The Army covers approximately 50% of the required training in order to become certified at the lowest level. The remaining 50% is split up between Distance Learning and or resident food management and culinary college courses.

Note: The written examination is made up of questions as indicated by the following percentages: 35% Basic Cooking, 15% Advanced Cooking, 15% Sanitation, 15% Nutrition, 10% Supervisory Management, 10% Baking

4. Point of contact for this summary is the Joint Culinary Training Directorate, Advance Culinary Skills branch at (804) 734-3299