

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 (FS2 and above). These tasks are similar to those required of an FS3 Striker candidate. The FS and/or the AUXFS may ask questions if necessary to judge competency.

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 District AUXFS Chair who will then send a certification to the District DIRAUX for entry into AUXDATA as a "Qualified" AUXFS.

AUXFS Name: _____

Member #: _____

District/Division/Flotilla: _____

TRAINING

Date/initials

_____ 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: _____

_____ 2. Completion of TCT training within the last 2 years.

Date of recent TCT Training: _____

_____ 3. Completed the Mandatory Training

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

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 their 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 THAT ALL TASKS COMPLETED: _____

Name of FS or AUXFS w/ duty station: _____

Signature: _____

Email: _____

Names of other FSs or AUXFSs who signed off on tasks: _____

Comments: