



In Need of Temporary Duty “Culinary Services” Support for your Station or Cutter?

The Auxiliary has a team that can help!

The AUXFS (Auxiliary) Program is a National Auxiliary Program designed to provide trained Auxiliarists to fill-in at small boat stations or on cutters to relieve Culinary Specialists (CSs), allowing them to attend training, take leave, or illness, without leaving the unit short-handed. The AUXFSs can also assist with VIP events, Changes of Command and unit morale events. AUXFSs can be available for a variety of time frames from one meal to several days.

In 2009, the AUXFS Program became a National Auxiliary Program. Each Auxiliary District has an AUXFS Chair, appointed by the District Commodore, who will work closely with units in that District.

Qualified AUXFSs complete 18-22 hours of basic food services training, along with completing a series of PQS to demonstrate their skills. The training is based on the FS-3 Striker course, emphasizes safety and sanitation, working in a galley and basic food preparation. The Coast Guard Headquarters Culinary Services Program (CG 1111) has approved the AUXFS Training Program. A certified and experienced USCG CS is the instructor for the training, often assisted by a unit Food Service Specialist. Annual sanitation training is required for all AUXFSs. The AUXFSs also are required to have the HEP A shots and a health screening.

Types of services the AUXFS provides:

- Preparation Cook
- Food Server
- Cook & Assistant Cook
- Chef
- Executive Chef

AUXFS Class – 13-15 OCT 17 – MSU Portland, OR

Advanced cooking classes and training are available to the AUXFS.

Additional information about the program:

Jim Dickinson, DSO-FS, jamesbdickinson@gmail.com

Jim Ehnborn, DDC-L, jehnborn@yahoo.com