

Advanced Culinary Skills Training Course

Purpose: To train select food service experienced Service Member in advanced cooking and food presentation techniques using train-the-trainer concepts.

Course Scope: The ACSTC is a very intense hands on-course designed to improve the overall skills of an experienced SM and advanced cooking techniques and skills required for high quality food preparation and presentation. The course focuses on knife skills, menu development, advanced baking techniques, presentation, special menu planning (two, three, five and more courses), advanced dessert preparation, table setup and service, nutrition, buffet set up and display, ice carving techniques, food costing, food purchasing, meal service, detailed meal evaluation and preparation for American Culinary Federation chef certification. The culminating event is a five to nine course meal designed, prepared and served for VIP's and guests.

Course Description: The Advanced Culinary Skills Training Course (ACSTC) was developed with the intent to train select food service experienced Service Member in advanced cooking and food presentation techniques using train-the-trainer concepts. This course will provide advanced techniques and skills required for menu planning, advanced gourmet food preparation / production, menu evaluation, and meal service. The ACSTC is challenging and rewarding to the most skilled food service personnel.

The ACSTC is a very intense hands on-course designed to improve the overall skills of an experienced food service SM. It is not the place to learn or review your basic cooking skills. The course focuses on knife skills, menu development, advanced baking techniques, presentation, production of multi-course meals, (three, six, seven and more courses), advanced dessert preparation, table setup and service, nutrition, and much more. The final event is a five to nine course meal prepared for 24 VIP's and guests. The entire class is responsible of designing, preparing and serving the meal.

Training with the different services allows the incorporation of the combined skills and knowledge of each service and to incorporate the new trends in food service and convert to restaurant style service instead of Dining Facility service. The training of different services in the same class is indicative of the way we execute our missions across the world today. All branches of service working together on a mission are now the rule instead of the exception. It also shows that each service has skilled food service professionals. As of January 1999 the classes are instructed by combined services instructors. Currently, we have instructors from the Army, Marine Corps, Navy, Air Force, and Coast Guard.

Course Prerequisites: In the grade of E5 and above in food service-related specialties (Army MOS 92G and 91M; USMC 3381; USN MS; USAF 3MO71; and 8A000 USCG, CGFS) and Warrant Officers (MOS 922A) who possess or show potential to cultivate higher level cooking skills; members of allied services who meet equivalent qualifications of above; SM from all US military branches to include National Guard and Reserve Component serving or selected to serve as an Enlisted Aide, Flight Steward

(C-20), Pentagon and GO messes, Training with Industry, or local culinary training programs.

Uniform: Duty uniform is be black pants, white chef coat, white undershirt, black shoes and socks.

Equipment: Pen, pencil, calculator, and notebook will be needed. Optional equipment is laptop and camera. *note: USB storage devices (thumb drives) are no longer authorized on government equipment or government internet services.

Classroom Hours: Varies from day to day according to the workload, which can be intense at times. Normal hours are from 0700 - 1700.

Government Lodging: To check on availability and cost status for lodging call DSN 687-6700, commercial (804) 733-4100. Call 1-800-403-8533 for reservations only.

Officers: On-post lodging is normally available upon advanced reservation. Reservations must be guaranteed by a credit card if arriving after 1800.

Warrant Officers: On-post lodging is normally available upon advanced reservation. Reservations must be guaranteed by a credit card if arriving after 1800.

Civilians: On-post lodging is normally available upon advanced reservation. Reservations must be guaranteed by a credit card if arriving after 1800.

Government Mess: MTSS is not provided IAW ALARACT 096/2009 (www.hrc.army.mil).

Transportation: Richmond (RIC) International Airport, Sandston, Virginia is located 30 miles from Fort Lee. Commercial ground transportation carrier service is available to and from Fort Lee. Intercity rail passenger service is available at the AMTRAK passenger station located nine miles from the main entrance to Fort Lee. Commercial bus service is available at the Greyhound/Trail ways bus terminal located four miles from the main entrance to Fort Lee.

For SM staying off-post, many local hotels provide shuttle bus transportation to and from Fort Lee daily. Check with hotel.

Taxi service is available on-post and off-post.