



120216-N-TO330-048 AYASE, Japan (Feb. 16, 2012) – Culinary Specialist 1st Class James Dorce takes notes about providing better quality food and services while attending a five day course held at the Far East Galley on Naval Air Facility Atsugi. The five day course allows Sailors within the culinary field to attain certifications in providing quality food services. The certifications can then be taken with them throughout their military careers and into their civilian lives. (U.S. Navy photo by Mass Communication Specialist Seaman Vivian Blakely/Released)



120216-N-TO330-056 AYASE, Japan (Feb. 16, 2012) – Ed Manley, trainer and career counselor for the Global Foodservice Institute, explains the importance of good customer service in the culinary field during a five day course held at the Far East Galley on Naval Air Facility Atsugi. The five day course allows Sailors within the culinary field to attain certifications in providing quality food services. The certifications can then be taken with them throughout their military careers and into their civilian lives. (U.S. Navy photo by Mass Communication Specialist Seaman Vivian Blakely/Released)