



AuxChef Program

“Your back up option”
Ready to Serve You !!!

WHO ARE WE & WHAT WE DO?

So Lets Start from the Beginning !!



History of the AuxChef Program

USCG Station Fire Island NY



History of the AuxChef Program

Early Photos of the Program



History of the AuxChef Program

- After 9/11, the need for the Auxiliary to do more in support of the Gold Side was apparent.
- The need to formalize cooking activities currently done by Auxiliarist was recognized.
- 1SR started a District AUXCHEF Program at USCG Station Fire Island NY
- In 2006, the AUXCHEF Program was established as national pilot program.
- 5SR assisted in developing and testing of a wide spread program.
- In January 2009, the AUXCHEF Program was approved as a National Auxiliary Program.
- In March 2010, the Training and Qualifications Guide was approved by CGHQ.



Goals of AuxChef

- Give Auxiliarists another means to contribute and support the Gold Side in our new expanded activities
- Adds to Auxiliary activities to improve recruiting and retention
- Improve the morale of the Coasties
- Relieve FSs at small boat stations and on cutters so that they can take leave, training, etc.
- Provide simple FS training to Auxiliarists
- Demonstrate another area of diversity and importance of the Auxiliary to Team Coast Guard
- Provide assistance at Coast Guard and Auxiliary at VIP events
- Provide a new avenue of training and support to the CG FSs.



Areas we can assist the Coast Guard FS Program !!!

1> Station/Sector Support



2> Vessel Support – Dockside or Underway from 87' on up



3> Event Support- Change of Commands , Retirements , VIP Events , Picnics , Emergency Plan Back up Support



Let's Review the Training Program and Requirements

- Training consist of 18-22 Hours of basic instruction. From a CGHQ Approved Guide
- PQS Sign Off to be complete within 1 year of the class
- All member have TCT training in 2 year increments
- All member have Hepatitis A Shots – Provided by the CG
- We assist or serve under the Local Command and the FS in Charge
- Annual Sanitation Refresher



Training using the CG HQ Approved Guide Providing Both Classroom and Hands On



AuxChef Training Classroom



AuxChef Training Hands On



AuxChef Training Hands On



AuxChef Training Hands On



AuxChef Training Hands On

- Sector LA/LB Herb Garden



AuxChef Training Hands On Serving

- Sector LA/LB



Station /Sector Support

- 1> Fill in for FS leave or Training – small boat stations



- 2> Regular Support w/ FS Team – small boat and larger facilities

- 3 > Assist with or run Events

- Change of Command
- Retirements
- VIP Events
- Picnics
- Critical Plan Support



Station/ Sector Support



Station / Sector Support



Vessel Support

- 1> Fill in for FS leave or Training
- 2> We assist dockside or underway
- 3> On larger vessels assist with the FS Team



Vessel Support



Our Steps to Support a vessel

- We plan menus with the FS in charge
- We review any restrictions of the crew
- The FS purchases the Food

Note : On 87's - We support all the on board functions of the duty FS



Vessel Support



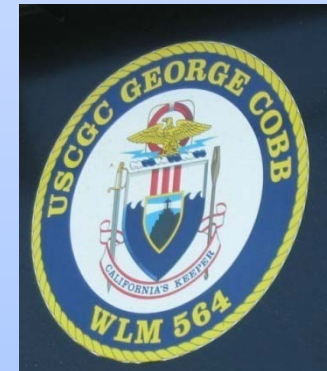
Vessel Support 87' Cutter



AuxChef Onboard the CGC Haddock



Some Vessels we have Supported



Events

- We support your Events !!!!
- 1> Change of Commands
- 2> Retirements
- 3> VIP Events
- 4> Social Gatherings
- 5 > Picnics and Cookouts



Events



Change of Command Event



Picnics / Planned Events



- Assisting or running Picnics and other outdoor events
- We are the extra hands for the surge events
- Food Service for Patrol Crews and support staff.



Picnics



Picnics



Picnics / Planned Events

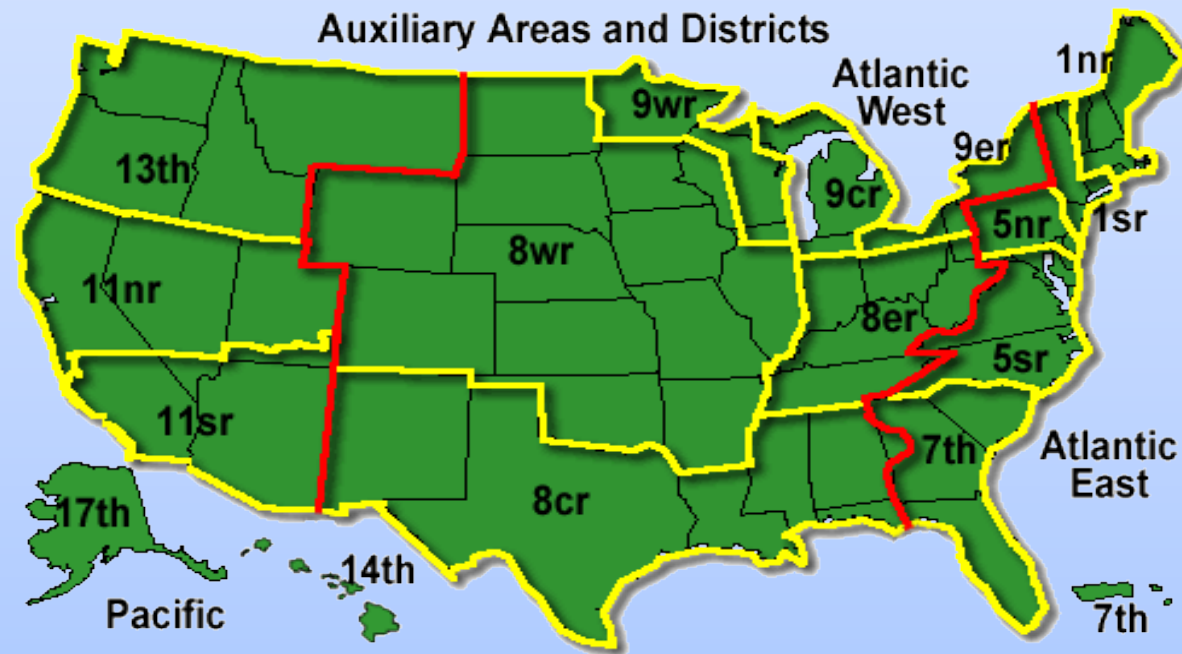


- Food Service for Patrol Crews and support staff.
- Providing support service for larger events
- 4th of July or other local event support of crews



AuxChef Structure @ National Level

- Division Chief
- 3 Branch Chiefs



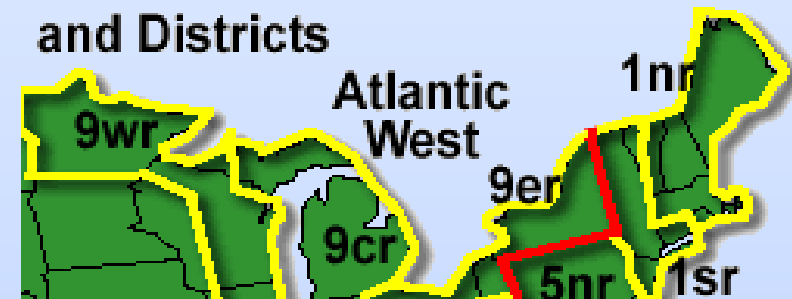
AuxChef Structure @ District Level

AuxChair is selected by the DCO

Title	Responsibilities	# of Stripes (appointed)
Chairperson	This individual must demonstrate the leadership and project management skills needed to administer the program at the District level. They also supervise the Area Chairpersons and Section Leaders.	2 ½
Area Chairpersons	The Area Chairperson administers the program at the Division or Sector level. These individuals are the primary liaison to the unit Commanding Officer and unit Food Services lead.	2
Section Leader	The Section Leader is a position that must be applied for and is chosen from the team of AuxChefs working at the unit. The Section Leader is chosen by the unit Commanding Officer. The Section Lead assists with scheduling and maintaining good relations with the unit.	1



Branch Chief - Atlantic West



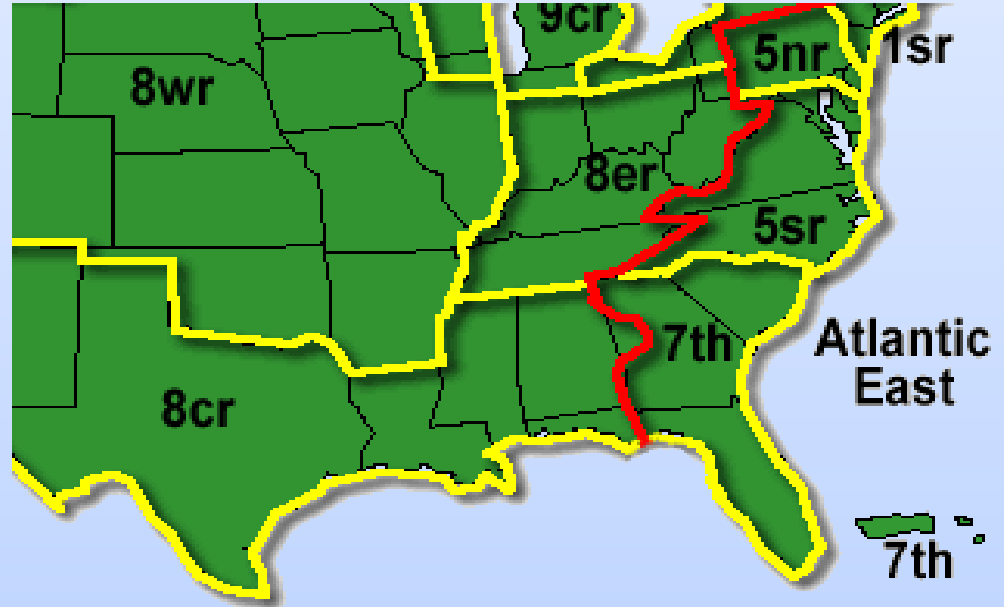
Bobby Madison

P 516-359-4428 Email Bmadison@LIAG.net

1NR,1SR,9ER,9CR,9WR



Branch Chief – Atlantic East



Ron Ellis Branch Chief
Ginger Ellis Branch Asst
P 540-967-0589 Email Raegraph@msn.com
5NR,5SR,7,8ER,8CR,8WR



Branch Chief - Pacific



Linda Haynes

P 925-837-4647 Email LRHaynes@att.net

11NR,11SR,13,14,17



DVC-HA AuxChef

Division Chief

Russ Venti

C 619-822-0789

Email RussVenti@GMail.com



Bachelors Survival Class (Below)



USCG Auxiliary AuxChef Program



Ready to Serve You !!!

PREPARED BY
Russ Venti DVC-HA

JOSEPH G. O'LEARY
DIRECTOR OF HUMAN RESOURCES
2011 US COAST GUARD AUXILIARY