



16790  
19 July 2023

## MEMORANDUM

From: District Staff Officer, Culinary Assistance (DSO-CA)

To: District Commodore

Subj: CULINARY ASSISTANCE PROGRAMS REPORT, JUNE 2023

1. District Culinary Assistance program administration reorganization continues as well as human resources capabilities.
2. District Culinary Assistants Staff Call tentatively scheduled for Aug 1, 2023.
3. Culinary Assistant training with new and updated material is available to be offered online and in person. All interested persons should contact DSO-AS as soon as possible for inclusion.
4. Coast Guard direct support needs are increasing rapidly. Dedicated Culinary Assistants fill many of these needs and we are grateful for their selfless support. It is imperative that

AUXILIARY CULINARY ASSISTANCE

**MODULES**

1. PROGRAM OVERVIEW
2. TRAINING & PERFORMANCE
3. SAFETY FIRST
4. TOOLS & EQUIPMENT
5. SANITATION & HEALTH
6. FOOD PREPARATION
7. CG CULINARY SERVICE & ADMIN
8. HANDS-ON EXPERIENCES

The graphic features two photographs: on the left, three men in white chef uniforms and blue caps standing behind a table with various food items; on the right, a close-up of a chef in a white uniform and tall white hat, focused on preparing a dish. The text "AUXILIARY CULINARY ASSISTANCE" is written vertically on the left side of the graphic, and the "MODULES" list is on the right. A small Coast Guard Auxiliary logo is in the bottom left corner of the graphic.

supporting Auxiliary members are appropriately screened and ordered to duty in accordance with Coast Guard and Auxiliary requirements. **Self-deployment without appropriate authorization is prohibited.**

16790  
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5. District Culinary Assistance support is critical to member morale and sustaining Auxiliary operational and training needs. DSO-CA is reviewing requests on a case-by-case basis to help ensure adequate coverage.
6. A new Request for Forces (“RFF”) process is under development to serve active/reserve command direct support and Auxiliary function and unit support.
7. AUX-CA services at Mini-DTRAIN event appears to have been successful. We Introduced the Keurig hot beverage dispensers to replace the old-style coffee urns ensuring quicker turn-around, better quality product, and increased customer satisfaction.
8. We have assigned two AUX-CA1 team members that are currently serving aboard CG cutters and appreciate their willingness to serve, especially one answering the call with less than 24-hours notice to get underway. We have a critical need for AUX-CA1 coverage at Sector San Francisco that we are seeking to fill.
9. Please contact DSO-CA directly at [jmzimmerle.uscgaux@gmail.com](mailto:jmzimmerle.uscgaux@gmail.com) or (801) 369-6169 (voice/text) with any questions, concerns, or requests.

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Copy: District 11NR Board and Staff via [d11n-board-staff@d11nuscgaux.info](mailto:d11n-board-staff@d11nuscgaux.info)