



# MSC Food Service and Logistics Training Schedule

1 March 2024 - 31 August 2024

12 Feb 2024

NO.	DATE		COURSE TITLE	PREREQUISITE COURSES	INSTRUCTOR	LOCATION	WEEKS
24-28	26 Feb - 8 Mar		Baking Methods & Techniques	Basic Culinary Techniques	Bonet	Norfolk	2
24-29	4-22 Mar		Storekeeper Basic		White	San Diego	3
24-30	19 Mar		ServSafe Principles (4-hour Virtual)		Watford	Virtual	4-hour
24-31	25 Mar - 5 Apr		Supply & Configuration Management	SKB	Hill	San Diego	2
24-32	1-5 Apr		Supply Officer Refresher Course (Virtual)	SKB, SCM, ShipCLIP, HZMT, CLF, FSM	Nuckols	Virtual	1
24-33	8-19 Apr		ShipCLIP	SKB, SCM	Falconer	San Diego	2
24-34	15-19 Apr		Introduction to Food Service		Watford	Norfolk	1
24-35	16 Apr		ServSafe Principles (4-hour Virtual)		Davis	Virtual	4-hour
24-36	22-26 Apr		Combat Logistics Force Module	SKB, SCM, ShipCLIP	Nuckols	San Diego	1
24-37	22 Apr - 3 May		Basic Culinary Techniques	Introduction to Food Service	Watford	Norfolk	2
24-38	30 Apr - 3 May	Tue - Fri	Hazardous Material Coordinator	SKB, SCM	Hill	San Diego	4-day
24-39	6-17 May		Food Service Management (FSM-ShipCLIP)	Prereqs listed below*	White	San Diego	2
24-40	6-17 May		Advanced Culinary Techniques	Basic Culinary Techniques	Bonet	Norfolk	2
24-41	6-24 May		Storekeeper Basic		Nuckols	Norfolk	3
24-42	20-24 May		Combat Logistics Force Module	SKB, SCM, ShipCLIP	Falconer	Norfolk	1
24-43	21 May		ServSafe Principles (4-hour Virtual)		Bonet	Virtual	4-hour
<b>June - August 2024 Courses -- Pending Contract Execution**</b>							
24-44	3-14 Jun		Supply & Configuration Management	SKB	TBD	Norfolk	2
24-45	3-21 Jun	Holiday Wed 19 Jun	Storekeeper Basic		TBD	San Diego	3
24-46	18 Jun		ServSafe Principles (4-hour Virtual)		TBD	Virtual	4-hour
24-47	25-28 Jun	Tue - Fri	Hazardous Material Coordinator	SKB, SCM	TBD	Norfolk	4-day
24-48	8-19 Jul		ShipCLIP	SKB, SCM	TBD	Norfolk	2
24-49	15-26 Jul		Supply & Configuration Management	SKB	TBD	San Diego	2
24-50	16 Jul		ServSafe Principles (4-hour Virtual)		TBD	Virtual	4-hour
24-51	22 Jul - 2 Aug		Food Service Management (FSM-ShipCLIP)	Prereqs listed below*	TBD	Norfolk	2
24-52	29 Jul - 2 Aug		CMLS-CLF Module <b>Shore-side personnel only.</b> <b>Not available for CIVMARS.</b>		TBD	Chesapeake	1
24-53	29 Jul - 2 Aug		Introduction to Food Service		TBD	Norfolk	1
24-54	5-9 Aug		Combat Logistics Force Module	SKB, SCM, ShipCLIP	TBD	Norfolk	1
24-55	12-23 Aug		Basic Culinary Techniques	Introduction to Food Service	TBD	Norfolk	2
24-56	12-30 Aug		Storekeeper Basic		TBD	Norfolk	3
24-57	19-30 Aug		ShipCLIP	SKB, SCM	TBD	San Diego	2
24-58	20 Aug		ServSafe Principles (4-hour Virtual)		TBD	Virtual	4-hour

**Black** = Supply/Logistics Courses      **Blue** = Culinary/Food Service Courses      **Red** = Federal Holiday (Classes Closed)

**\*FSM-ShipCLIP Prerequisites:** Target group: Culinary Permanent Chief Stewards, Steward Cooks, and Chief Cooks. Supply Positions: Permanent Supply Officers, Junior Supply Officers, and Yeoman Storekeepers. Other CIVMAR Culinary Positions including Supply Utilityman, Cook Bakers, Second Cooks, and Assistant Cooks will be required to complete the prerequisite courses of Intro to Food Service, Basic Culinary Techniques, and Advanced Culinary Techniques.

\*\*Courses #24-44 - 24-58 Pending Contract Execution

Submit all training requests and communication to [msc\\_civmar\\_training@us.navy.mil](mailto:msc_civmar_training@us.navy.mil).  
CIVMARS should notify their MPS/Training Specialist of need/request for classes in San Diego.  
Submit all training requests and communication to [msc\\_civmar\\_training@us.navy.mil](mailto:msc_civmar_training@us.navy.mil).

Approved for Contract  
N32205-22-P-2040  
MSC COR Elizabeth Travis