

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

TRADITIONAL VACANCY ANNOUNCEMENT

Announcement Number: 21-PTLJ0-9021

Closing Date: Open Until Filled

Position Title & Unit: Culinary Management NCO, I
Co, 700th BSB

Location: Omaha, NE

Military Grade Range: Minimum SSG/E-6 - Maximum SFC/E-7

Military Requirements: Designated CPMOS for this position 92G. 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. 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 SSG/E-6 – SFC/E-7 of the Nebraska Army National Guard.
2. Not currently "Flagged from Favorable Personnel Actions", under a "Bar to Reenlistment", or defined as "Stagnant" IAW PPOM 18-001.
3. Meet other requirements as stated in **Military Requirements** above.

Summary of Duties: Perform duties shown in previous skill level when required and assign personnel to duty positions. Supervise shift, unit, or consolidated food service operations in field or garrison environments. Establish operating and work procedures, inspect dining, food preparation/storage areas and dining facility personnel. Determine subsistence requirements. Request, receive and account for subsistence items. Review support requests and ensure proper and complete Class I Operational Rations are assembled for distribution from the Subsistence Platoon to supported Field Feeding Teams. Apply food service accounting procedures. Prepare production schedule and make necessary menu adjustments. Establish, administer and maintain OJT and apprenticeship training programs. Prepare technical, personnel and administrative reports concerning food service operations. Implement emergency, disaster and combat feeding plans. Coordinate logistical support. Coordinate with food service officer, food advisor and food operations NCOs. Coordinate with TISA, facility engineers and veterinary activity. Plan and implement menus to ensure nutritionally balanced meals. Ensure accuracy of accounting and equipment records. Develop and initiate Standard Operating Procedures and safety, energy, security and fire prevention programs. Evaluate contract food service operations. Ensure contractors compliance with food service contract operations.

Other Unit Unique Considerations/Requirements: This is an Airborne Position, Soldier must become Airborne qualified within 24 months. Member must maintain Airborne currency while assigned to the 2-134th Infantry Battalion.

Application Instructions: Submit a completed "Traditional NCO Vacancy Application" by e-mail to "ng.ne.nearng.list.g1-epm@mail.mil" with a subject line of "**Vacancy Application 21-PTLJ0-9021**" 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)309-8152.

**10-92G. MOS 92G--Culinary Specialist CMF 92
(Army Civilian Acquired Skills Program (ACASP) designated MOS)**

a. *Major duties.* Supervise, prepare and serve food in a field or garrison operation. Duties for MOS 92G at each skill level are: (1) *MOSC 92G10.* Perform preliminary food preparation procedures. Prepare menu items listed on the production schedule. Bakes, fries, braises, boils, simmers, steams and sautés as prescribed by Army recipes. Prepare serving line, garnish food items and apply food protection and sanitation measures in a field and garrison environment. Receive and stores subsistence items. Create Class I requirements using the Army Food Service Management Information System. Ensure proper and complete Class I Operational Rations are assembled for distribution from the Subsistence Platoon to supported Field Feeding Teams. Perform general housekeeping duties. Operate, maintain, and clean field kitchen equipment. Erect, strike, and store field kitchens. Perform preventive maintenance on garrison and field kitchen equipment.

(2) *MOSC 92G20.* Perform duties shown in previous skill level and provide technical guidance to subordinate Soldiers in garrison and field kitchen operations. Ensure proper procedure and food temperature guidelines are adhered to during food preparation. Direct safety, security and fire prevention procedures. Perform shift supervision and inspection functions.

(3) *MOSC 92G30.* Perform duties shown in previous skill level when required and prepare complex menu items. Supervise shift, unit, or consolidated food service operations in field or garrison environments. Establish operating and work procedures, inspect dining, food preparation/storage areas and dining facility personnel. Determine subsistence requirements. Request, receive and account for subsistence items. Review support requests and ensure proper and complete Class I Operational Rations are assembled for distribution from the Subsistence Platoon to supported Field Feeding Teams. Apply food service accounting procedures. Prepare production schedule and make necessary menu adjustments. Establish, administer and maintain OJT and apprenticeship training programs. Prepare technical, personnel and administrative reports concerning food service operations. Implement emergency, disaster and combat feeding plans. Coordinate logistical support.

(4) *MOSC 92G40.* Perform duties shown in previous skill level when required and assign personnel to duty positions. Coordinate with food service officer, food advisor and food operations NCOs. Coordinate with TISA, facility engineers and veterinary activity. Plan and implement menus to ensure nutritionally balanced meals. Ensure accuracy of accounting and equipment records. Develop and initiate Standard Operating Procedures and safety, energy, security and fire prevention programs. Evaluate contract food service operations. Ensure contractors compliance with food service contract operations.

(5) *MOSC 92G50.* Develop, coordinate, implement, advise and evaluate command food service programs. Monitor requests for food items and equipment. Develop and analyze menus and coordinates menu substitutions. Evaluate operation of garrison and field kitchens, food service training facilities and maintenance of equipment. Survey individual preferences, food preparation and food conservation. Prepare reports, studies and briefings on food service operations. Provide assistance to food service officers and NCOs.

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 90 in aptitude area OF in Armed Services Vocational aptitude Battery (ASVAB) tests administered prior to 2 January 2002.

(b) A minimum score of 85 in aptitude area OF on ASVAB tests administered on and after 2 January 2002.

(c) 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) For duty on personal staff of general officer, individuals must:

(a) Volunteer in writing for such duty.

(b) Meet the qualifications above and the requirements of AR 614-200, section XI, para 8-78 inclusive.

(7) Formal training (completion of MOS 92G course conducted under the auspices of the U.S. Army Quartermaster School) mandatory or meet the ACASP criteria per paragraph 9-5b(5)(b) of this pamphlet and in paragraph (8) below. Waiver for formal training or ACASP criteria must be submitted to Cdr, USAQMC&S, ATTN: ATSM-QMG, Ft Lee, VA 23801-5032 for approval.

(8) ACASP qualification criteria. Must have 2 years of experience, or combination of formal training and experience totaling 2 years in preparing meals in commercial or institutional activities. (Does not include work experience in fast food franchise or similar operation.)

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