

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 repairs 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

0600-0930

1030-1330

1030-1330

1530-1830

1530-1830

APPROVED:

SUBMITTED:

Master

Chief Steward

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

Chief Pantryman

580

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

CHIEF PANTRYMAN JOB INSTRUCTIONS

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AT SEA

IN PORT

~~0600-0930~~
~~1030-1330~~
~~1530-1830~~

~~0600-0930~~
~~1030-1330~~
~~1530-1830~~

APPROVED:

SUBMITTED:

Master

Chief Steward

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

Chief Pantryman

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

(2ND PANTRYMAN)
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

IN PORT

~~0600-0930~~

~~0600-0930~~

~~1000-1300~~

~~1000-1300~~

~~1500-1800~~

~~1500-1800~~

APPROVED:

SUBMITTED

MASTER

CHIEF STEWARD

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

Name of employee

581-1

Position No.

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

(2ND PANTRYMAN)

ASST. PANTRYMAN JOB INSTRUCTIONS.

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10. WORK HOURS:

AT SEA

IN PORT

0600-0930

0600-0930

1030-1330

1030-1330

1530-1830

1530-1830

APPROVED:

SUBMITTED

MASTER

CHIEF STEWARD

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

Name of employee

581-2

Position No.

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

(2ND PANTRYMAN)

ASST. PANTRYMAN JOB INSTRUCTIONS.

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10. WORK HOURS:

AT SEA

IN PORT

~~0600-0930~~

~~0600-0930~~

~~1030-1330~~

~~1030-1330~~

~~1530-1830~~

~~1530-1830~~

APPROVED:

SUBMITTED

MASTER

CHIEF STEWARD

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

581-2

Name of employee

Position No.

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

(2ND PANTRYMAN)
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10. WORK HOURS:	AT SEA	IN PORT
	0600-0930	0600-0930
	1030-1330	1030-1330
	1530-1830	1500-1800

APPROVED:

SUBMITTED

MASTER

CHIEF STEWARD

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

Name of employee

581-3

Position No.

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

(2ND PANTRYMAN)
ASST. PANTRYMAN JOB INSTRUCTIONS.

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10. WORK HOURS:

AT SEA

IN PORT

~~0600-0930~~

~~0600-0930~~

~~1030-1330~~

~~1030-1330~~

~~1530-1830~~

~~1500-1800~~

APPROVED:

SUBMITTED

MASTER

CHIEF STEWARD

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

Name of employee

581-3

Position No.

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

(3RD PANTRYMAN)
ASST. PANTRYMAN JOB INSTRUCTIONS.

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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
1500-1800

IN PORT
0600-0930
1030-1330
1500-1800

APPROVED:

SUBMITTED

MASTER

CHIEF STEWARD

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

Name of employee

582-1

Position No.

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

(3RD PANTRYMAN)
ASST. PANTRYMAN JOB INSTRUCTIONS.

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10. WORK HOURS:

AT SEA
~~0600-0930~~
~~1030-1330~~
~~1500-1800~~

IN PORT
~~0600-0930~~
~~1030-1330~~
~~1500-1800~~

APPROVED:

SUBMITTED

MASTER

CHIEF STEWARD

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

Name of employee

582-1

Position No.

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

(3RD PANTRYMAN)

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	1030-1330	1030-1330
	1500-1800	1500-1800

APPROVED:

SUBMITTED

MASTER

CHIEF STEWARD

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Name of employee

582-3

Position No.

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Position No.