

9. 応募書類提出先 Office to Submit

内部応募者（現 MLC/IHA 従業員）と外部応募者（非従業員）では、応募書類提出先が違います。上記必要提出物をお間違えの無い様、郵送/提出して下さい。募集締切日必着。 Office to submit job application documents is different for Current MLC/IHA Employees versus Off Base Applicants. Please ensure to submit required application documents to the right office. Applications must be received by the closing date of the Vacancy Announcement.

（注意）上記項目 4 番の“募集範囲”が現 MLC/IHA 従業員のみの場合、外部応募者（非従業員）からの応募書類は無効となりますのでご注意ください。 When item #4, “Area of Consideration” above shows “Current MLC/IHA employees” only, Off Base Applicants will be rated ineligible.

1. 内部応募者（現 MLC/IHA 従業員）提出先：

〒857-0056
佐世保市平瀬町
米海軍佐世保基地民間人人事部雇用課
内線/Extension 252-3656/3660
受付時間 Operating Hours：0800 - 1600

Current MLC/IHA Employees must submit to:

〒857-0056
Hirase-cho, Sasebo City
CNRJ HRO Sasebo Satellite Office
MLC/IHA Employment Branch, Bldg# PW47

2. 外部応募者（非従業員）提出先：

〒857-0056
佐世保市平瀬町 3-1
独立行政法人 駐留軍等労働者労務管理機構 佐世保支部
電話番号 Phone：0956-23-7191
受付時間：午前 9 時 - 午後 5 時、月曜日 - 金曜日（日本の祭日を除く）
Operating Hours: 0900 - 1700, Monday - Friday (except Japanese Holidays)

Off Base Applicants must submit to:

〒857-0056
3-1 Hirase-cho, Sasebo City
Labor Management Organization, Sasebo Branch

10. 事務処理欄 For Official Use

募集部隊担当 Activity POC： Hiroaki Nagahashi

軍電 (DSN) 252-2917

PD No.: CFAS-N926-002

PD is accurate and current. Certified by Activity:

HRO: (rcvd:4/7) tm4/8

応募要項を満たしていない場合、選考の対象になりません。Incomplete applications will not be considered.

提出された応募書類はお返ししません Submitted applications will not be returned.

募集締切日 16 時(午後 4 時)必着です。Eメールやファックスでの応募書類は受付できません。Applications must be received by the closing date of the Vacancy Announcement by 1600 hours (4:00 PM). Emailed and Faxed applications will not be accepted.

人事部へ応募書類を郵送する場合は書留にしないで下さい。書留で郵送された応募用紙は受理しません。Please do not send applications by registered mail to HRO. Registered mail sent to HRO will not be accepted.

HRO の建物(建物番号 PW-47)1階、正面出入り口を入れて右の壁に 内部応募者用の投函口が設置してあります。投函される場合は応募締め切り日の 16 時(午後 4 時)までにしてください。Job applications may be dropped in the designated HR “Drop Box” located on the right side in the first floor, main entrance of the HRO bldg. # PW-47, no later than 1600 hours (4:00 PM) by the closing date.

応募書類の書式は以下の URL よりダウンロードできます。最新の応募用紙を提出してください。Forms for application are available for download on our web site. Please submit updated application.

(https://www.cnic.navy.mil/regions/cnrj/om/human_resources/MLC_IHA_HPT_JN_Forms.html)

PRIVACY ACT STATEMENT 個人情報保護について

AUTHORITY: Executive Order 10450, 9397; and Japan Law Concerning Protection of Personal Information (Law No. 57 of 2003).

法令: 米国行政命令 10450, 9397 ; 及び 日本法・個人情報の保護に関する法律 (平成 15 年法律第五十七号)

PRINCIPAL PURPOSES: To record Personal Information for the purposes of executing the business operations of the U.S. Forces, Japan and protection of human life, safety and property, NOTE: Records will be securely maintained in either an electronic or paper form.

主目的: 人間の生命、安全、財産の保護と在日米軍の業務の遂行を目的として、個人情報を記録する為。

注記: 記録は電子書式、もしくは書面にて厳重に保管されます。

ROUTINE USES: To maintain Personal Data accurately with the most up-to-date content to the extent necessary to achieve the stated Principal Purposes.

利用目的: 主目的の達成に必要な、最新で正確な個人情報を維持する為。

DISCLOSURE: Disclosure of this information is voluntary; however, failure to provide the requested information may impede, delay or prevent further processing of administrative actions.

情報開示: 個人情報の開示は任意ですが、要求された情報を提供しなかった場合、その後の手続きの妨げ、遅れ、あるいは中断となる事があります。

Task

Seasons and cooks meats, fish, and poultry by frying, sautéing, roasting (or baking), broiling, braising, etc. Uses ranges, grills, various type ovens, deep-fat fryers, steam kettles, broilers, toasters, vegetable steamers, etc., and regulates temperature, time and other controls. Makes bastes, sauces, and gravies. Tests progress of cooking by sight, smell and touch. Boils or steams fresh or frozen vegetables, adding seasoning and regulating heat. Occasionally bakes, braises, or fries vegetables in deep fat. Seasons for serving, or prepares sauces. Makes stocks, soups, chowders, broths, fricassees, and stews in steam kettles or pots.

Prepares food for cooking or serving by dicing, carving, chopping, grinding, mixing, etc. using hand kitchen tools, and powered equipment. Applies knowledge of weights and measures in applying standard recipes. Prepares stuffings of bread or other ingredients to fill in meat, fish, or fowl for baking or roastings. Loads and portions food into trays, serving dishes, steam tables and food conveyors. May be assigned to serving lines to assist in final food preparation by portioning, carving, grilling, or serving menu items as required. Adheres to sanitary food preparation and serving practices, and assures that food prepared and served is in best condition. Cleans equipment or working area, incident to above duties. In hospitals, cooks multiple special diet items in smaller quantities, when required, for various prescribed therapeutic diets.

Carves food for individual servings. Arranges, decorates and garnishes food trays.

Assists lower grade cooks in routine food preparation and kitchen cleaning duties.

Performs other related or incidental duties as assigned.