Individual Critical Task List

Advanced Culinary Specialist ICTL (CMDT Appr 24 Jan 2014)
Enlisted, MOS: 92G, Duty Pos: QLG

Approved
14 May 2014

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Target Audience: Enlisted Service members in the grade of E5 and above from all US military branches to include National Guard and Reserve Components serving or selected to serve as an Enlisted Aide, Flight Steward (C-20), or in Pentagon and GO messes. Also includes Warrant Officer in MOS 922A.

Total Number of Tasks: 15

Task Number	Task Title	Training Domain / Location	Sust Tng Freq	Sust Tng Sl
101-F17-0001	Fabricate Different Cuts of Meats, Fish, and Poultry	INST	SA	2-6, WO
101-F17-0002	Fabricate Classical Vegetable Cuts	INST	SA	2-6, WO
101-F17-0003	Prepare Classical Soups	INST	SA	2-6, WO
101-F17-0004	Prepare Classical Sauces	INST	QT	2-6, WO
101-F17-0005	Prepare Classical Salads	INST	SA	2-6, WO
101-F17-0006	Apply Advanced Protein Cooking Methods	INST	SA	2-6, WO
101-F17-0007	Apply Advanced Starch Cookery	INST	SA	2-6, WO
101-F17-0008	Develop Menus Based on Nutritional Standards	INST	SA	2-6, WO
101-F17-0009	Set Up a Table for Service	INST	SA	2-6, WO
101-F17-0010	Plan a Multi-Course Meal	INST	SA	2-6, WO
101-F17-0011	Apply Dining Service Etiquette	INST	SA	2-6, WO
101-F17-0012	Prepare Hors D'oeuvers	INST	SA	2-6, WO
101-F17-0013	Prepare Classical Desserts	INST	SA	2-6, WO
101-F17-0014	Prepare a Buffet Meal Service	INST	QT	2-6, WO
101-F17-0015	Apply Industry Food Safety Standards	INST	QT	2-6, WO