

AuxFS - Culinary Services Class:



These classes are only for Auxiliary members that are willing to commit in completing the PQS requirements of the AuxFS certification program.

Apr 28-30 – CG Station – Depoe Bay, Newport, OR – limited to 6 students – 3 open seats

May 12-14 – CG Station – MSU, Portland, OR – limited to 16 students – Registration closes May 5.
Instructor will be CG Chief

Will “wait list” Auxiliary members for either class.

The AuxFS program enhances Coast Guard and Coast Guard Auxiliary mission readiness, effectiveness, and execution by providing food services support to Coast Guard and Coast Guard Auxiliary units by:

- Promoting and maintaining food service in galleys, floating and land based deployed facilities.
- Supporting (Ready Volunteer Force) of the National Strategic Plan (2012-2016).
- Growing and maintaining a trained and ready staff to support Coast Guard operations.

All AuxFS members will be trained using the Coast Guard Approved Auxiliary Food Services Guide. Training includes both classroom lectures and hands on work. **Standardized performance qualifications are required to be completed within 1 year of the initial AuxFS class. Hepatitis A vaccinations and medical screenings are also required. A yearly sanitation class and 2 year team coordination training class (TCT) is also required.**

Please refer to the USCG Auxiliary National Human Resources website for the complete list of requirements that **MUST** be completed for the certification. The AUXFS Outreach tab links to the “Introduction AuxFS Program” PowerPoint.