

## EXAMPLE BIOGRAPHY

### Senior Chief Culinary Specialist (Surface Warfare) JOHN DOE, USN

#### Senior Enlisted Advisor / LCPO Commandant's Mess

#### Joint Forces Staff College, National Defense University

Senior Chief Doe is a native of Manila, Philippines and graduated from Jefferson High School in Jefferson County, WV in 1993. He enlisted in the U. S. Navy in July 1993. Upon completion of Boot Camp in San Diego, CA, he attended Mess Specialist "A" School in San Diego. His first assignment was onboard the USS CONOLLY (DD 979) home ported in Norfolk, VA. The Conolly switched homeports to Mayport, FL and was decommissioned in August 1998. After achieving his Enlisted Surface Warfare Specialist Qualification and decommissioning, he worked in the Enlisted Mess Hall at NSA Mayport, FL.

Senior Chief Doe then had the opportunity of a lifetime when he accepted orders to be a chef at Camp David. From Jan 1999 through October 2001, he had the honor of supporting Presidents Clinton and Bush as chef, field cook, and Jack of the Dust. His talents were frequently showcased for numerous distinguished visitors in addition to his regular responsibilities to the President of the United States.

In November 2001 through May 2005, Senior Chief Doe served at the Chairman's Dining Room, Office of the Chairman of the Joint Chiefs of Staff where he provides culinary support to General Richard Myers, the former Chairman Joint Chiefs of Staff, and General Peter Pace, who was then the Vice Chairman of the Joint Chiefs of Staff. In addition to a role as chef, he has proven to be a talented mentor and a remarkable leader and role model.

In May 2005 thru May 2008, Senior Chief Doe served at the White House, where he again provided not only culinary support but also provision security for President Bush, his family, and his staff.

Senior Chief Doe has earned the following decorations: Defense Meritorious Service Medal, Navy Commendation Medal, Joint Staff Meritorious Service Medal, Navy Achievement Medal, Good Conduct Award, various unit and service awards, and is authorized to wear the Presidential Service Badge and the Joint Staff Badge.

He has an Associate's Degree in Culinary Arts through Stratford University and currently working on his Bachelor's Degree of the same field at Empire State College. He has a certification of Executive Chef and Chef De Cuisine from the American Culinary Federation. He is also an IFSEA Certified HACCP Manager, Certified Professional Food Manager, and Master Certified Food Executive.

Senior Chief Doe is married to the former Susan Smith of Rockville, Maryland and they have two children, Billy who is 6 years old and Jane who is 4 years old. His mother is Angel Williams and stepfather is Bradley Williams of Shepherdstown, WV.

### EDUCATION

- 2005 Associate Degree in Culinary Arts, Stratford University, Leesburg, Virginia
- 2006 Master Certified Food Executive, International Food Service Executives Association
- 2006 HAACP Manager, International Food Service Executives Association
- 2006 Certified Professional Food Manager, International Food Service Executives Association
- 2008 Certified Chef De Cuisine, American Culinary Federation
- 2009 Certified Executive Chef, American Culinary Federation

### ASSIGNMENTS

1. October 1993 – December 1993, Mess Specialist "A" school, San Diego, California
2. January 1994 – August 1998, Mess Specialist, USS CONOLLY ( DD-979), Norfolk, Virginia and Mayport, Florida
3. August 1998 – December 1998, Mess Specialist, NSA Mayport Galley, Mayport, Florida
4. December 1998 – October 2001, Mess Specialist, NSF Thurmont Camp David, Thurmont, Maryland
5. November 2001 – April 2005, Culinary Specialist, Joint Staff Chairman's Dining Room, Pentagon, Arlington, Virginia
6. May 2005 – June 2008, Culinary Specialist, White House Presidential Food Service, Washington, District of Columbia
7. June 2008 – Present Leading Chief Petty Officer Commandant's Mess and Senior Enlisted Advisor, Joint Forces Staff College, Norfolk, Virginia

### MAJOR AWARDS AND DECORATIONS

Defense Meritorious Service Medal  
Joint Service Achievement Medal  
Navy and Marine Corps Commendation Medal  
Navy and Marine Corps Achievement Medal with 4 gold stars  
Navy Good Conduct Medal with 4 service stars  
National Defense Service Medal with one service star  
Southwest Asia Service Medal with one service star  
Global War on Terrorism Medal  
Armed Forces Service Medal  
NATO Medal  
Navy Pistol Qualification Medal with one bronze 'S'

### EFFECTIVE DATES OF PROMOTION

December 1993	Seaman
January 1995	Third Class Petty Officer
July 1997	Second Class Petty Officer
July 2003	First Class Petty Officer
September 2005	Chief Petty Officer
April 2008	Senior Chief Petty Officer

Information current as of 9 June 2010

### Executive level EA Assignments

#### ASSIGNMENTS INCLUDE:

Executive level assignments require a Single Scope Background security clearance. They also require a face to face interview. These assignments include:

- Presidential Food Service

It has been recorded as far back as 1880 aboard the presidential yacht dispatch, while President Rutherford B. Hayes was in office, that Navy stewards were first utilized to provide food service to the Commander in Chief. Since that time, the Navy has assigned their best CSs to the White House to prepare the finest foods and provide outstanding food service for the President throughout the world.

- The Pentagon
- Secretary of Defense Mess
- The Joint Chiefs of Staff, dining room
- Secretary of the Navy Mess
- Camp David
- Vice Presidents Quarters
- Other prestige assignments include 3 and 4 star Flag Officer quarters worldwide.

#### SUMMARY

In this chapter, we discussed the duties and responsibilities of an EA. We also identified the different types of duties of an EA and the duties of the EA Community Manager as well as the hiring procedures of an EA.