

USNS GENERAL EDWIN D. PATRICK (T-AP 124)  
OFFICE OF THE CHIEF STEWARD

ASST. PANTRYMAN JOB INSTRUCTIONS.

1. You will work under direct order of the Chief Pantryman, assuming your assigned duties in either the crew Pantry or Main Pantry.
2. Wear a clean, approved uniform at all time when on duty.
3. Keep yourself physically clean and neat--appearing.
4. Observe all Sanitation Rules and Regulations.
5. Inspect each item of chinaware you may use in serving foods to see that it is spotlessly clean.
6. Advise the Chief Pantryman of any deficiencies in your immediate work area.
7. Observe all Safety Rules, and Regulations.
8. If there are any questions on matters pertaining to your work consult the Chief Pantryman promptly. Ask - Know - don't guess.
9. Attempt to improved your work. Serve foods attractively. Keep Hot foods HOT. Serve Chilled items on chilled plates.

10. WORK HOURS:

AT SEA  
0600 - 0930  
1030 - 1330  
1530 - 1800

IN PORT  
0600 - ~~1000~~ 0930  
1030 - ~~1200~~ /330  
1500 - 1800

APPROVED:

SUBMITTED

C.W. Hutchens

MASTER

Chief Steward

CHIEF STEWARD

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

Edward A. DeLoach  
Name of employee

**581-3**

Position No.

USNS GENERAL EDWIN D. PATRICK (T-AP 124)  
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10. WORK HOURS:

AT SEA  
0600 - 0930  
1030 - 1330  
1530 - 1830

IN PORT  
0600 - 0930  
1030 - 1330  
1500 - 1800

APPROVED:

SUBMITTED

C. W. Hutchins

MASTER

Miss Dattola

CHIEF STEWARD

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

Leslie Joseph 582-1  
Name of employee

Position No.

USNS GENERAL EDWIN D. PATRICK (T-AP 124)  
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9. Attempt to improved your work. Serve foods attractively. Keep Hot foods HOT. Serve Chilled items on chilled plates.

10. WORK HOURS:

AT SEA  
0600 - 0930  
1030 - 1330  
1600 - 1900

IN PORT

SUBMITTED

APPROVED:

C. W. Hutchins

MASTER

Phil Dattola

CHIEF STEWARD

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

George W. Hutchins 582-2

Name of employee

Position No.

USNS GENERAL EDWIN D. PATRICK (T-AP 124)  
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9. Attempt to improved your work. Serve foods attractively. Keep Hot foods HOT. Serve Chilled items on chilled plates.

10. WORK HOURS:

AT SEA  
0600 - 0930  
1000 - 1300  
1500 - 1800

IN PORT

APPROVED:

SUBMITTED

E.W. Hutchins

MASTER

William D. Miller

CHIEF STEWARD

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

James W. Miller

Name of employee

Position No.

USNS GENERAL EDWIN D. PATRICK (T-AP 124)  
OFFICE OF THE CHIEF STEWARD

CHIEF PANTRYMAN JOB INSTRUCTIONS

1. Assume responsibility for the operation of the Main Pantry and the crew Pantry, taking over the active supervision of the Main Pantry.
2. Work under direct order of the Chief Steward
3. Keep yourself physically clean, wear the prescribed work uniform while on duty, and see that all personnel under your supervision observe the same strict standard.
4. Observe all safety rules and regulations, instruct your personnel in same and see that such orders are enforced.
5. Enforce NO SMOKING regulations in your work areas.
6. Make no changes in menu without orders from responsible authorities.
7. Enforce all regulation pertaining to sanitation.
8. Stand-by daily at 1000 for inspection.
9. Report all deficiencies in your work areas to the proper authorities. Follow up when necessary rapairs are not made immediately.
10. Observe economies whenever possible. Do not over-order and particularly, do not prepare excessive amounts of foods such as Salads in advance.
11. Assist men in your department so that they may improve their standards of work and be eligible for promotion eventually.
12. Make every effort to see that foods are served attractively, Have hot foods served hot, and cold items serves chilled.

13. WORK HOURS:

AT SEA	IN PORT
0600 - 0930	0600 - <del>1000</del> 0930
1030 - 1330	1030 - <del>1000</del> 1330
1530 - 1830	1500 - 1800

APPROVED:

P.W. Ketchum  
Master

Phil Dattolo  
Chief Steward

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

E.L. Lampy 580  
Chief Pantryman

USNS GENERAL EDWIN D. PATRICK (T-AP 124)  
OFFICE OF THE CHIEF STEWARD

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10. WORK HOURS:

AT SEA	IN PORT
0600 - 0930	0600 - 1000
10 <del>00</del> - 1300	1030 - 1300
<del>1300 - 1500</del>	1500 - 1800
1500 - 1800	

APPROVED:

SUBMITTED

C.W. Hutchens

MASTER

Chief Steward

CHIEF STEWARD

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

John M. Ryan  
Name of employee

581-1

Position No.

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10. WORK HOURS:

	AT SEA	IN PORT
1030-	0600 - 0930	
1330	1530 - 1800	Same
	1530	

APPROVED:

SUBMITTED

P.W. Kitchens

MASTER

Phil D'Addato

CHIEF STEWARD

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

Phil D'Addato  
Name of employee

581-2  
Position No.