



Adjunct Instructor Course (AIC) and Food Service Training

MSG Oden



AGENDA



- Adjunct Instructor Course (AIC)
- Food Service Management (FSM)
- Advance Culinary
- Other Training



AIC



- Instructor Certification to teach FS&P
- Eligibility-E-6 and above
- 40 hour course
- Learn instructor techniques and food safety
- P.O.C. CW3 James Christensen at (804) 734-4282 & Rickey Frazier at (804) 734-4285

AIC Overview

- You will receive a welcome letter with prerequisite
- You will be instructed on Food Safety Measures IAW TB Med 530
- You will be given guidelines to follow for presenting lessons and homework
- You will give a class from TB Med 530
- The course requirements has changed



Online FS&P



- FS&P online ACES Web page under Sanitation Training P.O.C. Janet Wells at (804) 734-4360.
FSPCCWeb@lee.army.mil for username and password information.
- www.almc.army.mil on the blackboard



FSM



- 4 week resident course
- Helps managers manage a facility
- ServSafe Certified
- COR Certified
- Covers Nutrition, Marketing, AFMIS, Class I, and AFFS
- P.O.C. CW3 Posey@804-734-3372, DSN 687-3372 michael.posey@us.army.mil



Advance Culinary Arts



- 4 week course
- All Services
- Nutrition and menu planning from Hors d'oeuvres to Deserts
- Ice Carving, Wine tasting
- EOC Meal is a 6-7 course meal by invite only
- P.O.C. CW4 Sparks 804-734-3274, DSN 687-3274 or robert.sparks@us.army.mil



Enlisted Aide



- 2wk Course (prerequisite ACSTC)
- Formal guidance for enlisted aides
- Develop a General Officers and Spouses handbook
- Assist with the Enlisted Aide of the Year Competition
- Serves as Senior advisor to the Enlisted Aide Field



Other training



- MTT request or taskings must go through QMC&S P.O.C. SFC Elmore at 804-734-3497/3307, 687-3497, or QMSoperations@lee.army.mil
- Utilize reserve channels as well
- Annual Culinary Arts Competition in March



Summary



- AIC
- FSM
- Advance Culinary
- Other Training



Questions

