



U.S. Department of
Homeland Security

**United States
Coast Guard
Auxiliary**



MEMORANDUM

From: Richard Thomas- DSO-CA

To: District Commodore, DCOS, EXCOM, and District members

Re: January – February 2025 Report of Culinary Assistance Program

Submitted March 4, 2025

ACTIVITIES:

The culinary team provided set-up and take down of the mini-food service for PCA fair held on January 18th and 19th. The same team helped with a District Change of Watch ceremony post dessert service.

Linda Haynes and I co-taught a Culinary Class during the PCA

The team also provided service to the Change of Watch at the Berkeley Marina for Division One - change of watch

On January 27th, I attended a career day event at Yuba College, Lower Lake, California. Chef and Program Instructor, Robert Cabrerros has been great for both the Coast Guard Auxiliary and Coast Guard, as through interaction with him, we have managed to pick up a couple of younger members in our local flotilla and a couple of signups for the Coast Guard. During the event we were fortunate to interact with team Guy Fieri, (TV celebrity)

Coast Guard provided a Culinary Specialist Symposium Training in Alameda during January, and we reportedly had some of our team attending.

ON-GOING CURRENT OPERATIONS

In the original documentation provided to me there are 14 active culinary members. Through research I found another 14 that all are in rears. By accident at the PCA I came across three members who have recently completed a culinary class and are not shown in our email list. Later, I found 2 more that completed the class and are not on the rolls. I have contacted 14 of those that have not participated in a long time and are in reyr's and found some that have moved on and others that are no longer interested. It seems that we did salvage 4 from that list.

With our two newest members I believe currently we have a total of 27 CA2 or CA1.

I have appointments with OIC's and/or CS personnel on February 3rd and 4th throughout the bay area. The purpose is to reestablish contact and seek out additional cooperation.

Developed an intake form for various functions that will be requested throughout the year.

Slowly but surely making personal phone contact with each team member or in person.

In the process of expanding the great work of John-Micheal setting up our culinary job assignment link and attempting to expand the participating number of culinary opportunities.

In the process of finishing a booklet of "what we do" and provide to Coast Guard stations and Auxiliary Divisions regarding events. Completed an updated version of CA work Opportunities, Menu options for Auxiliary Division Commanders and small stations without galley service. And it will be published on the first of March. Sending out recruiting for culinary folks.

IMPROVEMENTS NEEDED

So far on this new adventure as DSO-CA- I find the only issue at this point is the response or lack of response to questionnaires and emails requesting a response. Hope to change this quickly. A BETTER tracking system to assure that members taking and passing the CA class get properly logged into data system.

FUTURE EVENTS

Air Station McKinleyville	Mid-March to Mid-April	Full Time – berthing available
Division 5 Optrex	May 16, 2025,	LUNCH
FALL PCA FAIR		SNACKS – DINNER TBD
DTRAIN		TBD
Fleet Week		TBD
CG Change of Command- Noyo River	June 20, 2025,	LUNCH
Yuba College Culinary students tour of Tracen Cook school	– March 27, 2025	

JANUARY EVENTS



Culinary Team Division 1 COW



Gary Jolley and Rich Thomas with Robert Cabreros
Head of the Yuba College Culinary Program



Guy Fieri Wheels

THREE UPS-

1. LOCATED 15 CA PERSONNEL NEVER RECORDED IN DIRAUX
2. APPROVAL BY EVERY COAST GUARD GALLEY & CG CUTTER (DOCKSIDE ONLY) IN OUR AOR TO WORK THE GALLEYS EITHER BY REQUEST, OR TO RESERVE A SPOT FOR PQS SIGN-OFFS OR PUT HOURS IN.
3. STARTING TO GET REQUEST FOR FILL DATES

THREE DOWNS.

1. ISSUE WITH HOW AND WHEN PEOPLE ARE LOGGED INTO DIRAUX COMPUTER TO LOCATED CA MEMBERS.
2. VERY SLOW RESPONSE AND EVEN NON-RESPONSE FROM SPECIFICS REQUESTED FROM MEMBERS AND OR OTHER DEPARTMENTS.
3. IT'S BEEN 1-+ YEARS SINCE WE STARTED THE PROGRAM – AND BEEN OUT OF TOUCH SO STILL FORGETTING A FEW THINGS- WORKING ON THAT.

Additional material related to this timeframe attached:

Respectfully submitted,

Rich Thomas – DSO-CA
D 11 N – (707)489-0466
Hi Rich,

Hello Culinary Team!

During the past 2 months I have actively visited most potential locations that we can operate as Culinary Assistants.

Like many of the functions of the Auxiliary, we take classes, train, and then “wait” to be asked to do a variety of related help. The vision here is for us to have opportunities to serve and utilize your valuable training as well as being trained when you have the time.

Attached is a comprehensive list of opportunities that can be utilized by all of you. (subject to your status)

The most attractive, especially for new culinary team members, is free access to Alameda- Coast Guard Island Galley- which requires no preapproval- just go when you have time – see the following the attachment for details. (must have hep A shot)

We now have some additional galley’s that are willing to let us train and just help without them needing anyone. Of course, for many it will be exciting news that you can now do some time on board a cutter – dockside only – just for the experience as well as gaining more knowledge.

It is important to keep in mind that with the exception of Coast Guard Island galley, every other assignment **must be vetted through the DSO-CA**. In order to get these locations to allow us to work when we want – I had to agree that I would be the only contact with them to make arrangements. Management of who is doing what, when, and where is very important to maintain the integrity and direction of the program without bothering the CS Staff– **MAKE RESERVATIONS-**

Currently working on some additional functions that will include some interaction with Tracen Petaluma Culinary school, private restaurant tours, and some additional functions.

Also coming soon is the culinary menu that will be sent to all the stations that do not have galley support and each of the Auxiliary Division Commanders showing them a list of food services we can provide with different menus. Keep in mind that this was created to keep it simple and to make it easier for us when we might be limited with the number of helpers as well as potentially keep cost down. Anyone that wants to contribute a suggested menu is welcome to do so, put it in the format of the one you will receive shortly.

We have picked up a request for an OPTREX lunch in May and a Change of Command luncheon in June- (details coming within the next week) – each as a result of the menu outline I sent to them.

In advance, thank you all for what you do and look forward to a great year in the kitchen.

With Kind Regards,

Rich Thomas- DSO-CA
707 489-0466

COAST GUARD AUXILIARY CULINARY ASSISTANCE PROGRAM OPPORTUNITIES

PAGE 1

IMMEDIATE TRAINING:

ALAMEDA STATION - GALLEY

This is especially set-up for new Culinary team members just beginning as a CA team member. You can show up at the galley any time to get hours or training. *It is highly recommended if this will be your first experience the staff ask that you select Friday Saturday or Sunday's as training.* The galley is open to ALL CA 1's or 2's- this is 100% open with no reservation - just show up in the appropriate uniform and see the person in charge for that day. **YOU MUST HAVE APPROPRIATE UNIFORM AND AT LEAST HEP A SHOT** Please make sure your uniform is appropriate and clean, remember your PQS printout, & you have had Hep B shot within the time limit.

RESERVED TRAINING OR ANNUAL HOURS FOR CA 1'S

STATION GOLDEN GATE- SAUSALITO

STATION YBI - SAN FRANCISCO

STATION HUMBOLDT BAY - EUREKA AREA

AIR STATION MCKINLEYVILLE - EUREKA AREA

These three stations are available for training and PQS sign offs and qualifying annual hours for CA 1's **WITH RESERVATIONS ONLY**. Please try to give a week notice of requested date or dates you wish to work and total hours willing to work.

RESERVED TRAINING AND ANNUAL HOURS FOR CA 1'S

CGC ALDER - BOUY TENDER - YBI - SAN FRANCISCO

CGC TERN - 87 FT PATROL VESSEL - YBI - SAN FRANCISCO

CGC SOCKEYE - 87 FT PATROL VESSEL - BODEGA BAY

CGC HAWKSBILL -87 FT PATROL VESSEL - MONTEREY

CGC BERRACUDA - 87 FT PATROL VESSEL - EUREKA ***

These five cutters are available for training and PQS sign offs and qualifying annual hours for CA 1's **WITH RESERVATIONS ONLY**. Please try to give **AT LEAST A WEEK NOTICE** of requested date or dates you wish to work and total hours willing to work.

This opportunity is only available to CA1's and CA2's who have completed their hepatitis shot series and have complete 50% or MORE of their PQS's. - **These are dockside only opportunities -**

WITH THE EXCEPTION OF ALAMEDA STATION OPEN DOOR POLICY - DO NOT CONTACT ANY OTHER ASSET DIRECTLY - **MAKE RESERVATIONS**

RESERVATIONS:

RICH THOMAS- ThomasR.Referree@gmail.com - 707 489-0466 - secondary - 707 987-2227

*** Commitment in process

COAST GUARD AUXILIARY CULINARY ASSISTANCE PROGRAM OPPORTUNITIES

PAGE 2

ADDITIONAL TRAINING AND "STAYED QUALIFIED HOURS" - creativity opportunities

The following are Coast Guard facilities in our AOR that do not have galley support.

Station Noyo River	Fort Bragg
Station Vallejo	Vallejo
Station Tahoe	Tahoe
Station Bodega Bay	Bodega
Station Monterey	Monterey
Port Security Unit 313	San Francisco Airport
Pacific Strike Team	Novato
Air Station Sacramento	Sacramento
Station Rio Vista	Rio Vista (if and when they reopen)

I have been in contact with each of these stations and all are agreeable to having morale luncheons or event at their stations. This takes some creativity on our part. Obviously we do not have funds to treat each station for free luncheons.

However, if we approach our Divisions and/or Flotillas to see if they would like to donate funds for a morale food function we can we can take the lead and get hours. For Example - Flotillas 87 & 88 sponsor thanksgiving dinner every November and July 4th BBQ at Station Noyo River, Fort Bragg. Monterey Flotilla provides a Valentines Party each year for Station Monterey. It will spread good will between active and auxiliary and provide us the opportunity to accumulate hours. It's worth us being creative and happy to work with anyone that has other ideas.

IMPORTANT

PLEASE: Remember to wear the appropriate uniform and be neat and clean and appropriate uniform.

PLEASE: Remember to bring your PQS sheets if you are needing sign-offs

PLEASE: Remember that you are responsible to have the Hep A & B inoculations. CA's need at least Hep A prior to working in galley

PLEASE: Remember that you are responsible for getting your Hep B shot within the allotted time frame

PLEASE: Remember that with the exception of the galley at Coast Guard Island all other assignments must be vetted through DSO-CA

PLEASE: Remember when RESERVATION IS REQUIRED YOU MUST CONTACT DSO-CA TO SET UP AND CONFIRM

PLEASE: Remember to fulfill your request - if there is an emergency preventing you to showing up contact - DSO-CA - ASAP

PLEASE: Remember all the facilities have agreed to feed you at no cost while on full schedule except YBI - will charge \$5.80.

PLEASE: Remember that we are guest in their kitchens - refrain from any negative discussions if you have opinions about their operations

PLEASE: Remember that you must know protocols especially if boarding a vessel or other military customs

PLEASE: Remember that working on vessels require steep stair cases on some of the vessels

AUX Food Service Prep Uniform

Authorized Ball Cap
covers:

Shirt: Navy blue polo shirt with
Auxiliary logo

Undershirt: Navy ODU T-shirt
(optional)

Belt: Brown belt

Trousers: Khaki

Footwear: Athletic shoes or
chef's clogs



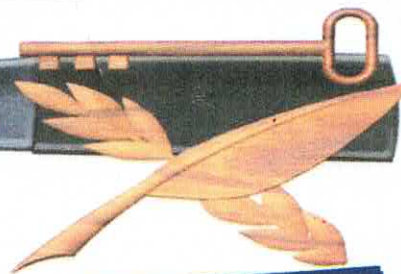
Prep
Uniform





COAST GUARD CULINARY

Coast Guard Fest



Culinary Specialist Symposium Training Schedule

January 27th to January 30th CSA Alameda- CS Symposium (E6 and Below)

Convene, Learn and Create at CSA Alamedas' CS Symposium! Bake a fresh loaf of Bread, create Sushi from the Blue Fin Tuna you just filled, drizzle an herbaceous oil over freshly cut and seared Filet Mignon, roll your own Gnocchi and serve in classically made Pesto. If any of these piques your interest then join your fellow CSs at Alamedas Coast Guard Island for the most recent rating changes and updates, culinary instruction, mentorship and camaraderie.

The culinary training provided will align with rating performance qualifications and be led by Insert Lead instructor Name here specializing in and focusing on .

CSA ALAMEDA CULINARY SPECIALIST SYMPOSIUM TRAINING SCHEDULE

Monday 27th January	Tuesday 28th January Intro/Q&A CSA Alameda	Wednesday 29th January Workshops CSA Alameda	Thursday 30th Workshops CSA Alameda
0800	0800	0800	0800
Welcome	Fish Fabrication	Bake Shop	Plating Techniques
Culinary Program RFMC	Steak Fabrication	Plated Meal Service Training	Event Planning
CSB/COST	Sushi Rolling Demo		Plated Lunch
	Meal Prep	Meal Prep	