



**FOOD SERVICE SPECIALIST COURSE - PROGRAM OF INSTRUCTION**

**v 1.0 - APPROVED**

**PREFACE**

The Food Service Specialist Course is 42 training days and is considered a consolidated course. The first 12 training days are conducted in a consolidated environment and the final 30 training days are conducted in a collocated environment. The collocated portion of this training is covered by this CDD/POI. The purpose of this course is to train entry-level and MOS re-designated Marines to standard IOT perform duties as a Food Service Specialist, MOS 3381, during wartime. POC is GS-12 Matesic at (804) 734-6295, nicholas.matesic@us.army.mil, or Marine Corps Detachment Fort Lee, VA, 2001 31st Street, Building 9302, Fort Lee, VA 23801-1726.

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**SECTION I - COURSE DESCRIPTIVE DATA**

1. COURSE TITLE: Food Service Specialist Course
2. LOCATION: Marine Corps Food Service School, Marine Corps Detachment  
Fort Lee, VA, 2001 31st Street, Building 9302, Fort Lee, VA  
23801-1726
3. COURSE ID: A1433L1
4. OTHER SERVICE COURSE NUMBER: 80092G10
5. MILITARY ARTICLES AND SERVICE LIST NUMBER (MASL): N/A
6. PURPOSE: The purpose of this course is to train entry-level and MOS re-designated Marines to standard IOT perform duties as a Food Service Specialist, MOS 3381, during wartime.
7. SCOPE: The scope of this course includes the use of proper sanitation practices, fundamentals of cooking and baking, and garrison and expeditionary food service operations.
8. LENGTH (PEACETIME): 42 Training Days
9. CURRICULUM BREAKDOWN (PEACETIME):
  - 213.00 Academic Hours
    - 27.25 Demonstration
    - 38.00 Informal Lecture
    - 134.75 Practical Application
    - 9.00 Performance Exam
    - 4.00 Written Exam
  - 27.00 Administrative Hours
    - 11.00 Checkout
    - 2.00 End of Course Critique
    - 7.00 Guided Discussion
    - 1.00 Graduation
    - 2.00 Graduation Rehearsal
    - 1.50 Inspection
    - 2.50 Practical Application
10. LENGTH (MOBILIZATION): 34 Training Days  
Mobilization Note: Mobilization consists of six, ten-hour days of training. Training will mirror peace-time academic and administrative hours.
11. CURRICULUM BREAKDOWN (MOBILIZATION): Same as PeaceTime
12. MAXIMUM CLASS CAPACITY: 35
13. OPTIMUM CLASS CAPACITY: 35



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**SECTION I - COURSE DESCRIPTIVE DATA**

14. MINIMUM CLASS CAPACITY: 14

15. CLASS FREQUENCY: 20

16. TARGET POPULATION DESCRIPTION/PREREQUISITES:

Target Population Description: This course is primarily intended for private through sergeant. Students attending this course possess a GT score of 90 or higher. Most students attending this course have an understanding and the ability to perform basic math computations.

Prerequisites: Private through sergeant must possess a minimum GT score of 90 or higher. MOS re-designated private through sergeant, without previous food service skills, may attend.

17. MOS RECEIVED. 3381

18. QUOTA CONTROL. Training and Education Command (TECOM)

19. FUNDING. Training and Education Command (TECOM)

20. REPORTING INSTRUCTIONS.

Students will report in Service "A" uniform with garrison cover to Commanding Officer, Marine Corps Detachment Fort Lee, VA, 2001 31st Street, Building 9302, Fort Lee, VA 23801-1726. Marines will have in their possession: original reporting orders, Service Record Book (SRB), and medical and dental records. During normal working hours (0730-1630 M-F), students will report to the Administration Office (S-1) located on the first deck of bldg 9302. S-1 will provide the student further instructions. During off duty hours (1630-0730 M-F or on weekends/holidays), students will report to the Officer of the Day (OOD) located on the first deck of bldg 9302. The OOD will provide the student further instructions. Government messing and billeting are available. POC is GS-12 N. L. Matesic at (804) 734-6295.

21. INSTRUCTOR STAFFING REQUIREMENTS. See Appendix A for Instructor Computation Worksheet.

LN#	GRADE	MOS	BILLET DESCRIPTION	REQUIRED
00055	E6	3381	INSTRUCTOR	1
00061	G09	1712	INSTRUCTOR	1
00062	G09	1712	INSTRUCTOR	1
00064	E7	3381	INSTRUCTOR	1
00065	E7	3381	INSTRUCTOR	1
00066	E7	3381	INSTRUCTOR	1
00067	E7	3381	INSTRUCTOR	1
00068	E7	3381	INSTRUCTOR	1
00069	E7	3381	INSTRUCTOR	1
00070	E7	3381	INSTRUCTOR	1
00071	E6	3381	INSTRUCTOR	1
00072	E6	3381	INSTRUCTOR	1



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22. SCHOOL OVERHEAD REQUIREMENTS.

LN#	GRADE	MOS	BILLET DESCRIPTION	REQUIRED
00002	O5	0402	CO/USMC REP	1
00003	E8	9999	1STSGT	1
00005	W4	0170	PERSONNEL OFFICER	1
00016	E6	8711	TRNG CHIEF	1
00018	E5	0431	LOG CHIEF	1
00020	E6	3043	SUPPLY CHIEF	1
00051	O4E	3302	DIRECTOR, MCFSS	1
00053	E9	3381	ACADEMIC COORDINATOR	1
00054	E7	3381	CURRICULUM DEVELOPER	1
00058	W3	3302	OIC OF INSTRUCTION	1
00059	G12	1712	DEPUTY DIRECTOR, MCFSS	1
00060	G12	1712	MCD, ACADEMICS OFFICER	1
00063	E8	3381	CHIEF INSTRUCTOR	1
00089	O3	0402	XO/OPERATIONS OFFICER	1
TBD	G12	1712	TRAINING SPECIALIST, MCFSS	1

Comments Line# TBD : We have a requirement for a Training Specialist as part of the Marine Corps Food Service School IOT manage the CDDs/POIs/MLFs, doctrine, and distance-learning courseware. Turnover of personnel and the learning curve for a uniformed curriculum developer are significant. These facts create an ineffective and inefficient training environment. A Training Specialist would provide the continuity required to establish and maintain an effective and efficient training program.

23. TRAINING/EDUCATION SUPPORT REQUIREMENTS.

The following facility requirements are identified for one iteration of the course:

FACILITY	FACILITY ID	SQ FT	REQ'D	ON HAND	SHORT
COMPUTER LAB	6049	2025	1	1	0
EXPEDITIONARY TRAINING CLASSROOM	11529	900	2	1	1
ADMINISTRATIVE CLASSROOM	4200	900	1	1	0
GARRISON OPERATIONS TRAINING LAB	9304	8009	2	1	1
COMPUTER LAB OFFICE	6049	450	1	1	0
EXPEDITIONARY TRAINING OFFICE	11529	900	2	1	1
EXPEDITIONARY TRAINING AREA 1	11529	20000	1	1	0



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ADMINISTRATIVE OFFICE	4200	375	1	1	0
INSTRUCTOR OFFICE	4200	1200	1	1	0
DIRECTORATE OFFICE	4200	100	4	4	0
EXPEDITIONARY TRAINING CLASSROOM	11529	900 SQFT is needed to support 70 students at any one time. Currently, possess a field classroom with 600 SQFT.			
GARRISON OPERATIONS TRAINING LAB	9304	8,009 SQFT is required to support 35 students and 6 instructors. Requirements include:  AREA - SQFT REQUIRED  Galley Area - 3,600 Dining/Classroom Area - 1,368 Instructor Office - 300 Pot Sanitation Area - 375 Dishwashing Area - 225 Minor Property Area - 420 Dry Storage Area - 420 Cleaning Gear Storage Area - 49 Serving Line Area - 552 Self Service Area - 400 Walk-In Refrigerator - 100 Walk-In Freezer - 100 Walk-In Thaw Box - 100			
EXPEDITIONARY TRAINING OFFICE	11529	900 SQFT is needed to support 12 instructors. Currently, possess an office with 200 SQFT.			

The following material requirements are identified for one iteration of the course:

NOMENCLATURE	NSN	UNITS OF ISSUE	REQ'D	ON HAND	SHORT
KETTLE, SOUP	731001X000264	EACH	2	2	0
MAKER, COFFEE	731001X000270	EACH	1	1	0
BURNER, AIRTRONIC	736001X000260	EACH	30	30	0
STATION, MEAT CARVING	732001X000128	EACH	1	1	0
SLICER, ELECTRIC	732001X000119	EACH	1	1	0
NET, CAMO	1080001031246	EACH	16	16	0
JUG, VACUUM	7330005775864	EACH	15	15	0
REFIRGERATOR, MECHANICAL	4110011521946	EACH	2	2	0



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REFER, RIDGID	4110011079078	EACH	2	2	0
OUTFIT, ACCESSORY	7360001874757	EACH	7	7	0
SYSTEM, TRAY RATION HEATING	7310012957479	EACH	3	3	0
TENT, GENERAL PURPOSE	8340005437788	EACH	3	3	0
TRAILER, TOWING M101	2330013590080	EACH	1	1	0
CABINET, PROOFING	732001X000135	EACH	1	1	0
TRUCK, UTILITY M998	232001X077155	EACH	2	2	0
MACHINE, MIXING	732001X000137	EACH	9	9	0
SYSTEM, FIELD FOOD SERVICE	7360332012934	EACH	1	1	0
FIELD RANGE OUTFIT, M1959	736000X822153	EACH	22	22	0
TENT, STORAGE FLY	8340002673129	EACH	2	2	0
PROJECTOR, LCD	673001X000108	EACH	2	2	0
PROCESSOR, FOOD	731001X000265	EACH	2	2	0
CHAR BROILER	731001X000269	EACH	1	1	0
FRYER, DEEP FAT	731001X000277	EACH	1	1	0
WARMER, FOOD	731001X000173	EACH	1	1	0
PROJECTOR, INFOCUS	673001X000272	EACH	2	2	0
ICEMAKER, DISPENSER	411001X000126	EACH	1	1	0
CONTAINER, FOOD	7330002382411	EACH	17	17	0
GRIDDLE, RANGE TOP	731001X000138	EACH	1	1	0
TILT FRYER, LEGION	731001X000203	EACH	1	1	0

CONTAINER, 7330002382411  
FOOD

Allowed quantity on CMR is 35 EA. However, 17 is an acceptable amount to complete the mission.

24. TASK LIST. See Appendix B.

CDD NOTES: - Training of entry-level Marines will rise from 536 to 583 by FY11 as a result from 202K Marine Corps.



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## SECTION I - COURSE DESCRIPTIVE DATA

## APPENDIX A - INSTRUCTOR COMPUTATION WORKSHEET (LOCKSTEP)

## SECTION I COURSE DATA

COURSE: A1433L1 Food Service Specialist Course

LOCATION Marine Corps Food Service School, Marine Corps Detachment  
Fort Lee, VA, 2001 31st Street, Building 9302, Fort Lee, VA  
23801-1726

PROGRAMMED ANNUAL INPUT (FY08): 700

LENGTH (AVG CAL DAYS): 40

PROGRAMMED NUMBER OF CLASSES/YEAR: 20

LENGTH (TRAINING DAYS): 42

SYLLABUS HOURS: 213

## SECTION II CURRICULUM BREAKOUT

(A) TRAINING SITUATION	(B) MAX CLASS SIZE	(C) MAX RATIO (X:1)	(D) INST REQ	(E) SYLLABUS HOURS	(F) INST MANHOURS
Demonstration	35 /	5.83 =	6.00	X 3.25 =	19.50
Demonstration	35 /	17.50 =	2.00	X 24.00 =	48.00
Informal Lecture	35 /	17.50 =	2.00	X 38.00 =	76.00
Performance Exam	35 /	5.83 =	6.00	X 7.50 =	45.00
Performance Exam	35 /	17.50 =	2.00	X 1.50 =	3.00
Practical Application	35 /	5.83 =	6.00	X 81.50 =	489.00
Practical Application	35 /	17.50 =	2.00	X 53.25 =	106.50
Written Exam	35 /	17.50 =	2.00	X 4.00 =	8.00
TOTAL INSTRUCTOR MANHOURS PER CLASS(G):					795.00



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## APPENDIX A - INSTRUCTOR COMPUTATION WORKSHEET (LOCKSTEP)

## SECTION III INSTRUCTOR COMPUTATION

TOTAL INSTRUCTOR MANHOURS PER CLASS	X	PROGRAMMED NUMBER OF CLASSES	=	ANNUAL INSTRUCTOR CONTACT HOURS	15900
ANNUAL INSTRUCTOR CONTACT HOURS	X	1.26	=	ANNUAL INSTRUCTOR HOURS	20034
ANNUAL INSTRUCTOR HOURS	/	12	=	MONTHLY INSTRUCTOR HOURS	1669.5
MONTHLY INSTRUCTOR HOURS	/	145	=	INSTRUCTORS REQUIRED	11.514 = 12

- ICW NOTES:
- The Food Service Specialist Course is taught in five annexes (A-E).
  - Annex A is Sanitation.
  - Annex B is Techniques of Cooking.
  - Annex C is Techniques of Baking.
  - Annex D is Garrison Food Service Operations.
  - Annex E is Expeditionary Food Service Operations.
  - Annexes A-C are consolidated and are not part of this CDD/POI.
  - Annexes D-E are collocated and are described in this CDD/POI.
  - IAW ITRO agreement, we must maintain two instructors in Annexes A-C.
  - Annex D requires five instructors.
  - Annex E requires six instructors.
  - Total instructor requirements for the Food Service Specialist Course is thirteen instructors.
  - We routinely have three to four classes of the Food Service Specialist Course running simultaneously.
  - Currently, MCFSS has ample instructors to perform training IAW POI. However, there is a need for a training specialist as annotated under the School Overhead section of this CDD.
  - During lecture portions of training, a second instructor is necessary to provide class control, assistant instructor and observer duties.



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**SECTION I - COURSE DESCRIPTIVE DATA****APPENDIX B - TASKLIST**

DUTY: 3381-ADMN Administration

TASKS: 3381-ADMN-1001 Prepare Product Sheets

DUTY: 3381-EXPD Expeditionary

TASKS: 3381-EXPD-1300 Operate the Tray Ration Heating System (TRHS)

3381-EXPD-1301 Operate the M-59 Field Range Outfit.

3381-EXPD-1302 Erect Tent

3381-EXPD-1303 Disassemble Tent

3381-EXPD-1304 Prepare Maintenance Management Forms and Records

3381-EXPD-1305 Perform Preventative Maintenance Checks and Services

3381-EXPD-1306 Repair Field Food Service Equipment

DUTY: 3381-FDPR FOOD PRODUCTION

TASKS: 3381-FDPR-1400 Demonstrate Proper Sanitation Practices

3381-FDPR-1401 Utilize Armed Forces Recipe Card Service

3381-FDPR-1423 Prepare Cook-Chill Products

3381-FDPR-1424 Monitor the Feeding of Patrons

3381-FDPR-1425 Prepare Daily Menu Requirements/PREP

DUTY: 3381-GARR Garrison

TASKS: 3381-GARR-1500 Operate Food Preparation and Service Equipment (FPSE)

3381-GARR-1501 Perform Cashier Functions

3381-GARR-1502 Perform Minor Property Functions

3381-GARR-1503 Perform Training Clerk Functions

DUTY: 3381-SUBS SUBSISTENCE

TASKS: 3381-SUBS-1600 Perform Storeroom Functions

TASK LIST NOTES: -Total length of 42 days are calculated by adding 240 collocated POI hrs., with the 96 hrs. Of consolidated training.



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**SECTION I - COURSE DESCRIPTIVE DATA**

- The following Training and Readiness events are trained to standard during the consolidated portion of the Food Service Specialist Course:

- 3381-FDPR-1402 Prepare Eggs to Order
- 3381-FDPR-1403 Prepare Pies
- 3381-FDPR-1404 Prepare Meat/Poultry/Seafood
- 3381-FDPR-1405 Prepare Salads
- 3381-FDPR-1406 Prepare Rolls
- 3381-FDPR-1407 Prepare Gravies and Sauces
- 3381-FDPR-1408 Prepare Hot Cereals
- 3381-FDPR-1409 Prepare Casseroles
- 3381-FDPR-1410 Prepare Danish/Sweet Dough
- 3381-FDPR-1411 Prepare Beverages
- 3381-FDPR-1412 Prepare Bread Dressing
- 3381-FDPR-1413 Prepare Frostings
- 3381-FDPR-1414 Prepare Vegetables
- 3381-FDPR-1415 Prepare Sandwiches
- 3381-FDPR-1416 Prepare Pudding/Custard Desserts
- 3381-FDPR-1417 Prepare Quick Breads
- 3381-FDPR-1418 Prepare Garnish
- 3381-FDPR-1419 Bake Cakes
- 3381-FDPR-1420 Prepare Cookies
- 3381-FDPR-1421 Prepare Soups
- 3381-FDPR-1422 Prepare Starches



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**SECTION II - SUMMARY OF HOURS****PEACETIME ( 42 TRAINING DAYS )****ACADEMIC TIME**

<b><u>TITLE</u></b>	<b><u>HOURS</u></b>	<b><u>ANNEX</u></b>
Garrison Food Service Operations	66.00	D
Expeditionary Food Service Operations	147.00	E
<b>TOTAL ACADEMIC HOURS:</b>	<b>213.00</b>	

**ADMINISTRATIVE TIME**

<b><u>TITLE</u></b>	<b><u>HOURS</u></b>	<b><u>ANNEX</u></b>
Check-out of MCD	6.00	Z
End of Course Critique	2.00	Z
Garrison Facility Field Day	2.50	Z
Graduation Ceremony	1.00	Z
Graduation Rehearsal	2.00	Z
Mentorship Program (Week 4)	1.00	Z
Mentorship Program (Week 5)	1.00	Z
Mentorship Program (Week 6)	1.00	Z
Mentorship Program (Week 7)	1.00	Z
Mentorship Program (Week 8)	1.00	Z
Mentorship Program - Warriors Breakfast	2.00	Z
Platoon Commander's Time	5.00	Z
Uniform Inspection	1.50	Z
<b>TOTAL ADMINISTRATIVE HOURS:</b>	<b>27.00</b>	

**SUMMARY ( PEACETIME)**

ACADEMIC TIME	213.00
ADMINISTRATIVE TIME	27.00
<b>TOTAL ACADEMIC AND ADMINISTRATIVE TIME:</b>	<b>240.00</b>



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**SECTION II - SUMMARY OF HOURS**

**MOBILIZATION ( 34 TRAINING DAYS )**

Mobilization consists of six, ten-hour days of training. Training will mirror peace-time academic and administrative hours.

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**SECTION III - SCOPE OF ANNEXES**

- D . Garrison Food Service Operations      Annex D teaches the student: how to prepare food utilizing Marine Corps specific equipment, administrative procedures related to garrison operations, utilization of the Marine Corps Food Management Information System (MCFMIS), and other billets related to garrison operations.
  
- E . Expeditionary Food Service Operations      Annex E teaches the student: how to prepare food utilizing Marine Corps expeditionary equipment, maintenance and repair of expeditionary equipment, utilization of the Marine Corps family of rations, maintenance management procedures, and other duties related to expeditionary operations.
  
- Z . Administrative      Annex Z includes all administrative events. Events include: Introduction to the Food Service Specialist Course, Academics Brief, Directors Brief, Mentoring Events, Graduation Ceremony and other lessons attached to the Food Service Specialist Course.



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**SECTION IV - CONCEPT CARDS**

1. A Concept card is developed to describe each academic or administrative block of time during a course. These concept cards are then grouped into subject areas, called annexes, which are summarized in Section III. Annexes A through Y are reserved for academic lessons and exams. Annex Z is reserved for administrative time.
2. The following information is contained on each academic concept card in section IV:
  - a. **Heading.** The heading listed at the top of the concept card includes the name of the course, the section of the POI, and the letter and title of the annex to which the lesson or exam is assigned.
  - b. **Lesson/Exam ID.** This designator is a unique code assigned to this specific lesson or exam within this course.
  - c. **Hours.** This number (carried to the second decimal place) depicts the amount of time required to conduct the lesson or exam once, even if it is presented multiple times to smaller groups of students.
  - d. **Title.** This is the title assigned to this lesson or exam. It should refer to the subject matter covered in the lesson or exam when possible.
  - e. **Phase (optional).** This is a code depicting the phase (eg, week, month, etc.) of the course during which this lesson or exam takes place.
  - f. **Group (optional).** This is a code depicting the instructional group or section of the course during which this lesson or exam takes place.
  - g. **Methods, Hours, S:I Ratio.** Displayed on the concept card are codes which symbolize the methods of instruction used to present this lesson or exam. Following each method code is the time (in hours) allocated to that method and the student to instructor ratio associated with that period of time. (The hours and ratios depicted on the concept card are used to determine instructor staffing requirements.) The following is a comprehensive list of methods used in this course and their respective codes:

<u>Method</u>	<u>Code</u>
Checkout	CHKOUT
Demonstration	D
End of Course Critique	EOC
Guided Discussion	GD
Graduation	GRAD
Graduation Rehearsal	GRD RHL
Informal Lecture	IL
Inspection	INSP
Practical Application	PA
Performance Exam	X(P)
Written Exam	X(W)

- h. **Media.** Displayed on the concept card are codes which symbolize the media used to support this lesson or exam. The following is a comprehensive list of media used in this course and their respective codes:

<u>Medium</u>	<u>Code</u>
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SECTION IV - CONCEPT CARDS

Actual Item/Object	AIO
ANSWER SHEET	ANS
Audio Tape	AT
calculator	CAL
Graduation Certificate	GC
Performance Evaluation Checklist	PEC
Powerpoint Presentation	PP
Student Outline	SO
Test Book	TEST

i. **Learning Objective(s)/Lesson Purpose.** Academic Concept cards contain either learning objectives or a lesson purpose statement, but not both.

(1) **Learning Objective.** A learning objective describes a behavior that students are expected to perform following instruction, not necessarily identical to a behavior performed on the job. It also details the conditions under which that behavior is performed and the minimum standards of acceptable performance. A student masters the objective when his or her performance equals or exceeds the standard. (Information concerning student evaluation and mastery is contained in Section V of this POI.)

(a) **Terminal Learning Objective (TLO).** One, and only one, TLO is written for each task in section 1, Annex B, of the POI. The behavior in the TLO duplicates the actual behavior required on the job, modified only if the constraints of the academic environment will not allow it. A TLO should only appear on a concept card for a lesson or exam during which students actually perform the TLO. Each TLO is assigned a numeric designator identical to the designator of its corresponding task in section 1, Annex B, which is identical to designator of the Individual Training Standard (ITS) from which the task was derived. This designator is located in parentheses at the end of the TLO.

(b) **Enabling Learning Objective (ELO).** ELOs are designed to teach students the knowledge and skills required for successful performance of the TLOs. Each ELO is placed only on concept cards for lesson or exams during which students actually perform the ELO. Many introductory lessons will contain only ELOs. Each ELO is assigned the same numeric designator as the TLO it supports, followed by a unique combination of one or two letters. This designator is located in parentheses at the end of the ELO. (The first 26 ELOs are assigned the letters "a" through "z" consecutively. If there are more than 26 ELOs, they are assigned the letters "aa" through "az", then "ba" through "bz", etc.)

(2) **Lesson Purpose.** A lesson purpose statement is recorded on a concept card where no learning objectives are appropriate (e.g., overview, orientation, or enrichment lesson) and the lesson is not to be evaluated. The lesson purpose statement clearly describes the rationale for presenting the lesson.

j. **Ammunition Requirements.** Whenever a lesson requires the use of ammunition by students or by the instructional staff in support of the lesson, the concept card for that lesson will include a table describing those requirements. Included for each type of ammunition will be its Department of Defense Identification Code (DODIC), its nomenclature, the average number of rounds used by each student and number of support rounds.

k. **Notes (Optional).** This section of the concept card contains any information pertinent to the lesson. Examples of items which may be addressed here are instructor requirements, scheduling notes, special prerequisites, references to test on which material will be evaluated, etc.

l. **References.** This section contains the source documents used for development of the lesson or other references



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**SECTION IV - CONCEPT CARDS**

which relate to the lesson. At a minimum, it must contain all documents referenced in the learning objectives included on the concept card.

3. The following information is contained on each administrative concept card in section IV:
  - a. **Heading.** The heading listed at the top of the concept card included the name of the course, the section of the POI, and the fact that this concept card is part of Annex Z, Administrative Time.
  - b. **Event ID.** This designator is a unique code assigned to this administrative event within the course.
  - c. **Hours.** This number (carried to the second decimal place) depicts the amount of administrative time required for this event. If this is a repeating event, one concept card may indicate the cumulative hours associated with this event throughout the course.
  - d. **Event.** This is a short description of the administrative event.
  - e. **Notes (Optional).** This section of the concept card contains any information pertinent to the administrative block of time.
  
4. The following pages contain useful information for locating the learning objectives and lessons that make up this course:
  - a. **Location of Learning Objectives Report.** This report lists, by learning objective designator, all learning objectives developed for this course. It also identifies every concept card on which learning objective is included.
  - b. **Academic and Administrative Summaries.** This report lists, by annex, all objective designator, all learning objectives developed for this course. It also identifies every concept card on which learning objective is included.



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SECTION IV - CONCEPT CARDS

## LOCATION OF LEARNING OBJECTIVES REPORT

<u>LO</u>	<u>ANNEX</u>	<u>LESSON ID</u>	<u>LESSON TITLE</u>
3381-ADMN-1001	E	0102-X(W)	Expeditionary Food Service Operations Exam
	E	0104-X(P)	Prepare Product Sheets Performance Evaluation
	E	1001-E	Prepare Product Sheets
3381-ADMN-1001a	E	0102-X(W)	Expeditionary Food Service Operations Exam
	E	1001-E	Prepare Product Sheets
3381-ADMN-1001b	E	0102-X(W)	Expeditionary Food Service Operations Exam
	E	1001-E	Prepare Product Sheets
3381-ADMN-1001c	E	0102-X(W)	Expeditionary Food Service Operations Exam
	E	1001-E	Prepare Product Sheets
3381-EXPD-1300	E	0102-X(W)	Expeditionary Food Service Operations Exam
	E	0103-X(P)	Expeditionary Food Service Equipment Performance Ev
	E	1300-E	Operate the Tray Ration Heater System
3381-EXPD-1300a	E	0102-X(W)	Expeditionary Food Service Operations Exam
	E	0103-X(P)	Expeditionary Food Service Equipment Performance Ev
	E	1300-E	Operate the Tray Ration Heater System
3381-EXPD-1300b	E	0102-X(W)	Expeditionary Food Service Operations Exam
	E	0103-X(P)	Expeditionary Food Service Equipment Performance Ev
	E	1300-E	Operate the Tray Ration Heater System
3381-EXPD-1300c	E	0102-X(W)	Expeditionary Food Service Operations Exam
	E	0103-X(P)	Expeditionary Food Service Equipment Performance Ev
	E	1300-E	Operate the Tray Ration Heater System
3381-EXPD-1300d	E	0102-X(W)	Expeditionary Food Service Operations Exam
	E	0103-X(P)	Expeditionary Food Service Equipment Performance Ev
	E	1300-E	Operate the Tray Ration Heater System
3381-EXPD-1301	E	0102-X(W)	Expeditionary Food Service Operations Exam



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<u>LO</u>	<u>ANNEX</u>	<u>LESSON ID</u>	<u>LESSON TITLE</u>
	E	0103-X(P)	Expeditionary Food Service Equipment Performance Ev
	E	1301-E	Operate the M-1959 Field Range Outfit
3381-EXPD-1301a	E	0102-X(W)	Expeditionary Food Service Operations Exam
	E	0103-X(P)	Expeditionary Food Service Equipment Performance Ev
	E	1301-E	Operate the M-1959 Field Range Outfit
3381-EXPD-1301b	E	0102-X(W)	Expeditionary Food Service Operations Exam
	E	0103-X(P)	Expeditionary Food Service Equipment Performance Ev
	E	1301-E	Operate the M-1959 Field Range Outfit
3381-EXPD-1301c	E	0102-X(W)	Expeditionary Food Service Operations Exam
	E	0103-X(P)	Expeditionary Food Service Equipment Performance Ev
	E	1301-E	Operate the M-1959 Field Range Outfit
3381-EXPD-1301d	E	0102-X(W)	Expeditionary Food Service Operations Exam
	E	0103-X(P)	Expeditionary Food Service Equipment Performance Ev
	E	1301-E	Operate the M-1959 Field Range Outfit
3381-EXPD-1302	E	0102-X(W)	Expeditionary Food Service Operations Exam
	E	0103-X(P)	Expeditionary Food Service Equipment Performance Ev
	E	1302-E	Erect Tent
3381-EXPD-1302a	E	0102-X(W)	Expeditionary Food Service Operations Exam
	E	0103-X(P)	Expeditionary Food Service Equipment Performance Ev
	E	1302-E	Erect Tent
3381-EXPD-1302b	E	0102-X(W)	Expeditionary Food Service Operations Exam
	E	0103-X(P)	Expeditionary Food Service Equipment Performance Ev
	E	1302-E	Erect Tent
3381-EXPD-1303	E	0102-X(W)	Expeditionary Food Service Operations Exam
	E	0103-X(P)	Expeditionary Food Service Equipment Performance Ev
	E	1303-E	Disassemble Tent
3381-EXPD-1303a	E	0102-X(W)	Expeditionary Food Service Operations Exam



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<u>LO</u>	<u>ANNEX</u>	<u>LESSON ID</u>	<u>LESSON TITLE</u>
	E	0103-X(P)	Expeditionary Food Service Equipment Performance Ev
	E	1303-E	Disassemble Tent
3381-EXPD-1303b	E	0102-X(W)	Expeditionary Food Service Operations Exam
	E	0103-X(P)	Expeditionary Food Service Equipment Performance Ev
	E	1303-E	Disassemble Tent
3381-EXPD-1303c	E	0102-X(W)	Expeditionary Food Service Operations Exam
	E	0103-X(P)	Expeditionary Food Service Equipment Performance Ev
	E	1303-E	Disassemble Tent
3381-EXPD-1304	E	0102-X(W)	Expeditionary Food Service Operations Exam
	E	1304-E	Prepare Maintenance Management Forms and Records
3381-EXPD-1304a	E	0102-X(W)	Expeditionary Food Service Operations Exam
	E	1304-E	Prepare Maintenance Management Forms and Records
3381-EXPD-1304b	E	0102-X(W)	Expeditionary Food Service Operations Exam
	E	1304-E	Prepare Maintenance Management Forms and Records
3381-EXPD-1305	E	0102-X(W)	Expeditionary Food Service Operations Exam
	E	1305-E	Perform Preventive Maintenance Checks and Services
3381-EXPD-1305a	E	0102-X(W)	Expeditionary Food Service Operations Exam
	E	1305-E	Perform Preventive Maintenance Checks and Services
3381-EXPD-1305b	E	0102-X(W)	Expeditionary Food Service Operations Exam
	E	1305-E	Perform Preventive Maintenance Checks and Services
3381-EXPD-1305c	E	0102-X(W)	Expeditionary Food Service Operations Exam
	E	1305-E	Perform Preventive Maintenance Checks and Services
3381-EXPD-1305d	E	0102-X(W)	Expeditionary Food Service Operations Exam
	E	1305-E	Perform Preventive Maintenance Checks and Services
3381-EXPD-1306	E	0102-X(W)	Expeditionary Food Service Operations Exam



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<u>LO</u>	<u>ANNEX</u>	<u>LESSON ID</u>	<u>LESSON TITLE</u>
	E	1306-E	Repair Field Food Service Equipment
3381-EXPD-1306a	E	0102-X(W)	Expeditionary Food Service Operations Exam
	E	1306-E	Repair Field Food Service Equipment
3381-EXPD-1306b	E	0102-X(W)	Expeditionary Food Service Operations Exam
	E	1306-E	Repair Field Food Service Equipment
3381-EXPD-1306c	E	0102-X(W)	Expeditionary Food Service Operations Exam
	E	1306-E	Repair Field Food Service Equipment
3381-FDPR-1400	D	0100-X(W)	Garrison Phase Exam
	D	1400-D	Demonstrate Proper Sanitation Practices
3381-FDPR-1400a	D	0100-X(W)	Garrison Phase Exam
	D	1400-D	Demonstrate Proper Sanitation Practices
3381-FDPR-1400b	D	0100-X(W)	Garrison Phase Exam
	D	1400-D	Demonstrate Proper Sanitation Practices
3381-FDPR-1401	D	0100-X(W)	Garrison Phase Exam
	D	1401-D	Utilize Armed Forces Recipe Card Service
3381-FDPR-1401a	D	0100-X(W)	Garrison Phase Exam
	D	1401-D	Utilize Armed Forces Recipe Card Service
3381-FDPR-1401b	D	0100-X(W)	Garrison Phase Exam
	D	1401-D	Utilize Armed Forces Recipe Card Service
3381-FDPR-1401c	D	0100-X(W)	Garrison Phase Exam
	D	1401-D	Utilize Armed Forces Recipe Card Service
3381-FDPR-1423	D	0100-X(W)	Garrison Phase Exam
	D	1423-D	Prepare Cook-Chill Products
3381-FDPR-1423a	D	0100-X(W)	Garrison Phase Exam



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<u>LO</u>	<u>ANNEX</u>	<u>LESSON ID</u>	<u>LESSON TITLE</u>
	D	1423-D	Prepare Cook-Chill Products
3381-FDPR-1423b	D	0100-X(W)	Garrison Phase Exam
	D	1423-D	Prepare Cook-Chill Products
3381-FDPR-1424	D	0100-X(W)	Garrison Phase Exam
	D	1424-D	Monitor the Feeding of Patrons
3381-FDPR-1424a	D	0100-X(W)	Garrison Phase Exam
	D	1424-D	Monitor the Feeding of Patrons
3381-FDPR-1424b	D	0100-X(W)	Garrison Phase Exam
	D	1424-D	Monitor the Feeding of Patrons
3381-FDPR-1424c	D	0100-X(W)	Garrison Phase Exam
	D	1424-D	Monitor the Feeding of Patrons
3381-FDPR-1424d	D	0100-X(W)	Garrison Phase Exam
	D	1424-D	Monitor the Feeding of Patrons
3381-FDPR-1425	D	0100-X(W)	Garrison Phase Exam
	D	1425-D	Prepare Daily Menu Requirements/PREP
3381-FDPR-1425a	D	0100-X(W)	Garrison Phase Exam
	D	1425-D	Prepare Daily Menu Requirements/PREP
3381-FDPR-1425b	D	0100-X(W)	Garrison Phase Exam
	D	1425-D	Prepare Daily Menu Requirements/PREP
3381-GARR-1500	D	0100-X(W)	Garrison Phase Exam
	D	0101-X(P)	Operate Food Preparation and Serving Equipment Perfo Evaluation
	D	1500-D(a)	Operate Grill
	D	1500-D(b)	Operate Deep-Fat Fryer
	D	1500-D(c)	Operate Braizer
	D	1500-D(d)	Operate Oven



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<u>LO</u>	<u>ANNEX</u>	<u>LESSON ID</u>	<u>LESSON TITLE</u>
	D	1500-D(e)	Operate Food Processing Equipment
	D	1500-D(f)	Operate Steam-Jacketed Kettle
	D	1500-D(g)	Operate Vegetable Steamer
	D	1500-D(h)	Operate Steam Table
	D	1500-D(i)	Operate Food Warmer
3381-GARR-1500a	D	0100-X(W)	Garrison Phase Exam
	D	1500-D(a)	Operate Grill
3381-GARR-1500b	D	0100-X(W)	Garrison Phase Exam
	D	1500-D(b)	Operate Deep-Fat Fryer
3381-GARR-1500c	D	0100-X(W)	Garrison Phase Exam
	D	1500-D(c)	Operate Braizer
3381-GARR-1500d	D	0100-X(W)	Garrison Phase Exam
	D	1500-D(d)	Operate Oven
3381-GARR-1500e	D	0100-X(W)	Garrison Phase Exam
	D	1500-D(e)	Operate Food Processing Equipment
3381-GARR-1500f	D	0100-X(W)	Garrison Phase Exam
	D	1500-D(f)	Operate Steam-Jacketed Kettle
3381-GARR-1500g	D	0100-X(W)	Garrison Phase Exam
	D	1500-D(g)	Operate Vegetable Steamer
3381-GARR-1500h	D	0100-X(W)	Garrison Phase Exam
	D	1500-D(h)	Operate Steam Table
3381-GARR-1500i	D	0100-X(W)	Garrison Phase Exam
	D	1500-D(i)	Operate Food Warmer
3381-GARR-1500j	D	0100-X(W)	Garrison Phase Exam
	D	1500-D(a)	Operate Grill
	D	1500-D(b)	Operate Deep-Fat Fryer



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<u>LO</u>	<u>ANNEX</u>	<u>LESSON ID</u>	<u>LESSON TITLE</u>
	D	1500-D(c)	Operate Braizer
	D	1500-D(d)	Operate Oven
	D	1500-D(e)	Operate Food Processing Equipment
	D	1500-D(f)	Operate Steam-Jacketed Kettle
	D	1500-D(g)	Operate Vegetable Steamer
	D	1500-D(h)	Operate Steam Table
	D	1500-D(i)	Operate Food Warmer
3381-GARR-1500k	D	0100-X(W)	Garrison Phase Exam
	D	1500-D(a)	Operate Grill
	D	1500-D(b)	Operate Deep-Fat Fryer
	D	1500-D(c)	Operate Braizer
	D	1500-D(d)	Operate Oven
	D	1500-D(e)	Operate Food Processing Equipment
	D	1500-D(f)	Operate Steam-Jacketed Kettle
	D	1500-D(g)	Operate Vegetable Steamer
	D	1500-D(h)	Operate Steam Table
	D	1500-D(i)	Operate Food Warmer
3381-GARR-1501	D	0100-X(W)	Garrison Phase Exam
	D	1501-D	Perform Cashier Functions
3381-GARR-1501a	D	0100-X(W)	Garrison Phase Exam
	D	1501-D	Perform Cashier Functions
3381-GARR-1501b	D	0100-X(W)	Garrison Phase Exam
	D	1501-D	Perform Cashier Functions
3381-GARR-1501c	D	0100-X(W)	Garrison Phase Exam
	D	1501-D	Perform Cashier Functions
3381-GARR-1502	D	0100-X(W)	Garrison Phase Exam
	D	1502-D	Perform Minor Property Functions
3381-GARR-1502a	D	0100-X(W)	Garrison Phase Exam
	D	1502-D	Perform Minor Property Functions

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<u>LO</u>	<u>ANNEX</u>	<u>LESSON ID</u>	<u>LESSON TITLE</u>
3381-GARR-1502b	D	0100-X(W)	Garrison Phase Exam
	D	1502-D	Perform Minor Property Functions
3381-GARR-1502c	D	0100-X(W)	Garrison Phase Exam
	D	1502-D	Perform Minor Property Functions
3381-GARR-1502d	D	0100-X(W)	Garrison Phase Exam
	D	1502-D	Perform Minor Property Functions
3381-GARR-1503	D	0100-X(W)	Garrison Phase Exam
	D	1503-D	Perform Training Clerk Functions
3381-GARR-1503a	D	0100-X(W)	Garrison Phase Exam
	D	1503-D	Perform Training Clerk Functions
3381-GARR-1503b	D	0100-X(W)	Garrison Phase Exam
	D	1503-D	Perform Training Clerk Functions
3381-GARR-1503c	D	0100-X(W)	Garrison Phase Exam
	D	1503-D	Perform Training Clerk Functions
3381-GARR-1503d	D	0100-X(W)	Garrison Phase Exam
	D	1503-D	Perform Training Clerk Functions
3381-SUBS-1600	D	0100-X(W)	Garrison Phase Exam
	D	1600-D	Perform Storeroom Functions
3381-SUBS-1600a	D	0100-X(W)	Garrison Phase Exam
	D	1600-D	Perform Storeroom Functions
3381-SUBS-1600b	D	0100-X(W)	Garrison Phase Exam
	D	1600-D	Perform Storeroom Functions
3381-SUBS-1600c	D	0100-X(W)	Garrison Phase Exam
	D	1600-D	Perform Storeroom Functions



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## ACADEMIC SUMMARY

<u>IDENTIFIER</u>	<u>TITLE</u>	<u>HOUR</u>	<u>TYPE</u>
ANNEX D	Garrison Food Service Operations		
0100-X(W)	Garrison Phase Exam	2.00	E
0101-X(P)	Operate Food Preparation and Serving Equipment Performance Evaluation	1.50	E
1400-D	Demonstrate Proper Sanitation Practices	3.00	T
1401-D	Utilize Armed Forces Recipe Card Service	2.50	T
1423-D	Prepare Cook-Chill Products	2.25	T
1424-D	Monitor the Feeding of Patrons	1.75	T
1425-D	Prepare Daily Menu Requirements/PREP	4.00	T
1500-D(a)	Operate Grill	4.50	T
1500-D(b)	Operate Deep-Fat Fryer	4.50	T
1500-D(c)	Operate Braizer	4.50	T
1500-D(d)	Operate Oven	4.50	T
1500-D(e)	Operate Food Processing Equipment	4.50	T
1500-D(f)	Operate Steam-Jacketed Kettle	4.50	T
1500-D(g)	Operate Vegetable Steamer	4.50	T
1500-D(h)	Operate Steam Table	4.50	T
1500-D(i)	Operate Food Warmer	4.50	T
1501-D	Perform Cashier Functions	1.50	T
1502-D	Perform Minor Property Functions	1.00	T
1503-D	Perform Training Clerk Functions	1.00	T
1600-D	Perform Storeroom Functions	3.50	T
LP-D-01	Introduction to Garrison Operations	1.50	LP
	Annex Total:	66.00	
ANNEX E	Expeditionary Food Service Operations		
0102-X(W)	Expeditionary Food Service Operations Exam	2.00	E
0103-X(P)	Expeditionary Food Service Equipment Performance Evaluation	6.00	E
0104-X(P)	Prepare Product Sheets Performance Evaluation	1.50	E
1001-E	Prepare Product Sheets	6.00	T
1300-E	Operate the Tray Ration Heater System	26.00	T
1301-E	Operate the M-1959 Field Range Outfit	19.00	T
1302-E	Erect Tent	12.50	T
1303-E	Disassemble Tent	12.50	T
1304-E	Prepare Maintenance Management Forms and Records	28.00	T



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**ACADEMIC SUMMARY**

<u>IDENTIFIER</u>	<u>TITLE</u>	<u>HOUR</u>	<u>TYPE</u>
1305-E	Perform Preventive Maintenance Checks and Services	16.00	T
1306-E	Repair Field Food Service Equipment	16.00	T
LP-E-01	Introduction to Expeditionary Operations	1.50	LP
	Annex Total:	147.00	
	Total Academic Hours:	213.00	



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## ADMINISTRATIVE SUMMARY

<u>IDENTIFIER</u>	<u>TITLE</u>	<u>HOUR</u>	<u>TYPE</u>
ANNEX Z	Administrative		
0001-Z	Uniform Inspection	1.50	ADM
0002-Z	Mentorship Program (Week 4)	1.00	ADM
0003-Z	Mentorship Program (Week 5)	1.00	ADM
0004-Z	Garrison Facility Field Day	2.50	ADM
0005-Z	Mentorship Program (Week 6)	1.00	ADM
0006-Z	Mentorship Program (Week 7)	1.00	ADM
0007-Z	Mentorship Program (Week 8)	1.00	ADM
0008-Z	Mentorship Program - Warriors Breakfast	2.00	ADM
0009-Z	End of Course Critique	2.00	ADM
0010-Z	Check-out of MCD	6.00	ADM
0011-Z	Graduation Rehearsal	2.00	ADM
0012-Z	Graduation Ceremony	1.00	ADM
0013-Z	Platoon Commander's Time	5.00	ADM
	Total Administrative Hours:	27.00	
	Total POI Hours:	240.00	



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**ANNEX D - Garrison Food Service Operations**

**LESSON ID:** 0100-X(W)

**HOURS:** 2.00

**TITLE:** Garrison Phase Exam

<b>METHOD</b>	<b>HOURS</b>	<b>S:I RATIO</b>
X(W)	2.00	35 : 2

**MEDIA:** ANS, TEST

**TERMINAL LEARNING OBJECTIVE(S):**

- 1 . In a food service environment, given administrative supplies, subsistence supplies, food preparation and serving equipment and appropriate utensils, demonstrate proper sanitation practices, to ensure food production is completed with limited possibility of contamination or food-borne illnesses. (3381-FDPR-1400 )
  
- 2 . In a food service environment, given a menu, appropriate subsistence items, appropriate food production equipment and personnel, utilize the Armed Forces Recipe Card Service, to ensure all food items are prepared correctly. (3381-FDPR-1401 )
  
- 3 . In a food service environment, given a menu, appropriate cook-chill items, appropriate food production equipment and personnel, prepare cook-chill products, ensuring all food items are prepared correctly. (3381-FDPR-1423 )
  
- 4 . In a food service environment, given food service equipment, and prepared menu items, monitor the feeding of patrons, ensuring patrons receive appropriate portion sizes. (3381-FDPR-1424 )
  
- 5 . In a food service environment, given food service equipment, MCFMIS program, Production Worksheet, personnel to be fed, acceptability data, and recipes, prepare daily menu requirements/PREP, to ensure adequate preparation of food items. (3381-FDPR-1425 )
  
- 6 . In a food service environment, given appropriate equipment, appropriate tools and personnel, operate Food Preparation and Service Equipment (FPSE), to ensure equipment is operated safely and correctly. (3381-GARR-1500 )



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**ANNEX D - Garrison Food Service Operations**

**LESSON ID:** 0100-X(W)

**HOURS:** 2.00

**TITLE:** Garrison Phase Exam

7. In a food service environment, given a safe, cash box with change fund, applicable forms and patrons in a Basic Allowance for Subsistence (BAS) status, perform cashier functions, to ensure safeguarding of U.S. Government funds from Point of Sales (POS) to point of turn-in of funds. (3381-GARR-1501 )
  
8. In a food service environment, given appropriate administrative supplies, consumable supplies, food production equipment, equipment record jackets, appropriate tools, storage areas and personnel, perform minor property functions, to ensure government items are maintained and accounted for. (3381-GARR-1502 )
  
9. In a food service environment, given administrative supplies, food service training requirements and personnel, perform training clerk functions, to properly maintain all training jackets. (3381-GARR-1503 )
  
10. In a food service environment, given subsistence, appropriate administrative supplies, appropriate storage areas and personnel, perform storeroom functions, to ensure subsistence items are correctly accounted for. (3381-SUBS-1600 )

**ENABLING LEARNING OBJECTIVE(S):**

1. Given subsistence supplies, prepared food items, food preparation and serving equipment, appropriate utensils and appropriate cleaning supplies, demonstrate safe handling of food items, to ensure food production is accomplished with zero possibility of contamination or food-borne illnesses. (3381-FDPR-1400a)
  
2. Given subsistence supplies, prepared food items, food preparation and serving equipment, appropriate utensils and appropriate cleaning supplies, demonstrate proper sanitation techniques, to ensure food production is accomplished with zero possibility of contamination or food-borne illnesses. (3381-FDPR-1400b)
  
3. Given a menu, Armed Forces Recipe Card Service (MCO 10110.42C) and Armed Forces Recipe Card Service Index (MCO 10110.43), obtain the appropriate recipe card, to ensure 100% correct identification of recipe card. (3381-FDPR-1401a)
  
4. Given a menu, Armed Forces Recipe Card Service (MCO 10110.42C), Armed Forces Recipe Card Service Index (MCO 10110.43), appropriate subsistence items and appropriate food production equipment, assemble required supplies, to ensure all required ingredients and equipment are identified, located and gathered. (3381-FDPR-1401b)



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**LESSON ID:** 0100-X(W)

**HOURS:** 2.00

**TITLE:** Garrison Phase Exam

5. Given a menu, Armed Forces Recipe Card Service (MCO 10110.42C), Armed Forces Recipe Card Service Index (MCO 10110.43), appropriate subsistence items and appropriate food production equipment, prepare products, to ensure all food items are prepared correctly and in accurate quantities. (3381-FDPR-1401c)
6. Given a menu, cook-chill items and manufacturers directions, identify assigned cook-chill product, with 100% accuracy. (3381-FDPR-1423a)
7. Given a menu, cook-chill items, manufacturers directions, food preparation and serving equipment, prepare required cook-chill product, ensuring all food items are prepared correctly and according to the manufacturers directions. (3381-FDPR-1423b)
8. Given a menu and appropriate administrative supplies, plan serving line set-up, to ensure a diagram is created that will enable a patron flow of 7 patrons per minute. (3381-FDPR-1424a)
9. Given food service equipment and prepared menu items, pan off required products, to ensure products are placed in appropriate pan sizes in accordance with the plan for line set-up. (3381-FDPR-1424b)
10. Given food service equipment and prepared menu items, set-up serving line, to ensure patron flow is at a minimum of 7 patrons per minute, and all patrons receive correct portion sizes. (3381-FDPR-1424c)
11. Given food service equipment and prepared menu items, monitor patron feeding, to ensure patron flow is at a minimum of 7 patrons per minute, proper sanitation procedures are evident and all patrons receive correct portion sizes. (3381-FDPR-1424d)
12. Given Marine Corps Food Management Information System (MCFMIS) program, menu, personnel to be fed, acceptability data and recipes, identify PREPREP requirements, to ensure 100% of the pre-preparation requirements are uncovered. (3381-FDPR-1425a)
13. Given food service equipment, Marine Corps Food Management Information System (MCFMIS) program, menu, personnel to be fed, acceptability data and recipes, perform PREPREP requirements, to ensure all 72/48/24 hour pre-preparation requirements are completed. (3381-FDPR-1425b)
14. Given a grill, subsistence supplies, cooking utensils and references, operate a grill, to ensure all products are prepared in accurate quantities, acceptable quality and in a timely manner. (3381-GARR-1500a)
15. Given a deep-fat fryer, subsistence supplies, cooking utensils and references, operate a deep-fat fryer, to



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**TITLE:** Garrison Phase Exam

- ensure all products are prepared in accurate quantities, acceptable quality and in a timely manner. (3381-GARR-1500b)
- 16 . Given a brazier, subsistence supplies, cooking utensils and references, operate a brazier, to ensure all products are prepared in accurate quantities, acceptable quality and in a timely manner. (3381-GARR-1500c)
- 17 . Given an oven, subsistence supplies, cooking utensils and references, operate an oven, to ensure all products are prepared in accurate quantities, acceptable quality and in a timely manner. (3381-GARR-1500d)
- 18 . Given food processing equipment, subsistence supplies, cooking utensils and references, operate food processing equipment, to ensure all products are prepared in accurate quantities, acceptable quality and in a timely manner. (3381-GARR-1500e)
- 19 . Given a steam-jacketed kettle, subsistence supplies, cooking utensils and references, operate a steam-jacketed kettle, to ensure all products are prepared in accurate quantities, acceptable quality and in a timely manner. (3381-GARR-1500f)
- 20 . Given a vegetable steamer, subsistence supplies, cooking utensils and references, operate a vegetable steamer, to ensure all products are prepared in accurate quantities, acceptable quality and in a timely manner. (3381-GARR-1500g)
- 21 . Given a steam table, subsistence supplies, cooking utensils and references, operate a steam table, to ensure all products are prepared in accurate quantities, acceptable quality and in a timely manner. (3381-GARR-1500h)
- 22 . Given a food warmer, subsistence supplies, cooking utensils and references, operate a food warmer, to ensure all products are prepared in accurate quantities, acceptable quality and in a timely manner. (3381-GARR-1500i)
- 23 . Given a grill, brazier, deep-fat fryer, oven, food processing equipment, steam-jacketed kettle, vegetable steamer, steam table, food warmer, tools and references, perform user level maintenance, to ensure all Government assets remain in 100% operating and serviceable condition. (3381-GARR-1500j)
- 24 . Given a grill, brazier, deep-fat fryer, oven, food processing equipment, steam-jacketed kettle, vegetable steamer, steam table, food warmer, tools and cleaning supplies, clean Food Preparation and Serving Equipment (FPSE), to ensure all Government assets remain free of food borne contaminants. (3381-GARR-1500k)



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- 25 . Given an appointment letter, safe, cash box, NAVMC Forms 10298, change fund and applicable administrative supplies, perform prerequisite actions of a messhall cashier, to ensure 100% accountability and safeguarding of all U.S. Government funds from Point of Sales (POS) to point of turn-in. (3381-GARR-1501a)
- 26 . Given an appointment letter, safe, cash box, NAVMC Forms 10298, patrons, change fund and applicable administrative supplies, collect funds from the sale of meals, to ensure 100% accountability and safeguarding of all U.S. Government funds from Point of Sales (POS) to point of turn-in. (3381-GARR-1501b)
- 27 . Given an appointment letter, safe, cash box, NAVMC Forms 10298, patrons, change fund and applicable administrative supplies, dispense funds from the sale of meals, to ensure 100% accountability and safeguarding of all U.S. Government funds from Point of Sales (POS) to point of turn-in. (3381-GARR-1501c)
- 28 . Given appropriate administrative supplies, consumable supplies, food production equipment, equipment record jackets, Consolidated Memorandum Receipts (CMR) and storage areas, perform inventories, to ensure 100% serviceability of Government assets and accountability of consumable supplies. (3381-GARR-1502a)
- 29 . Given appropriate administrative supplies, consumable supplies and storage areas, maintain par levels of supplies, to ensure consumable supply stocking levels never fall into an Not-in-Stock (NIS) category. (3381-GARR-1502b)
- 30 . Given food production equipment, equipment record jackets and appropriate tools, perform user level maintenance, to ensure 100% serviceability of Government assets. (3381-GARR-1502c)
- 31 . Given appropriate administrative supplies, equipment record jackets and storage areas, perform appropriate administrative actions, to ensure all repair information is correctly documented and Government assets remain in 100% serviceable condition. (3381-GARR-1502d)
- 32 . Given administrative supplies and references, determine personal information requirements of an Individual Training Record (ITR), to ensure that 100% of all required information is documented. (3381-GARR-1503a)
- 33 . Given administrative supplies, organize personal information in an Individual Training Record (ITR), to ensure that all documented information is captured and is able to be recalled in a timely manner. (3381-GARR-1503b)



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- 34 . Given administrative supplies, food service training requirements, personnel and references, determine training requirements, to ensure that all required Military Occupational Specialty (MOS) and annual training requirements are identified. (3381-GARR-1503c)
- 35 . Given administrative supplies, food service training requirements, personnel and references, perform office filing procedures, to ensure that all documented training and other training-related correspondence is filed and can be recalled in a timely manner. (3381-GARR-1503d)
- 36 . Given subsistence, administrative supplies and storage areas, receive food items into inventory, to ensure that all items received are delivered in satisfactory condition, free from deterioration and are held within correct temperature limits. (3381-SUBS-1600a)
- 37 . Given subsistence, administrative supplies, storage areas and appropriate Marine Corps Food Management Information System (MCFMIS) subsistence print-outs, maintain subsistence inventory, to ensure all subsistence items are accurately accounted for and all issues are documented on appropriate forms. (3381-SUBS-1600b)
- 38 . Given storage areas and appropriate cleaning supplies, maintain cleanliness of storage areas, to ensure storeroom areas are maintained within sanitation standards, to prevent infestation and prevent cross-contamination of any type. (3381-SUBS-1600c)

<u>REFERENCE - TITLE</u>	<u>PUBLICATION ID</u>	<u>CHAPTER/PAGE</u>
Applicable TM's	ATM's	Applicable sections.
Armed Forces Recipe Service Cards	MCO 10110.42C	Applicable sections.
Armed Forces Recipe Service Index of Recipes	MCO P10110.43	Applicable sections.
Budget Formulation and Presentation (Chapters 4-19)	DOD Financial Management Regulation (DoD FMR) 7000.14 Vol 2B	Applicable sections.
Food Service SOP	MCO P10110.14	Applicable sections.
Ground Sanitation	NAVMED P-5010.9	Applicable sections.
MC Food Service and Subsistence Program	MCO P10110.34E	Applicable sections.
MC Nutrition and Menu Planning Manual	MCO P10110.17C	Applicable sections.
Marine Corps Records Management Program (Apr	MCO 5210.11E	Applicable sections.



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Menu Standards	MCO P10110.35C	Applicable sections.
Navy Sanitation	NAVMED P-5010	Applicable sections.
SOP	MCFMIS	Applicable sections.
U.S. Marine Corps Food Service and Subsistence Program	MCO P10110.34E	Applicable sections.
Veterinary/Medical Food Inspection and Laboratory Service	MCO P10110.31G	Applicable sections.



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**ANNEX D - Garrison Food Service Operations**

**EXAM ID:** 0101-X(P)

**HOURS:** 1.50

**TITLE:** Operate Food Preparation and Serving Equipment Performance Evaluation

<b>METHOD</b>	<b>HOURS</b>	<b>S:I RATIO</b>
X(P)	1.50	35 : 6

**MEDIA:** AIO, PEC

**TERMINAL LEARNING OBJECTIVE(S):**

1. In a food service environment, given appropriate equipment, appropriate tools and personnel, operate Food Preparation and Service Equipment (FPSE), to ensure equipment is operated safely and correctly. (3381-GARR-1500 )

**NOTE(S):**

This performance evaluation will evaluate the operation of Food Preparation and Serving Equipment .

<b><u>REFERENCE - TITLE</u></b>	<b><u>PUBLICATION ID</u></b>	<b><u>CHAPTER/PAGE</u></b>
Applicable TM's	ATM's	Applicable sections.
Food Service SOP	MCO P10110.14	Applicable sections.
Navy Sanitation	NAVMED P-5010	Applicable sections.



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**ANNEX D - Garrison Food Service Operations**

**EXAM ID:** 1400-D

**HOURS:** 3.00

**TITLE:** Demonstrate Proper Sanitation Practices

<b>METHOD</b>	<b>HOURS</b>	<b>S:I RATIO</b>
IL	0.50	35 : 2
PA	2.50	35 : 6

**MEDIA:** AIO, PP, SO

**TERMINAL LEARNING OBJECTIVE(S):**

- 1 . In a food service environment, given administrative supplies, subsistence supplies, food preparation and serving equipment and appropriate utensils, demonstrate proper sanitation practices, to ensure food production is completed with limited possibility of contamination or food-borne illnesses.  
(3381-FDPR-1400 )

**ENABLING LEARNING OBJECTIVE(S):**

- 1 . Given subsistence supplies, prepared food items, food preparation and serving equipment, appropriate utensils and appropriate cleaning supplies, demonstrate safe handling of food items, to ensure food production is accomplished with zero possibility of contamination or food-borne illnesses.  
(3381-FDPR-1400a)
- 2 . Given subsistence supplies, prepared food items, food preparation and serving equipment, appropriate utensils and appropriate cleaning supplies, demonstrate proper sanitation techniques, to ensure food production is accomplished with zero possibility of contamination or food-borne illnesses.  
(3381-FDPR-1400b)

**NOTE(S):**

Students will be trained in Marine Corps sanitation procedures.

This lesson is evaluated utilizing 0100-X(W). Also, during the performance of the practical application portion of this lesson, the students will be actually performing required actions. All students are required to demonstrate that they fully understand the material and concepts trained.

<b><u>REFERENCE - TITLE</u></b>	<b><u>PUBLICATION ID</u></b>	<b><u>CHAPTER/PAGE</u></b>
Food Service SOP	MCO P10110.14	Applicable sections.
Ground Sanitation	NAVMED P-5010.9	Applicable sections.
Navy Sanitation	NAVMED P-5010	Applicable sections.
Veterinary/Medical Food Inspection and Laboratory Service	MCO P10110.31G	Applicable sections.



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**ANNEX D - Garrison Food Service Operations**

**EXAM ID:** 1400-D

**HOURS:** 3.00

**TITLE:** Demonstrate Proper Sanitation Practices



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**ANNEX D - Garrison Food Service Operations**

**LESSON ID:** 1401-D

**HOURS:** 2.50

**TITLE:** Utilize Armed Forces Recipe Card Service

<b>METHOD</b>	<b>HOURS</b>	<b>S:I RATIO</b>
IL	1.00	35 : 2
PA	1.50	35 : 6

**MEDIA:** AIO, PP, SO

**TERMINAL LEARNING OBJECTIVE(S):**

- 1 . In a food service environment, given a menu, appropriate subsistence items, appropriate food production equipment and personnel, utilize the Armed Forces Recipe Card Service, to ensure all food items are prepared correctly. (3381-FDPR-1401 )

**ENABLING LEARNING OBJECTIVE(S):**

- 1 . Given a menu, Armed Forces Recipe Card Service (MCO 10110.42C) and Armed Forces Recipe Card Service Index (MCO 10110.43), obtain the appropriate recipe card, to ensure 100% correct identification of recipe card. (3381-FDPR-1401a)
- 2 . Given a menu, Armed Forces Recipe Card Service (MCO 10110.42C), Armed Forces Recipe Card Service Index (MCO 10110.43), appropriate subsistence items and appropriate food production equipment, assemble required supplies, to ensure all required ingredients and equipment are identified, located and gathered. (3381-FDPR-1401b)
- 3 . Given a menu, Armed Forces Recipe Card Service (MCO 10110.42C), Armed Forces Recipe Card Service Index (MCO 10110.43), appropriate subsistence items and appropriate food production equipment, prepare products, to ensure all food items are prepared correctly and in accurate quantities. (3381-FDPR-1401c)

**NOTE(S):**

Students will be trained on the use of the Armed Forces Recipe Card Service.

This lesson is evaluated utilizing 0100-X(W). Also, during the performance of the practical application portion of this lesson, the students will be actually performing required actions. All students are required to demonstrate that they fully understand the material and concepts trained.

<b><u>REFERENCE - TITLE</u></b>	<b><u>PUBLICATION ID</u></b>	<b><u>CHAPTER/PAGE</u></b>
Armed Forces Recipe Service Cards	MCO 10110.42C	Applicable sections.
Armed Forces Recipe Service Index of Recipes	MCO P10110.43	Applicable sections.



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**ANNEX D - Garrison Food Service Operations**

**LESSON ID:** 1401-D

**HOURS:** 2.50

**TITLE:** Utilize Armed Forces Recipe Card Service

Food Service SOP	MCO P10110.14	Applicable sections.
Ground Sanitation	NAVMED P-5010.9	Applicable sections.
Menu Standards	MCO P10110.35C	Applicable sections.
Navy Sanitation	NAVMED P-5010	Applicable sections.
U.S. Marine Corps Food Service and Subsistence Program	MCO P10110.34E	Applicable sections.



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**ANNEX D - Garrison Food Service Operations**

**LESSON ID:** 1423-D

**HOURS:** 2.25

**TITLE:** Prepare Cook-Chill Products

<b>METHOD</b>	<b>HOURS</b>	<b>S:I RATIO</b>
IL	1.25	35 : 2
PA	1.00	35 : 6

**MEDIA:** AIO, PP, SO

**TERMINAL LEARNING OBJECTIVE(S):**

- 1 . In a food service environment, given a menu, appropriate cook-chill items, appropriate food production equipment and personnel, prepare cook-chill products, ensuring all food items are prepared correctly. (3381-FDPR-1423 )

**ENABLING LEARNING OBJECTIVE(S):**

- 1 . Given a menu, cook-chill items and manufacturers directions, identify assigned cook-chill product, with 100% accuracy. (3381-FDPR-1423a)
- 2 . Given a menu, cook-chill items, manufacturers directions, food preparation and serving equipment, prepare required cook-chill product, ensuring all food items are prepared correctly and according to the manufacturers directions. (3381-FDPR-1423b)

**NOTE(S):**

The student will be trained on the cook-chill process and proper re-therm procedures of cook-chill products.

This lesson is evaluated utilizing 0100-X(W). Also, during the performance of the practical application portion of this lesson, the students will be actually performing required actions. All students are required to demonstrate that they fully understand the material and concepts trained.

<b><u>REFERENCE - TITLE</u></b>	<b><u>PUBLICATION ID</u></b>	<b><u>CHAPTER/PAGE</u></b>
Food Service SOP	MCO P10110.14	Applicable sections.
Navy Sanitation	NAVMEP P-5010	Applicable sections.



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**ANNEX D - Garrison Food Service Operations**

**LESSON ID:** 1424-D

**HOURS:** 1.75

**TITLE:** Monitor the Feeding of Patrons

<b>METHOD</b>	<b>HOURS</b>	<b>S:I RATIO</b>
D	0.25	35 : 6
IL	0.50	35 : 2
PA	1.00	35 : 6

**MEDIA:** AIO, PP, SO

**TERMINAL LEARNING OBJECTIVE(S):**

1. In a food service environment, given food service equipment, and prepared menu items, monitor the feeding of patrons, ensuring patrons receive appropriate portion sizes. (3381-FDPR-1424 )

**ENABLING LEARNING OBJECTIVE(S):**

1. Given a menu and appropriate administrative supplies, plan serving line set-up, to ensure a diagram is created that will enable a patron flow of 7 patrons per minute. (3381-FDPR-1424a)
2. Given food service equipment and prepared menu items, pan off required products, to ensure products are placed in appropriate pan sizes in accordance with the plan for line set-up. (3381-FDPR-1424b)
3. Given food service equipment and prepared menu items, set-up serving line, to ensure patron flow is at a minimum of 7 patrons per minute, and all patrons receive correct portion sizes. (3381-FDPR-1424c)
4. Given food service equipment and prepared menu items, monitor patron feeding, to ensure patron flow is at a minimum of 7 patrons per minute, proper sanitation procedures are evident and all patrons receive correct portion sizes. (3381-FDPR-1424d)

**NOTE(S):**

This lesson will provide training on the proper duties and responsibilities when a food service specialist backs the serving line.

This lesson is evaluated utilizing 0100-X(W). Also, during the performance of the practical application portion of this lesson, the students will be actually performing required actions. All students are required to demonstrate that they fully understand the material and concepts trained.

**REFERENCE - TITLE**

Armed Forces Recipe Service Cards

**PUBLICATION ID**

MCO 10110.42C

**CHAPTER/PAGE**

Applicable sections.



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**ANNEX D - Garrison Food Service Operations**

**LESSON ID:** 1424-D

**HOURS:** 1.75

**TITLE:** Monitor the Feeding of Patrons

Armed Forces Recipe Service Index of Recipes	MCO P10110.43	Applicable sections.
Food Service SOP	MCO P10110.14	Applicable sections.
Navy Sanitation	NAVMED P-5010	Applicable sections.



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**ANNEX D - Garrison Food Service Operations**

**LESSON ID:** 1425-D

**HOURS:** 4.00

**TITLE:** Prepare Daily Menu Requirements/PREPREP

<b>METHOD</b>	<b>HOURS</b>	<b>S:I RATIO</b>
D	1.00	35 : 2
IL	1.00	35 : 2
PA	2.00	35 : 6

**MEDIA:** AIO, PP, SO

**TERMINAL LEARNING OBJECTIVE(S):**

- 1 . In a food service environment, given food service equipment, MCFMIS program, Production Worksheet, personnel to be fed, acceptability data, and recipes, prepare daily menu requirements/PREPREP, to ensure adequate preparation of food items. (3381-FDPR-1425 )

**ENABLING LEARNING OBJECTIVE(S):**

- 1 . Given Marine Corps Food Management Information System (MCFMIS) program, menu, personnel to be fed, acceptability data and recipes, identify PREPREP requirements, to ensure 100% of the pre-preparation requirements are uncovered. (3381-FDPR-1425a)
- 2 . Given food service equipment, Marine Corps Food Management Information System (MCFMIS) program, menu, personnel to be fed, acceptability data and recipes, perform PREPREP requirements, to ensure all 72/48/24 hour pre-preparation requirements are completed. (3381-FDPR-1425b)

**NOTE(S):**

This lesson will teach the student Marine Corps Information Management Requirements and processes.

This lesson is evaluated utilizing 0100-X(W). Also, during the performance of the practical application portion of this lesson, the students will be actually performing required actions. All students are required to demonstrate that they fully understand the material and concepts trained.

<b><u>REFERENCE - TITLE</u></b>	<b><u>PUBLICATION ID</u></b>	<b><u>CHAPTER/PAGE</u></b>
Armed Forces Recipe Service Cards	MCO 10110.42C	Applicable sections.
Food Service SOP	MCO P10110.14	Applicable sections.
MC Nutrition and Menu Planning Manual	MCO P10110.17C	Applicable sections.
Menu Standards	MCO P10110.35C	Applicable sections.
Navy Sanitation	NAVMED P-5010	Applicable sections.



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**ANNEX D - Garrison Food Service Operations**

**LESSON ID:** 1425-D

**HOURS:** 4.00

**TITLE:** Prepare Daily Menu Requirements/PREP

U.S. Marine Corps Food Service and Subsistence Program MCO P10110.34E

Applicable sections.



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## ANNEX D - Garrison Food Service Operations

LESSON ID: 1500-D(a)

HOURS: 4.50

TITLE: Operate Grill

METHOD	HOURS	S:I RATIO
D	0.25	35 : 2
IL	0.25	35 : 2
PA	4.00	35 : 6

MEDIA: AIO, PP, SOTERMINAL LEARNING OBJECTIVE(S):

1. In a food service environment, given appropriate equipment, appropriate tools and personnel, operate Food Preparation and Service Equipment (FPSE), to ensure equipment is operated safely and correctly. (3381-GARR-1500 )

ENABLING LEARNING OBJECTIVE(S):

1. Given a grill, subsistence supplies, cooking utensils and references, operate a grill, to ensure all products are prepared in accurate quantities, acceptable quality and in a timely manner. (3381-GARR-1500a)
2. Given a grill, brazier, deep-fat fryer, oven, food processing equipment, steam-jacketed kettle, vegetable steamer, steam table, food warmer, tools and references, perform user level maintenance, to ensure all Government assets remain in 100% operating and serviceable condition. (3381-GARR-1500j)
3. Given a grill, brazier, deep-fat fryer, oven, food processing equipment, steam-jacketed kettle, vegetable steamer, steam table, food warmer, tools and cleaning supplies, clean Food Preparation and Serving Equipment (FPSE), to ensure all Government assets remain free of food borne contaminants. (3381-GARR-1500k)

NOTE(S):

This class will teach the student how to operate, perform user level maintenance and to clean and sanitize a grill.

<u>REFERENCE - TITLE</u>	<u>PUBLICATION ID</u>	<u>CHAPTER/PAGE</u>
Applicable TM's	ATM's	Applicable TM/SL or Operators Manual
Armed Forces Recipe Service Cards	MCO 10110.42C	Applicable recipe card.
Armed Forces Recipe Service Index of Recipes	MCO P10110.43	Applicable recipe card.
Navy Sanitation	NAVMED P-5010	Applicable sections.



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**ANNEX D - Garrison Food Service Operations**

**LESSON ID:** 1500-D(b)

**HOURS:** 4.50

**TITLE:** Operate Deep-Fat Fryer

<b>METHOD</b>	<b>HOURS</b>	<b>S:I RATIO</b>
D	0.25	35 : 2
IL	0.25	35 : 2
PA	4.00	35 : 6

**MEDIA:** AIO, PP, SO

**TERMINAL LEARNING OBJECTIVE(S):**

- 1 . In a food service environment, given appropriate equipment, appropriate tools and personnel, operate Food Preparation and Service Equipment (FPSE), to ensure equipment is operated safely and correctly. (3381-GARR-1500 )

**ENABLING LEARNING OBJECTIVE(S):**

- 1 . Given a deep-fat fryer, subsistence supplies, cooking utensils and references, operate a deep-fat fryer, to ensure all products are prepared in accurate quantities, acceptable quality and in a timely manner. (3381-GARR-1500b)
- 2 . Given a grill, brazier, deep-fat fryer, oven, food processing equipment, steam-jacketed kettle, vegetable steamer, steam table, food warmer, tools and references, perform user level maintenance, to ensure all Government assets remain in 100% operating and serviceable condition. (3381-GARR-1500j)
- 3 . Given a grill, brazier, deep-fat fryer, oven, food processing equipment, steam-jacketed kettle, vegetable steamer, steam table, food warmer, tools and cleaning supplies, clean Food Preparation and Serving Equipment (FPSE), to ensure all Government assets remain free of food borne contaminants. (3381-GARR-1500k)

**NOTE(S):**

This class will teach the student how to operate, perform user level maintenance and to clean and sanitize a deep-fat fryer.

<b><u>REFERENCE - TITLE</u></b>	<b><u>PUBLICATION ID</u></b>	<b><u>CHAPTER/PAGE</u></b>
Applicable TM's	ATM's	Applicable TM/SL or Operators Manual
Armed Forces Recipe Service Cards	MCO 10110.42C	Applicable recipe card.
Armed Forces Recipe Service Index of Recipes	MCO P10110.43	Applicable recipe card.



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**ANNEX D - Garrison Food Service Operations**

**LESSON ID:** 1500-D(b)

**HOURS:** 4.50

**TITLE:** Operate Deep-Fat Fryer

Navy Sanitation

NAVMED P-5010

Applicable sections.



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## ANNEX D - Garrison Food Service Operations

LESSON ID: 1500-D(c)

HOURS: 4.50

TITLE: Operate Braizer

METHOD	HOURS	S:I RATIO
D	0.25	35 : 2
IL	0.25	35 : 2
PA	4.00	35 : 6

MEDIA: AIO, PP, SOTERMINAL LEARNING OBJECTIVE(S):

- 1 . In a food service environment, given appropriate equipment, appropriate tools and personnel, operate Food Preparation and Service Equipment (FPSE), to ensure equipment is operated safely and correctly. (3381-GARR-1500 )

ENABLING LEARNING OBJECTIVE(S):

- 1 . Given a brazier, subsistence supplies, cooking utensils and references, operate a brazier, to ensure all products are prepared in accurate quantities, acceptable quality and in a timely manner. (3381-GARR-1500c)
- 2 . Given a grill, brazier, deep-fat fryer, oven, food processing equipment, steam-jacketed kettle, vegetable steamer, steam table, food warmer, tools and references, perform user level maintenance, to ensure all Government assets remain in 100% operating and serviceable condition. (3381-GARR-1500j)
- 3 . Given a grill, brazier, deep-fat fryer, oven, food processing equipment, steam-jacketed kettle, vegetable steamer, steam table, food warmer, tools and cleaning supplies, clean Food Preparation and Serving Equipment (FPSE), to ensure all Government assets remain free of food borne contaminants. (3381-GARR-1500k)

NOTE(S):

This class will teach the student how to operate, perform user level maintenance and to clean and sanitize a braizer.

<u>REFERENCE - TITLE</u>	<u>PUBLICATION ID</u>	<u>CHAPTER/PAGE</u>
Applicable TM's	ATM's	Applicable TM/SL or Operators Manual
Armed Forces Recipe Service Cards	MCO 10110.42C	Applicable recipe card.
Armed Forces Recipe Service Index of Recipes	MCO P10110.43	Applicable recipe card.



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**ANNEX D - Garrison Food Service Operations**

**LESSON ID:** 1500-D(c)

**HOURS:** 4.50

**TITLE:** Operate Braizer

Navy Sanitation

NAVMED P-5010

Applicable sections.



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**SECTION IV - CONCEPT CARDS**

**ANNEX D - Garrison Food Service Operations**

**LESSON ID:** 1500-D(d)

**HOURS:** 4.50

**TITLE:** Operate Oven

<b>METHOD</b>	<b>HOURS</b>	<b>S:I RATIO</b>
D	0.25	35 : 2
IL	0.25	35 : 2
PA	4.00	35 : 6

**MEDIA:** AIO, PP, SO

**TERMINAL LEARNING OBJECTIVE(S):**

- 1 . In a food service environment, given appropriate equipment, appropriate tools and personnel, operate Food Preparation and Service Equipment (FPSE), to ensure equipment is operated safely and correctly. (3381-GARR-1500 )

**ENABLING LEARNING OBJECTIVE(S):**

- 1 . Given an oven, subsistence supplies, cooking utensils and references, operate an oven, to ensure all products are prepared in accurate quantities, acceptable quality and in a timely manner. (3381-GARR-1500d)
- 2 . Given a grill, brazier, deep-fat fryer, oven, food processing equipment, steam-jacketed kettle, vegetable steamer, steam table, food warmer, tools and references, perform user level maintenance, to ensure all Government assets remain in 100% operating and serviceable condition. (3381-GARR-1500j)
- 3 . Given a grill, brazier, deep-fat fryer, oven, food processing equipment, steam-jacketed kettle, vegetable steamer, steam table, food warmer, tools and cleaning supplies, clean Food Preparation and Serving Equipment (FPSE), to ensure all Government assets remain free of food borne contaminants. (3381-GARR-1500k)

**NOTE(S):**

This class will teach the student how to operate, perform user level maintenance and to clean and sanitize an oven.

<b><u>REFERENCE - TITLE</u></b>	<b><u>PUBLICATION ID</u></b>	<b><u>CHAPTER/PAGE</u></b>
Applicable TM's	ATM's	Applicable TM/SL or Operators Manual
Armed Forces Recipe Service Cards	MCO 10110.42C	Applicable recipe card.
Armed Forces Recipe Service Index of Recipes	MCO P10110.43	Applicable recipe card.



**FOOD SERVICE SPECIALIST COURSE - PROGRAM OF INSTRUCTION**

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**SECTION IV - CONCEPT CARDS**

**ANNEX D - Garrison Food Service Operations**

**LESSON ID:** 1500-D(d)

**HOURS:** 4.50

**TITLE:** Operate Oven

Navy Sanitation

NAVMED P-5010

Applicable sections.



**FOOD SERVICE SPECIALIST COURSE - PROGRAM OF INSTRUCTION**

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SECTION IV - CONCEPT CARDS**

**ANNEX D - Garrison Food Service Operations**

**LESSON ID:** 1500-D(e)

**HOURS:** 4.50

**TITLE:** Operate Food Processing Equipment

<b>METHOD</b>	<b>HOURS</b>	<b>S:I RATIO</b>
D	0.25	35 : 2
IL	0.25	35 : 2
PA	4.00	35 : 6

**MEDIA:** AIO, PP, SO

**TERMINAL LEARNING OBJECTIVE(S):**

- 1 . In a food service environment, given appropriate equipment, appropriate tools and personnel, operate Food Preparation and Service Equipment (FPSE), to ensure equipment is operated safely and correctly. (3381-GARR-1500 )

**ENABLING LEARNING OBJECTIVE(S):**

- 1 . Given food processing equipment, subsistence supplies, cooking utensils and references, operate food processing equipment, to ensure all products are prepared in accurate quantities, acceptable quality and in a timely manner. (3381-GARR-1500e)
- 2 . Given a grill, brazier, deep-fat fryer, oven, food processing equipment, steam-jacketed kettle, vegetable steamer, steam table, food warmer, tools and references, perform user level maintenance, to ensure all Government assets remain in 100% operating and serviceable condition. (3381-GARR-1500j)
- 3 . Given a grill, brazier, deep-fat fryer, oven, food processing equipment, steam-jacketed kettle, vegetable steamer, steam table, food warmer, tools and cleaning supplies, clean Food Preparation and Serving Equipment (FPSE), to ensure all Government assets remain free of food borne contaminants. (3381-GARR-1500k)

**NOTE(S):**

This class will teach the student how to operate, perform user level maintenance and to clean and sanitize food processing equipment.

<b><u>REFERENCE - TITLE</u></b>	<b><u>PUBLICATION ID</u></b>	<b><u>CHAPTER/PAGE</u></b>
Applicable TM's	ATM's	Applicable TM/SL or Operators Manual
Armed Forces Recipe Service Cards	MCO 10110.42C	Applicable recipe card.
Armed Forces Recipe Service Index of Recipes	MCO P10110.43	Applicable recipe card.



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**SECTION IV - CONCEPT CARDS**

**ANNEX D - Garrison Food Service Operations**

**LESSON ID:** 1500-D(e)

**HOURS:** 4.50

**TITLE:** Operate Food Processing Equipment

Navy Sanitation

NAVMED P-5010

Applicable sections.



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SECTION IV - CONCEPT CARDS**

**ANNEX D - Garrison Food Service Operations**

**LESSON ID:** 1500-D(f)

**HOURS:** 4.50

**TITLE:** Operate Steam-Jacketed Kettle

<b>METHOD</b>	<b>HOURS</b>	<b>S:I RATIO</b>
D	0.25	35 : 2
IL	0.25	35 : 2
PA	4.00	35 : 6

**MEDIA:** AIO, PP, SO

**TERMINAL LEARNING OBJECTIVE(S):**

- 1 . In a food service environment, given appropriate equipment, appropriate tools and personnel, operate Food Preparation and Service Equipment (FPSE), to ensure equipment is operated safely and correctly. (3381-GARR-1500 )

**ENABLING LEARNING OBJECTIVE(S):**

- 1 . Given a steam-jacketed kettle, subsistence supplies, cooking utensils and references, operate a steam-jacketed kettle, to ensure all products are prepared in accurate quantities, acceptable quality and in a timely manner. (3381-GARR-1500f)
- 2 . Given a grill, brazier, deep-fat fryer, oven, food processing equipment, steam-jacketed kettle, vegetable steamer, steam table, food warmer, tools and references, perform user level maintenance, to ensure all Government assets remain in 100% operating and serviceable condition. (3381-GARR-1500j)
- 3 . Given a grill, brazier, deep-fat fryer, oven, food processing equipment, steam-jacketed kettle, vegetable steamer, steam table, food warmer, tools and cleaning supplies, clean Food Preparation and Serving Equipment (FPSE), to ensure all Government assets remain free of food borne contaminants. (3381-GARR-1500k)

**NOTE(S):**

This class will teach the student how to operate, perform user level maintenance and to clean and sanitize a steam-jacketed kettle.

<b><u>REFERENCE - TITLE</u></b>	<b><u>PUBLICATION ID</u></b>	<b><u>CHAPTER/PAGE</u></b>
Applicable TM's	ATM's	Applicable TM/SL or Operators Manual
Armed Forces Recipe Service Cards	MCO 10110.42C	Applicable recipe card.
Armed Forces Recipe Service Index of Recipes	MCO P10110.43	Applicable recipe card.



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**SECTION IV - CONCEPT CARDS**

**ANNEX D - Garrison Food Service Operations**

**LESSON ID:** 1500-D(f)

**HOURS:** 4.50

**TITLE:** Operate Steam-Jacketed Kettle

Navy Sanitation

NAVMED P-5010

Applicable sections.



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SECTION IV - CONCEPT CARDS**

**ANNEX D - Garrison Food Service Operations**

**LESSON ID:** 1500-D(g)

**HOURS:** 4.50

**TITLE:** Operate Vegetable Steamer

<b>METHOD</b>	<b>HOURS</b>	<b>S:I RATIO</b>
D	0.25	35 : 2
IL	0.25	35 : 2
PA	4.00	35 : 6

**MEDIA:** AIO, PP, SO

**TERMINAL LEARNING OBJECTIVE(S):**

- 1 . In a food service environment, given appropriate equipment, appropriate tools and personnel, operate Food Preparation and Service Equipment (FPSE), to ensure equipment is operated safely and correctly. (3381-GARR-1500 )

**ENABLING LEARNING OBJECTIVE(S):**

- 1 . Given a vegetable steamer, subsistence supplies, cooking utensils and references, operate a vegetable steamer, to ensure all products are prepared in accurate quantities, acceptable quality and in a timely manner. (3381-GARR-1500g)
- 2 . Given a grill, brazier, deep-fat fryer, oven, food processing equipment, steam-jacketed kettle, vegetable steamer, steam table, food warmer, tools and references, perform user level maintenance, to ensure all Government assets remain in 100% operating and serviceable condition. (3381-GARR-1500j)
- 3 . Given a grill, brazier, deep-fat fryer, oven, food processing equipment, steam-jacketed kettle, vegetable steamer, steam table, food warmer, tools and cleaning supplies, clean Food Preparation and Serving Equipment (FPSE), to ensure all Government assets remain free of food borne contaminants. (3381-GARR-1500k)

**NOTE(S):**

This class will teach the student how to operate, perform user level maintenance and to clean and sanitize a vegetable steamer.

<b><u>REFERENCE - TITLE</u></b>	<b><u>PUBLICATION ID</u></b>	<b><u>CHAPTER/PAGE</u></b>
Applicable TM's	ATM's	Applicable TM/SL or Operators Manual
Armed Forces Recipe Service Cards	MCO 10110.42C	Applicable recipe card.
Armed Forces Recipe Service Index of Recipes	MCO P10110.43	Applicable recipe card.



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**ANNEX D - Garrison Food Service Operations**

**LESSON ID:** 1500-D(g)

**HOURS:** 4.50

**TITLE:** Operate Vegetable Steamer

Navy Sanitation

NAVMED P-5010

Applicable sections.



## FOOD SERVICE SPECIALIST COURSE - PROGRAM OF INSTRUCTION

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SECTION IV - CONCEPT CARDS

## ANNEX D - Garrison Food Service Operations

LESSON ID: 1500-D(h)

HOURS: 4.50

TITLE: Operate Steam Table

METHOD	HOURS	S:I RATIO
D	0.25	35 : 2
IL	0.25	35 : 2
PA	4.00	35 : 6

MEDIA: AIO, PP, SOTERMINAL LEARNING OBJECTIVE(S):

- 1 . In a food service environment, given appropriate equipment, appropriate tools and personnel, operate Food Preparation and Service Equipment (FPSE), to ensure equipment is operated safely and correctly. (3381-GARR-1500 )

ENABLING LEARNING OBJECTIVE(S):

- 1 . Given a steam table, subsistence supplies, cooking utensils and references, operate a steam table, to ensure all products are prepared in accurate quantities, acceptable quality and in a timely manner. (3381-GARR-1500h)
- 2 . Given a grill, brazier, deep-fat fryer, oven, food processing equipment, steam-jacketed kettle, vegetable steamer, steam table, food warmer, tools and references, perform user level maintenance, to ensure all Government assets remain in 100% operating and serviceable condition. (3381-GARR-1500j)
- 3 . Given a grill, brazier, deep-fat fryer, oven, food processing equipment, steam-jacketed kettle, vegetable steamer, steam table, food warmer, tools and cleaning supplies, clean Food Preparation and Serving Equipment (FPSE), to ensure all Government assets remain free of food borne contaminants. (3381-GARR-1500k)

NOTE(S):

This class will teach the student how to operate, perform user level maintenance and to clean and sanitize a steam table.

<u>REFERENCE - TITLE</u>	<u>PUBLICATION ID</u>	<u>CHAPTER/PAGE</u>
Applicable TM's	ATM's	Applicable TM/SL or Operators Manual
Armed Forces Recipe Service Cards	MCO 10110.42C	Applicable recipe card.
Armed Forces Recipe Service Index of Recipes	MCO P10110.43	Applicable recipe card.



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**SECTION IV - CONCEPT CARDS**

**ANNEX D - Garrison Food Service Operations**

**LESSON ID:** 1500-D(h)

**HOURS:** 4.50

**TITLE:** Operate Steam Table

Navy Sanitation

NAVMED P-5010

Applicable sections.



## FOOD SERVICE SPECIALIST COURSE - PROGRAM OF INSTRUCTION

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SECTION IV - CONCEPT CARDS

## ANNEX D - Garrison Food Service Operations

LESSON ID: 1500-D(i)

HOURS: 4.50

TITLE: Operate Food Warmer

METHOD	HOURS	S:I RATIO
D	0.25	35 : 2
IL	0.25	35 : 2
PA	4.00	35 : 6

MEDIA: AIO, PP, SOTERMINAL LEARNING OBJECTIVE(S):

- 1 . In a food service environment, given appropriate equipment, appropriate tools and personnel, operate Food Preparation and Service Equipment (FPSE), to ensure equipment is operated safely and correctly. (3381-GARR-1500 )

ENABLING LEARNING OBJECTIVE(S):

- 1 . Given a food warmer, subsistence supplies, cooking utensils and references, operate a food warmer, to ensure all products are prepared in accurate quantities, acceptable quality and in a timely manner. (3381-GARR-1500i)
- 2 . Given a grill, brazier, deep-fat fryer, oven, food processing equipment, steam-jacketed kettle, vegetable steamer, steam table, food warmer, tools and references, perform user level maintenance, to ensure all Government assets remain in 100% operating and serviceable condition. (3381-GARR-1500j)
- 3 . Given a grill, brazier, deep-fat fryer, oven, food processing equipment, steam-jacketed kettle, vegetable steamer, steam table, food warmer, tools and cleaning supplies, clean Food Preparation and Serving Equipment (FPSE), to ensure all Government assets remain free of food borne contaminants. (3381-GARR-1500k)

NOTE(S):

This class will teach the student how to operate, perform user level maintenance and to clean and sanitize a food warmer.

<u>REFERENCE - TITLE</u>	<u>PUBLICATION ID</u>	<u>CHAPTER/PAGE</u>
Applicable TM's	ATM's	Applicable TM/SL or Operators Manual
Armed Forces Recipe Service Cards	MCO 10110.42C	Applicable recipe card.
Armed Forces Recipe Service Index of Recipes	MCO P10110.43	Applicable recipe card.



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**SECTION IV - CONCEPT CARDS**

**ANNEX D - Garrison Food Service Operations**

**LESSON ID:** 1500-D(i)

**HOURS:** 4.50

**TITLE:** Operate Food Warmer

Navy Sanitation

NAVMED P-5010

Applicable sections.



## FOOD SERVICE SPECIALIST COURSE - PROGRAM OF INSTRUCTION

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SECTION IV - CONCEPT CARDS

## ANNEX D - Garrison Food Service Operations

LESSON ID: 1501-D

HOURS: 1.50

TITLE: Perform Cashier Functions

METHOD	HOURS	S:I RATIO
D	0.50	35 : 2
IL	0.50	35 : 2
PA	0.50	35 : 2

MEDIA: AIO, PP, SOTERMINAL LEARNING OBJECTIVE(S):

- 1 . In a food service environment, given a safe, cash box with change fund, applicable forms and patrons in a Basic Allowance for Subsistence (BAS) status, perform cashier functions, to ensure safeguarding of U.S. Government funds from Point of Sales (POS) to point of turn-in of funds. (3381-GARR-1501 )

ENABLING LEARNING OBJECTIVE(S):

- 1 . Given an appointment letter, safe, cash box, NAVMC Forms 10298, change fund and applicable administrative supplies, perform prerequisite actions of a messhall cashier, to ensure 100% accountability and safeguarding of all U.S. Government funds from Point of Sales (POS) to point of turn-in. (3381-GARR-1501a)
- 2 . Given an appointment letter, safe, cash box, NAVMC Forms 10298, patrons, change fund and applicable administrative supplies, collect funds from the sale of meals, to ensure 100% accountability and safeguarding of all U.S. Government funds from Point of Sales (POS) to point of turn-in. (3381-GARR-1501b)
- 3 . Given an appointment letter, safe, cash box, NAVMC Forms 10298, patrons, change fund and applicable administrative supplies, dispense funds from the sale of meals, to ensure 100% accountability and safeguarding of all U.S. Government funds from Point of Sales (POS) to point of turn-in. (3381-GARR-1501c)

NOTE(S):

This class will teach the student the duties and responsibilities of a Messhall Cashier from the Point Of Sale (POS) to turn-in of Government funds. This will include proper safeguarding procedures.

This lesson is evaluated utilizing 0100-X(W). Also, during the performance of the practical application portion of this lesson, the students will be actually performing required actions. All students are required to demonstrate that they fully understand the material and concepts trained.



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**SECTION IV - CONCEPT CARDS**

**ANNEX D - Garrison Food Service Operations**

**LESSON ID:** 1501-D

**HOURS:** 1.50

**TITLE:** Perform Cashier Functions

**REFERENCE - TITLE**

**PUBLICATION ID**

**CHAPTER/PAGE**

Budget Formulation and Presentation (Chapters 4-19)

DOD Financial Management Regulation (DoD FMR) 7000.14 Vol 2B

Applicable sections.

Food Service SOP

MCO P10110.14

Chapter 4



**FOOD SERVICE SPECIALIST COURSE - PROGRAM OF INSTRUCTION**

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SECTION IV - CONCEPT CARDS**

**ANNEX D - Garrison Food Service Operations**

**LESSON ID:** 1502-D

**HOURS:** 1.00

**TITLE:** Perform Minor Property Functions

<b>METHOD</b>	<b>HOURS</b>	<b>S:I RATIO</b>
D	0.25	35 : 2
IL	0.50	35 : 2
PA	0.25	35 : 2

**MEDIA:** AIO, PP, SO

**TERMINAL LEARNING OBJECTIVE(S):**

1. In a food service environment, given appropriate administrative supplies, consumable supplies, food production equipment, equipment record jackets, appropriate tools, storage areas and personnel, perform minor property functions, to ensure government items are maintained and accounted for. (3381-GARR-1502 )

**ENABLING LEARNING OBJECTIVE(S):**

1. Given appropriate administrative supplies, consumable supplies, food production equipment, equipment record jackets, Consolidated Memorandum Receipts (CMR) and storage areas, perform inventories, to ensure 100% serviceability of Government assets and accountability of consumable supplies. (3381-GARR-1502a)
2. Given appropriate administrative supplies, consumable supplies and storage areas, maintain par levels of supplies, to ensure consumable supply stocking levels never fall into an Not-in-Stock (NIS) category. (3381-GARR-1502b)
3. Given food production equipment, equipment record jackets and appropriate tools, perform user level maintenance, to ensure 100% serviceability of Government assets. (3381-GARR-1502c)
4. Given appropriate administrative supplies, equipment record jackets and storage areas, perform appropriate administrative actions, to ensure all repair information is correctly documented and Government assets remain in 100% serviceable condition. (3381-GARR-1502d)

**NOTE(S):**

This class teaches the student about how to operate a minor property storage room, how to perform inventories, how to requisition consumable supplies and how to perform various administrative duties.

This lesson is evaluated utilizing 0100-X(W). Also, during the performance of the practical application portion of this



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**ANNEX D - Garrison Food Service Operations**

**LESSON ID:** 1502-D

**HOURS:** 1.00

**TITLE:** Perform Minor Property Functions

In this lesson, the students will be actually performing required actions. All students are required to demonstrate that they fully understand the material and concepts trained.

<u>REFERENCE - TITLE</u>	<u>PUBLICATION ID</u>	<u>CHAPTER/PAGE</u>
Applicable TM's	ATM's	Applicable sections.
Food Service SOP	MCO P10110.14	Applicable sections.
Marine Corps Records Management Program (Apr 06)	MCO 5210.11E	Applicable sections.
Navy Sanitation	NAVMED P-5010	Applicable sections.



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**ANNEX D - Garrison Food Service Operations**

**LESSON ID:** 1503-D

**HOURS:** 1.00

**TITLE:** Perform Training Clerk Functions

<b>METHOD</b>	<b>HOURS</b>	<b>S:I RATIO</b>
IL	1.00	35 : 2

**MEDIA:** AIO, PP, SO

**TERMINAL LEARNING OBJECTIVE(S):**

1. In a food service environment, given administrative supplies, food service training requirements and personnel, perform training clerk functions, to properly maintain all training jackets. (3381-GARR-1503 )

**ENABLING LEARNING OBJECTIVE(S):**

1. Given administrative supplies and references, determine personal information requirements of an Individual Training Record (ITR), to ensure that 100% of all required information is documented. (3381-GARR-1503a)
2. Given administrative supplies, organize personal information in an Individual Training Record (ITR), to ensure that all documented information is captured and is able to be recalled in a timely manner. (3381-GARR-1503b)
3. Given administrative supplies, food service training requirements, personnel and references, determine training requirements, to ensure that all required Military Occupational Specialty (MOS) and annual training requirements are identified. (3381-GARR-1503c)
4. Given administrative supplies, food service training requirements, personnel and references, perform office filing procedures, to ensure that all documented training and other training-related correspondence is filed and can be recalled in a timely manner. (3381-GARR-1503d)

**NOTE(S):**

This class is provided for those students who may be assigned in a food service office environment. It will cover the compilation of Individual Training Records (ITR) and office filling procedures.

This lesson is evaluated utilizing 0100-X(W). Practical application is not feasible for the training of this event.

<b><u>REFERENCE - TITLE</u></b>	<b><u>PUBLICATION ID</u></b>	<b><u>CHAPTER/PAGE</u></b>
Food Service SOP	MCO P10110.14	Applicable sections.
Ground Sanitation	NAVMED P-5010.9	Applicable sections.
Marine Corps Records Management Program (Apr	MCO 5210.11E	Applicable sections.



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**ANNEX D - Garrison Food Service Operations**

**LESSON ID:** 1503-D

**HOURS:** 1.00

**TITLE:** Perform Training Clerk Functions

06)

Navy Sanitation

NAVMED P-5010

Applicable sections.



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**ANNEX D - Garrison Food Service Operations**

**LESSON ID:** 1600-D

**HOURS:** 3.50

**TITLE:** Perform Storeroom Functions

<b>METHOD</b>	<b>HOURS</b>	<b>S:I RATIO</b>
IL	1.00	35 : 2
PA	2.50	35 : 2

**MEDIA:** AIO, PP, SO

**TERMINAL LEARNING OBJECTIVE(S):**

- 1 . In a food service environment, given subsistence, appropriate administrative supplies, appropriate storage areas and personnel, perform storeroom functions, to ensure subsistence items are correctly accounted for. (3381-SUBS-1600 )

**ENABLING LEARNING OBJECTIVE(S):**

- 1 . Given subsistence, administrative supplies and storage areas, receive food items into inventory, to ensure that all items received are delivered in satisfactory condition, free from deterioration and are held within correct temperature limits. (3381-SUBS-1600a)
- 2 . Given subsistence, administrative supplies, storage areas and appropriate Marine Corps Food Management Information System (MCFMIS) subsistence print-outs, maintain subsistence inventory, to ensure all subsistence items are accurately accounted for and all issues are documented on appropriate forms. (3381-SUBS-1600b)
- 3 . Given storage areas and appropriate cleaning supplies, maintain cleanliness of storage areas, to ensure storeroom areas are maintained within sanitation standards, to prevent infestation and prevent cross-contamination of any type. (3381-SUBS-1600c)

**NOTE(S):**

This class provides the student with correct storeroom procedures, how to accept subsistence items and proper sanitation practices.

This lesson is evaluated utilizing 0100-X(W). Also, during the performance of the practical application portion of this lesson, the students will be actually performing required actions. All students are required to demonstrate that they fully understand the material and concepts trained.

**REFERENCE - TITLE**

**PUBLICATION ID**

**CHAPTER/PAGE**

Food Service SOP

MCO P10110.14

Applicable sections.

Ground Sanitation

NAVMED P-5010.9

Only used in



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**SECTION IV - CONCEPT CARDS**

**ANNEX D - Garrison Food Service Operations**

**LESSON ID:** 1600-D

**HOURS:** 3.50

**TITLE:** Perform Storeroom Functions

MC Food Service and Subsistence Program

MCO P10110.34E

expeditionary operations.

Navy Sanitation

NAVMED P-5010

Applicable sections.

Main reference.



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SECTION IV - CONCEPT CARDS**

**ANNEX D - Garrison Food Service Operations**

**LESSON ID:** LP-D-01

**HOURS:** 1.50

**TITLE:** Introduction to Garrison Operations

<b>METHOD</b>	<b>HOURS</b>	<b>S:I RATIO</b>
IL	1.50	35 : 2

**MEDIA:** PP, SO

**LESSON PURPOSE:**

This lesson covers: Operation Risk Management overviews, garrison rules of operation and other standing operating procedures that involve safety and operation.

**REFERENCE - TITLE**

**PUBLICATION ID**

**CHAPTER/PAGE**

Applicable TM's

ATM's

Applicable sections.

Food Service SOP

MCO P10110.14

Applicable sections.



## FOOD SERVICE SPECIALIST COURSE - PROGRAM OF INSTRUCTION

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## SECTION IV - CONCEPT CARDS

## ANNEX E - Expeditionary Food Service Operations

LESSON ID: 0102-X(W)

HOURS: 2.00

TITLE: Expeditionary Food Service Operations Exam

METHOD	HOURS	S:I RATIO
X(W)	2.00	35 : 2

**MEDIA:** ANS, TEST**TERMINAL LEARNING OBJECTIVE(S):**

- 1 . In a food service environment, given administrative supplies, appropriate recipes and forms, prepare Product Sheets, to ensure that all calculations are correct. (3381-ADMN-1001 )
- 2 . In a food service environment, given a TRHS, required logistical supplies and required tools, operate the Tray Ration Heating System (TRHS), to ensure food service support is provided while sustaining operational condition of TRHS. (3381-EXPD-1300 )
- 3 . In a food service environment, given a M1959 Field Range, M-2 Burner, accessory pack, subsistence, and logistical supplies, operate the M-59 Field Range Outfit, to ensure that personnel are provided appropriate food service support. (3381-EXPD-1301 )
- 4 . In a food service environment, given a tent, tools and personnel, erect tent, to ensure tent is deployed safely and correctly. (3381-EXPD-1302 )
- 5 . In a food service environment, given a tent, tools and personnel, disassemble tent, to ensure tent is disassembled safely and correctly. (3381-EXPD-1303 )
- 6 . In a food service environment, given the NAVMC SF forms and, appropriate administrative supplies, prepare maintenance management forms and records, to ensure maintenance procedures are followed and documented. (3381-EXPD-1304 )
- 7 . In a field food service environment, given equipment, Equipment Record Jacket, appropriate tools and administrative supplies, perform preventative maintenance checks and services, to ensure expeditionary food service equipment is always maintained in an operational state of readiness. (3381-EXPD-1305 )



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**SECTION IV - CONCEPT CARDS**

**ANNEX E - Expeditionary Food Service Operations**

**LESSON ID:** 0102-X(W)

**HOURS:** 2.00

**TITLE:** Expeditionary Food Service Operations Exam

8. In a food service environment, given equipment, applicable maintenance management forms, office supplies and tools, repair field food service equipment, to a functioning level in order to perform all necessary maintenance operations. (3381-EXPD-1306)

**ENABLING LEARNING OBJECTIVE(S):**

1. Given administrative supplies, Armed Forces Recipe Card Service, Armed Forces Recipe Card Service Index and a Cooks Worksheet/Production Guide/Menu, identify the correct recipe for conversion, with 100% accuracy. (3381-ADMN-1001a)
2. Given administrative supplies, Armed Forces Recipe Card Service, Armed Forces Recipe Card Service Index, Cooks Worksheet/Production Guide/Menu and a blank product sheet, in writing, perform recipe conversions, to ensure all calculations of required ingredients are accurately documented. (3381-ADMN-1001b)
3. Given administrative supplies, complete the administrative requirements of the product sheet, to ensure 100% of the required information is captured. (3381-ADMN-1001c)
4. Given a Tray Ration Heating System, Equipment Record Jacket and references, perform pre-repair actions, to ensure a total understanding of safety procedures and troubleshooting techniques. (3381-EXPD-1300a)
5. Given a Tray Ration Heating System, required logistical supplies, Equipment Record Jacket, Equipment Repair Order (ERO), Equipment Repair Order Shopping List, applicable tools and applicable administrative supplies, perform Maintenance Management procedures, to ensure all require forms and records are initiated with 100% accuracy. (3381-EXPD-1300b)
6. Given a Tray Ration Heating System, required logistical supplies, Equipment Record Jacket, Equipment Repair Order (ERO), Equipment Repair Order Shopping List, applicable tools and applicable administrative supplies, perform repairs of Tray Ration Heating System, to ensure all repairs are identified and performed correctly and to maintain 100% operational readiness. (3381-EXPD-1300c)
7. Given an Equipment Record Jacket, Equipment Repair Order (ERO), Equipment Repair Order Shopping List and applicable administrative supplies, perform appropriate administrative function, to ensure all repairs are accurately documented and correctly filed in Equipment Record Jacket. (3381-EXPD-1300d)
8. Given an M-1959 Field Range Outfit, M-2 Burner and accessory pack, conduct an inventory, to ensure all items are SL-3 complete. (3381-EXPD-1301a)



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**SECTION IV - CONCEPT CARDS**

**ANNEX E - Expeditionary Food Service Operations**

**LESSON ID:** 0102-X(W)

**HOURS:** 2.00

**TITLE:** Expeditionary Food Service Operations Exam

- 9 . Given an M-1959 Field Range Outfit, M-2 Burner, accessory pack and logistical supplies, perform pre-operational checks and services, to ensure all components are in 100% operational condition. (3381-EXPD-1301b)
- 10 . Given an M-1959 Field Range Outfit, M-2 Burner, accessory pack, subsistence and logistical supplies, prepare products utilizing the M-1959 Field Range, ensuring all subsistence provided is prepared in a timely manner in accordance with the Armed Forces Recipe Card Service. (3381-EXPD-1301c)
- 11 . Given an M-1959 Field Range Outfit, M-2 Burner, accessory pack and logistical supplies, perform post-operational checks and services, to ensure all components remain in 100% operational condition. (3381-EXPD-1301d)
- 12 . Given appropriate tools and personnel, perform site selection, to ensure selected area is free from trees, debris and has 6 inches or less in gradient difference. (3381-EXPD-1302a)
- 13 . Given a Modular General Purpose Tent System (MGPTS), a Tent, General Purpose, Medium (GP MED), a Tent, Maintenance, Shelter, appropriate tools and personnel, erect appropriate tent, to ensure all tentage is deployed in accordance with appropriate performance steps and with zero safety mishaps. (3381-EXPD-1302b)
- 14 . Given appropriate publications, review publications for disassembly, to ensure that the student can identify appropriate disassembly safety procedures. (3381-EXPD-1303a)
- 15 . Given an erected Modular General Purpose Tent System (MGPTS), an erected Tent, General Purpose, Medium (GP MED), an erected Tent, Maintenance, Shelter, appropriate tools and personnel, disassemble appropriate tent, to ensure all tentage is disassembled correctly with zero safety mishaps. (3381-EXPD-1303b)
- 16 . Given a Modular General Purpose Tent System (MGPTS), Tent, General Purpose, Medium (GP MED), Tent, Maintenance, Shelter, appropriate tools and personnel, identify storage requirements of tents, to ensure all disassembled tentage is correctly stored in approved containers and correctly prepared for embark. (3381-EXPD-1303c)
- 17 . Given a NAVMC Form 10245, NAVMC Form 10925, NAVMC Form 10772, SF 368 Form and appropriate administrative supplies, complete appropriate maintenance management forms, to ensure all forms are completed without error and all maintenance management procedures are followed. (3381-EXPD-1304a)



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- 18 . Given a NAVMC Form 10245, NAVMC Form 10925, NAVMC Form 10772, SF 368 Form and appropriate administrative supplies, maintain Equipment Record Jackets (ERJ), to ensure all maintenance management actions are correctly documented, and all pertinent information of specific equipment is captured. (3381-EXPD-1304b)
- 19 . Given an equipment record jacket, Equipment Repair Order (ERO), Equipment Repair Order Shopping List (EROSL) and administrative supplies, perform administrative maintenance management procedures, to ensure all paperwork is completed accurately and in a timely manner. (3381-EXPD-1305a)
- 20 . Given equipment, equipment record jacket, appropriate tools, Equipment Repair Order (ERO), Equipment Repair Order Shopping List (EROSL) and administrative supplies, identify required repairs of field food service equipment, to ensure all repairs or missing components are identified. (3381-EXPD-1305b)
- 21 . Given equipment, equipment record jacket, appropriate tools, Equipment Repair Order (ERO) and administrative supplies, perform required repairs of field food service equipment, to ensure all repairs are completed and equipment is maintained 100% operational. (3381-EXPD-1305c)
- 22 . Given an equipment record jacket, Equipment Repair Order (ERO) and administrative supplies, complete required administrative actions, to ensure all repairs are documented correctly and accurately. (3381-EXPD-1305d)
- 23 . Given equipment, Equipment Record Jacket and references, perform pre-repair actions, to ensure total understanding of safety requirements and troubleshooting sequence of specific equipment. (3381-EXPD-1306a)
- 24 . Given equipment, Equipment Record Jacket, Equipment Repair Order (ERO), Equipment Repair Order Shopping List (EROSL), appropriate administrative supplies, tools and references, repair equipment, to ensure expeditionary food service equipment is maintained in 100% operational state of readiness. (3381-EXPD-1306b)
- 25 . Given Equipment Record Jacket, Equipment Repair Order (ERO), Equipment Repair Order Shopping List (EROSL) and appropriate administrative supplies, complete administrative actions, to ensure all required repairs are accurately documented and correctly maintained. (3381-EXPD-1306c)

**REFERENCE - TITLE**

Applicable TM's

**PUBLICATION ID**

ATM's

**CHAPTER/PAGE**

Applicable sections.



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<b>LESSON ID:</b> 0102-X(W)		<b>HOURS:</b> 2.00
<b>TITLE:</b> Expeditionary Food Service Operations Exam		
Armed Forces Recipe Service Cards	MCO 10110.42C	Applicable sections.
Armed Forces Recipe Service Index of Recipes	MCO P10110.43	Applicable sections.
Field Food Service System (FFSS) Inventory Listing SL-3	SL 3 10879A	Applicable sections.
Field Food Service System (FFSS) User Logistics Support Summary	ULSS 001302-15	Applicable sections.
Field Food Service System Technical Manual (Commercial)	TM 10879A-12	Applicable sections.
Field Range (M-2)TM	TM 10-7360-204-13	Applicable sections.
Food Service Reference Publication	MCRP 4-11.8A	Applicable sections.
Food Service SOP	MCO P10110.14	Applicable sections.
Food Transporter (CAMBRO Model)	SL-3-10387A	Applicable sections.
Food Transporter Parts List & Instructions	TM 10757A-12	Applicable sections.
Gallon Beverage Transporter Parts List & Instructions	TM 10756A-12 3	Applicable sections.
Ground Sanitation	NAVMED P-5010.9	Applicable sections.
Group 73 Federal Supply Catalog Identification List	FSC C7300-IL	Applicable sections.
Logistics Operations	MCWP 4-1	Applicable sections.
MC Food Service and Subsistence Program	MCO P10110.34E	Applicable sections.
MC Nutrition and Menu Planning Manual	MCO P10110.17C	Applicable sections.
MIMMS Field Procedures Manual (JUL 94)	MCO P4790.2C	Applicable sections.
Marine Corps Ground Equip Record Procedures	TM 4700 15H	Applicable sections.
Marine Corps Records Management Program (Apr 06)	MCO 5210.11E	Applicable sections.
Marine Corps Users Manual	UM-4400-15	Applicable sections.
Menu Standards	MCO P10110.35C	Applicable sections.
Navy Sanitation	NAVMED P-5010	Applicable sections.
Tent GP Modular New Type TM	TM 10-8340-240-12	Applicable sections.
Tent GP Old Type SL-3	SL 3-01362B	Applicable sections.
Tent Maint A Frame Type SL3	SL 3-00446A	Applicable sections.
Tray Ration Heating System TM	TM 09211A-14	Applicable sections.



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**LESSON ID:** 0102-X(W)

**HOURS:** 2.00

**TITLE:** Expeditionary Food Service Operations Exam

Users Manual MIMMS

UM 4790-5

Applicable sections.



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## ANNEX E - Expeditionary Food Service Operations

EXAM ID: 0103-X(P)

HOURS: 6.00

TITLE: Expeditionary Food Service Equipment Performance Evaluation

METHOD	HOURS	S:I RATIO
X(P)	6.00	35 : 6

MEDIA: AIO, PEC**TERMINAL LEARNING OBJECTIVE(S):**

1. In a food service environment, given a TRHS, required logistical supplies and required tools, operate the Tray Ration Heating System (TRHS), to ensure food service support is provided while sustaining operational condition of TRHS. (3381-EXPD-1300 )
2. In a food service environment, given a M1959 Field Range, M-2 Burner, accessory pack, subsistence, and logistical supplies, operate the M-59 Field Range Outfit, to ensure that personnel are provided appropriate food service support. (3381-EXPD-1301 )
3. In a food service environment, given a tent, tools and personnel, erect tent, to ensure tent is deployed safely and correctly. (3381-EXPD-1302 )
4. In a food service environment, given a tent, tools and personnel, disassemble tent, to ensure tent is disassembled safely and correctly. (3381-EXPD-1303 )

**ENABLING LEARNING OBJECTIVE(S):**

1. Given a Tray Ration Heating System, Equipment Record Jacket and references, perform pre-repair actions, to ensure a total understanding of safety procedures and troubleshooting techniques. (3381-EXPD-1300a)
2. Given a Tray Ration Heating System, required logistical supplies, Equipment Record Jacket, Equipment Repair Order (ERO), Equipment Repair Order Shopping List, applicable tools and applicable administrative supplies, perform Maintenance Management procedures, to ensure all require forms and records are initiated with 100% accuracy. (3381-EXPD-1300b)
3. Given a Tray Ration Heating System, required logistical supplies, Equipment Record Jacket, Equipment Repair Order (ERO), Equipment Repair Order Shopping List, applicable tools and applicable



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**ANNEX E - Expeditionary Food Service Operations**

**EXAM ID:** 0103-X(P)

**HOURS:** 6.00

**TITLE:** Expeditionary Food Service Equipment Performance Evaluation

- administrative supplies, perform repairs of Tray Ration Heating System, to ensure all repairs are identified and performed correctly and to maintain 100% operational readiness. (3381-EXPD-1300c)
4. Given an Equipment Record Jacket, Equipment Repair Order (ERO), Equipment Repair Order Shopping List and applicable administrative supplies, perform appropriate administrative function, to ensure all repairs are accurately documented and correctly filed in Equipment Record Jacket. (3381-EXPD-1300d)
  5. Given an M-1959 Field Range Outfit, M-2 Burner and accessory pack, conduct an inventory, to ensure all items are SL-3 complete. (3381-EXPD-1301a)
  6. Given an M-1959 Field Range Outfit, M-2 Burner, accessory pack and logistical supplies, perform pre-operational checks and services, to ensure all components are in 100% operational condition. (3381-EXPD-1301b)
  7. Given an M-1959 Field Range Outfit, M-2 Burner, accessory pack, subsistence and logistical supplies, prepare products utilizing the M-1959 Field Range, ensuring all subsistence provided is prepared in a timely manner in accordance with the Armed Forces Recipe Card Service. (3381-EXPD-1301c)
  8. Given an M-1959 Field Range Outfit, M-2 Burner, accessory pack and logistical supplies, perform post-operational checks and services, to ensure all components remain in 100% operational condition. (3381-EXPD-1301d)
  9. Given appropriate tools and personnel, perform site selection, to ensure selected area is free from trees, debris and has 6 inches or less in gradient difference. (3381-EXPD-1302a)
  10. Given a Modular General Purpose Tent System (MGPTS), a Tent, General Purpose, Medium (GP MED), a Tent, Maintenance, Shelter, appropriate tools and personnel, erect appropriate tent, to ensure all tentage is deployed in accordance with appropriate performance steps and with zero safety mishaps. (3381-EXPD-1302b)
  11. Given appropriate publications, review publications for disassembly, to ensure that the student can identify appropriate disassembly safety procedures. (3381-EXPD-1303a)
  12. Given an erected Modular General Purpose Tent System (MGPTS), an erected Tent, General Purpose, Medium (GP MED), an erected Tent, Maintenance, Shelter, appropriate tools and personnel, disassemble appropriate tent, to ensure all tentage is disassembled correctly with zero safety mishaps. (3381-EXPD-1303b)
  13. Given a Modular General Purpose Tent System (MGPTS), Tent, General Purpose, Medium (GP MED),



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## ANNEX E - Expeditionary Food Service Operations

EXAM ID: 0103-X(P)

HOURS: 6.00

TITLE: Expeditionary Food Service Equipment Performance Evaluation

Tent, Maintenance, Shelter, appropriate tools and personnel, identify storage requirements of tents, to ensure all disassembled tentage is correctly stored in approved containers and correctly prepared for embark. (3381-EXPD-1303c)

**NOTE(S):**

This performance evaluation will cover all equipment in the entire Marine Corps Field Food Service arsenal. This evaluation will be a round-robin type of movement. Students will be broken down into groups of 6 students per group. Every student will maintain their own score sheet and visit each station. Each testing station will have forty-five minutes to execute the performance evaluation for all 6 students. No course materials may be utilized for this evaluation.

<b><u>REFERENCE - TITLE</u></b>	<b><u>PUBLICATION ID</u></b>	<b><u>CHAPTER/PAGE</u></b>
Armed Forces Recipe Service Cards	MCO 10110.42C	Applicable sections.
Armed Forces Recipe Service Index of Recipes	MCO P10110.43	Applicable sections.
Field Food Service System (FFSS) Inventory Listing SL-3	SL 3 10879A	Applicable sections.
Field Food Service System (FFSS) User Logistics Support Summary	ULSS 001302-15	Applicable sections.
Field Food Service System Technical Manual (Commercial)	TM 10879A-12	Applicable sections.
Field Range (M-2)TM	TM 10-7360-204-13	Applicable sections.
Food Service Reference Publication	MCRP 4-11.8A	Applicable sections.
Food Transporter (CAMBRO Model)	SL-3-10387A	Applicable sections.
Food Transporter Parts List & Instructions	TM 10757A-12	Applicable sections.
Gallon Beverage Transporter Parts List & Instructions	TM 10756A-12 3	Applicable sections.
Ground Sanitation	NAVMED P-5010.9	Applicable sections.
Navy Sanitation	NAVMED P-5010	Applicable sections.
Tent GP Modular New Type TM	TM 10-8340-240-12	Applicable sections.
Tent GP Old Type SL-3	SL 3-01362B	Applicable sections.
Tent Maint A Frame Type SL3	SL 3-00446A	Applicable sections.
Tray Ration Heating System TM	TM 09211A-14	Applicable sections.



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**ANNEX E - Expeditionary Food Service Operations**

**EXAM ID:** 0104-X(P)

**HOURS:** 1.50

**TITLE:** Prepare Product Sheets Performance Evaluation

<b>METHOD</b>	<b>HOURS</b>	<b>S:I RATIO</b>
X(P)	1.50	35 : 2

**MEDIA:** AIO, CAL, PEC

**TERMINAL LEARNING OBJECTIVE(S):**

1. In a food service environment, given administrative supplies, appropriate recipes and forms, prepare Product Sheets, to ensure that all calculations are correct. (3381-ADMN-1001 )

**NOTE(S):**

This performance evaluation will evaluate the preparation of a product sheet. No student materials may be used during this performance exam (other than the references provided).

<b><u>REFERENCE - TITLE</u></b>	<b><u>PUBLICATION ID</u></b>	<b><u>CHAPTER/PAGE</u></b>
Armed Forces Recipe Service Cards	MCO 10110.42C	Section A and any pertinent recipe card.
Armed Forces Recipe Service Index of Recipes	MCO P10110.43	Applicable sections.
Food Service SOP	MCO P10110.14	Applicable sections.



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**ANNEX E - Expeditionary Food Service Operations**

**EXAM ID:** 1001-E

**HOURS:** 6.00

**TITLE:** Prepare Product Sheets

<b>METHOD</b>	<b>HOURS</b>	<b>S:I RATIO</b>
D	2.00	35 : 2
IL	2.00	35 : 2
PA	2.00	35 : 2

**MEDIA:** AIO, CAL, PP, SO

**TERMINAL LEARNING OBJECTIVE(S):**

1. In a food service environment, given administrative supplies, appropriate recipes and forms, prepare Product Sheets, to ensure that all calculations are correct. (3381-ADMN-1001 )

**ENABLING LEARNING OBJECTIVE(S):**

1. Given administrative supplies, Armed Forces Recipe Card Service, Armed Forces Recipe Card Service Index and a Cooks Worksheet/Production Guide/Menu, identify the correct recipe for conversion, with 100% accuracy. (3381-ADMN-1001a)
2. Given administrative supplies, Armed Forces Recipe Card Service, Armed Forces Recipe Card Service Index, Cooks Worksheet/Production Guide/Menu and a blank product sheet, in writing, perform recipe conversions, to ensure all calculations of required ingredients are accurately documented. (3381-ADMN-1001b)
3. Given administrative supplies, complete the administrative requirements of the product sheet, to ensure 100% of the required information is captured. (3381-ADMN-1001c)

**NOTE(S):**

This period of instruction will teach the student how to gather required information, complete required information on the Product Sheet and how to properly convert recipes into proper portion/batch sizes.

<b><u>REFERENCE - TITLE</u></b>	<b><u>PUBLICATION ID</u></b>	<b><u>CHAPTER/PAGE</u></b>
Armed Forces Recipe Service Cards	MCO 10110.42C	Applicable Recipes
Armed Forces Recipe Service Index of Recipes	MCO P10110.43	Applicable Recipes
Food Service SOP	MCO P10110.14	Para 4302.10



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## ANNEX E - Expeditionary Food Service Operations

LESSON ID: 1300-E

HOURS: 26.00

TITLE: Operate the Tray Ration Heater System

METHOD	HOURS	S:I RATIO
D	1.50	35 : 6
IL	3.00	35 : 2
PA	21.50	35 : 6

MEDIA: AIO, PP, SOTERMINAL LEARNING OBJECTIVE(S):

- 1 . In a food service environment, given a TRHS, required logistical supplies and required tools, operate the Tray Ration Heating System (TRHS), to ensure food service support is provided while sustaining operational condition of TRHS. (3381-EXPD-1300 )

ENABLING LEARNING OBJECTIVE(S):

- 1 . Given a Tray Ration Heating System, Equipment Record Jacket and references, perform pre-repair actions, to ensure a total understanding of safety procedures and troubleshooting techniques. (3381-EXPD-1300a)
- 2 . Given a Tray Ration Heating System, required logistical supplies, Equipment Record Jacket, Equipment Repair Order (ERO), Equipment Repair Order Shopping List, applicable tools and applicable administrative supplies, perform Maintenance Management procedures, to ensure all require forms and records are initiated with 100% accuracy. (3381-EXPD-1300b)
- 3 . Given a Tray Ration Heating System, required logistical supplies, Equipment Record Jacket, Equipment Repair Order (ERO), Equipment Repair Order Shopping List, applicable tools and applicable administrative supplies, perform repairs of Tray Ration Heating System, to ensure all repairs are identified and performed correctly and to maintain 100% operational readiness. (3381-EXPD-1300c)
- 4 . Given an Equipment Record Jacket, Equipment Repair Order (ERO), Equipment Repair Order Shopping List and applicable administrative supplies, perform appropriate administrative function, to ensure all repairs are accurately documented and correctly filed in Equipment Record Jacket. (3381-EXPD-1300d)

NOTE(S):

This lesson will deal with the operation, maintenance and be instructed on cooking utilizing all of the different configurations that the TRHS can accommodate.



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**ANNEX E - Expeditionary Food Service Operations**

**LESSON ID:** 1300-E

**HOURS:** 26.00

**TITLE:** Operate the Tray Ration Heater System

**REFERENCE - TITLE**

**PUBLICATION ID**

**CHAPTER/PAGE**

Tray Ration Heating System TM

TM 09211A-14

Applicable sections.



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**ANNEX E - Expeditionary Food Service Operations**

**LESSON ID:** 1301-E

**HOURS:** 19.00

**TITLE:** Operate the M-1959 Field Range Outfit

<b>METHOD</b>	<b>HOURS</b>	<b>S:I RATIO</b>
D	1.50	35 : 6
IL	1.50	35 : 2
PA	16.00	35 : 6

**MEDIA:** AIO, PP, SO

**TERMINAL LEARNING OBJECTIVE(S):**

- 1 . In a food service environment, given a M1959 Field Range, M-2 Burner, accessory pack, subsistence, and logistical supplies, operate the M-59 Field Range Outfit, to ensure that personnel are provided appropriate food service support. (3381-EXPD-1301 )

**ENABLING LEARNING OBJECTIVE(S):**

- 1 . Given an M-1959 Field Range Outfit, M-2 Burner and accessory pack, conduct an inventory, to ensure all items are SL-3 complete. (3381-EXPD-1301a)
- 2 . Given an M-1959 Field Range Outfit, M-2 Burner, accessory pack and logistical supplies, perform pre-operational checks and services, to ensure all components are in 100% operational condition. (3381-EXPD-1301b)
- 3 . Given an M-1959 Field Range Outfit, M-2 Burner, accessory pack, subsistence and logistical supplies, prepare products utilizing the M-1959 Field Range, ensuring all subsistence provided is prepared in a timely manner in accordance with the Armed Forces Recipe Card Service. (3381-EXPD-1301c)
- 4 . Given an M-1959 Field Range Outfit, M-2 Burner, accessory pack and logistical supplies, perform post-operational checks and services, to ensure all components remain in 100% operational condition. (3381-EXPD-1301d)

**NOTE(S):**

The student will be instructed on the proper use of the M-1959 Field Range Outfit, the M-2A Burner unit and the accessory outfit. They will also be instructed on cooking utilizing all of the methods that the M-1959 Field Range can accommodate.

**REFERENCE - TITLE**

Field Range (M-2)TM

**PUBLICATION ID**

TM 10-7360-204-13

**CHAPTER/PAGE**

Applicable sections.



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**LESSON ID:** 1301-E

**HOURS:** 19.00

**TITLE:** Operate the M-1959 Field Range Outfit

Food Service Reference Publication

MCRP 4-11.8A

Applicable sections.

Ground Sanitation

NAVMED P-5010.9

For use in food preparation.

Navy Sanitation

NAVMED P-5010

For use in food preparation.



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**ANNEX E - Expeditionary Food Service Operations**

**LESSON ID:** 1302-E

**HOURS:** 12.50

**TITLE:** Erect Tent

<b>METHOD</b>	<b>HOURS</b>	<b>S:I RATIO</b>
D	3.00	35 : 2
IL	1.50	35 : 2
PA	8.00	35 : 2

**MEDIA:** AIO, PP, SO

**TERMINAL LEARNING OBJECTIVE(S):**

- 1 . In a food service environment, given a tent, tools and personnel, erect tent, to ensure tent is deployed safely and correctly. (3381-EXPD-1302 )

**ENABLING LEARNING OBJECTIVE(S):**

- 1 . Given appropriate tools and personnel, perform site selection, to ensure selected area is free from trees, debris and has 6 inches or less in gradient difference. (3381-EXPD-1302a)
- 2 . Given a Modular General Purpose Tent System (MGPTS), a Tent, General Purpose, Medium (GP MED), a Tent, Maintenance, Shelter, appropriate tools and personnel, erect appropriate tent, to ensure all tentage is deployed in accordance with appropriate performance steps and with zero safety mishaps. (3381-EXPD-1302b)

**NOTE(S):**

This lesson provides the student the safe and correct way to erect the GP Med, GP Mod and Maintenance tents.

<b><u>REFERENCE - TITLE</u></b>	<b><u>PUBLICATION ID</u></b>	<b><u>CHAPTER/PAGE</u></b>
Tent GP Modular New Type TM	TM 10-8340-240-12	Applicable sections.
Tent GP Old Type SL-3	SL 3-01362B	Applicable sections.
Tent Maint A Frame Type SL3	SL 3-00446A	Applicable sections.



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**ANNEX E - Expeditionary Food Service Operations**

**LESSON ID:** 1303-E

**HOURS:** 12.50

**TITLE:** Disassemble Tent

<b>METHOD</b>	<b>HOURS</b>	<b>S:I RATIO</b>
D	3.00	35 : 2
IL	1.50	35 : 2
PA	8.00	35 : 2

**MEDIA:** AIO, PP, SO

**TERMINAL LEARNING OBJECTIVE(S):**

1. In a food service environment, given a tent, tools and personnel, disassemble tent, to ensure tent is disassembled safely and correctly. (3381-EXPD-1303 )

**ENABLING LEARNING OBJECTIVE(S):**

1. Given appropriate publications, review publications for disassembly, to ensure that the student can identify appropriate disassembly safety procedures. (3381-EXPD-1303a)
2. Given an erected Modular General Purpose Tent System (MGPTS), an erected Tent, General Purpose, Medium (GP MED), an erected Tent, Maintenance, Shelter, appropriate tools and personnel, disassemble appropriate tent, to ensure all tentage is disassembled correctly with zero safety mishaps. (3381-EXPD-1303b)
3. Given a Modular General Purpose Tent System (MGPTS), Tent, General Purpose, Medium (GP MED), Tent, Maintenance, Shelter, appropriate tools and personnel, identify storage requirements of tents, to ensure all disassembled tentage is correctly stored in approved containers and correctly prepared for embark. (3381-EXPD-1303c)

**NOTE(S):**

This lesson provides the student the safe and correct way to disassemble the GP Med, GP Mod and Maintenance tents.

<b><u>REFERENCE - TITLE</u></b>	<b><u>PUBLICATION ID</u></b>	<b><u>CHAPTER/PAGE</u></b>
Tent GP Modular New Type TM	TM 10-8340-240-12	Applicable sections.
Tent GP Old Type SL-3	SL 3-01362B	Applicable sections.
Tent Maint A Frame Type SL3	SL 3-00446A	Applicable sections.



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**ANNEX E - Expeditionary Food Service Operations**

**LESSON ID:** 1304-E

**HOURS:** 28.00

**TITLE:** Prepare Maintenance Management Forms and Records

<b>METHOD</b>	<b>HOURS</b>	<b>S:I RATIO</b>
D	4.00	35 : 2
IL	8.00	35 : 2
PA	16.00	35 : 2

**MEDIA:** AIO, PP, SO

**TERMINAL LEARNING OBJECTIVE(S):**

- 1 . In a food service environment, given the NAVMC SF forms and, appropriate administrative supplies, prepare maintenance management forms and records, to ensure maintenance procedures are followed and documented. (3381-EXPD-1304 )

**ENABLING LEARNING OBJECTIVE(S):**

- 1 . Given a NAVMC Form 10245, NAVMC Form 10925, NAVMC Form 10772, SF 368 Form and appropriate administrative supplies, complete appropriate maintenance management forms, to ensure all forms are completed without error and all maintenance management procedures are followed. (3381-EXPD-1304a)
- 2 . Given a NAVMC Form 10245, NAVMC Form 10925, NAVMC Form 10772, SF 368 Form and appropriate administrative supplies, maintain Equipment Record Jackets (ERJ), to ensure all maintenance management actions are correctly documented, and all pertinent information of specific equipment is captured. (3381-EXPD-1304b)

**NOTE(S):**

This lesson provides the student maintenance management procedures, appropriate forms and accurate records keeping.

This lesson is evaluated utilizing 0102-X(W). Also, during the performance of the practical application portion of this lesson, the students will be actually performing required actions. All students are required to demonstrate that they fully understand the material and concepts trained.

<b><u>REFERENCE - TITLE</u></b>	<b><u>PUBLICATION ID</u></b>	<b><u>CHAPTER/PAGE</u></b>
Applicable TM's	ATM's	Applicable sections.
Field Food Service System (FFSS) Inventory Listing SL-3	SL 3 10879A	Applicable sections.
Field Food Service System Technical Manual (Commercial)	TM 10879A-12	Applicable sections.



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**LESSON ID:** 1304-E

**HOURS:** 28.00

**TITLE:** Prepare Maintenance Management Forms and Records

Group 73 Federal Supply Catalog Identification List	FSC C7300-IL	Applicable sections.
MIMMS Field Procedures Manual (JUL 94)	MCO P4790.2C	Applicable sections.
Marine Corps Ground Equip Record Procedures	TM 4700 15H	Applicable sections.
Marine Corps Records Management Program (Apr 06)	MCO 5210.11E	Applicable sections.
Marine Corps Users Manual	UM-4400-15	Applicable sections.
Tray Ration Heating System TM	TM 09211A-14	Applicable sections.
Users Manual MIMMS	UM 4790-5	Applicable sections.



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## ANNEX E - Expeditionary Food Service Operations

LESSON ID: 1305-E

HOURS: 16.00

TITLE: Perform Preventive Maintenance Checks and Services

METHOD	HOURS	S:I RATIO
D	4.00	35 : 2
IL	4.00	35 : 2
PA	8.00	35 : 2

MEDIA: AIO, PP, SOTERMINAL LEARNING OBJECTIVE(S):

- 1 . In a field food service environment, given equipment, Equipment Record Jacket, appropriate tools and administrative supplies, perform preventative maintenance checks and services, to ensure expeditionary food service equipment is always maintained in an operational state of readiness. (3381-EXPD-1305 )

ENABLING LEARNING OBJECTIVE(S):

- 1 . Given an equipment record jacket, Equipment Repair Order (ERO), Equipment Repair Order Shopping List (EROSL) and administrative supplies, perform administrative maintenance management procedures, to ensure all paperwork is completed accurately and in a timely manner. (3381-EXPD-1305a)
- 2 . Given equipment, equipment record jacket, appropriate tools, Equipment Repair Order (ERO), Equipment Repair Order Shopping List (EROSL) and administrative supplies, identify required repairs of field food service equipment, to ensure all repairs or missing components are identified. (3381-EXPD-1305b)
- 3 . Given equipment, equipment record jacket, appropriate tools, Equipment Repair Order (ERO) and administrative supplies, perform required repairs of field food service equipment, to ensure all repairs are completed and equipment is maintained 100% operational. (3381-EXPD-1305c)
- 4 . Given an equipment record jacket, Equipment Repair Order (ERO) and administrative supplies, complete required administrative actions, to ensure all repairs are documented correctly and accurately. (3381-EXPD-1305d)

NOTE(S):

This lesson provides the student training in preventative maintenance, records keeping and performance of preventative maintenance.

This lesson is evaluated utilizing 0102-X(W). Also, during the performance of the practical application portion of this



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## ANNEX E - Expeditionary Food Service Operations

LESSON ID: 1305-E

HOURS: 16.00

TITLE: Perform Preventive Maintenance Checks and Services

Lesson, the students will be actually performing required actions. All students are required to demonstrate that they fully understand the material and concepts trained.

<u>REFERENCE - TITLE</u>	<u>PUBLICATION ID</u>	<u>CHAPTER/PAGE</u>
Applicable TM's	ATM's	Applicable sections.
Field Food Service System (FFSS) Inventory Listing SL-3	SL 3 10879A	Applicable sections.
Field Food Service System Technical Manual (Commercial)	TM 10879A-12	Applicable sections.
Field Range (M-2)TM	TM 10-7360-204-13	Applicable sections.
MIMMS Field Procedures Manual (JUL 94)	MCO P4790.2C	Applicable sections.
Marine Corps Records Management Program (Apr 06)	MCO 5210.11E	Applicable sections.
Tray Ration Heating System TM	TM 09211A-14	Applicable sections.
Users Manual MIMMS	UM 4790-5	Applicable sections.

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**ANNEX E - Expeditionary Food Service Operations**

**LESSON ID:** 1306-E

**HOURS:** 16.00

**TITLE:** Repair Field Food Service Equipment

<b>METHOD</b>	<b>HOURS</b>	<b>S:I RATIO</b>
D	4.00	35 : 2
IL	4.00	35 : 2
PA	8.00	35 : 2

**MEDIA:** AIO, PP, SO

**TERMINAL LEARNING OBJECTIVE(S):**

- 1 . In a food service environment, given equipment, applicable maintenance management forms, office supplies and tools, repair field food service equipment, to a functioning level in order to perform all necessary maintenance operations. (3381-EXPD-1306 )

**ENABLING LEARNING OBJECTIVE(S):**

- 1 . Given equipment, Equipment Record Jacket and references, perform pre-repair actions, to ensure total understanding of safety requirements and troubleshooting sequence of specific equipment. (3381-EXPD-1306a)
- 2 . Given equipment, Equipment Record Jacket, Equipment Repair Order (ERO), Equipment Repair Order Shopping List (EROSL), appropriate administrative supplies, tools and references, repair equipment, to ensure expeditionary food service equipment is maintained in 100% operational state of readiness. (3381-EXPD-1306b)
- 3 . Given Equipment Record Jacket, Equipment Repair Order (ERO), Equipment Repair Order Shopping List (EROSL) and appropriate administrative supplies, complete administrative actions, to ensure all required repairs are accurately documented and correctly maintained. (3381-EXPD-1306c)

**NOTE(S):**

This lesson will provide the student training on repairing the family of field food service equipment.

This lesson is evaluated utilizing 0102-X(W). Also, during the performance of the practical application portion of this lesson, the students will be actually performing required actions. All students are required to demonstrate that they fully understand the material and concepts trained.

<b><u>REFERENCE - TITLE</u></b>	<b><u>PUBLICATION ID</u></b>	<b><u>CHAPTER/PAGE</u></b>
Applicable TM's	ATM's	Applicable sections.
Group 73 Federal Supply Catalog Identification	FSC C7300-IL	Applicable sections.



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**ANNEX E - Expeditionary Food Service Operations**

**LESSON ID:** 1306-E

**HOURS:** 16.00

**TITLE:** Repair Field Food Service Equipment

List

MIMMS Field Procedures Manual (JUL 94)	MCO P4790.2C	Applicable sections.
Marine Corps Ground Equip Record Procedures	TM 4700 15H	Applicable sections.
Marine Corps Records Management Program (Apr 06)	MCO 5210.11E	Applicable sections.
Marine Corps Users Manual	UM-4400-15	Applicable sections.
Users Manual MIMMS	UM 4790-5	Applicable sections.



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**ANNEX E - Expeditionary Food Service Operations**

**LESSON ID:** LP-E-01

**HOURS:** 1.50

**TITLE:** Introduction to Expeditionary Operations

<b>METHOD</b>	<b>HOURS</b>	<b>S:I RATIO</b>
IL	1.50	35 : 2

**MEDIA:** PP, SO

**LESSON PURPOSE:**

This lesson covers: Operation Risk Management overviews, expeditionary rules of operation and other standing operating procedures that involve safety and operation.

**REFERENCE - TITLE**

Applicable TM's

Food Service SOP

**PUBLICATION ID**

ATM's

MCO P10110.14

**CHAPTER/PAGE**

Applicable sections.

Applicable sections.



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**ANNEX Z - Administrative**

**LESSON ID:** 0001-Z

**HOURS:** 1.50

**TITLE:** Uniform Inspection

<b>METHOD</b>	<b>HOURS</b>	<b>S:I RATIO</b>
INSP	1.50	35 : 1

**MEDIA:**

**NOTE(S):**

Students are to be inspected by the PltSgt's in the seasonal dress uniform. Students will be afforded the opportunity to purchase uniform accessories and get alterations as needed prior to the expeditionary phase of training.

Reference: Marine Corps Uniform Regulations.



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**ANNEX Z - Administrative**

**EVENT ID:** 0002-Z

**HOURS:** 1.00

**TITLE:** Mentorship Program (Week 4)

<b>METHOD</b>	<b>HOURS</b>	<b>S:I RATIO</b>
GD	1.00	35 : 1

**MEDIA:** PP

**NOTE(S):**

During each week of training, the platoon sergeant will cover one topic per week. These topics will include items such as: suicide prevention, right versus wrong, customs and courtesies, military bearing, substance abuse, hazing, sexual harassment, and other Marine Corps topics. This time will also be used to perform mentorship interviews.

<b><u>REFERENCE - TITLE</u></b>	<b><u>PUBLICATION ID</u></b>	<b><u>CHAPTER/PAGE</u></b>
The Marine Corps Mentoring Program Guidebook	NAVMC 1500.58	Applicable section.



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**ANNEX Z - Administrative**

**EVENT ID:** 0003-Z

**HOURS:** 1.00

**TITLE:** Mentorship Program (Week 5)

<b>METHOD</b>	<b>HOURS</b>	<b>S:I RATIO</b>
GD	1.00	35 : 1

**MEDIA:** PP

**NOTE(S):**

During each week of training, the platoon sergeant will cover one topic per week. These topics will include items such as: suicide prevention, right versus wrong, customs and courtesies, military bearing, substance abuse, hazing, sexual harassment, and other Marine Corps topics. This time will also be used to perform mentorship interviews.

<b><u>REFERENCE - TITLE</u></b>	<b><u>PUBLICATION ID</u></b>	<b><u>CHAPTER/PAGE</u></b>
The Marine Corps Mentoring Program Guidebook	NAVMC 1500.58	Applicable section.



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**ANNEX Z - Administrative**

**EVENT ID:** 0004-Z

**HOURS:** 2.50

**TITLE:** Garrison Facility Field Day

<b>METHOD</b>	<b>HOURS</b>	<b>S:I RATIO</b>
PA	2.50	18 : 1

**MEDIA:** AIO

**NOTE(S):**

The students field day the garrison operation facility.

**REFERENCE - TITLE**

**PUBLICATION ID**

**CHAPTER/PAGE**

Applicable TM's

ATM's

All applicable TM's

Navy Sanitation

NAVMED P-5010

Clean IAW NAVMED  
P-5010



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**ANNEX Z - Administrative**

**EVENT ID:** 0005-Z

**HOURS:** 1.00

**TITLE:** Mentorship Program (Week 6)

<b>METHOD</b>	<b>HOURS</b>	<b>S:I RATIO</b>
GD	1.00	35 : 1

**MEDIA:** PP

**NOTE(S):**

During each week of training, the platoon sergeant will cover one topic per week. These topics will include items such as: suicide prevention, right versus wrong, customs and courtesies, military bearing, substance abuse, hazing, sexual harassment, and other Marine Corps topics. This time will also be used to perform mentorship interviews.

<b><u>REFERENCE - TITLE</u></b>	<b><u>PUBLICATION ID</u></b>	<b><u>CHAPTER/PAGE</u></b>
The Marine Corps Mentoring Program Guidebook	NAVMC 1500.58	Applicable section.



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**ANNEX Z - Administrative**

**EVENT ID:** 0006-Z

**HOURS:** 1.00

**TITLE:** Mentorship Program (Week 7)

<b>METHOD</b>	<b>HOURS</b>	<b>S:I RATIO</b>
GD	1.00	35 : 1

**MEDIA:** PP

**NOTE(S):**

During each week of training, the platoon sergeant will cover one topic per week. These topics will include items such as: suicide prevention, right versus wrong, customs and courtesies, military bearing, substance abuse, hazing, sexual harassment, and other Marine Corps topics. This time will also be used to perform mentorship interviews.

<b><u>REFERENCE - TITLE</u></b>	<b><u>PUBLICATION ID</u></b>	<b><u>CHAPTER/PAGE</u></b>
The Marine Corps Mentoring Program Guidebook	NAVMC 1500.58	Applicable section.



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**ANNEX Z - Administrative**

**EVENT ID:** 0007-Z

**HOURS:** 1.00

**TITLE:** Mentorship Program (Week 8)

<b>METHOD</b>	<b>HOURS</b>	<b>S:I RATIO</b>
GD	1.00	35 : 1

**MEDIA:** PP

**NOTE(S):**

During each week of training, the platoon sergeant will cover one topic per week. These topics will include items such as: suicide prevention, right versus wrong, customs and courtesies, military bearing, substance abuse, hazing, sexual harassment, and other Marine Corps topics. This time will also be used to perform mentorship interviews.

<b><u>REFERENCE - TITLE</u></b>	<b><u>PUBLICATION ID</u></b>	<b><u>CHAPTER/PAGE</u></b>
The Marine Corps Mentoring Program Guidebook	NAVMC 1500.58	Applicable section.



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**ANNEX Z - Administrative**

**EVENT ID:** 0008-Z

**HOURS:** 2.00

**TITLE:** Mentorship Program - Warriors Breakfast

<b>METHOD</b>	<b>HOURS</b>	<b>S:I RATIO</b>
GD	2.00	35 : 2

**MEDIA:**

**NOTE(S):**

The last meal prepared in the expeditionary training phase will consist of a breakfast meal. All students of the graduating class will participate in the preparation and eat together. Senior members of the detachment, staff and instructors of MCFSS will attend. All will provide students with a snapshot of what the students will encounter upon graduation and assignment to a duty station.

<b><u>REFERENCE - TITLE</u></b>	<b><u>PUBLICATION ID</u></b>	<b><u>CHAPTER/PAGE</u></b>
The Marine Corps Mentoring Program Guidebook	NAVMC 1500.58	Applicable section.



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**ANNEX Z - Administrative**

**EVENT ID:** 0009-Z

**HOURS:** 2.00

**TITLE:** End of Course Critique

<b>METHOD</b>	<b>HOURS</b>	<b>S:I RATIO</b>
EOC	2.00	18 : 1

**MEDIA:** AIO

**NOTE(S):**

The ECC is a student reaction form. It provides feedback on the areas listed in Figure 5-14 of the SAT Manual. This particular instrument reveals information on the course as a whole. ECCs should, if possible, be completed by 100 percent of the class. These critiques are completed after the program of instruction is complete. Students that may not have filled out an IRF or ERF during these periods may apply comments on the ECC in the areas of instruction or evaluation.

<b><u>REFERENCE - TITLE</u></b>	<b><u>PUBLICATION ID</u></b>	<b><u>CHAPTER/PAGE</u></b>
Systems Approach to Training (SAT) Manual (Jun 04)	SAT MANUAL	



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**ANNEX Z - Administrative**

**EVENT ID:** 0010-Z

**HOURS:** 6.00

**TITLE:** Check-out of MCD

<b>METHOD</b>	<b>HOURS</b>	<b>S:I RATIO</b>
CHKOUT	6.00	18 : 1

**MEDIA:**

**NOTE(S):**

Students will check-out of supply, admin, PXtra, central issue and other areas required by S-1.



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**ANNEX Z - Administrative**

**EVENT ID:** 0011-Z

**HOURS:** 2.00

**TITLE:** Graduation Rehearsal

<b>METHOD</b>	<b>HOURS</b>	<b>S:I RATIO</b>
GRD RHL	2.00	18 : 1

**MEDIA:** AT, GC, PP

**NOTE(S):**

All students will take part in the graduation rehearsal in the auditorium utilized for the actual graduation. All students will be required to be in the uniform of the day (during winter months: Alphas and during summer months: Charlie;s.)

Reference: MCD Fort Lee Academic SOP.



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**ANNEX Z - Administrative**

**EVENT ID:** 0012-Z

**HOURS:** 1.00

**TITLE:** Graduation Ceremony

<b>METHOD</b>	<b>HOURS</b>	<b>S:I RATIO</b>
GRAD	1.00	18 : 1

**MEDIA:** AT, GC, PP

**NOTE(S):**

All students will take part in the graduation. All students will be required to be in the uniform of the day (during winter months: Alphas and during summer months: Charlies.)

Reference: MCD Fort Lee Academic SOP.



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**ANNEX Z - Administrative**

**EVENT ID:** 0013-Z

**HOURS:** 5.00

**TITLE:** Platoon Commander's Time

<b>METHOD</b>	<b>HOURS</b>	<b>S:I RATIO</b>
CHKOUT	5.00	35 : 1

**MEDIA:**

**NOTE(S):**

Upon graduation, the platoon commander will inspect rooms, ensure medical/dental/SRB are in the possession of the student, provide orders and tickets to the student, and other administrative issues.



Date: 20080930

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**SECTION V - STUDENT PERFORMANCE EVALUATION**

Student Evaluation:

The purpose of the evaluations that are contained in this POI is to ensure that all students master knowledge required of MOS 3381, Food Service Specialist through written examinations and performance evaluations.

Written Examinations:

Written examinations will be administered in all Annexes. In all written examinations, the student must obtain a minimum score of 76 IOT receive a mastery grade. Remediation for any student not scoring 76 or higher will be performed NLT 24 hours later and cover those test items not mastered. Upon non-mastery (after 3 attempts), the student may be recycled, dropped, request MOS re-classification or other action as ordered by the Director, MCFSS.

Performance Evaluations:

Performance evaluations will be administered in all Annexes. In this performance evaluation, the student must obtain a GO, by utilizing process or product checklists, IOT receive a mastery grade. Remediation for any student not obtaining a GO will be performed NLT 24 hours later and cover those test items not mastered. Upon non-mastery (after 3 attempts), the student may be recycled, dropped, request MOS re-classification or other action as ordered by the Director, MCFSS.

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**SECTION VI - DISTRIBUTION LIST**

<u>DISTRIBUTION</u>	<u>QUANTITY</u>
COMMARFORCOM	1
COMMARFORPAC	1
COMMARFORRES	1
MARINE CORPS INSTITUTE (MCI)	1

