

AUXFS Performance Qualifications Standards Checklist

The Performance Qualification Standards (PQS) are a series of tasks that must be performed by the AUXFS and signed off by a "Qualified" AUXFS and/or a unit FSO (CS2 and above). These tasks are similar to those required of an CS3 Striker candidate. The FSO and/or the AUXFS may ask questions to judge competency. Task sign-off indicates satisfactory completion of a task as observed by signee. ALL TASKS MUST BE COMPLETED.

The sign-offs must be done within 1 year after completion of the Basic AUXFS Class. The completed signed form must be submitted to the member's DSO-FS who will review and notify the District DIRAUX for entry into AUXDATA as a "Qualified" AUXFS.

AUXFS Name: _____

Member #: _____

District/Division/Flotilla: _____

TRAINING

1. Completion of the Basic AUXFS Class with a minimum of 18 hours of instruction, including sanitation

Date of Basic AUXFS Class: _____ Location of Class: _____

Instructor Name (Print) Title/Rank: _____

2. Completion of Introduction to Risk Management (required prior to final PQS submission)

Date of completion: _____

3. Completion of Core (Mandatory) Training (required prior to Basic AUXFS Class)

Date of completion: _____

FOOD PREPARATION

Date/initials

- _____ A-01 Scale 3 recipes to change number of servings
- _____ A-02 Perform the following cutting techniques: Dice, Mince, Chop, and Slice
- _____ A-03 Cook two items from an approved menu
- _____ A-04 Prepare brewed coffee
- _____ A-05 Cook at least one of the following meats using the dry heat method:
Poultry, Beef, Pork or Seafood.
- _____ A-06 Cook at least one of the following meats using the moist heat method:
Poultry, Beef, Pork or Seafood.
- _____ A-07 Prepare one soup (thick or thin)
- _____ A-08 Prepare eggs "cooked to order", using each technique: Easy-over, Scrambled, Omelet
- _____ A-09 Prepare items for chilled salad bar
- _____ A-10 Prepare one cooked salad
- _____ A-11 Cook a fresh and frozen vegetable product
- _____ A-12 Cook a pasta, potato or rice product
- _____ A-13 Prepare a dessert (cake, cookies, etc) using a mix or refrigerated product
- _____ A-14 Set up the serving line

Rev 01APR2019 – Previous forms are obsolete

AUXFS Name: _____

Member #: _____

District/Division/Flotilla: _____

TOOLS AND EQUIPMENT

Date/initials

_____ B-01 Maintain safe serving temperatures in steam table and chilled salad bar

_____ B-02 Sharpen a knife

SAFETY AND SANITATION

Date/initials

_____ C-01 Store and label leftovers correctly

_____ C-02 Clean and sanitize food and non-food contact surfaces within mess and galley

_____ C-03 Demonstrate correct hand-washing process

_____ C-04 Health Certification (per ALCOAST 300/15)

This is to CERTIFY that the above AUXFS has:

Received a Food Service Personnel Screening from a Coast Guard Medical Officer or a licensed personal medical provider.

Is vaccinated against Hepatitis A. The AUXFS provided proof of vaccination from a Coast Guard Clinic, licensed personal medical provider or other third-party provider.

Print Name: _____

Title/Rank: _____ (IDHS/DMOA/PCM)

Signature: _____

Date: _____

DATE ALL TASKS COMPLETED: _____

Print Name of FSO* or AUXFS* w/duty station: _____

*FSO/AUXFS Signature: _____

*FSO/AUXFS Email: _____

Names of other FSOs or AUXFSs who signed off on tasks (PRINT):

Comments: _____
