Fleet Activities, Yokosuka, Japan

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Ashore, afloat culinary specialists seek certification

Story and photo by Jeffrey C. Doepp, CFAY Public Affairs

Ashore and afloat food service professionals from Yokosuka and Atsugi took part in a nine-day course in advanced culinary techniques and to receive certifications from the American Culinary Federation (ACF) at the Commodore Matthew C. Perry General Mess on board Commander Fleet Activities Yokosuka (CFAY) Sept. 23 to Oct. 1.

The 20 culinary specialists (CS) participating in the course are from ashore commands of CFAY, Commander U.S. Naval Forces Japan and Naval Air Facility Atsugi, and from afloat commands of *USS George Washington* (CVN 73), *USS Blue Ridge* (LCC 19), *USS John S. McCain* (DDG 56, *USS McCampbell* (DDG 85) and *USS Shiloh* (CG 67).

According to Certified Executive Chef Ed Glebus, president of the ACF, San Diego Chapter, ACF certifications are designed to identify those chefs who have demonstrated a level of culinary skill and expertise through education, work experience and culinary knowledge that is consistent with ACF chef level.

"When a CS obtains certification, it's demonstrating that they have the skills at their level and hopefully, inspires them to improve themselves and do better and rethink the way they do things, which in turn produces better food served," Glebus said.

Glebus along with Chef Michael Harants from Mechanicsburg, Pa. and Chief Culinary Specialist Brandon Parry from Naples, Italy, who are all instructors for the certification course, also provide refresher training in the basics of nutrition, sanitation and supervision.

"We are certifying chefs on all different levels starting with entry-level culinarian all the way up to executive chef," Glebus said. "After attaining certification, it cannot be taken away and it will show their future employer within the Navy or outside the Navy that they are qualified at that level, which would be an advantage over a chef who doesn't have the certification."

Ashore and afloat food service professionals from Yokosuka and Atsugi participate in hands-on training during the nine-day course in advanced culinary techniques at the Commodore Matthew C. Perry General Mess on board CFAY Sept. 23. The culinary specialists are seeking certification from the American Culinary Federation in their respective level of culinary skills and expertise.

Culinary Specialist 2nd Class Christine Cheung, one of the food service professionals, from the CFAY General Mess, who was hand selected to attend the training was very excited about obtaining her certification.

"I want to improve my skills, learn more ways to perfect the level I am at and to become a more efficient chef," said Cheung. "Getting my Chef de Cuisine certification is very important to me because it will help me when I return to the fleet."

The ACF is the premier professional chefs' organization in North America, with more than 230 chapters nationwide and 20,000 members.

A certification from the ACF is a symbol that reflects his or her professionalism and culinary expertise. The certification verifies that professional chefs and cooks have the knowledge and skill required for elevated culinary positions and that their food is prepared to the highest standards.

Greenart makes first visit to Japan as CNO

From CNO Public Affairs and MC1 Brock A. Taylor, CNFJ Public Affairs

Adm. Jonathan Greenert is wrapping up his first visit to Japan after assuming his new post as Chief of Naval Operations.

During his visit, Greenert toured Commander, Fleet Activities Yokosuka during which he spoke with Sailors at an All Hands Call (AHC) and visited with staff at the Fleet and Family Support Center. Master Chief Petty Officer of the Navy (MCPON) Rick West joined, who is touring with Greenert, was also in hand at the AHC to answer Saiors' questions.

"I could tell he really sees the Forward Deployed Naval Forces (FDNF) Japan as well as strengthening the U.S.-Japan alliance as top priorities and it's comforting to hear that," said Lt. Jason Osuga, Commander, U.S. Naval Forces Japan's bilateral liaison officer.

The CNO also spoke about his Sailing Directions (http://www.navy.mil/cno/cno_sailing_direction_final-lowres.pdf), the current challenges the Navy faces today and how he sees the Navy combating those challenges now and in the years to come.

Master Chief Petty Officer of the Navy (MCPON) Rick West is greeted by regional master chief petty officers upon his arrival to Fleet Activities Yokosuka for an official visit with Chief of Naval Operations (CNO) Adm. Jonathan Greenert Oct. 3.

U.S. Navy photo by MC2 Devon Dow

"We have to make sure the crew is safe," said Greenert. "Because if you are not battening down and the crew is not safe when you come out [of the challenges] things won't be right."

"I think it's important for top leadership to recognize what we are doing out here in Japan," said Interior Communications Electrician 2nd Class Kevin Penson. "And for the CNO to come out here on his first overseas visit and personally share his vision means a lot.,"

Chief of Naval Operations (CNO) Adm. Jonathan Greenert takes questions from Sailors during an all-hands call at Commander Fleet Activities Yokosuka's (CFAY) Fleet Theater during his visit to Japan Oct. 3.

U.S. Navy photo by MC2 Devon Dow

Greenert expressed his appreciation to all the Sailors and Navy civilians for their continued commitment and hard work.

"I would like to thank the Sailors, civilians and their families out here in the forward deployed naval force and thank them because they make such a difference," said Greenert.

The CNO wrapped up his trip today with a visit to Ministry of Defense, where he met with top leadership of the Japan Self Defense Forces.

Greenert commanded the U.S. 7th Fleet, forward deployed to the Western Pacific, from August 2004 until September 2006.

INSIDE

George Washington welcomes ROK distinguished visitors

The crew of *USS George Washington* (CVN 73) hosted a reception and welcomed aboard dignitaries and distinguished visitors in the Republic of Korea Sept. 30.

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Chef's history with Fleet Activities Yokosuka

Chef and cook foreman, Fugio Takahashi, has been working in the kitchen of the command's general mess for the last 32 years.

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