

Report Date: 21 Feb 2014

Summary Report for Individual Task
101-F22-0014
Prepare Food and Beverages in the General/Flag Officer's Quarters
Status: Approved

DISTRIBUTION RESTRICTION: Approved for public release; distribution is unlimited.

DESTRUCTION NOTICE: None

Condition: You are an Enlisted Aide for a General/Flag Officer. You are responsible for preparing food and beverages in the General/Flag Officer's quarters. You have access to a fully equipped kitchen with all required equipment, ingredients, and materials. You also have access to funds for purchasing ingredients, serving equipment, all applicable references, and a computer. This task should not be trained in MOPP.

Standard: Prepare food and beverages in the General/Flag Officer's quarters in accordance with nutritional needs and requirements of the General/Flag Officer while maintaining proper food safety and sanitation procedures.

Special Condition: None

Safety Level: Low

MOPP: Never

Task Statements

Cue: None

DANGER
None

WARNING
None

CAUTION
None

Remarks: None

Notes: None

Performance Steps

1. Determine the nutritional needs and requirements of the General/Flag Officer and family.
2. Plan a meal based on seasonality and the needs and requirements from Step 1 above.
3. Procure the ingredients for the meal.
4. Prepare and serve the meal.
5. Maintain food safety and sanitation requirements.

(Asterisks indicates a leader performance step.)

Evaluation Guidance: Score the Soldier/Service Member a GO if all performance measures are passed. Score the Soldier/Service Member a NO-GO if any performance measure is failed. If the Soldier/Service Member scores a NO-GO, show the individual what was done wrong and how to do it correctly.

Evaluation Preparation: At the test site provide all materials that are relevant to the task to include those mentioned in the condition statement. A fully equipped and operational kitchen is required for this task.

PERFORMANCE MEASURES	GO	NO-GO	N/A
1. Determined the nutritional needs and requirements of the General/Flag Officer and family.			
2. Planned a meal based on seasonality and the needs and requirements from Step 1 above.			
3. Procured the ingredients for the meal.			
4. Prepared and served the meal.			
5. Maintained food safety and sanitation requirements.			

Supporting Reference(s):

Step Number	Reference ID	Reference Name	Required	Primary
	0-16-072398-1	Dietary Guidelines for Americans	No	No
	AR 40-25	NUTRITIONAL ALLOWANCES: STANDARDS AND EDUCATION	No	No
	DA PAM 600-60	A Guide to Protocol and Etiquette for Official Entertainment	No	No
	DOD INSTRUCTION 7250.13	Funding and Disposition Resources	No	No
	ISBN 087021-620-1	SERVICE ETIQUETTE	No	No
	ISBN 1-4172-2871-7	John Cleese, Wine for the Confused	No	No
	ISBN 13-118011-8	Culinary Fundamentals	No	No
	ISBN-13:978-0-7645-5734-7	The Professional Chef	No	No
	M5300.11	COMDINST	No	No
	SERVSAFE	ServSafe Essentials	No	No
	TB MED 530	Occupational and Environmental Health, Food Sanitation	No	No

Environment: Environmental protection is not just the law but the right thing to do. It is a continual process and starts with deliberate planning. Always be alert to ways to protect our environment during training and missions. In doing so, you will contribute to the sustainment of our training resources while protecting people and the environment from harmful effects. Refer to FM 3-34.5 Environmental Considerations and GTA 05-08-002 ENVIRONMENTAL-RELATED RISK ASSESSMENT. Environmental protection is not just the law but the right thing to do. It is a continual process and starts with deliberate planning. Always be alert to ways to protect our environment and reduce waste during training and missions. In doing so, you will contribute to the sustainment of our training resources while protecting people and the environment from harmful effects.

Safety: In a training environment, leaders must perform a risk assessment in accordance with FM 5-19, Risk Management. Leaders will complete a DA Form 7566 COMPOSITE RISK MANAGEMENT WORKSHEET during the planning and completion of each task and sub-task by assessing mission, enemy, terrain and weather, troops and support available-time available and civil considerations, (METT-TC). Note: During MOPP training, leaders must ensure personnel are monitored for potential heat injury. Local policies and procedures must be followed during times of increased heat category in order to avoid heat related injury. Consider the MOPP work/rest cycles and water replacement guidelines IAW FM 3-11.4, Multiservice Tactics, Techniques, and Procedures for Nuclear, Biological, and Chemical (NBC) Protection, FM 3-11.5, Multiservice Tactics, Techniques, and Procedures for Chemical, Biological, Radiological, and Nuclear Decontamination. Observe safety precautions in cooking and serving areas. Ensure knives are properly used and stored when not in use. Follow manufacturer's operating, safety, and maintenance instructions when operating

equipment.

Prerequisite Individual Tasks : None

Supporting Individual Tasks : None

Supported Individual Tasks : None

Supported Collective Tasks : None

ICTL Data :

ICTL Title	Personnel Type	MOS Data
Enlisted Aide	Enlisted	MOS: 92G, ASI: Z5, Duty Pos: AJZ