

USNS GENERAL JOHN POPE T-AP 110
OFFICE OF THE CHIEF STEWARD

5667)

TROOP GALLEY CHIEF COOK INSTRUCTIONS

1. Have complete charge of the Troop Galley, following instructions of the Chief Cook.
2. Take the responsibility for checking menus, preparing food, food service, checking quality and quantity to avoid waste, sending surplus food back to the butcher or storerooms at once.
3. Take complete charge of cooks and details assigned to Troop Galley.
4. Check sanitation of galley and surrounding areas. Report shortage of troop details and any deficiencies of details or machines to the Chief Steward.
5. Supervise all food preparation, checking all food for desirability, and reporting at once if in doubt to Chief Steward. At such times hold up serving of such food until inspection is made by the Chief Steward or the ship's Doctor.
6. Supervise stowage of utensils. Take responsibility of seeing that all left-overs are properly stored and returned to the butcher shop.
7. Enforce and post Safety and Sanitation Regulations.
8. All assistant cooks in the Troop Galley will operate under your direct orders. They will supervise details as directed by you.
9. See that all cooks and details observe strict sanitary conditions at all times and report any deficiencies to the Chief Steward.
10. All rules and regulations will be adhered to at all times.

11. WORK HOURS:

At Sea

In Port

Ø63Ø-13ØØ
15ØØ-18ØØ

0730-1600

APPROVED:

SUBMITTED:

MASTER

CHIEF STEWARD

I have read, understand, and will comply with, above instructions.

D. Q. Quitevis
Signature