

**NEBRASKA ARMY NATIONAL GUARD
DIRECTORATE OF PERSONNEL ADMINISTRATION
ENLISTED PROMOTION SECTION
2433 NW 24th STREET
LINCOLN, NEBRASKA 68524
TRADITIONAL VACANCY ANNOUNCEMENT**

Announcement Number: 26-WPEMAA-10812

Closing Date: 7 August 2026

Location: Kearney, NE

Position Title & Unit: Culinary Management
Non-commissioned Officer (NCO)

Military Grade Range: SSG/E6-SFC/E7

Position #: 06027122

Military Requirements: Designated CPMOS for this position 92G4O. A security clearance of SECRET is required for the initial award of MOS. Must meet the physical demands requirements and qualifications of DA Pam 611-21. MOS qualification, if required, must be completed IAW current policy and training guidance. The selected individual may incur additional training requirements for SQI and/or ASI requirements for the duty position (see unit specific requirements below). The qualifications for the award of this MOS can be found in DA Pam 611-21.

Area of Consideration: All eligible and available members of the Nebraska Army National Guard serving in the grade range listed above. In order to be promoted in this position, the Soldier must be fully qualified for promotion IAW AR 600-8-19.

General Requirements:

1. Currently assigned (Staff Sergeant-Sergeant First Class) of the Nebraska Army National Guard or those eligible to join the NEARNG.
2. Not currently "Flagged from Favorable Personnel Actions", under a "Bar to Reenlistment."
3. Meet other requirements as stated in **Military Requirements** above.

Summary of Duties: Direct and manage all culinary operations within a battalion or larger unit, overseeing multiple food service facilities. Develop and implement food service plans, coordinating with higher headquarters and subordinate elements. Manage food service budgets and personnel, ensuring efficient resource allocation and effective training. Plan and coordinate large-scale field feeding operations for extended deployments and contingencies. Evaluate food service programs and recommend improvements to enhance quality and efficiency. Inspect and audit food service facilities, ensuring compliance with health, safety, and sanitation regulations. Serve as a subject matter expert on culinary matters, advising commanders on logistical and operational issues. Develop and maintain relationships with food vendors and suppliers, ensuring quality and cost-effectiveness.

Other Unit Unique Considerations/Requirements: If applicable.

Application Instructions: Submit a completed "Traditional NCO Vacancy Application" by e-mail to "ng.ne.nearng.list.g1-epm@army.mil" with a subject line of "**Vacancy Application 26-**

WPEMAA-10812” or in hard copy to the G1 office no later than 1600 hours on the closing date. Electronic applications must be in PDF format on one single attachment. The use of official mail to forward employment applications is prohibited. Applications or attachments which are unreadable or cannot be opened will not be accepted or considered. DPA is not responsible for any malfunctions when using electronic means to transmit job applications. Applicants may verify receipt of their application telephonically by calling (402)309-8148.

10-92G. MOS 92G--Culinary Specialist, CMF 92

a. *Major duties.* The Culinary Specialist is responsible for Army food service operations; ensure food safety and sanitation standards, manage food inventory and maintenance of field feeding equipment. Responsible for menu planning, personnel management, and performing supervisory and inspection functions. Their role is critical in supporting the health and morale of Soldiers by providing nutritious and appealing meals while they are supporting garrison and multidomain operations in support of large-scale combat operations.

(1) *MOSC 92G1O.* Prepare and serve food in tactical field kitchens, following standardized recipes and procedures. Operate and maintain kitchen equipment, ensuring cleanliness and sanitation standards. Receive, store, and issue food supplies, maintaining inventory control. Assist in menu planning and preparation of special meals for field operations. Practice food safety and sanitation procedures to prevent foodborne illness during deployments. Wash dishes, clean work areas, and maintain a sanitary kitchen environment in both garrison and field settings. Perform basic baking and cooking tasks under supervision, supporting tactical feeding operations.

(2) *MOSC 92G2O.* Prepare and cook a wider variety of foods, utilize more complex cooking techniques. Operate and maintain a full range of kitchen equipment, perform preventative maintenance checks. Manage food inventories, order supplies and ensure proper storage. Plan and prepare menus for both garrison and field feeding operations. Supervise and train junior culinary specialists in food preparation and kitchen procedures. Enforce food safety and sanitation standards, conduct inspections and correct deficiencies. Adapt recipes and cooking methods to accommodate dietary restrictions and special requests. Prepare field kitchens for tactical deployments, ensure all necessary equipment and supplies are available.

(3) *MOSC 92G3O.* Supervise and manage all aspects of food service operations, including menu planning, food preparation, and sanitation. Train and evaluate culinary specialists, developing their skills and ensuring adherence to standards. Manage food budgets and inventory control, minimizing waste and maximizing resources. Plan and coordinate field feeding operations for large-scale exercises and deployments. Inspect kitchens and food service facilities, ensure compliance with health and safety regulations. Adapt menus and cooking techniques to meet diverse dietary needs and operational requirements. Troubleshoot and repair kitchen equipment, coordinate with maintenance personnel as needed. Advise commanders on culinary matters, provide expertise on food service logistics and planning.

(4) *MOSC 92G4O.* Direct and manage all culinary operations within a brigade or larger unit, overseeing multiple food service facilities. Develop and implement food service plans, coordinating with higher headquarters and subordinate elements. Manage food service budgets

and personnel, ensuring efficient resource allocation and effective training. Plan and coordinate large-scale field feeding operations for extended deployments and contingencies. Evaluate food service programs and recommend improvements to enhance quality and efficiency. Inspect and audit food service facilities, ensuring compliance with health, safety, and sanitation regulations. Serve as a subject matter expert on culinary matters, advising commanders on logistical and operational issues. Develop and maintain relationships with food vendors and suppliers, ensuring quality and cost-effectiveness.

(5) *MOSC 92G5O*. Serve as the senior culinary advisor at the battalion or brigade level, developing and implementing comprehensive food service programs. Manage all aspects of food service operations, including budgeting, personnel management, and logistical support. Develop and revise food service policies and procedures, ensuring compliance with regulations and best practices. Conduct inspections and evaluations of food service facilities, identifying areas for improvement and implementing corrective actions. Mentor and train culinary personnel at all levels, fostering professional development and technical expertise. Plan and coordinate large-scale food service support for complex operations and contingencies. Analyze food service data and trends, recommending improvements to enhance efficiency and effectiveness. Represent the organization in external food service forums and conferences, sharing expertise and best practices.

b. *Physical demands rating and qualifications for initial award of MOS*. The food service specialists must possess the following qualifications:

- (1) A physical demands rating of Significant (Gray).
- (2) A physical profile of 222332.
- (3) Normal color vision.
- (4) Per AR 600-8-19, promotion to MSG and SGM requires an interim secret eligibility or higher.
- (5) Qualifying scores.
 - (a) A minimum score of 85 in aptitude area OF.
 - (b) A minimum OPAT score of Standing Long Jump (LJ) – 0140 cm, Seated Power Throw (PT) – 0400 cm, Strength Deadlift (SD) – 0140 lbs., and Interval Aerobic Run (IR) – 0040 shuttles in Physical Demand Category in “Significant” (Gray).
- (6) Special access programs. For duty on personal staff of general officer, individuals must volunteer in writing and meet the requirements per AR 614-200, section XI, para 8-78 inclusive.
- (7) Mandatory Formal training. Completion of MOS 92G course conducted under the auspices of the U.S. Army Quartermaster School; or meet ACASP criteria listed in AR 601-210. Waiver requests can be submitted to the Office of the Quartermaster Commandant Enlisted Proponent Office at USARMY Ft Lee, VA, 23801. TRADOC List QM Enlisted Personnel Development usarmy.lee.tradoc.list.qm-enlisted-personnel-development@army.mil.

c. *Additional skill identifiers.* (Note: Refer to table 12-8 (Listing of universal ASI's associated with all enlisted MOS)).

(1) D6--Advanced Business Analyst (Effective 202606) (personnel only).

(2) Z5--*Enlisted Aide.*

d. *Physical requirements and standards of grade.* Physical requirements and SG relating to each skill level are listed in the following tables:

(1) *Table 10-92G-1.* Physical requirements.

(2) *Table 10-92G-2.* Standards of grade TOE/MTOE.

(3) *Table 10-92G-3.* Standards of grade TDA.