



# MSC Logistics and Food Service Training Schedule 2025-26 JUN - SEP 2026

02 JUN 2026 - Version 10

#	Dates	Code	Course	Instructor	Location	Weeks	Prerequisites / Holidays
26-275	01-04JUN	HAZMAT	Hazardous Material Coordinator	Hill	Virtual	4 days	SKB, SCM
27-276	09 JUN	ServSafe	ServSafe Principles	Bonet	Virtual	4 hrs	None
26-280	08-12JUN	CLF	Combat Logistics Force Module	Hill	SP 312, RM 169C	1	SKB, SCM, ShipCLIP
26-290	15JUN-02JUL	SKB	Storekeeper Basic	RWhite	SP 312, RM 169C	3	None, 19 Jun, 03 Jul Holidays
26-291	15-26 JUN	FSM	Food Service Management - ShipCLIP	KWhite	W143, RM A308	2	* Prereqs listed below
26-295	06-10 JUL	SORC	Supply Officer Refresher Course	KWhite	Virtual	1	** Prereqs listed below
26-310	06-17JUL	SCM	Supply & Configuration Management	Nuckols	SP 312, RM 169C	2	SKB
26-315	13-31 JUL	SKB	Storekeeper Basic	RWhite	SP 312, RM 140	3	None
26-320	20-31JUL	ShipCLIP	ShipCLIP	Nuckols	SP 312, RM 169C	2	SKB, SCM
26-325	21 JUL	ServSafe	ServSafe Principles	Johnson	Virtual	4 hrs	None
26-326	27-31JUL	CMLS-CLF	CMLS-CLF	Hill	Chesapeake	1	Shore-Side Personnel only
26-335	27JUL-07AUG	ADV	Advanced Culinary	Johnson/Bonet	W143 NFMT	2	Intro, Basic
27-000	03-06AUG	HAZMAT	Hazardous Material Coordinator	KWhite	SP 312, RM 140	4 days	SKB, SCM
27-005	03-07AUG	CLF	Combat Logistics Force Module	Hill	SP 312, RM 169C	1	SKB, SCM, ShipCLIP
27-010	04 AUG	ServSafe	ServSafe Principles	Bonet	Virtual	4 hrs	None
27-015	10-14 AUG	CMLS-CLF	CMLS-CLF	Hill	Chesapeake	1	***Shore-side Personnel only***
27-020	17AUG-04SEP	SKB	Storekeeper Basic	RWhite	SP 312, RM 169C	3	None
27-025	17-21AUG	INTRO	Intro to Food Service	Johnson	W143 NFMT	1	None
27-030	24AUG-04SEP	BASIC	Basic Culinary	Johnson	W143 NFMT	2	Intro
27-035	08-18SEP	SCM	Supply & Configuration Management	Nuckols	SP 312, RM 169C	2	SKB, 07Sep26-Labor Day
27-040	14-18SEP	SORC	Supply Officer Refresher Course	Hill/RWhite	Virtual	1	** Prereqs listed below
27-045	21SEP-02OCT	ShipCLIP	ShipCLIP	Hill	SP 312, RM 169C	2	None
27-050	22-Sep	ServSafe	ServSafe Principles	Johnson	Virtual	4 hrs	None
27-055	28SEP-09OCT	BAK	Baking	Johnson/Bonet	W143 NFMT	2	Intro, Basic

Black = Supply/Logistics Courses     
 Blue = Culinary/Food Service Courses     
 Red = Federal Holiday (No Classes)

\* **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, and Advanced Culinary Techniques.

\*\* **SORC Prerequisites:** SKB, SCM, ShipCLIP, HAZMAT, CLF, FSM-ShipCLIP

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).**

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