



## Food Service Operations (92G)

More than a million meals are prepared every day in Army kitchens. As an important member of the food service team, the Food Service Operations 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 Food Service Operations Specialist is primarily responsible for the preparation and service of food in field or garrison food service operations. Some of your duties as a Food Service Operations Specialist may include:

- Performing preliminary food preparation procedures
- Performing specific cooking methods as prescribed by Army recipes
- Setting up serving lines, garnishing food items and applying food protection and sanitation measures in field and garrison environments
- Receiving and storing subsistence items
- Performing general housekeeping duties
- Operating, maintaining and cleaning field kitchen equipment
- Erecting, striking and storing all types of field kitchens
- Performing preventive maintenance on garrison and field kitchen equipment.
- 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
- Cleaning ovens, stoves, mixers, pots and utensils

### **TRAINING**

Job training for a Food Service Operations Specialist consists of nine weeks of Basic Training, where you'll learn basic Soldiering skills, and eight 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 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 your hands

### **ADVANCED RESPONSIBILITIES**

Advanced level Food Service Operations Specialists supervise and train other Soldiers within the same discipline. They may also be responsible for:

Ensuring that proper procedures, temperatures and time periods are adhered to during food preparation

Directing safety, security and fire prevention procedures

Performing limited supervisory and inspection functions, including shift supervision

### **RELATED CIVILIAN JOBS**

The skills you learn as a Food Service Operations 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.

### **RELATED ARMY POSITIONS**

Hospital Food Service Specialist (68M)

Veterinary Food Inspection Specialist (68R)

Information about this MOS provided by: [www.goarmy.com](http://www.goarmy.com)

For further information visit: [www.minnesotanationalguard.org](http://www.minnesotanationalguard.org)