



Hospital Food Service Specialist (68M)

More than a million meals are prepared every day in Army kitchens. Army hospitals are no exception, often preparing thousands of meals at one time. As an important member of the food service team, the Hospital Food Service Specialist prepares all types of food according to standard and dietetic recipes, as well as ordering and inspecting food supplies and preparing meats for cooking.

The Hospital Food Service Specialist is primarily responsible for assisting in the supervision of medical nutrition care operations. Some of your duties as a Hospital Food Service Specialist may include:

- Performing basic clinical dietetic functions in the dietary management and treatment of patients

- Preparing, cooking and serving modified and regular food items according to nutrition care treatment plans under the supervision of a dietitian or noncommissioned officer

 - Ordering, receiving and inspecting meat, fish, fruit and vegetables

 - Preparing standard cuts of meat using cleavers, knives and bandsaws

 - Cooking steaks, chops and roasts

 - Baking or frying chicken, turkey and fish

 - Preparing gravies and sauces

 - Baking breads, cakes, pies and pastries

 - Serving food in dining halls, hospitals or field kitchens

TRAINING

Job training for a Hospital Food Service Specialist consists of nine weeks of Basic Training, where you'll learn basic Soldiering skills, and nine to 14 weeks of Advanced Individual Training, including practice in food preparation. Part of this time is spent in the classroom and part in the field. Some of the skills you'll learn are:

- Standard and dietetic menus and recipes

- Preparation and cooking of various foodstuffs and bakery products

- Food and supply ordering

- Storage of meats, poultry and other perishable items

HELPFUL SKILLS

Helpful attributes include:

An interest in home economics, health, mathematics, accounting and chemistry

An interest in cooking

An interest in working with one's hands

ADVANCED RESPONSIBILITIES

Advanced level Hospital Food Service supervise and train other Soldiers within the same discipline.

RELATED CIVILIAN JOBS

The skills you learn as a Hospital Food Service Specialist will help prepare you for a future with civilian cafes, restaurants, cafeterias, hotels, hospitals, manufacturing plants, schools and other organizations that have their own dining facilities. Depending on which specialty you pursue, you'll be able to pursue a career as a cook, chef, meat cutter, butcher or baker.

Through your extensive Army training and experience, and some additional study, you may be able to qualify for certification as a Dietary Managers Association Dietary Manager.

RELATED ARMY POSITIONS

Food Service Operations (92G)

Shower/Laundry and Clothing Repair Specialist (92S)

Patient Administration Specialist (68G)

Veterinary Food Inspection Specialist (68R)

Information about this MOS provided by: www.goarmy.com

For further information visit: www.minnesotanationalguard.org