

STATE WIDE VACANCY ANNOUNCEMENT (SWVA)

G1 ENLISTED PERSONNEL ARKANSAS NATIONAL GUARD BLDG 7202, ROBINSON MTC NORTH LITTLE ROCK, AR 72199-9600	DATE:	SWVA CONTROL NUMBER:
OPEN TO: Current members of ARARNG or those eligible to become members of the ARARNG	Applications will be accepted until:	
POSITION TITLE, SERIES, GRADE, POS#:	APPOINTMENT FACTORS: See Paragraphs Below	
UNIT, LOCATION OF POSITION:	MINIMUM GRADE:	MAXIMUM GRADE:

BACKGROUND:

(1) Reference: DCSPER Directive 2025-04, State Wide Vacancy Announcement (SWVA) Procedures.

(2) Background: AR ARNG has been unable to fill the below NCO vacancy IAW AR 600-8-19 and the ARARNG MOI for EPS Board. Thus, this SWVA is hereby implemented to identify and assign Soldiers to voluntarily fill a Traditional NCO vacancy.

(3) **This is a Traditional “M-Day” position. It is NOT a full-time position.**

SOLDIER INCENTIVES:

Any change in a Soldier’s MOS, except as provided by normal rank progression as outlined in DA PAM 611-21, is not allowed and will terminate that Soldier’s Select Reserve Incentive Program bonus, with recoupment. Accepting a SWVA slot is voluntary change of MOS and falls outside of normal rank progression. Applicants should contact the ARARNG Incentive Manager to determine any possible termination and/or recoupment actions that may result from accepting this position.

Point of Contact for duty description:

Selecting Supervisor:

SWVA and EPS Oversight Authority:

APPLICATION INSTRUCTIONS:

All applications must be submitted via email to the Enlisted Personnel Manager

ng.ar.ararng.list.enlisted-promotions@army.mil

APPLICATION CHECKLIST:

- Letter of interest from the individual indicating desire to voluntarily transfer to the advertised position and meet all MOS and NCOES requirements within required timelines of DCSPER Directive 2025-04.
- Letter of acknowledgment from current unit commander. (If not on a current EPS list)
- Enlisted Record Brief (ERB) or Soldier Talent Profile (STP).
- Last 3 NCOERs. Memorandum may be provided to explain less than 3.
- Most Recent DA Form 705
- Most Recent Certified Height/Weight or DA 5500 or 5501, if exceed Screening Table Weight.

10-92G. MOS 92G--Culinary Specialist, CMF 92 (Eff 202510)

a. *Major duties.* The Culinary Specialist is responsible for Army food service operations; ensure food safety and sanitation standards, manage food inventory and maintenance of field feeding equipment. Responsible for menu planning, personnel management, and performing supervisory and inspection functions. Their role is critical in supporting the health and morale of Soldiers by providing nutritious and appealing meals while they are supporting garrison and multidomain operations in support of large-scale combat operations.

(1) *MOSC 92G10.* Prepare and serve food in tactical field kitchens, following standardized recipes and procedures. Operate and maintain kitchen equipment, ensuring cleanliness and sanitation standards. Receive, store, and issue food supplies, maintaining inventory control. Assist in menu planning and preparation of special meals for field operations. Practice food safety and sanitation procedures to prevent foodborne illness during deployments. Wash dishes, clean work areas, and maintain a sanitary kitchen environment in both garrison and field settings. Perform basic baking and cooking tasks under supervision, supporting tactical feeding operations.

(2) *MOSC 92G20.* Prepare and cook a wider variety of foods, utilize more complex cooking techniques. Operate and maintain a full range of kitchen equipment, perform preventative maintenance checks. Manage food inventories, order supplies and ensure proper storage. Plan and prepare menus for both garrison and field feeding operations. Supervise and train junior culinary specialists in food preparation and kitchen procedures. Enforce food safety and sanitation standards, conduct inspections and correct deficiencies. Adapt recipes and cooking methods to accommodate dietary restrictions and special requests. Prepare field kitchens for tactical deployments, ensure all necessary equipment and supplies are available.

(3) *MOSC 92G30.* Supervise and manage all aspects of food service operations, including menu planning, food preparation, and sanitation. Train and evaluate culinary specialists, developing their skills and ensuring adherence to standards. Manage food budgets and inventory control, minimizing waste and maximizing resources. Plan and coordinate field feeding operations for large-scale exercises and deployments. Inspect kitchens and food service facilities, ensure compliance with health and safety regulations. Adapt menus and cooking techniques to meet diverse dietary needs and operational requirements. Troubleshoot and repair kitchen equipment, coordinate with maintenance personnel as needed. Advise commanders on culinary matters, provide expertise on food service logistics and planning.

(4) *MOSC 92G40.* Direct and manage all culinary operations within a brigade or larger unit, overseeing multiple food service facilities. Develop and implement food service plans, coordinating with higher headquarters and subordinate elements. Manage food service budgets and personnel, ensuring efficient resource allocation and effective training. Plan and coordinate large-scale field feeding operations for extended deployments and contingencies. Evaluate food service programs and recommend improvements to enhance quality and efficiency. Inspect and audit food service facilities, ensuring compliance with health, safety, and sanitation regulations. Serve as a subject matter expert on culinary matters, advising commanders on logistical and operational issues. Develop and maintain relationships with food vendors and suppliers, ensuring quality and cost-effectiveness.

(5) *MOSC 92G50.* Serve as the senior culinary advisor at the battalion or brigade level, developing and implementing comprehensive food service programs. Manage all aspects of food service operations, including budgeting, personnel management, and logistical support. Develop and revise food service policies and procedures, ensuring compliance with regulations and best practices. Conduct inspections and evaluations of food service facilities, identifying areas for improvement and implementing corrective actions. Mentor and train culinary personnel at all levels, fostering professional development and technical expertise. Plan and coordinate large-scale food service support for complex operations and contingencies. Analyze food service data and trends, recommending improvements to enhance efficiency and effectiveness. Represent the organization in external food service forums and conferences, sharing expertise and best practices.

b. *Physical demands rating and qualifications for initial award of MOS.* The food service specialists must possess the following qualifications:

(1) A physical demands rating of Significant (Gray).

(2) A physical profile of 222332.

(3) Normal color vision.

(4) Per AR 600-8-19, promotion to MSG and SGM requires an interim secret eligibility or higher.

(5) Qualifying scores.

(a) A minimum score of 85 in aptitude area OF.

(b) A minimum OPAT score of Standing Long Jump (LJ) – 0140 cm, Seated Power Throw (PT) – 0400 cm, Strength Deadlift (SD) – 0140 lbs., and Interval Aerobic Run (IR) – 0040 shuttles in Physical Demand Category in “Significant” (Gray).

(6) Special access programs. For duty on personal staff of general officer, individuals must volunteer in writing and meet the requirements per AR 614-200, section XI, para 8-78 inclusive.

(7) Mandatory Formal training. Completion of MOS 92G course conducted under the auspices of the U.S. Army Quartermaster School; or meet ACASP criteria listed in AR 601-210. Waiver requests can be submitted to the Office of the Quartermaster Commandant Enlisted Proponent Office at USARMY Ft Lee, VA, 23801. TRADOC List QM Enlisted Personnel Development usarmy.lee.tradoc.list.qm-enlisted-personnel-development@army.mil.

c. *Additional skill identifiers.* (Note: Refer to table 12-8 (Listing of universal ASI’s associated with all enlisted MOS)).

(1) D6--Operational Data Analyst (personnel only).

(2) Z5--Enlisted Aide.

d. *Physical requirements and standards of grade.* Physical requirements and SG relating to each skill level are listed in the following tables:

(1) *Table 10-92G-1.* Physical requirements.

(2) *Table 10-92G-2.* Standards of grade TOE/MTOE.

(3) *Table 10-92G-3.* Standards of grade TDA.