

MILPERSMAN 1306-901

NAVY FOOD MANAGEMENT TEAMS (NFMTs)

Responsible Office	NAVPERSCOM	Phone:	DSN	882-3741
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1. **Background.** Navy Food Management Teams (NFMTs) provide technical and management assistance to Culinary Specialists (CS) in operation of enlisted dining facilities and afloat officer messing facilities, with on-the-job instruction in areas of food preparation and service, mess management, and sanitation.

a. Their mission is to assist both fleet units and shore activities in improvement of food service operations staffed with Navy CSs. These teams are located at Norfolk, VA; New London, CT; Yokosuka, JA; Bremerton, WA; Mayport, FL; San Diego, CA; and Pearl Harbor, HI.

b. Tour length will be normal CS shore tour or Department of Defense (DOD) area tour for overseas assignments.

2. **Requirements/Qualifications**

a. NFMTs are composed of CSs in paygrades E-7 and above who have completed CS "C" School, Management Principles Course, and Instructor's Training prior to reporting for team duty.

b. Complete section A of NAVPERS 1306/92 (Rev. 12-03), Special Program Screening Form (Exhibit 1 of MILPERSMAN 1306-900).

c. Required obligated service (OBLISERV) for this program is 36 months.