

# USS Nimitz Sailors refine culinary talents

Story and photos by MC3 (SW) Robert Winn

USS Nimitz (CVN 68) S-2 division of Supply department strives to go above and beyond this week by participating in a series of classes aimed to improve overall quality.

The classes, offered by former Lt. Cmdr. Edward Manley, trainer and career counselor from the Global Foodservice Institute, are intended to teach Sailors about all the things necessary to provide quality service to anyone who comes down the food line.

“We want to get them more efficient at running every aspect of the shop,” said Manley. “We want the food to be ordered cheaper, used in order to get the highest yield and end up still tasting great.”

The classes are broken down into eight independent certifications and a master certification for those who’ve completed the eight prerequisites. The classes include: food safety, hazard analysis (i.e. what might you find in tainted lettuce), customer service, culinary nutrition, beverage pairing (wine and food pairing), serving alcohol responsibly, restaurant management,

culinary arts and master certified food and beverage director.

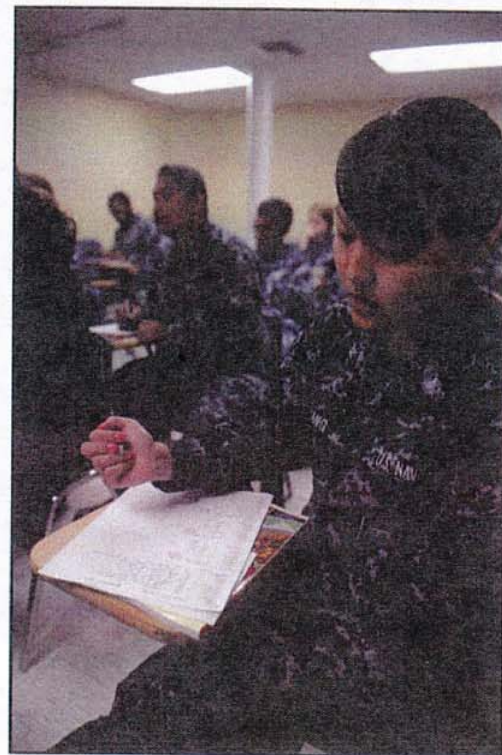
“Everyone who has a passion for culinary arts can take these courses,” said Manley. “There are a few that I would recommend for various rates too. The corpsman, for instance, would benefit from the food safety and hazard analysis courses. And who wouldn’t benefit from a customer service class?”

Each of the eight classes are independent of each other, so if a Sailor would like to take the wine and food pairing course and not the restaurant management they can, said Manley.

“This whole thing is done by the V. A. so anyone can sign up,” he continued. “Since this is a civilian certification, all these courses can help you out if you decided to get out of the Navy.”

Nimitz is setting a record with the number of Sailors from a single command to carry this certification.

“When this set ends on Wednesday, we’ll have 60 percent of our leadership (E-5 and above) certified all the way to master certified food and beverage



Sailors from USS Nimitz, NAS Whidbey Island, Naval Base Everett and Naval Base Kitsap take notes during a food safety course aboard the Crew’s Messing and Berthing Barge.

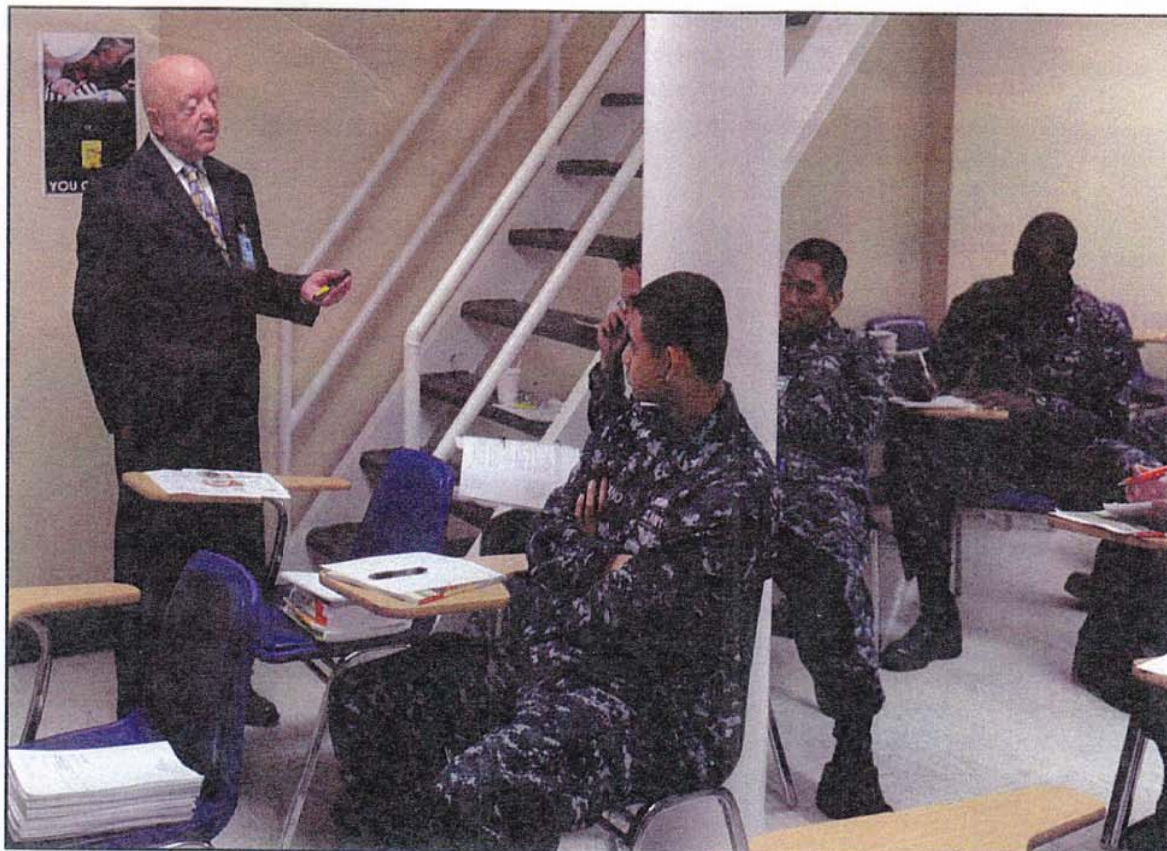
director,” said Chief Culinary Specialist (SW/AW) Sherwin Penaranda, S-2’s leading Culinary Specialist. “When the class is run again in November, we should be at 100 percent!”

Penaranda says he’s sending his Sailors because it helps with professional growth and the certification will help his Sailors in the long run because it’s a civilian certification.

“These classes will definitely help on the advancement exam,” said Manley. “Selection boards will definitely take note, as well; classes like these really help to put you ahead of the crowd.”

As soon as the classes are complete and the Sailors get back to the galleys, you should see a difference in service, Manley said.

“Nimitz already has great service,” he said. “But, you’ll still see a jump in overall service.”



Former Lt. Cmdr. Edward Manley instructs crew members during a food safety course aboard the USS Nimitz.