



UNITED STATES AIR FORCE

TRAINING EXTRACT

AFSC 4D0X1
DIET THERAPY
(ACTIVE DUTY)

OSSN: 2472

JULY 2002

OCCUPATIONAL ANALYSIS PROGRAM
AIR FORCE OCCUPATIONAL MEASUREMENT SQUADRON
AIR EDUCATION and TRAINING COMMAND
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THE TRAINING EXTRACT

The enclosed Training Extract has been compiled to assist you in making training decisions. It is comprised of a series of computer printouts which show data collected from your specialty. By learning to understand this document and how it applies to training programs, you will find it to be a valuable source of information.

READING THE TRAINING EXTRACT

TABLE OF CONTENTS: The first page of the Training Extract lists a Table of Contents. The Table of Contents reports five things:

1. Report Number - shows the number and sequence of computer products in the Training Extract.
2. Element - shows the report ID of each computer product in the Training Extract. These numbers are of use only to OMSQ personnel.
3. Program - shows the types of computer products included in the Training Extract. Usually there will be three types listed: (1) PRTMOD, (2) VARSUM, and (3) PRTFAC. Each type of printout will be discussed in more detail below.
4. Report Title - describes the general contents of each computer product included in the Training Extract.
5. Page Number - shows the page on which the respective products begin. These numbers are located at the bottom center of the page.

TYPES OF COMPUTER PRODUCTS:

PRTMOD: This computer product can display occupational survey data in a variety of ways. Primary displays included in most Training Extracts are:

- (1) in job inventory order (by duty)
- (2) in STS order
- (3) in POI order

The first page of each PRTMOD contains information which is useful primarily to OMSQ Analysts. Of primary interest to the user is the "Description of Reported Task Factors" section at the bottom of the page. This section lists the full titles and the number of members in each data group represented across the various columns of the printout. The actual data display begins on page 2 of the individual printout. This page begins with an introductory paragraph which describes the type of data contained in the product. The actual data follows the introductory paragraph. For information on groups or task factors displayed in the column headings, refer to the listing on page 1. When a column heading describes a group of incumbents, the numbers listed below represent the percent of group members who are performing the task listed at the left-hand side of the page. Where the column heading describes a task factor such as Training Emphasis, Task Difficulty, or Automated Training Indicator (ATI), the numbers below represent the value of that task factor for the given task.

Training emphasis refers to the importance of providing training of the given task in some type of formal structured training program, such as resident technical training schools, field training, or formal OJT. It only applies to recommended training for first-enlistment personnel (those with 1-48 months TAFMS) or, in the case of lateral career ladders, first-assignment or first-job personnel (those with 1-48 months TICF). It does not apply when examining advanced courses for a career ladder. Tasks which senior career ladder personnel believe should be trained for first-enlistment personnel have high training emphasis values, while those tasks which they believe do not require formal training have low training emphasis values.

Task difficulty refers to the length of time required for the average job incumbent to learn to perform a task. Task difficulty ratings are always standardized so that tasks having average task difficulty have a mean of 5.0. Tasks with values above 5.0 are considered more difficult to learn than those with values below 5.0.

VARSUM: While the PRTMOD product provides data on the various tasks being performed, the VARSUM product presents information concerning the responses of career ladder incumbents to the various background questions in the job inventory. Page 1 of the VARSUM lists the groups which are displayed on the product, showing a group ID number, group title, and number of people in the group. These group identities define the groups which comprise the column headings on each page of the VARSUM product. Along the left-hand side of each page, you will see a series of variable numbers, followed by their respective descriptions (i.e. V0000 Equip Used - Automatic Film Processors). Each variable represents a response to a background question. For background questions which allow multiple responses, each response is given below the variable number. In most cases, only the "yes" responses will be displayed. The numbers to the right of each response represent the percentage of the given group (as identified on the first page of the product) who gave that particular response to the question.

PRTFAC: This product is very similar to the PRTMOD in that it displays percentages of people performing tasks, as well as Training Emphasis, Task Difficulty, and Automated Training Indicator (ATI) data. The PRTFAC product however, is used to display task data in descending order of some task factor, such as training emphasis. The two primary PRTFAC products included in the Training Extract display inventory tasks in descending order of Training Emphasis value, and inventory tasks in descending order of the computed Automated Training Indicator (ATI) value.

To help in interpreting Training Emphasis ratings shown on several of the data products, standardized abbreviations are used. These abbreviations are as follows:

MEAN = Average Training Emphasis Rating
1 SD = 1 Standard Deviation above Mean Training Emphasis Rating
2 SD = 2 Standard Deviations above Mean Training Emphasis Rating

ABOVE AVG = "ABOVE AVERAGE" in Training Emphasis; Tasks that fall between the Mean and 1 SD
HIGH = "HIGH" in Training Emphasis; Tasks that fall between 1 SD and 2 SD
VERY HIGH = "VERY HIGH" in Training Emphasis; Tasks that fall above 2 SD

This document has been designed and prepared as a final summary document containing data printouts which were used in analyzing the occupational survey data collected on this AFSC. We hope this brief summary assists you in utilizing the data presented in this Training Extract. If you need additional information that is not contained in this Extract, please feel free to contact one of our analysts at DSN 487-6811 for assistance.

T A B L E O F C O N T E N T S

Page 1

Report	Element	Program	Title		Page
1.	RP0105	prtmod	AFSC 4D0X1 OSR Data Displayed in Inventory Order	PM0011	1
2.	RP0061	prtjob	All DAFSC 4D0X1 AD Airmen with 1-48 Months TAFMS		16
3.	RP0104	prtmod	STS 4D0X1 Displayed with DAFSC and TAMFS Group Data	PM0001	21
4.	RP0046	prtmod	POI J3ABR4D031 002 Displayed with 1st Job Group Data	PM0002	100
5.	RP0096	varsum	Background info - 4D0X1 TAFMS and DAFSC Groups	VS0013	125
6.	RP0097	varsum	Background info - 4D0X1 TAFMS and DAFSC Groups	VS0014	156
7.	RP0098	prtmod	STS 4D0X1 Displayed with 1st Term MAJCOM Group Data	PM0012	171
8.	RP0099	varsum	Background info - 4D0X1 1ST MAJCOM Groups	VS0015	250
9.	RP0100	varsum	Background info - 4D0X1 1ST MAJCOM Groups	VS0016	281
10.	RP0101	prtfac	4D0X1 Task Difficulty Ratings (Descending Order)	PF0004	296

Report Option Table for Modules

Option	Status
Primary Sort	Inventory Sequence
Secondary Sort	Not Used
Print Suppress	Not Used

Report Option Table for Tasks

Option	Status
Primary Sort	Inventory Sequence
Secondary Sort	Not Used
Print Suppress	Not Used

Description of Reported Module Factors

Col	Factor	Source vector	Title	Number Members	----- Mean	Based on All Tasks Within Range S.D.	Max	Min	----- Valid
1	TITLE		Module Statement						

Description of Reported Task Factors

1	TITLE		Task Statement						
2	F0018	GP0018/PMP	All DAFSC 4D0X1 AD Airmen with 1-48 Months TAFMS	52	21.95	20.30	71.15	.00	444
3	F0019	GP0019/PMP	All DAFSC 4D0X1 AD Airmen with 49-96 Months TAFMS	41	17.65	12.91	53.66	.00	444
4	F0020	GP0020/PMP	All DAFSC 4D0X1 AD Airmen with 97+ Months TAFMS	119	22.40	11.75	63.03	.84	444
5	F0008	GP0008/PMP	All Active Duty Airmen with DAFSC 4D031	49	21.58	19.42	69.39	.00	444
6	F0009	GP0009/PMP	All Active Duty Airmen with DAFSC 4D051	109	20.04	12.24	52.29	.92	444
7	F0010	GP0010/PMP	All Active Duty Airmen with DAFSC 4D071	51	24.02	14.71	74.51	1.96	444
8	F0007	GP0007/PMP	All Active Duty Airmen with DAFSC 4D0X1	212	21.37	10.89	54.25	2.83	444
9	F0057	TF0001/SMN	4D0X1 Task Difficulty Ratings	25	5.00	1.00	6.42	2.75	444

AFSC 4D0X1 tasks are presented in USAF Job Inventory order under Duty headings. The percent of DAFSC and TAFMS group members performing each task, as well as task difficulty, are presented to the right of each task.

Note that tasks are listed in alphabetical order under each Duty heading so that tasks may be easily located and cross-referenced. Differences between groups may be highlighted where there are large differences in percent members performing each task across the various groups.

D	T Tsk	1st	2nd	CAR	3	5	7	TOT	TSK	
	Y Nbr	ENL	ENL	EER	LVL	LVL	LVL	SPL	DIF	

A	PERFORMING MENU PRODUCTION ACTIVITIES									
	A0001	Adjust recipes for large or small quantity cooking	33	24	32	33	28	33	31	4.60
	A0002	Apply progressive cooking techniques	52	32	26	53	34	16	33	3.98
	A0003	Bake foods	50	34	32	49	36	27	37	4.72
	A0004	Boil foods	54	32	31	51	39	22	37	3.31
	A0005	Braise foods	23	12	21	20	22	16	20	3.72
	A0006	Deep fat fry foods	62	41	31	59	41	22	41	3.65
	A0007	Determine leftover food utilization	48	49	29	51	41	16	38	4.38
	A0008	Fry foods, other than deep fat frying	21	24	20	22	24	14	21	4.02
	A0009	Grill foods	60	41	29	59	38	24	39	4.15
	A0010	Locate or extract recipes using Nutrition Management Information System (NMIS)	15	20	19	14	19	22	18	5.54
	A0011	Locate recipes using the Armed Forces recipe service manual	13	15	14	14	14	14	14	4.46
	A0012	Make coffee, tea, or cocoa	65	44	35	61	44	31	44	3.10
	A0013	Make gelatin desserts	67	34	20	63	31	16	34	3.14
	A0014	Make gelatin salads	42	24	16	39	25	10	24	3.28
	A0015	Make menu item substitutions	52	46	37	47	50	25	42	4.14
	A0016	Make salads, other than gelatin salads	65	39	26	63	39	14	38	3.75
	A0017	Prepare batters for cooking, such as pancake or cake	60	32	21	55	30	18	33	4.15
	A0018	Prepare broths for cooking	62	27	25	57	35	14	34	3.36
	A0019	Prepare canned foods for cooking or serving	62	41	31	59	42	20	41	3.21
	A0020	Prepare cereals	54	37	28	51	38	18	36	3.35
	A0021	Prepare convenience foods for serving, such as pre-cooked meats	44	41	28	43	40	16	34	3.52
	A0022	Prepare dairy products for cooking or serving, other than puddings	38	22	20	35	24	18	25	3.76
	A0023	Prepare dehydrated foods for cooking or serving, such as instant mashed potatoes	44	22	19	41	25	16	26	3.80
	A0024	Prepare eggs	69	32	32	65	41	20	41	3.59
	A0025	Prepare extended dishes, such as casseroles or combination foods	31	27	24	31	30	16	26	4.79
	A0026	Prepare fresh meats for cooking	42	27	28	41	26	22	22	4.64

A0027 Prepare fresh poultry for cooking

42 44 27 43 38 20 34 4.65

D									
T Tsk		1st	2nd	CAR	3	5	7	TOT	TSK
Y Nbr	Task Title	ENL	ENL	EER	LVL	LVL	LVL	SPL	DIF
A0028	Prepare fresh seafood for cooking	27	34	23	27	30	18	26	4.54
A0029	Prepare frozen foods for cooking or serving	42	46	32	43	42	24	37	4.29
A0030	Prepare fruits	67	54	34	67	47	25	46	3.34
A0031	Prepare garnishes	52	29	23	49	31	16	31	4.19
A0032	Prepare gravies for cooking	50	32	30	51	39	16	35	4.43
A0033	Prepare pastries from scratch	10	15	13	8	13	16	12	5.54
A0034	Prepare pre-made pastries and baked goods for baking or serving	54	41	27	47	41	18	36	3.81
A0035	Prepare puddings for cooking or serving	44	17	14	39	19	14	22	3.85
A0036	Prepare salted or smoked meats for cooking or serving	21	7	13	18	12	14	14	4.09
A0037	Prepare sandwiches	60	37	34	57	42	25	41	3.53
A0038	Prepare sauces for cooking or serving	40	29	24	41	31	16	29	4.51
A0039	Prepare soups for cooking or serving	35	29	25	33	33	16	28	4.61
A0040	Prepare vegetables	56	39	36	55	42	27	42	3.85
A0041	Prepare or maintain in-house cook worksheets	15	22	18	20	19	14	18	4.87
A0042	Prepare or mix beverages, other than for self-service or cooked therapeutic in-flight meals (CTIMS)	27	5	13	24	13	12	15	3.47
A0043	Pressure cook foods	21	12	8	22	9	10	12	4.25
A0044	Roast foods	21	24	24	18	30	14	24	4.43
A0045	Sample foods by taste or smell	67	54	44	67	50	41	51	3.31
A0046	Simmer foods	37	29	22	37	28	16	27	3.85
A0047	Slice cheeses or cold meats	40	24	16	39	21	16	24	3.67
A0048	Steam foods	50	39	29	49	38	20	36	3.75

B PERFORMING THERAPEUTIC FOOD PREPARATION ACTIVITIES

B0049	Evaluate bulk nourishment requests	54	41	27	49	38	24	36	4.61
B0050	Perform isolation techniques for reverse isolation patients	17	12	10	14	12	12	12	4.43
B0051	Prepare foods for 25gm or 50gm fat-controlled diets	33	20	18	29	25	10	22	5.76
B0052	Prepare foods for allergy diets	21	12	10	22	10	12	13	5.67
B0053	Prepare foods for blenderized liquid diets	46	32	24	43	34	16	31	5.24
B0054	Prepare foods for calorie-restricted diets	46	24	24	43	32	12	29	5.26
B0055	Prepare foods for cardiac diets	50	29	21	49	31	10	30	5.50
B0056	Prepare foods for cholesterol or triglyceride-lowering diets, such as step I or step II	35	27	22	31	31	12	26	5.56
B0057	Prepare foods for diabetic diets	52	37	29	47	40	18	36	5.68
B0058	Prepare foods for fiber- and residue-restricted diets	40	27	24	37	31	16	28	5.38
B0059	Prepare foods for gluten-restricted diets	25	7	6	22	7	8	11	5.78
B0060	Prepare foods for hepatic diets	13	0	7	10	6	6	7	6.04
B0061	Prepare foods for high-calorie diets	37	17	19	37	21	16	23	5.12
B0062	Prepare foods for high-fiber diets	35	15	20	29	24	16	23	5.17
B0063	Prepare foods for hypoglycemia diets	17	5	13	14	14	8	12	5.46
B0064	Prepare foods for lactose-restricted diets	35	17	16	29	23	10	21	5.00
B0065	Prepare foods for mechanically altered diets	42	29	22	41	32	10	28	5.12
B0066	Prepare foods for mineral-restricted diets, such as	35	12	14	31	21	4	18	5.08

sodium-, potassium-, or calcium-restricted
B0067 Prepare foods for pediatric diets

42 27 20 39 29 12 27 5.14

D									
T Tsk		1st	2nd	CAR	3	5	7	TOT	TSK
Y Nbr	Task Title	ENL	ENL	EER	LVL	LVL	LVL	SPL	DIF
B0068	Prepare foods for phenylketonuria (PKU)-restricted diets	8	2	3	8	3	2	4	6.27
B0069	Prepare foods for protein-restricted diets	38	20	17	35	25	8	23	5.99
B0070	Prepare foods for purine-restricted diets	19	5	8	16	9	8	10	5.88
B0071	Prepare foods for modified diets in support of aeromedical evacuations	15	12	5	16	6	8	9	5.34
B0072	Prepare foods for modified fat diets, such as medium-chain triglycerides (MCTs)	13	5	6	14	5	8	8	5.58
B0073	Prepare foods for surgical routine diets, such as gastrectomy, liquid, or soft diets	37	29	16	39	23	12	24	5.44
B0074	Prepare foods for test diets, such as carbohydrate (CHO)	19	2	10	20	7	10	11	5.44
B0075	Prepare paper service trays	50	29	19	43	29	16	29	3.75
B0076	Prepare and deliver bulk and individual nourishments	48	34	24	45	33	20	32	4.18
B0077	Prepare and deliver commercial tube feedings and elemental formulas	27	10	8	31	8	8	13	5.84
B0078	Substitute foods having equivalent nutritive values	40	22	19	41	22	18	25	5.68

C	PREPARING SERVING LINES OR SERVING FOODS								
C0079	Arrange patients' trays to enhance appearance	65	41	29	65	41	18	41	3.91
C0080	Arrange or garnish foods	54	37	29	51	39	20	36	3.83
C0081	Assist patients through serving lines	38	12	18	35	19	14	22	3.41
C0082	Break down serving lines or patient tray assembly lines	52	34	23	53	32	14	32	3.52
C0083	Initiate patients' tray preparation by setting up trays or calling out requirements	50	32	18	53	27	12	29	3.97
C0084	Inspect completed patients' trays	60	41	34	59	43	24	42	5.30
C0085	Load food display cases or shelves	50	15	10	51	12	12	21	3.54
C0086	Load patients' trays onto food carts	60	49	29	61	42	18	40	3.52
C0087	Load, position, or preheat dish dispensers	27	27	15	31	21	10	20	3.32
C0088	Portion individual servings of beverages	60	37	26	61	32	24	36	3.49
C0089	Portion individual servings of foods	56	37	29	55	36	25	37	3.59
C0090	Position or turn on infrared heat lights	23	15	7	27	11	2	12	3.27
C0091	Prepare beverage stations	44	20	13	45	16	14	22	3.42
C0092	Prepare coffee for self-service	42	17	15	39	19	14	22	3.37
C0093	Prepare cold food stations	48	17	16	47	20	12	24	3.99
C0094	Prepare deep fat fryers for use	38	34	17	43	26	10	25	3.88
C0095	Prepare hot food stations	52	27	18	49	28	10	28	4.05
C0096	Prepare iced tea for self-service	35	17	12	35	15	12	18	3.36
C0097	Prepare juices for dispensing	54	17	13	51	19	10	24	3.50
C0098	Prepare patient tray starter stations	48	17	15	45	21	10	24	3.93
C0099	Prepare soft-serve ice cream or frozen yogurt dispensers for use	21	17	8	22	11	10	13	4.33
C0100	Prepare steam or dry heat tables for serving lines or patient tray assembly lines	37	22	17	35	24	8	23	3.83

C0101	Prepare therapeutic diet kits	54	34	24	51	32	20	33	3.70
C0102	Prepare toasters for use	56	32	23	55	30	18	33	3.06

D	T Tsk	1st	2nd	CAR	3	5	7	TOT	TSK
Y Nbr	Task Title	ENL	ENL	EER	LVL	LVL	LVL	SPL	DIF
C0103	Prepare or set up condiments for self-service	52	24	14	51	19	16	25	2.90
C0104	Replenish beverages in dispensers for self-service	46	17	14	45	17	14	23	3.03
C0105	Replenish foods in serving lines or patient tray assembly lines	48	22	19	47	25	14	27	3.13
C0106	Serve foods on serving lines or patient tray assembly lines	50	34	21	51	29	14	31	3.50
C0107	Set up or replenish silverware or tray racks	54	37	18	53	28	14	30	2.90
C0108	Transfer food from trays to microwave dishes for heating	31	10	15	29	14	18	18	2.86
C0109	Transport food carts to or from inpatient units	54	39	30	49	40	24	38	2.96
C0110	Transport food to serving lines	56	29	22	53	29	18	32	3.02
C0111	Verify food and beverage serving temperatures	63	49	34	61	45	25	44	3.47
C0112	Wrap silverware for patients' tray service	56	34	24	55	34	16	34	2.78
C0113	Wrap or cover individual servings or nourishments on patients' tray	60	39	24	55	37	16	35	2.84

D CLEANING AND MAINTAINING FOOD SERVICE FACILITIES

D0114	Assemble food service equipment	40	17	22	43	19	24	25	4.28
D0115	Clean broilers	23	10	12	27	9	14	14	3.87
D0116	Clean cabinets	44	27	18	45	22	20	26	3.28
D0117	Clean deep-fat fryers	38	27	18	39	25	14	25	4.04
D0118	Clean dish machine rooms or dish machines	48	32	27	47	34	20	33	3.79
D0119	Clean floors, walls, or ceilings	62	29	25	59	34	16	35	3.07
D0120	Clean lowerators	35	22	18	35	21	18	23	3.09
D0121	Clean microwaves, ranges, or ovens, other than combination ovens	62	41	35	59	44	27	43	3.13
D0122	Clean non-perishable storage areas	50	24	28	49	30	24	33	3.12
D0123	Clean offices	42	37	33	37	38	31	36	2.80
D0124	Clean perishable storage areas, such as produce or bread	48	29	22	47	32	10	30	3.08
D0125	Clean pressure cookers or steamers	38	20	18	39	22	14	24	3.47
D0126	Clean refrigerators or freezers	63	46	36	65	42	33	45	3.31
D0127	Clean storage racks	56	32	29	53	38	20	36	3.06
D0128	Clean toasters	58	37	29	59	34	27	38	3.12
D0129	Clean trashcans	42	17	24	41	24	22	27	2.75
D0130	Clean using isolation techniques for reverse isolation patients	15	15	10	16	9	16	12	4.03
D0131	Clean vents or ventilation hoods	46	20	15	47	17	18	24	3.89
D0132	Clean waste disposal areas	31	12	14	31	14	16	18	3.67
D0133	Clean and sanitize cookware or service ware	50	29	29	51	30	27	34	3.38
D0134	Clean or cure griddles	35	20	16	35	18	16	21	3.90
D0135	Clean or mop storage rooms	52	24	24	53	27	20	31	3.03
D0136	Clean or sanitize beverage dispensers	44	22	15	45	19	14	24	3.38
D0137	Clean or sanitize coffee urns	38	27	22	41	26	18	27	3.42
D0138	Clean or sanitize combination ovens	35	20	15	35	17	16	21	3.60

D0139	Clean or sanitize dish storage areas	38	20	20	37	22	20	25	3.34
D0140	Clean or sanitize food grinders	23	17	12	27	13	12	16	3.73

D									
T Tsk		1st	2nd	CAR	3	5	7	TOT	TSK
Y Nbr	Task Title	ENL	ENL	EER	LVL	LVL	LVL	SPL	DIF
D0141	Clean or sanitize ice-making machines or dispensers	38	20	15	37	18	16	22	3.62
D0142	Clean or sanitize kettles, such as steam-jacketed kettles	35	22	22	37	24	18	25	3.33
D0143	Clean or sanitize meat slicers	44	22	18	45	22	16	25	3.93
D0144	Clean or sanitize meat tenderizers	19	7	9	18	8	12	11	3.97
D0145	Clean or sanitize milk machines	19	5	8	16	8	10	10	3.57
D0146	Clean or sanitize mixers or blenders	50	22	28	49	29	24	32	3.49
D0147	Clean or sanitize pass-thru food warmers	44	24	18	45	24	14	26	3.31
D0148	Clean or sanitize pastry racks	33	20	11	35	14	12	18	3.31
D0149	Clean or sanitize patient food carts	52	37	27	49	35	24	35	3.41
D0150	Clean or sanitize pot and pan racks, sinks, or washing areas	46	27	20	43	27	18	28	3.32
D0151	Clean or sanitize potato peelers	27	17	13	27	16	12	17	3.59
D0152	Clean or sanitize soft-serve ice cream or frozen yogurt dispensers or ice cream boxes	27	12	8	27	10	10	14	3.92
D0153	Clean or sanitize tilt grills	52	37	21	53	28	20	32	3.59
D0154	Clean or sanitize utensils or utensil racks	50	29	23	49	28	20	31	3.39
D0155	Clean or sanitize weighing or measuring equipment	38	20	22	37	24	20	25	3.43
D0156	Clean or service filters, such as cooking or serving filters	27	15	13	27	13	16	17	3.65
D0157	Clear, clean, and sanitize serving lines or patient tray assembly lines	50	24	24	49	27	22	31	3.56
D0158	Clear, clean, and sanitize worktables or areas	58	39	34	57	40	29	41	3.29
D0159	Control insects or rodents in food service facilities	44	22	35	43	35	29	35	4.11
D0160	Cover, date, time, and store leftover food items	71	44	38	67	48	27	47	3.31
D0161	Dispose of food wastes, other than under field conditions	50	32	33	49	35	29	37	3.28
D0162	Apply Hazard Analysis of Critical Control Points (HACCP) programs	46	27	45	41	44	35	42	5.27
D0163	Maintain personal hygiene, other than under field conditions	69	49	50	69	52	43	54	3.47
D0164	Sharpen knives	54	34	31	47	38	29	37	4.17

E	APPLYING DIET THERAPY AND CLINICAL NUTRITION								
E0165	Adapt dietary allowances to patients menus	52	41	26	47	39	20	35	5.23
E0166	Advise patients in selecting food items	44	39	32	41	39	29	36	4.96
E0167	Assemble therapeutic food menus for patients' use	50	37	27	45	36	24	34	4.75
E0168	Calculate nonstandard diets	33	32	29	29	33	27	30	6.42
E0169	Calculate requirements for body weights, such as increasing, decreasing, or maintaining body weights	33	34	42	29	39	47	38	5.93
E0170	Collect data for nutrition outcomes	33	39	39	29	39	43	37	5.62
E0171	Compile data for nutrition outcomes	27	24	34	24	29	41	31	5.87
E0172	Compile and document inpatient units' diet order changes	42	37	26	41	33	24	32	5.05
E0173	Complete caloric counts	27	24	22	27	27	24	25	5.72

E0174	Complete diet census, other than weighted diet census	52	32	20	45	30	18	30	5.22
E0175	Complete nothing by mouth/clear liquid (NPO/CL) logs	37	34	20	35	29	16	27	4.44

D									
T Tsk		1st	2nd	CAR	3	5	7	TOT	TSK
Y Nbr	Task Title	ENL	ENL	EER	LVL	LVL	LVL	SPL	DIF
E0176	Complete weighted diet census	38	24	24	33	29	22	28	5.06
E0177	Conduct basic-level nutritional screenings or assessments	42	44	40	39	45	39	42	5.30
E0178	Conduct follow-up appointments	17	32	45	16	39	49	35	5.77
E0179	Conduct individualized or group nutritional counseling	25	39	47	22	44	51	40	6.37
E0180	Conduct inpatient unit rounds or visits	46	41	26	45	38	18	34	5.56
E0181	Consult with physicians or nurses about diet modifications or prescriptions	17	17	29	18	22	35	24	6.39
E0182	Counsel patients and document using forms, such as SFs 513 (Medical Record Consultation Sheet)	10	34	39	12	36	39	31	6.20
E0183	Document nutrition outcomes using Nutrition Outcomes Management Analysis Database (NOMAD)	12	24	29	14	23	35	24	6.32
E0184	Identify or counsel personnel on drug-food interactions	23	37	28	29	31	24	28	6.07
E0185	Inform patients of recommended dietary reference intakes or allowances	27	41	36	29	38	37	35	5.89
E0186	Interview patients to determine food habits or preferences	40	54	44	37	50	45	45	5.46
E0187	Maintain diet order sheets, such as AF Forms 1094 (Diet Order)	44	39	26	39	38	20	33	5.15
E0188	Modify or review diet or meal patterns for individual patients	37	39	31	37	36	29	34	5.57
E0189	Monitor outpatients' diets	8	22	26	10	19	35	21	5.74
E0190	Observe patients' acceptance of food	35	22	23	31	28	18	25	5.08
E0191	Participate in menu planning	31	32	39	33	35	37	35	5.40
E0192	Plan calorie-restricted diets using food lists	23	24	28	27	23	33	26	5.72
E0193	Plan diabetic diets using food choice lists	35	34	29	37	31	29	32	5.90
E0194	Prepare daily worksheets for regular or therapeutic diets	27	20	19	29	21	16	21	5.35
E0195	Procure and distribute diet handout materials	21	34	32	20	31	37	30	5.04
E0196	Provide diet order changes to food production personnel	35	37	21	39	28	18	27	4.71
E0197	Review patients medical records for objective data	35	32	27	37	28	27	30	5.84
E0198	Tally patients' menus	48	24	23	41	28	22	29	4.24
E0199	Write individual nourishments using dietary kardex	42	27	22	37	29	18	28	4.45
E0200	Write menus using dietary kardex	42	29	18	41	26	16	26	4.83

F PERFORMING NUTRITION MANAGEMENT INFORMATION SYSTEM (NMIS) ACTIVITIES

F0201	Calculate cost menus using NMIS	8	12	21	8	14	25	16	6.17
F0202	Calculate selling prices of menus using NMIS	6	12	19	8	14	22	15	6.08
F0203	Complete nutrition outcomes in NMIS	8	7	12	6	6	24	10	6.04
F0204	Create nourishment labels using NMIS	21	12	4	14	11	4	10	5.58
F0205	Develop downtime procedures using NMIS	8	5	5	8	3	8	6	5.76
F0206	Forecast meals using NMIS	4	10	14	6	8	20	11	6.12

F0207	Import subsistence using NMIS	4	10	13	6	11	12	10	6.10
F0208	Issue subsistence using NMIS	6	20	13	8	15	14	13	6.03

D									
T Tsk		1st	2nd	CAR	3	5	7	TOT	TSK
Y Nbr	Task Title	ENL	ENL	EER	LVL	LVL	LVL	SPL	DIF
F0209	Maintain inventories using NMIS	2	17	16	6	15	16	13	5.96
F0210	Maintain patient data using NMIS	8	10	1	8	4	2	4	5.96
F0211	Perform accounting procedures using NMIS	6	7	14	8	7	20	11	6.24
F0212	Perform NMIS menu maintenance	4	10	13	8	9	16	10	6.23
F0213	Plan meals using NMIS	10	10	13	10	9	14	11	6.17
F0214	Print out nourishment rosters	21	10	2	20	6	2	8	5.37
F0215	Print out reports, such as daily facility summary reports	12	10	14	12	12	16	13	5.42
F0216	Print out worksheets, such as production or withdrawals	6	7	13	10	8	16	10	5.47
F0217	Purchase subsistence using NMIS	4	17	8	6	12	4	8	5.96
F0218	Update programs and manuals per systems change requests	4	7	13	8	6	20	10	5.98

G PERFORMING PREVENTIVE MEDICINE ACTIVITIES

G0219	Administer cycle ergometry tests	12	12	21	8	15	31	17	5.93
G0220	Conduct Air Force body fat measurements	6	17	29	8	18	39	21	5.75
G0221	Conduct behavioral modification programs, such as smoking cessation or weight management	4	24	35	4	26	47	25	6.28
G0222	Conduct commissary tours	6	24	29	6	20	43	22	5.33
G0223	Conduct cooking demonstrations including recipe modifications	8	22	27	8	18	41	21	5.77
G0224	Conduct fitness assessments	10	10	14	10	8	24	12	6.10
G0225	Conduct nutritional education programs	10	24	39	12	28	47	29	6.13
G0226	Conduct outcome measurements in health promotion	4	17	27	4	17	39	19	6.31
G0227	Conduct population studies or surveys	4	5	18	4	6	31	12	6.15
G0228	Counsel individuals on nutrition for physical fitness training	6	10	26	4	15	39	18	6.20
G0229	Design preventive nutrition or exercise programs	4	10	18	4	10	27	13	6.26
G0230	Evaluate dietary intake using nutritional software programs	4	17	24	4	15	37	17	6.05
G0231	Evaluate nutrition educational materials or programs	2	10	24	2	11	39	16	6.04
G0232	Evaluate and validate Check-It-Out (CIO) programs	2	10	25	2	14	37	17	5.77
G0233	Market, plan, or advertise preventive health programs	6	17	25	6	17	37	19	6.18
G0234	Perform individual follow-up care in health promotion	4	17	27	6	17	39	19	6.06
G0235	Plan national health observances	4	7	29	2	15	41	18	6.11
G0236	Provide nutritional recommendations using algorithms	4	5	10	4	4	20	8	6.30
G0237	Recommend educational programs to Health and Wellness Center (HAWC) clients	8	22	31	10	20	45	24	6.00

H MAINTAINING STOREROOMS

H0238	Calculate excess food costs	6	5	16	10	7	20	11	6.01
H0239	Date food items in storage areas	20	22	22	27	26	18	24	4.27

H0240 Determine subsistence purchase requirements

10 12 25 12 19 22 19 5.80

D									
T Tsk		1st	2nd	CAR	3	5	7	TOT	TSK
Y Nbr	Task Title	ENL	ENL	EER	LVL	LVL	LVL	SPL	DIF
H0241	Document and process food spoilage procedures	12	15	17	10	16	18	15	5.31
H0242	Implement food recall procedures	6	10	16	8	12	18	12	5.33
H0243	Issue food items, other than by using NMIS	12	12	23	10	23	16	18	5.15
H0244	Maintain logs, such as International Merchant Purchase Authorization Card (IMPAC) card purchases	8	17	32	10	24	33	23	5.31
H0245	Maintain security of storage areas	17	29	37	18	35	31	31	4.89
H0246	Maintain subsistence inventory, other than by NMIS	10	17	20	12	18	20	17	5.47
H0247	Perform subsistence accounting procedures, other than by using NMIS	6	15	18	8	16	18	15	5.39
H0248	Prepare for inventories of subsistence	6	22	26	8	26	20	20	5.54
H0249	Purchase food items from commissaries	4	32	34	6	30	39	26	5.04
H0250	Purchase, receive, or inspect food items from vendors, such as local or prime	6	20	25	6	28	16	19	5.27
H0251	Record temperatures of storage areas	37	39	34	35	40	27	35	3.98
H0252	Remove food items for thawing	23	29	29	22	33	24	28	3.98
H0253	Return excess subsistence to stock	10	15	26	10	25	18	20	4.19
H0254	Rotate stock using first-in-first-out (FIFO) principles	38	44	34	41	41	25	37	3.99

I MANAGING DINING FACILITIES

I0255	Determine reduced selling prices for leftover food items	10	7	17	6	13	20	13	4.82
I0256	Determine or evaluate causes of food waste	6	7	23	4	14	25	16	5.26
I0257	Document meal count activities	6	10	14	6	10	16	11	4.97
I0258	Identify CIO food items	4	5	8	2	6	8	6	5.06
I0259	Inspect foods before, during, or after preparation	31	32	29	31	32	24	30	4.80
I0260	Issue change funds and controlled forms	10	17	26	12	24	20	20	4.81
I0261	Maintain change funds	12	15	22	14	23	12	18	4.81
I0262	Perform cash box functions for conventional dining facilities	17	7	16	20	15	10	15	5.02
I0263	Perform cashier functions	46	29	22	47	29	14	29	4.99
I0264	Plan selective cycle menus or extended menus for diets	6	10	23	4	17	24	16	5.70
I0265	Print out reports from cash registers	29	24	17	29	23	12	21	4.90
I0266	Program cash register keys	25	17	15	24	19	10	18	5.36
I0267	Provide cash register reports to Medical Service Accountants (MSA) office	13	10	16	12	17	12	14	5.24
I0268	Reconcile cash collections	8	7	18	6	16	16	13	5.33
I0269	Report diners and cash received	21	12	18	20	19	14	18	5.08
I0270	Update menus or price boards	25	15	15	20	18	12	17	4.73

J PREPARING COOKED THERAPEUTIC IN-FLIGHT MEALS (CTIMS)

J0271	Assemble CTIMS	6	10	6	6	6	8	7	4.83
J0272	Assemble CTIM condiment packs	8	7	5	4	6	8	6	4.68

J0273 Cost account CTIMS

6 2 4 4 4 6 4 5.32

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T Tsk		1st	2nd	CAR	3	5	7	TOT	TSK
Y Nbr	Task Title	ENL	ENL	EER	LVL	LVL	LVL	SPL	DIF
J0274	Document diet orders for CTIMs	13	12	4	10	8	6	8	5.12
J0275	Inspect final CTIMs for accuracy	10	15	5	8	8	8	8	5.01
J0276	Issue CTIMs to aerovac personnel	15	15	6	10	11	8	10	4.81
J0277	Label and date CTIMs	8	12	7	6	9	8	8	4.55
J0278	Prepare beverages for CTIMs	6	12	4	4	6	8	6	4.42
J0279	Receive food preparation supplies from storerooms for CTIMs	10	10	4	8	6	8	7	4.50
J0280	Stock in-flight meals in refrigerators or freezers	8	10	4	8	5	8	6	4.39

K	SUPPORTING FIELD CONDITIONS								
K0281	Assemble trays in field feeding settings	8	7	8	10	5	12	8	4.99
K0282	Clean field kitchen equipment or areas	12	10	10	12	8	14	10	5.10
K0283	Conduct training in use of field equipment	12	15	11	12	11	12	12	5.77
K0284	Construct, assemble, or improvise kitchen equipment or utensils	12	10	9	12	7	12	10	5.52
K0285	Control insects or rodents under field conditions	13	10	8	14	7	12	10	5.14
K0286	Coordinate availability of food items with vendors or commissaries for field conditions	6	5	9	8	4	16	8	5.29
K0287	Coordinate tray assembling and distribution with nursing staff, under field conditions	10	2	6	8	3	12	6	5.22
K0288	Decontaminate or dispose of foods or equipment under field conditions	8	7	9	6	8	12	8	5.33
K0289	Dispose of garbage or liquid wastes under field conditions	10	7	7	8	6	10	8	5.28
K0290	Maintain M-2 burners or immersion heaters	8	7	8	6	8	8	8	6.11
K0291	Maintain personal hygiene under field conditions	12	5	10	10	8	10	9	4.64
K0292	Maintain spare parts inventories for field equipment	8	5	3	6	5	4	5	5.20
K0293	Perform operator or preventive maintenance on field kitchen equipment under field conditions	6	5	6	6	5	8	6	5.75
K0294	Perform protective procedures to prevent contamination of foods or supplies under field conditions	8	5	7	6	6	10	7	5.57
K0295	Plan layouts of field kitchen equipment items	8	0	5	6	2	8	5	5.71
K0296	Prepare areas for disposal of garbage or liquid wastes under field conditions	6	5	6	6	3	10	6	5.56
K0297	Prepare feeding priority rosters	6	0	3	4	2	6	3	5.09
K0298	Prepare meals under field conditions	8	10	9	8	8	10	9	5.70
K0299	Rig emergency or temporary lighting, under field conditions	6	5	4	6	4	6	5	5.80
K0300	Set up field kitchens	8	7	8	6	6	12	8	6.18
K0301	Set up semi permanent kitchen facilities	6	2	4	4	4	6	4	6.08
K0302	Set up or maintain field kitchen hand washing facilities	8	5	8	8	6	10	8	5.49
K0303	Set up or maintain mess kit cleaning and sanitizing facilities	6	2	7	4	5	8	6	5.38
K0304	Transport or store emergency rations	6	0	8	4	4	10	6	5.12

D									
T Tsk		1st	2nd	CAR	3	5	7	TOT	TSK
Y Nbr	Task Title	ENL	ENL	EER	LVL	LVL	LVL	SPL	DIF

L	PERFORMING MEDICAL READINESS AND MOBILITY ACTIVITIES								
L0305	Administer or practice cardiopulmonary resuscitation (CPR)	23	22	47	24	29	63	36	5.95
L0306	Assign personnel to mobility or contingency positions	4	5	14	2	7	20	10	5.49
L0307	Assist with identification of patients under field conditions	6	2	3	4	3	4	3	5.31
L0308	Brief deploying personnel on deployment orders and requirements	4	5	4	4	4	6	4	5.59
L0309	Brief personnel concerning disaster preparedness and wartime missions	6	10	17	6	10	22	13	5.68
L0310	Conduct mobility or deployment site surveys	4	5	4	4	2	8	4	5.84
L0311	Coordinate exercise sourcing requirements with functional managers	4	2	9	4	3	16	7	5.90
L0312	Coordinate mobility or contingency requirements, with appropriate agencies	4	2	13	4	3	25	9	6.01
L0313	Coordinate specific source of personnel requirements, with appropriate agencies	6	2	7	6	2	12	6	5.99
L0314	Determine cost factors for support agreements	6	0	5	4	2	8	4	6.06
L0315	Determine specific source of personnel requirements for deployment manning documents	4	2	5	4	1	12	4	6.01
L0316	Develop inputs to mobility, contingency, disaster preparedness, or unit emergency or alert plans	4	0	18	2	5	29	11	6.03
L0317	Develop medical readiness or unit recall rosters	6	0	16	4	3	29	10	5.40
L0318	Develop medical readiness plans or annexes	4	0	20	2	7	27	12	6.11
L0319	Develop mobility inspection checklists	8	0	9	6	3	14	7	5.95
L0320	Distribute mobility requirements documents	6	0	9	4	3	16	7	5.53
L0321	Don or doff chemical warfare personal protective clothing	15	10	34	12	23	39	25	5.10
L0322	Draft or write mobility or deployment after-action reports	4	2	8	2	2	18	6	6.02
L0323	Evaluate effectiveness of implemented medical readiness plans	6	7	11	6	4	22	9	6.03
L0324	Identify chemical warfare agents	8	10	18	8	10	29	14	5.76
L0325	Inspect mobility bags or kits	6	5	12	4	7	16	9	5.49
L0326	Inspect packed or palletized mobility or contingency equipment after transport	4	0	3	2	2	6	3	5.74
L0327	Load or unload patients on patient transportation vehicles	6	5	13	4	6	24	10	5.71
L0328	Maintain accountability of personnel selected to fill operations plan (OPLAN) requirements	6	0	6	4	1	12	5	6.01
L0329	Maintain disaster preparedness checklists	6	5	24	4	11	35	16	5.86
L0330	Pack or palletize mobility or contingency equipment for shipment or movement	2	2	4	4	1	8	3	6.08
L0331	Participate in contingency operation/mobility planning	4	2	8	4	2	18	7	5.88

and execution system (COMPES) programs

D	T Tsk	1st	2nd	CAR	3	5	7	TOT	TSK
Y Nbr	Task Title	ENL	ENL	EER	LVL	LVL	LVL	SPL	DIF
L0332	Perform chemical warfare agent decontamination procedures	4	2	8	2	4	16	6	5.85
L0333	Perform disease or pestilence countermeasures	4	2	5	4	1	12	4	5.89
L0334	Perform patient carries using hand or litter method	6	2	14	4	7	22	10	5.35
L0335	Prepare equipment for deployments	4	2	3	4	2	6	3	5.69
L0336	Review OPLAN	4	2	14	4	4	24	9	5.81
L0337	Set up or tear down isoshelters	8	2	8	8	5	12	7	5.89
L0338	Set up or tear down tents	10	7	23	10	16	24	17	5.70

M PERFORMING GENERAL ADMINISTRATIVE ACTIVITIES

M0339	Compile data for records, reports, logs, or trend analyses,	6	15	33	6	21	37	23	5.92
M0340	Complete accident or incident reports	10	20	45	10	28	55	31	5.61
M0341	Destroy classified materials or documents	10	15	13	8	14	16	13	5.23
M0342	Establish or maintain accountability records for classified materials or documents	2	2	8	2	4	12	5	5.68
M0343	Identify or report suspected security compromises	6	10	26	8	14	35	18	5.48
M0344	Initiate requests for temporary duty (TDY) orders	2	7	28	4	10	45	17	5.63
M0345	Initiate or maintain standby rosters or work center pyramid recall rosters	10	2	23	8	8	35	16	5.22
M0346	Maintain administrative files	10	17	41	8	25	55	29	5.42
M0347	Maintain publications libraries	4	2	23	0	13	29	14	5.46
M0348	Maintain or update status indicators, such as boards, graphs, or charts	6	12	38	6	19	53	25	5.47
M0349	Prepare administrative materials or documents for mailing, transporting, or issue	4	10	30	2	16	45	20	5.27
M0350	Prepare classified materials or documents for mailing, transporting, or issue	4	2	7	4	4	10	5	5.40
M0351	Write minutes of briefings, conferences, or meetings	2	7	31	8	10	45	19	5.67

N PERFORMING GENERAL SUPPLY AND EQUIPMENT ACTIVITIES

N0352	Coordinate maintenance of equipment with appropriate agencies	6	12	42	6	22	59	27	5.58
N0353	Develop equipment checklists	2	10	25	0	19	25	17	5.42
N0354	Evaluate serviceability of equipment, tools, parts, or supplies	6	12	36	4	25	41	24	5.57
N0355	Identify or report equipment or supply problems	12	27	54	12	37	67	38	5.33
N0356	Initiate requisitions for equipment, tools, or parts	6	10	39	6	20	53	25	5.42
N0357	Inventory equipment, tools, or parts	4	10	36	4	19	49	23	5.33
N0358	Issue or log turn-ins of equipment, tools, or parts	4	5	35	4	15	53	22	5.24
N0359	Maintain documentation on items requiring periodic inspections or calibrations	6	0	30	4	17	35	18	5.31
N0360	Maintain organizational equipment or non-medical	6	7	24	4	18	42	22	5.25

supply records

D									
T Tsk		1st	2nd	CAR	3	5	7	TOT	TSK
Y Nbr	Task Title	ENL	ENL	EER	LVL	LVL	LVL	SPL	DIF
N0361	Pick up, deliver, or store equipment, tools, or parts	10	5	27	10	17	27	18	4.96
N0362	Purchase, receive, and issue non-medical supplies	12	10	43	12	28	47	29	5.13

O	PERFORMING TRAINING ACTIVITIES								
00363	Administer or score tests	6	15	20	6	13	29	16	5.39
00364	Brief personnel concerning training programs or matters	2	12	34	0	18	49	22	5.47
00365	Complete student entry or withdrawal forms	2	2	8	2	4	14	6	5.10
00366	Conduct facility orientations	4	17	34	4	20	45	23	5.21
00367	Conduct formal course classroom training	2	5	12	4	4	22	8	5.78
00368	Conduct on-the-job training (OJT)	13	27	45	18	33	49	34	5.82
00369	Counsel trainees on training progress	6	15	44	6	29	49	29	5.74
00370	Determine training requirements	2	12	41	2	22	57	26	5.76
00371	Develop formal course curricula, plans of instruction (POIs), or specialty training standards (STSs)	2	2	14	2	6	22	9	6.29
00372	Develop training programs, plans, or procedures	4	5	24	4	10	35	15	6.25
00373	Develop written tests	0	2	18	2	9	22	10	6.21
00374	Develop or implement formal job rotation plans	2	0	18	2	10	18	11	5.81
00375	Develop or procure training materials or aids	6	5	26	6	13	33	17	5.83
00376	Establish or maintain study reference files	4	7	16	4	11	20	11	5.75
00377	Evaluate effectiveness of training programs, plans, or procedures	2	7	24	2	11	35	15	6.00
00378	Evaluate progress of trainees	2	17	44	6	28	47	28	5.80
00379	Evaluate training methods or techniques of instructors	0	5	18	2	9	24	11	6.03
00380	Inspect training materials or aids for operation or suitability	0	5	17	0	9	24	10	5.80
00381	Maintain training records or files	2	10	49	4	28	59	30	5.67
00382	Personalize lesson plans	2	5	22	2	9	35	14	5.76
00383	Prepare job qualification standards (JQSs)	2	0	17	0	7	25	10	5.88
00384	Write training reports	2	2	16	0	8	24	10	5.98

P	PERFORMING MANAGEMENT AND SUPERVISORY ACTIVITIES								
P0385	Annotate time and attendance sheets for civilian employees	4	5	28	2	14	39	17	5.32
P0386	Assign personnel to work areas or duty positions	10	7	38	8	25	39	25	5.16
P0387	Assign sponsors for newly assigned personnel	2	0	24	0	10	33	14	4.79
P0388	Conduct general meetings, such as staff meetings, briefings, conferences, or workshops	2	2	47	2	19	65	27	5.48
P0389	Conduct monthly inservice training	6	24	53	6	35	65	36	5.55
P0390	Conduct safety inspections of equipment or facilities	4	20	43	4	29	51	29	5.37
P0391	Conduct sanitation inspections	10	22	38	10	29	41	28	5.25
P0392	Conduct self-inspections or self-assessments, other than sanitation	4	15	42	4	25	55	27	5.41

D									
T Tsk		1st	2nd	CAR	3	5	7	TOT	TSK
Y Nbr	Task Title	ENL	ENL	EER	LVL	LVL	LVL	SPL	DIF
P0393	Conduct supervisory orientations for newly assigned personnel	2	7	46	4	24	55	28	5.33
P0394	Conduct supervisory performance feedback sessions	4	20	60	6	37	69	38	5.53
P0395	Counsel subordinates concerning personal matters	4	20	63	4	41	69	40	5.76
P0396	Determine financial status of subsistence accounts	2	7	33	4	17	39	20	5.87
P0397	Determine or establish logistics requirements, such as personnel, equipment, tools, parts, or workspace	2	5	31	2	13	43	19	5.86
P0398	Determine or establish work assignments or priorities	4	10	44	2	24	55	27	5.50
P0399	Develop inservice training programs	6	7	36	4	17	51	23	5.83
P0400	Develop management plan indexes	2	2	16	2	6	24	10	5.84
P0401	Develop monthly inservice training topics	2	10	39	4	21	49	25	5.66
P0402	Develop organizational or functional charts	4	2	21	0	11	27	13	5.82
P0403	Develop resource protection programs	4	2	18	4	7	24	11	5.71
P0404	Develop self-inspection or self-assessment program checklists	4	2	27	4	14	31	17	5.91
P0405	Develop standardized recipes	2	5	13	2	8	18	9	5.67
P0406	Develop or establish quality control (QC) or quality improvement (QI) programs	2	7	25	4	11	39	16	5.94
P0407	Develop or establish work schedules	2	7	35	2	22	37	22	5.64
P0408	Draft budget requirements	2	2	31	2	12	43	18	6.10
P0409	Draft host-tenant or interservice agreements	2	2	8	4	2	14	6	6.33
P0410	Draft supplements or changes to directives, such as policy directives, instructions, or manuals	0	0	21	0	6	33	12	6.17
P0411	Endorse, reconcile, and verify IMPAC purchases	4	7	29	6	14	41	19	5.50
P0412	Establish organizational policies, such as operating instructions (OIs) or standard operating procedures (SOPs)	2	7	33	4	15	43	20	6.17
P0413	Establish performance standards for subordinates	0	7	39	2	20	49	24	6.05
P0414	Establish procedures for accountability of equipment, tools, parts, or supplies	0	10	24	2	11	35	16	5.83
P0415	Establish, monitor, or terminate contracts	0	2	14	2	6	20	8	6.02
P0416	Evaluate inspection report findings or inspection procedures	0	2	17	2	5	24	10	6.05
P0417	Evaluate job hazards or compliance with Air Force Occupational Safety and Health (AFOSH) program	0	10	34	2	18	41	21	5.94
P0418	Evaluate maintenance or utilization of equipment, tools, parts, supplies, or workspace	0	5	25	2	10	35	15	5.81
P0419	Evaluate nutritional medicine operations using Medical Expense Performance Reporting System (MEPRS) reports	0	7	27	2	11	39	17	5.98
P0420	Evaluate personnel for compliance with performance standards	0	15	49	2	28	59	30	5.74
P0421	Evaluate personnel for promotion, demotion, reclassification, or special awards	0	15	44	4	21	59	27	5.93
P0422	Implement safety or security programs	4	12	37	6	21	43	24	5.65
P0423	Initiate actions required due to substandard performance of personnel	2	12	41	4	22	51	26	5.76

P0424	Initiate personnel action requests	0	5	25	0	10	35	15	5.61
P0425	Inspect personnel for compliance with military standards	4	24	58	8	36	69	38	5.43

D		1st	2nd	CAR	3	5	7	TOT	TSK
T Tsk		ENL	ENL	EER	LVL	LVL	LVL	SPL	DIF
Y Nbr	Task Title								
P0426	Interpret policies, directives, or procedures for subordinates	0	15	50	4	28	61	31	5.75
P0427	Investigate accidents or incidents	2	12	37	4	21	43	24	5.58
P0428	Manage contracts for supporting services	0	5	13	2	5	20	8	5.78
P0429	Perform customer service activities	8	22	46	12	25	63	32	5.43
P0430	Perform QC or QI activities	0	10	37	4	16	51	23	5.55
P0431	Plan layouts of facilities, other than medical food services facilities	0	7	12	2	5	18	8	5.99
P0432	Plan or revise physical layouts of medical food services facilities	0	2	14	2	5	20	8	6.19
P0433	Review budget requirements	0	5	34	2	8	59	20	6.09
P0434	Review drafts or supplements or changes to directives, such as policy directives, instructions, or manuals	0	0	26	0	9	37	15	6.03
P0435	Review mobility, contingency, disaster preparedness, or unit emergency or alert plans	2	7	27	4	12	37	17	6.08
P0436	Schedule personnel for temporary duty (TDY) assignments, leaves, or passes	0	10	34	2	15	49	21	5.54
P0437	Update MEPRSs	6	5	41	8	20	53	25	5.63
P0438	Write inspection reports	0	2	19	2	8	25	11	5.86
P0439	Write job or position descriptions	2	12	39	6	16	59	25	6.06
P0440	Write recommendations for awards or decorations	0	15	51	2	28	63	32	6.16
P0441	Write replies to inspection reports	2	2	26	2	8	39	16	6.09
P0442	Write staff studies, surveys, or routine reports, other than training or inspection reports	0	5	14	2	5	22	9	6.24
P0443	Write or indorse civilian performance appraisals	0	2	18	2	5	25	10	6.16
P0444	Write or indorse military performance reports	0	17	58	4	30	75	36	6.14

Number of Members: 52

gp0018

Diet Therapy
Reported AFSC(s): 4D0X1

----- Print GROUP/STAGE Job Descriptions -----

DUTY and TASK performance data for the reported groups, based on background information listed below. Tasks are listed in DESCENDING order of PERCENT TIME SPENT.

Duty Level Job Description

Duty		Number of Tasks in Duty	Sorted Average Percent Time Spent by All Members	Cumulative Average Percent Time Spent by All Members
D	CLEANING AND MAINTAINING FOOD SERVICE FACILITIES	51	20.79	20.80
A	PERFORMING MENU PRODUCTION ACTIVITIES	48	20.18	40.98
C	PREPARING SERVING LINES OR SERVING FOODS	35	17.91	58.90
E	APPLYING DIET THERAPY AND CLINICAL NUTRITION	36	17.69	76.60
B	PERFORMING THERAPEUTIC FOOD PREPARATION ACTIVITIES	30	7.91	84.51
H	MAINTAINING STOREROOMS	17	4.71	89.22
I	MANAGING DINING FACILITIES	16	2.34	91.56
N	PERFORMING GENERAL SUPPLY AND EQUIPMENT ACTIVITIES	11	2.16	93.72
F	PERFORMING NUTRITION MANAGEMENT INFORMATION SYSTEM (NMIS) ACTIVITIES	18	1.60	95.32
P	PERFORMING MANAGEMENT AND SUPERVISORY ACTIVITIES	60	.93	96.25
L	PERFORMING MEDICAL READINESS AND MOBILITY ACTIVITIES	34	.83	97.08
K	SUPPORTING FIELD CONDITIONS	24	.73	97.81
J	PREPARING COOKED THERAPEUTIC IN-FLIGHT MEALS (CTIMS)	10	.70	98.51
O	PERFORMING TRAINING ACTIVITIES	22	.58	99.09
G	PERFORMING PREVENTIVE MEDICINE ACTIVITIES	19	.54	99.63
M	PERFORMING GENERAL ADMINISTRATIVE ACTIVITIES	13	.37	100.00

Number of Members: 52

gp0018

Diet Therapy
Reported AFSC(s): 4D0X1

----- Print GROUP/STAGE Job Descriptions -----

DUTY and TASK performance data for the reported groups, based on background information listed below. Tasks are listed in DESCENDING order of PERCENT TIME SPENT.

Task Level Job Description

Task	Task Statement	Percent of Members Performing	Avg Pct Time Spent by Mbrs Performing	Sorted		Task Seq Num
				Avg Pct Time Spent by All Members	Cumulative Avg Pct Time Spent by All Members	
A0009	Grill foods	59.62	2.09	1.25	1.25	
D0160	Cover, date, time, and store leftover food items	71.15	1.64	1.17	2.41	
E0198	Tally patients' menus	48.08	2.25	1.08	3.49	
D0163	Maintain personal hygiene, other than under field conditions	69.23	1.48	1.02	4.51	
E0200	Write menus using dietary kardex	42.31	2.19	.93	5.44	5
E0174	Complete diet census, other than weighted diet census	51.92	1.75	.91	6.35	
E0180	Conduct inpatient unit rounds or visits	46.15	1.96	.90	7.25	
E0197	Review patients medical records for objective data	34.62	2.56	.89	8.14	
E0167	Assemble therapeutic food menus for patients' use	50.00	1.73	.86	9.00	
C0079	Arrange patients' trays to enhance appearance	65.38	1.31	.85	9.86	10
C0086	Load patients' trays onto food carts	59.62	1.40	.84	10.69	
E0186	Interview patients to determine food habits or preferences	40.38	1.98	.80	11.49	
H0254	Rotate stock using first-in-first-out (FIFO) principles	38.46	2.08	.80	12.29	
E0199	Write individual nourishments using dietary kardex	42.31	1.85	.78	13.07	
C0084	Inspect completed patients' trays	59.62	1.31	.78	13.85	15
E0177	Conduct basic-level nutritional screenings or assessments	42.31	1.81	.77	14.62	
E0187	Maintain diet order sheets, such as AF Forms 1094 (Diet Order)	44.23	1.73	.77	15.39	
A0030	Prepare fruits	67.31	1.09	.73	16.12	
C0111	Verify food and beverage serving temperatures	63.46	1.15	.73	16.85	
D0119	Clean floors, walls, or ceilings	61.54	1.18	.73	17.58	20
N0362	Purchase, receive, and issue non-medical supplies	11.54	6.26	.72	18.30	
A0045	Sample foods by taste or smell	67.31	1.04	.70	19.00	
E0166	Advise patients in selecting food items	44.23	1.55	.69	19.69	
A0024	Prepare eggs	69.23	.98	.68	20.37	
E0165	Adapt dietary allowances to patients menus	51.92	1.29	.67	21.04	25
C0112	Wrap or cover individual servings or nourishments on	59.62	1.12	.67	21.71	

	patients' tray				
A0012	Make coffee, tea, or cocoa	65.38	1.02	.67	22.37
D0126	Clean refrigerators or freezers	63.46	1.05	.66	23.04

Number of Members: 52

gp0018

Task	Task Statement	Percent of Members Performing	Avg Pct Time Spent by Mbrs Performing	Sorted	Cumulative Avg Pct Time Spent by All Members	Task Seq Num
				Avg Pct Time Spent by All Members		
C0110	Transport food to serving lines	55.77	1.17	.65	23.69	
E0172	Compile and document inpatient units' diet order changes	42.31	1.53	.65	24.33	30
C0088	Portion individual servings of beverages	59.62	1.08	.64	24.97	
A0040	Prepare vegetables	55.77	1.15	.64	25.61	
C0089	Portion individual servings of foods	55.77	1.15	.64	26.25	
A0016	Make salads, other than gelatin salads	65.38	.97	.63	26.89	
A0013	Make gelatin desserts	67.31	.94	.63	27.52	35
C0101	Prepare therapeutic diet kits	53.85	1.16	.62	28.14	
D0136	Clean or sanitize beverage dispensers	44.23	1.41	.62	28.76	
E0188	Modify or review diet or meal patterns for individual patients	36.54	1.68	.61	29.38	
A0037	Prepare sandwiches	59.62	1.01	.60	29.98	
C0106	Serve foods on serving lines or patient tray assembly lines	50.00	1.17	.58	30.57	40
C0082	Break down serving lines or patient tray assembly lines	51.92	1.12	.58	31.15	
A0006	Deep fat fry foods	61.54	.95	.58	31.73	
D0158	Clear, clean, and sanitize worktables or areas	57.69	1.00	.58	32.31	
B0049	Evaluate bulk nourishment requests	53.85	1.07	.57	32.88	
C0112	Wrap silverware for patients' tray service	55.77	1.03	.57	33.46	45
D0127	Clean storage racks	55.77	1.03	.57	34.03	
D0164	Sharpen knives	53.85	1.06	.57	34.60	
A0018	Prepare broths for cooking	61.54	.93	.57	35.17	
D0121	Clean microwaves, ranges, or ovens, other than combination ovens	61.54	.92	.57	35.74	
A0019	Prepare canned foods for cooking or serving	61.54	.92	.56	36.30	50
C0095	Prepare hot food stations	51.92	1.07	.56	36.86	
D0153	Clean or sanitize tilt grills	51.92	1.07	.56	37.42	
C0109	Transport food carts to or from inpatient units	53.85	1.01	.55	37.96	
C0091	Prepare beverage stations	44.23	1.23	.54	38.51	
C0097	Prepare juices for dispensing	53.85	1.00	.54	39.05	55
C0105	Replenish foods in serving lines or patient tray assembly lines	48.08	1.11	.53	39.58	
D0157	Clear, clean, and sanitize serving lines or patient tray assembly lines	50.00	1.07	.53	40.12	
C0083	Initiate patients' tray preparation by setting up trays or calling out requirements	50.00	1.06	.53	40.65	
E0196	Provide diet order changes to food production personnel	34.62	1.53	.53	41.18	
A0048	Steam foods	50.00	1.06	.53	41.71	60
A0032	Prepare gravies for cooking	50.00	1.05	.53	42.23	
A0002	Apply progressive cooking techniques	51.92	1.00	.52	42.75	
C0102	Prepare toasters for use	55.77	.93	.52	43.27	
F0204	Create nourishment labels using NMIS	21.15	2.41	.51	43.78	
C0095	Load food display cases or shelves	50.00	1.02	.51	44.29	65

C0103	Prepare or set up condiments for self-service	51.92	.98	.51	44.79
D0128	Clean toasters	57.69	.88	.51	45.30
C0107	Set up or replenish silverware or tray racks	53.85	.94	.50	45.81

Number of Members: 52

gp0018

Task	Task Statement	Percent of Members Performing	Avg Pct Time Spent by Mbrs Performing	Sorted	Cumulative Avg Pct Time Spent by All Members	Task Seq Num
				Avg Pct Time Spent by All Members		
I0263	Perform cashier functions	46.15	1.08	.50	46.31	
B0057	Prepare foods for diabetic diets	51.92	.96	.50	46.81	70
A0004	Boil foods	53.85	.92	.50	47.30	
A0017	Prepare batters for cooking, such as pancake or cake	59.62	.83	.50	47.80	
D0122	Clean non-perishable storage areas	50.00	.99	.49	48.29	
D0162	Apply Hazard Analysis of Critical Control Points (HACCP) programs	46.15	1.07	.49	48.79	
A0034	Prepare pre-made pastries and baked goods for baking or serving	53.85	.91	.49	49.28	75
H0245	Maintain security of storage areas	17.31	2.82	.49	49.76	
D0124	Clean perishable storage areas, such as produce or bread	48.08	1.01	.49	50.25	
A0007	Determine leftover food utilization	48.08	1.01	.49	50.74	
D0133	Clean and sanitize cookware or service ware	50.00	.97	.48	51.22	
C0080	Arrange or garnish foods	53.85	.89	.48	51.70	80
B0076	Prepare and deliver bulk and individual nourishments	48.08	.98	.47	52.17	
D0154	Clean or sanitize utensils or utensil racks	50.00	.94	.47	52.64	
D0135	Clean or mop storage rooms	51.92	.90	.47	53.11	
H0251	Record temperatures of storage areas	36.54	1.28	.47	53.58	
C0093	Prepare cold food stations	48.08	.97	.47	54.04	85
A0029	Prepare frozen foods for cooking or serving	42.31	1.10	.47	54.51	
C0104	Replenish beverages in dispensers for self-service	46.15	1.01	.46	54.97	
C0098	Prepare patient tray starter stations	48.08	.95	.46	55.43	
E0190	Observe patients' acceptance of food	34.62	1.32	.46	55.89	
D0149	Clean or sanitize patient food carts	51.92	.88	.46	56.34	90
E0176	Complete weighted diet census	38.46	1.16	.45	56.79	
A0015	Make menu item substitutions	51.92	.86	.44	57.23	
E0175	Complete nothing by mouth/clear liquid (NPO/CL) logs	36.54	1.21	.44	57.68	
D0146	Clean or sanitize mixers or blenders	50.00	.88	.44	58.12	
D0143	Clean or sanitize meat slicers	44.23	.99	.44	58.56	95
D0161	Dispose of food wastes, other than under field conditions	50.00	.88	.44	59.00	
F0214	Print out nourishment rosters	21.15	2.07	.44	59.43	
H0243	Issue food items, other than by using NMIS	11.54	3.77	.43	59.87	
C0092	Prepare coffee for self-service	42.31	1.02	.43	60.30	
A0003	Bake foods	50.00	.85	.42	60.72	100
A0020	Prepare cereals	53.85	.79	.42	61.15	
A0047	Slice cheeses or cold meats	40.38	1.04	.42	61.57	
N0355	Identify or report equipment or supply problems	11.54	3.60	.42	61.98	
A0023	Prepare dehydrated foods for cooking or serving, such as instant mashed potatoes	44.23	.94	.41	62.40	
A0027	Prepare fresh poultry for cooking	42.31	.97	.41	62.81	105
D0159	Control insects or rodents in food service facilities	44.23	.93	.41	63.22	
H0246	Maintain subsistence inventory, other than by NMIS	9.62	4.25	.41	63.63	
A0031	Prepare garnishes	51.92	.77	.40	64.03	
N0352	Coordinate maintenance of equipment with appropriate	5.77	6.95	.40	64.43	

	agencies					
B0055	Prepare foods for cardiac diets	50.00	.80	.40	64.83	110
D0131	Clean vents or ventilation hoods	46.15	.87	.40	65.23	

Number of Members: 52

gp0018

Task	Task Statement	Percent of Members Performing	Avg Pct Time Spent by Mbrs Performing	Sorted	Cumulative Avg Pct Time Spent by All Members	Task Seq Num
				Avg Pct Time Spent by All Members		
E0193	Plan diabetic diets using food choice lists	34.62	1.15	.40	65.63	
N0356	Initiate requisitions for equipment, tools, or parts	5.77	6.89	.40	66.03	
B0053	Prepare foods for blenderized liquid diets	46.15	.86	.40	66.42	
B0075	Prepare paper service trays	50.00	.79	.39	66.82	115
B0054	Prepare foods for calorie-restricted diets	46.15	.85	.39	67.21	
A0026	Prepare fresh meats for cooking	42.31	.93	.39	67.60	
H0252	Remove food items for thawing	23.08	1.68	.39	67.99	
A0038	Prepare sauces for cooking or serving	40.38	.96	.39	68.38	
B0078	Substitute foods having equivalent nutritive values	40.38	.96	.39	68.77	120
D0114	Assemble food service equipment	40.38	.96	.39	69.15	
D0134	Clean or cure griddles	34.62	1.09	.38	69.53	
A0014	Make gelatin salads	42.31	.89	.37	69.91	
E0179	Conduct individualized or group nutritional counseling	25.00	1.50	.37	70.28	
D0147	Clean or sanitize pass-thru food warmers	44.23	.83	.37	70.65	125
D0118	Clean dish machine rooms or dish machines	48.08	.76	.37	71.02	
D0150	Clean or sanitize pot and pan racks, sinks, or washing areas	46.15	.79	.37	71.38	
A0021	Prepare convenience foods for serving, such as pre-cooked meats	44.23	.82	.36	71.75	
C0081	Assist patients through serving lines	38.46	.95	.36	72.11	
A0035	Prepare puddings for cooking or serving	44.23	.82	.36	72.47	130
B0065	Prepare foods for mechanically altered diets	42.31	.85	.36	72.83	
H0250	Purchase, receive, or inspect food items from vendors, such as local or prime	5.77	6.16	.36	73.19	
D0125	Clean pressure cookers or steamers	38.46	.91	.35	73.54	
A0046	Simmer foods	36.54	.95	.35	73.89	
D0116	Clean cabinets	44.23	.79	.35	74.23	135
D0129	Clean trashcans	42.31	.82	.35	74.58	
D0137	Clean or sanitize coffee urns	38.46	.89	.34	74.92	
E0185	Inform patients of recommended dietary reference intakes or allowances	26.92	1.26	.34	75.26	
D0123	Clean offices	42.31	.80	.34	75.60	
D0117	Clean deep-fat fryers	38.46	.85	.33	75.93	140
E0184	Identify or counsel personnel on drug-food interactions	23.08	1.42	.33	76.26	
A0039	Prepare soups for cooking or serving	34.62	.94	.32	76.58	
C0094	Prepare deep fat fryers for use	38.46	.84	.32	76.90	
D0142	Clean or sanitize kettles, such as steam-jacketed kettles	34.62	.93	.32	77.23	
E0191	Participate in menu planning	30.77	1.04	.32	77.55	145
H0239	Date food items in storage areas	28.85	1.10	.32	77.87	
E0170	Collect data for nutrition outcomes	32.69	.97	.32	78.18	
D0155	Clean or sanitize weighing or measuring equipment	38.46	.81	.31	78.49	
B0073	Prepare foods for surgical routine diets, such as gastrectomy, liquid, or soft diets	36.54	.85	.31	78.81	
C0095	Prepare food trays for self-service	34.62	.88	.31	79.11	150

H0248	Prepare for inventories of subsistence	5.77	5.33	.31	79.42
B0067	Prepare foods for pediatric diets	42.31	.72	.31	79.73

Report Option Table for Modules

Option	Status
Primary Sort	Inventory Sequence
Secondary Sort	Not Used
Print Suppress	Not Used

Report Option Table for Tasks

Option	Status
Primary Sort	Inventory Sequence
Secondary Sort	Not Used
Print Suppress	Not Used

Description of Reported Module Factors

Col	Factor	Source vector	Title	Number Members	----- Based on All Tasks Within Range -----				Valid
					Mean	S.D.	Max	Min	
1	TITLE		Module Statement						

Description of Reported Task Factors

Col	Factor	Source vector	Title	Number Members	Mean	S.D.	Max	Min	Valid
1	TITLE		Task Statement						
2	F0003	GP0003/PMP	All Airmen with DAFSC 4D031	49	21.58	19.42	69.39	.00	444
3	F0004	GP0004/PMP	All Airmen with DAFSC 4D051	114	19.99	12.14	52.63	.88	444
4	F0005	GP0005/PMP	All Airmen with DAFSC 4D071	70	26.78	11.47	65.71	4.29	444
5	F0006	GP0006/PMP	All Airmen with DAFSC 4D091	3	21.17	30.63	100.00	.00	444
6	F0016	GP0016/PMP	All DAFSC 4D0X1 AD Airmen with 1-24 Months TAFMS	23	18.11	20.86	73.91	.00	444
7	F0018	GP0018/PMP	All DAFSC 4D0X1 AD Airmen with 1-48 Months TAFMS	52	21.95	20.30	71.15	.00	444
8	F0057	TF0001/SMN	4D0X1 Task Difficulty Ratings	25	5.00	1.00	6.42	2.75	444

STS 4D0X1, Diet Therapy, (dated November 2000), is presented below with matched job inventory tasks and occupational survey data.

STS items are listed below the dotted line, followed by a listing of matched tasks. Pertinent survey data are printed to the right of each task. This printout is extremely useful during utilization and training workshops (U&TWs) to validate STS content and in determining appropriate training codes for STS items. In addition, tasks which were not matched to any STS item are listed in a "Tasks Not Referenced" section at the end of the printout. These unreferenced tasks should be carefully reviewed to identify new areas which may warrant inclusion in the STS. For assistance in interpretation of this printout, contact AFOMS/OMYO, at DSN 487-6811.

D						3	5	7	9	1st	1st	TSK
T	Tsk					LVL	LVL	LVL	LVL	JOB	ENL	DIF
Y	Nbr	Task Title										

0001		STS 4D0X1, DIET THERAPY, dated Nov 2000										

0002		1. CAREER LADDER PROGRESSION										

0003		1.1. Diet therapy career field	A	-	-							

0004		1.1.1. Nutritional Medicine Annual Awards	A	B	B							

0005		1.2. Progression in career paths 4D0X1	A	-	-							

0006		1.2.1. Mentoring	-	-	-							

D
 T Tsk
 Y Nbr Task Title 3 5 7 9 1st 1st TSK
 LVL LVL LVL LVL JOB ENL DIF

0007	1.3. Duties of AFSCs 4D031/51/71/91 and 4D000.	A	-	-			
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0008	1.4. USAF Medical Service						
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0009	1.4.1. Mission	A	-	-			
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0010	1.4.2. Organization	A	-	-			
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0011	1.4.3. Function	A	-	-			
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0012	1.4.4. Managed Care (Facility Specific)						
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0013	1.4.4.1. TRICARE/DoD Managed Care:	-	-	-			
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0014	1.4.4.1.1. Evolution of military medicine	-	-	-			
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0015	1.4.4.1.2. Terminology	-	-	-			
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D	T Tsk	Y Nbr	Task Title	3 LVL	5 LVL	7 LVL	9 LVL	1st JOB	1st ENL	TSK DIF
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0016	1.4.4.1.3.	Organizational structure	-	-	-					
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0017	1.4.4.1.4.	Operations:								
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0018	1.4.4.1.4.1.	Financial management/ Capitation	-	-	-					
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0019	1.4.4.1.4.2.	Regulatory/accreditation requirements	-	-	-					
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0020	1.4.4.1.5.	Ethical/legal issues related to Managed Care	-	-	-					
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0021	1.4.4.2.	Health Care Systems:								
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0022	1.4.4.2.1.	Components of Military Health System (MHS)	-	-	-					
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0023	1.4.4.2.2.	Health care benefits options	-	-	-					
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D	T Tsk	3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF
0024	1.4.4.2.3. Marketing AFMS	-	-	-				
0025	1.4.4.3. Primary Care Management (PCM) concept	-	-	-				
0026	1.4.4.3.1. Primary care provider/manager team responsibilities							
0027	1.4.4.3.2. Beneficiary responsibilities	-	-	-				
0028	1.4.4.4. Best Value Health Care	-	-	-				
0029	1.4.4.5. Information systems:							
0030	1.4.4.5.1. Defense Enrollment and Eligibility Reporting System (DEERS)	-	-	-				
0031	1.4.4.5.2. Components of Composite Health Care System (CHCS)	-	-	-				

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T Tsk			3	5	7	9	1st	1st	TSK
Y Nbr	Task Title		LVL	LVL	LVL	LVL	JOB	ENL	DIF

0032	1.4.4.5.3. Corporate Executive Information System (CEIS)	-	-	-					
0033	1.4.4.5.4. Ambulatory Data System	-	-	-					
0034	1.4.4.5.5. Air Force Performance Measurement Tool (AFPMT)	-	-	-					
0035	1.4.4.5.6. Advanced Technologies (i.e. telemedicine)	-	-	-					
0036	2. MEDICAL READINESS								
0037	2.1. Operate field-feeding equipment (Note: See Part I, Section C, paragraph 13.1. constraints)	+2b	b	-					
K0298	Prepare meals under field conditions				8	9	24	33	0 8 5.70
0038	2.2. Maintain field equipment	+2b	b	-					
K0282	Clean field kitchen equipment or areas				12	8	26	0	4 12 5.10
K0285	Control insects or rodents under field conditions				14	8	21	0	4 13 5.14
K0288	Decontaminate or dispose of foods or equipment under field conditions				6	9	21	0	4 8 5.33
K0290	Maintain M-2 burners or immersion heaters				6	9	20	33	0 8 6.11
K0292	Maintain spare parts inventories for field equipment				6	4	11	0	0 8 5.20
K0293	Perform operator or preventive maintenance on field kitchen equipment under field conditions				6	4	16	0	0 6 5.75

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T Tsk
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LVL LVL LVL LVL JOB ENL DIF

0039 2.3. Prepare meals under field conditions +2b b -

K0281 Assemble trays in field feeding settings 10 5 21 0 4 8 4.99
K0284 Construct, assemble, or improvise kitchen equipment or 12 7 23 33 4 12 5.52
utensils
K0286 Coordinate availability of food items with vendors or 8 4 20 0 4 6 5.29
commissaries for field conditions
K0298 Prepare meals under field conditions 8 9 24 33 0 8 5.70

0040 2.3.1. Elemental Formulas - - -

0041 2.4. Field Hygiene and Sanitation

0042 2.4.1. Maintain Personal hygiene +3c B -
standards

K0291 Maintain personal hygiene under field conditions 10 10 23 33 0 12 4.64
K0302 Set up or maintain field kitchen hand washing 8 5 20 33 0 8 5.49
facilities
L0333 Perform disease or pestilence countermeasures 4 1 17 0 0 4 5.89

0043 2.4.2. Maintain Sanitation standards +3c B -

K0282 Clean field kitchen equipment or areas 12 8 26 0 4 12 5.10
K0285 Control insects or rodents under field conditions 14 8 21 0 4 13 5.14
K0288 Decontaminate or dispose of foods or equipment under 6 9 21 0 4 8 5.33
field conditions
K0289 Dispose of garbage or liquid wastes under field 8 8 20 0 0 10 5.28
conditions
K0294 Perform protective procedures to prevent contamination 6 6 19 0 0 8 5.57
of foods or supplies under field conditions
K0302 Set up or maintain field kitchen hand washing 8 5 20 33 0 8 5.49
facilities
K0303 Set up or maintain mess kit cleaning and sanitizing 4 4 19 33 0 6 5.38
facilities
K0304 Transport or store emergency rations 4 4 17 33 0 6 5.13
L0333 Perform disease or pestilence countermeasures 4 1 17 0 0 4 5.89

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T Tsk		3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF

0044	2.5. Field accounting and documentation	+A	B	-				
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0045	2.6. Field Feeding Operations	-	A					
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K0281	Assemble trays in field feeding settings	10	5	21	0	4	8	4.99
K0284	Construct, assemble, or improvise kitchen equipment or utensils	12	7	23	33	4	12	5.52
K0286	Coordinate availability of food items with vendors or commissaries for field conditions	8	4	20	0	4	6	5.29
K0287	Coordinate tray assembling and distribution with nursing staff, under field conditions	8	4	19	0	4	10	5.22
K0288	Decontaminate or dispose of foods or equipment under field conditions	6	9	21	0	4	8	5.33
K0297	Prepare feeding priority rosters	4	2	13	0	0	6	5.09
K0304	Transport or store emergency rations	4	4	17	33	0	6	5.13

0046	2.7. Contingency Operations							
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0047	2.7.1. Planning Process	-	A					
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L0306	Assign personnel to mobility or contingency positions	2	7	17	67	0	4	5.49
L0309	Brief personnel concerning disaster preparedness and wartime missions	6	11	21	67	0	6	5.68
L0311	Coordinate exercise sourcing requirements with functional managers	4	4	17	33	0	4	5.90
L0312	Coordinate mobility or contingency requirements, with appropriate agencies	4	3	24	33	0	4	6.01
L0313	Coordinate specific source of personnel requirements, with appropriate agencies	6	2	11	33	0	6	5.99
L0314	Determine cost factors for support agreements	4	2	7	33	0	6	6.06
L0315	Determine specific source of personnel requirements for deployment manning documents	4	1	10	0	0	4	6.01
L0316	Develop inputs to mobility, contingency, disaster preparedness, or unit emergency or alert plans	2	4	27	67	0	4	6.03
L0317	Develop medical readiness or unit recall rosters	4	4	24	67	0	6	5.40
L0318	Develop medical readiness plans or annexes	2	7	21	100	0	4	6.11
L0319	Develop mobility inspection checklists	6	4	13	67	0	8	5.95
L0328	Maintain accountability of personnel selected to fill operations plan (OPLAN) requirements	4	1	13	33	0	6	6.01

D	T Tsk	3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF
L0333	Perform disease or pestilence countermeasures	4	1	17	0	0	4	5.89
M0344	Initiate requests for temporary duty (TDY) orders	4	10	37	33	0	2	5.63

0048	2.7.2. Review and Revise Contingency Plans							
L0309	Brief personnel concerning disaster preparedness and wartime missions	6	11	21	67	0	6	5.68
L0316	Develop inputs to mobility, contingency, disaster preparedness, or unit emergency or alert plans	2	4	27	67	0	4	6.03
L0317	Develop medical readiness or unit recall rosters	4	4	24	67	0	6	5.40
L0318	Develop medical readiness plans or annexes	2	7	21	100	0	4	6.11
L0329	Maintain disaster preparedness checklists	4	11	30	33	0	6	5.86
L0336	Review OPLAN	4	4	20	67	0	4	5.81

0049	2.7.3. Deployed Operations							
L0307	Assist with identification of patients under field conditions	4	4	9	0	0	6	5.31
L0308	Brief deploying personnel on deployment orders and requirements	4	4	13	0	0	4	5.59
L0338	Set up or tear down tents	10	17	34	33	4	10	5.70

0050	3. OPERATIONS SECURITY (OPSEC)							

0051	3.1. Specific OPSEC vulnerabilities of AFSC 4D0X1							
M0343	Identify or report suspected security compromises	8	14	31	33	0	6	5.48

0052	4. AF OCCUPATIONAL SAFETY AND HEALTH (AFOSH) PROGRAM							

D	T Tsk	3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF
0053	4.1. Hazards of AFSC 4D0X1	A	B	-				
0054	4.2. AFOSH standards for AFSC 4D0X1	A	B	-				
0055	4.3. Apply safety practices when working with equipment	+2b	-	-				
A0003	Bake foods	49	36	33	33	43	50	4.72
A0004	Boil foods	51	38	27	0	61	54	3.31
A0005	Braise foods	20	22	21	0	13	23	3.72
A0006	Deep fat fry foods	59	42	29	33	61	62	3.65
A0017	Prepare batters for cooking, such as pancake or cake	55	31	24	0	61	60	4.15
A0029	Prepare frozen foods for cooking or serving	43	43	31	0	52	42	4.29
A0043	Pressure cook foods	22	9	17	0	17	21	4.25
A0047	Slice cheeses or cold meats	39	21	27	0	52	40	3.67
A0048	Steam foods	49	38	30	33	52	50	3.75
0056	4.4. Apply safety procedures when working in facilities	+2b	-	-				
D0124	Clean perishable storage areas, such as produce or bread	47	32	16	0	43	48	3.08
D0126	Clean refrigerators or freezers	65	42	36	0	65	63	3.31
D0131	Clean vents or ventilation hoods	47	17	23	0	48	46	3.89
D0150	Clean or sanitize pot and pan racks, sinks, or washing areas	43	27	23	0	35	46	3.32
0057	4.5. Apply lifting procedures	+2b	-	-				
A0029	Prepare frozen foods for cooking or serving	43	43	31	0	52	42	4.29
H0240	Determine subsistence purchase requirements	12	18	26	67	0	10	5.80
H0250	Purchase, receive, or inspect food items from vendors, such as local or prime	6	26	20	0	4	6	5.27
H0252	Remove food items for thawing	22	32	31	0	26	23	3.98

D	T Tsk	Y Nbr	Task Title				3	5	7	9	1st	1st	TSK
							LVL	LVL	LVL	LVL	JOB	ENL	DIF
		0058	4.6. Fire prevention measures/procedures	+A	-	-							
		0059	4.7. First aid for choking	B	-	-							
L0305	Administer or practice cardiopulmonary resuscitation (CPR)						24	29	57	33	22	23	5.95
		0060	4.8. Prepare accident/incident reports	-	b	-							
M0340	Complete accident or incident reports						10	28	51	67	4	10	5.61
		0061	4.9. Hazardous communication	A	B	-							
		0062	5. PROFESSIONAL AND PATIENT RELATIONSHIPS										
		0063	5.1. Ethical standards	A	B	-							
		0064	5.2. Customer service relations										
		0065	5.2.1. AFMS customer service standards	A	-	-							

D	T Tsk	3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF
0066	5.2.2. Identification of key AFMS customers	-	-	-				
0067	5.2.3. Customer relationship programs	-	-	-				
0068	5.2.4. Attributes of good customer service:							
0069	5.2.4.1. Determining customer needs and expectations	-	-	-				
0070	5.2.4.2. Practice customer care basics:							
0071	5.2.4.2.1. Listening techniques	-	-	-				
0072	5.2.4.2.2. Face-to-face contact (non-verbal communication)	-	-	-				
0073	5.2.4.2.3. Telephone etiquette	A	-	-				

D	T Tsk	Y Nbr	Task Title	3 LVL	5 LVL	7 LVL	9 LVL	1st JOB	1st ENL	TSK DIF
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0074	5.2.4.2.4.		Initiating appropriate response in dealing with difficult customers	-	-	-				
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0075	5.2.5.		Customer service evaluation:							
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0076	5.2.5.1.		Mechanisms to solicit customer feedback	-	-	-				
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0077	5.2.5.2.		Developing mechanisms to solicit customer feedback	-	-	-				
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0078	5.2.5.3.		Evaluating measures of customer satisfaction	-	-	-				
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0079	5.2.6.		Establishing processes to design and/or improve products and services	-	-	-				
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0080	5.2.7.		Resolving complaints/conflicts	-	-	-				
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0081	5.2.8.		Reinforcement of good customer service:							
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D	T Tsk	3	5	7	9	1st	1st	TSK	
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF	
0082	5.2.8.1. Providing feedback/rewards/ recognition for good customer service	-	-	-					
0083	5.2.8.2. Implementing education and counseling to improve customer service	-	-	-					
0084	5.2.8.3. Customer follow-up	-	A	C					
0085	6. SANITATION AND PERSONNEL HYGIENE								
0086	6.1. Maintain personal hygiene	+3c	-	-					
D0163	Maintain personal hygiene, other than under field conditions		69	53	50	67	57	69	3.47
0087	6.2. Communicable diseases	+A	B	-					
D0130	Clean using isolation techniques for reverse isolation patients		16	10	17	0	9	15	4.03
D0163	Maintain personal hygiene, other than under field conditions		69	53	50	67	57	69	3.47
0088	6.3. Use Disease control measures	+3c	-	-					
D0159	Control insects or rodents in food service facilities		43	35	30	0	48	44	4.11
D0163	Maintain personal hygiene, other than under field conditions		69	53	50	67	57	69	3.47

D											
T Tsk					3	5	7	9	1st	1st	TSK
Y Nbr	Task Title				LVL	LVL	LVL	LVL	JOB	ENL	DIF
0089	6.4. Use cleaning agents	+3c	-	-							
D0115	Clean broilers				27	10	19	0	17	23	3.87
D0116	Clean cabinets				45	23	24	0	43	44	3.28
D0117	Clean deep-fat fryers				39	25	19	0	39	38	4.04
D0118	Clean dish machine rooms or dish machines				47	33	23	0	35	48	3.79
D0119	Clean floors, walls, or ceilings				59	33	20	0	65	62	3.07
D0121	Clean microwaves, ranges, or ovens, other than combination ovens				59	44	31	0	57	62	3.13
D0122	Clean non-perishable storage areas				49	30	27	0	48	50	3.12
D0123	Clean offices				37	38	34	33	30	42	2.80
D0124	Clean perishable storage areas, such as produce or bread				47	32	16	0	43	48	3.08
D0125	Clean pressure cookers or steamers				39	22	21	0	43	38	3.47
D0126	Clean refrigerators or freezers				65	42	36	0	65	63	3.31
D0127	Clean storage racks				53	38	24	0	61	56	3.06
D0129	Clean trashcans				41	24	27	0	43	42	2.75
D0130	Clean using isolation techniques for reverse isolation patients				16	10	17	0	9	15	4.03
D0131	Clean vents or ventilation hoods				47	17	23	0	48	46	3.89
D0132	Clean waste disposal areas				31	13	20	0	22	31	3.67
D0133	Clean and sanitize cookware or service ware				51	31	31	0	52	50	3.38
D0134	Clean or cure griddles				35	19	21	0	30	35	3.90
D0135	Clean or mop storage rooms				53	27	23	0	61	52	3.03
D0136	Clean or sanitize beverage dispensers				45	19	21	0	35	44	3.38
D0137	Clean or sanitize coffee urns				41	26	24	0	35	38	3.42
D0138	Clean or sanitize combination ovens				35	18	20	0	26	35	3.69
D0139	Clean or sanitize dish storage areas				37	22	24	0	30	38	3.34
D0140	Clean or sanitize food grinders				27	13	19	0	17	23	3.73
D0141	Clean or sanitize ice-making machines or dispensers				37	18	21	0	22	38	3.62
D0142	Clean or sanitize kettles, such as steam-jacketed kettles				37	25	23	0	39	35	3.33
D0143	Clean or sanitize meat slicers				45	23	23	0	52	44	3.93
D0144	Clean or sanitize meat tenderizers				18	9	17	0	17	19	3.97
D0145	Clean or sanitize milk machines				16	9	14	0	17	19	3.57
D0146	Clean or sanitize mixers or blenders				49	30	29	0	52	50	3.49
D0147	Clean or sanitize pass-thru food warmers				45	25	20	0	43	44	3.31
D0148	Clean or sanitize pastry racks				35	13	19	0	35	33	3.31
D0149	Clean or sanitize patient food carts				49	35	29	0	39	52	3.41
D0150	Clean or sanitize pot and pan racks, sinks, or washing areas				43	27	23	0	35	46	3.32
D0151	Clean or sanitize potato peelers				27	15	19	0	17	27	3.59
D0152	Clean or sanitize soft-serve ice cream or frozen yogurt dispensers or ice cream boxes				27	10	17	0	17	27	3.92
D0153	Clean or sanitize tilt grills				53	20	26	0	57	52	3.50

D0154	Clean or sanitize utensils or utensil racks	49	29	26	0	48	50	3.39
D0155	Clean or sanitize weighing or measuring equipment	37	25	26	0	35	38	3.43

D	T Tsk	3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF
D0156	Clean or service filters, such as cooking or serving filters	27	13	20	0	22	27	3.65
D0158	Clear, clean, and sanitize worktables or areas	57	41	31	0	57	58	3.29

0090	6.5. Prevention of insect and rodent infestation							+A B -
D0116	Clean cabinets	45	23	24	0	43	44	3.28
D0118	Clean dish machine rooms or dish machines	47	33	23	0	35	48	3.79
D0120	Clean lowerators	35	20	19	0	26	35	3.09
D0121	Clean microwaves, ranges, or ovens, other than combination ovens	59	44	31	0	57	62	3.13
D0122	Clean non-perishable storage areas	49	30	27	0	48	50	3.12
D0123	Clean offices	37	38	34	33	30	42	2.80
D0124	Clean perishable storage areas, such as produce or bread	47	32	16	0	43	48	3.08
D0126	Clean refrigerators or freezers	65	42	36	0	65	63	3.31
D0127	Clean storage racks	53	38	24	0	61	56	3.06
D0128	Clean toasters	59	34	30	0	57	58	3.12
D0129	Clean trashcans	41	24	27	0	43	42	2.75
D0132	Clean waste disposal areas	31	13	20	0	22	31	3.67
D0135	Clean or mop storage rooms	53	27	23	0	61	52	3.03
D0136	Clean or sanitize beverage dispensers	45	19	21	0	35	44	3.38
D0139	Clean or sanitize dish storage areas	37	22	24	0	30	38	3.34
D0140	Clean or sanitize food grinders	27	13	19	0	17	23	3.73
D0147	Clean or sanitize pass-thru food warmers	45	25	20	0	43	44	3.31
D0148	Clean or sanitize pastry racks	35	13	19	0	35	33	3.31
D0149	Clean or sanitize patient food carts	49	35	29	0	39	52	3.41
D0150	Clean or sanitize pot and pan racks, sinks, or washing areas	43	27	23	0	35	46	3.32
D0151	Clean or sanitize potato peelers	27	15	19	0	17	27	3.59
D0152	Clean or sanitize soft-serve ice cream or frozen yogurt dispensers or ice cream boxes	27	10	17	0	17	27	3.92
D0155	Clean or sanitize weighing or measuring equipment	37	25	26	0	35	38	3.43
D0156	Clean or service filters, such as cooking or serving filters	27	13	20	0	22	27	3.65
D0158	Clear, clean, and sanitize worktables or areas	57	41	31	0	57	58	3.29
D0159	Control insects or rodents in food service facilities	43	35	30	0	48	44	4.11
D0161	Dispose of food wastes, other than under field conditions	49	35	34	33	48	50	3.28

0091	6.6. Sanitize facilities							+3c - -
D0118	Clean dish machine rooms or dish machines	47	33	23	0	35	48	3.79
D0119	Clean floors, walls, or ceilings	59	33	20	0	55	52	3.07

D	T Tsk	3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF
D0124	Clean perishable storage areas, such as produce or bread	47	32	16	0	43	48	3.08
D0129	Clean trashcans	41	24	27	0	43	42	2.75
D0132	Clean waste disposal areas	31	13	20	0	22	31	3.67
D0135	Clean or mop storage rooms	53	27	23	0	61	52	3.03
D0139	Clean or sanitize dish storage areas	37	22	24	0	30	38	3.34
D0147	Clean or sanitize pass-thru food warmers	45	25	20	0	43	44	3.31
D0150	Clean or sanitize pot and pan racks, sinks, or washing areas	43	27	23	0	35	46	3.32
D0158	Clear, clean, and sanitize worktables or areas	57	41	31	0	57	58	3.29

0092 6.7. Sanitize equipment +3c - -

D0115	Clean broilers	27	10	19	0	17	23	3.87
D0117	Clean deep-fat fryers	39	25	19	0	39	38	4.04
D0118	Clean dish machine rooms or dish machines	47	33	23	0	35	48	3.79
D0120	Clean lowerators	35	20	19	0	26	35	3.09
D0121	Clean microwaves, ranges, or ovens, other than combination ovens	59	44	31	0	57	62	3.13
D0125	Clean pressure cookers or steamers	39	22	21	0	43	38	3.47
D0126	Clean refrigerators or freezers	65	42	36	0	65	63	3.31
D0130	Clean using isolation techniques for reverse isolation patients	16	10	17	0	9	15	4.03
D0133	Clean and sanitize cookware or service ware	51	31	31	0	52	50	3.38
D0134	Clean or cure griddles	35	19	21	0	30	35	3.90
D0136	Clean or sanitize beverage dispensers	45	19	21	0	35	44	3.38
D0137	Clean or sanitize coffee urns	41	26	24	0	35	38	3.42
D0138	Clean or sanitize combination ovens	35	18	20	0	26	35	3.69
D0140	Clean or sanitize food grinders	27	13	19	0	17	23	3.73
D0141	Clean or sanitize ice-making machines or dispensers	37	18	21	0	22	38	3.62
D0142	Clean or sanitize kettles, such as steam-jacketed kettles	37	25	23	0	39	35	3.33
D0143	Clean or sanitize meat slicers	45	23	23	0	52	44	3.93
D0144	Clean or sanitize meat tenderizers	18	9	17	0	17	19	3.97
D0145	Clean or sanitize milk machines	16	9	14	0	17	19	3.57
D0146	Clean or sanitize mixers or blenders	49	30	29	0	52	50	3.49
D0148	Clean or sanitize pastry racks	35	13	19	0	35	33	3.31
D0149	Clean or sanitize patient food carts	49	35	29	0	39	52	3.41
D0151	Clean or sanitize potato peelers	27	15	19	0	17	27	3.59
D0152	Clean or sanitize soft-serve ice cream or frozen yogurt dispensers or ice cream boxes	27	10	17	0	17	27	3.92
D0153	Clean or sanitize tilt grills	53	30	26	0	57	52	3.59
D0154	Clean or sanitize utensils or utensil racks	49	29	26	0	48	50	3.39
D0155	Clean or sanitize weighing or measuring equipment	37	25	26	0	35	38	3.43
D0156	Clean or service filters, such as cooking or serving filters	27	13	20	0	22	27	3.65

D										
T Tsk			3	5	7	9	1st	1st	TSK	
Y Nbr	Task Title		LVL	LVL	LVL	LVL	JOB	ENL	DIF	

0093	7. FOOD SERVICE EQUIPMENT									

0094	7.1. Operate food service equipment	2b	-	-						
C0087	Load, position, or preheat dish dispensers		31	21	19	0	26	27	3.32	
C0090	Position or turn on infrared heat lights		27	11	9	0	22	23	3.27	
C0091	Prepare beverage stations		45	17	21	0	43	44	3.42	
C0092	Prepare coffee for self-service		39	19	20	0	39	42	3.37	
C0093	Prepare cold food stations		47	22	20	0	39	48	3.99	
C0094	Prepare deep fat fryers for use		43	25	21	0	43	38	3.88	
C0095	Prepare hot food stations		49	28	20	0	48	52	4.05	
C0097	Prepare juices for dispensing		51	19	19	0	43	54	3.50	
C0099	Prepare soft-serve ice cream or frozen yogurt dispensers for use		22	11	17	0	9	21	4.33	
C0100	Prepare steam or dry heat tables for serving lines or patient tray assembly lines		35	24	19	33	26	37	3.83	
C0102	Prepare toasters for use		55	31	24	0	57	56	3.06	
C0104	Replenish beverages in dispensers for self-service		45	17	23	0	43	46	3.03	
N0353	Develop equipment checklists		0	19	26	33	0	2	5.42	

0095	7.2. Maintain food service equipment	2b	-	-						
C0087	Load, position, or preheat dish dispensers		31	21	19	0	26	27	3.32	
C0091	Prepare beverage stations		45	17	21	0	43	44	3.42	
C0092	Prepare coffee for self-service		39	19	20	0	39	42	3.37	
C0096	Prepare iced tea for self-service		35	15	20	0	39	35	3.36	
D0115	Clean broilers		27	10	19	0	17	23	3.87	
D0117	Clean deep-fat fryers		39	25	19	0	39	38	4.04	
D0120	Clean lowerators		35	20	19	0	26	35	3.09	
D0121	Clean microwaves, ranges, or ovens, other than combination ovens		59	44	31	0	57	62	3.13	
D0125	Clean pressure cookers or steamers		39	22	21	0	43	38	3.47	
D0126	Clean refrigerators or freezers		65	42	36	0	65	63	3.31	
D0128	Clean toasters		59	34	30	0	57	58	3.12	
D0131	Clean vents or ventilation hoods		47	17	23	0	48	46	3.89	
D0134	Clean or cure griddles		35	19	21	0	30	35	3.90	
D0136	Clean or sanitize beverage dispensers		45	19	21	0	35	44	3.38	
D0137	Clean or sanitize coffee urns		41	26	24	0	35	38	3.42	
D0138	Clean or sanitize combination ovens		35	18	20	0	26	35	3.69	
D0140	Clean or sanitize food grinders		27	13	19	0	17	23	3.73	
D0141	Clean or sanitize ice-making machines or dispensers		37	18	21	0	22	38	3.62	

D								
T Tsk		3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF
D0142	Clean or sanitize kettles, such as steam-jacketed kettles	37	25	23	0	39	35	3.33
D0143	Clean or sanitize meat slicers	45	23	23	0	52	44	3.93
D0144	Clean or sanitize meat tenderizers	18	9	17	0	17	19	3.97
D0145	Clean or sanitize milk machines	16	9	14	0	17	19	3.57
D0146	Clean or sanitize mixers or blenders	49	30	29	0	52	50	3.49
D0148	Clean or sanitize pastry racks	35	13	19	0	35	33	3.31
D0149	Clean or sanitize patient food carts	49	35	29	0	39	52	3.41
D0151	Clean or sanitize potato peelers	27	15	19	0	17	27	3.59
D0152	Clean or sanitize soft-serve ice cream or frozen yogurt dispensers or ice cream boxes	27	10	17	0	17	27	3.92
D0153	Clean or sanitize tilt grills	53	30	26	0	57	52	3.59
D0154	Clean or sanitize utensils or utensil racks	49	29	26	0	48	50	3.39
D0155	Clean or sanitize weighing or measuring equipment	37	25	26	0	35	38	3.43
D0156	Clean or service filters, such as cooking or serving filters	27	13	20	0	22	27	3.65
D0164	Sharpen knives	47	38	34	0	57	54	4.17
N0352	Coordinate maintenance of equipment with appropriate agencies	6	21	51	33	0	6	5.58
N0353	Develop equipment checklists	0	19	26	33	0	2	5.42

0096	7.3. Assemble food service equipment	-	-	-				
C0091	Prepare beverage stations	45	17	21	0	43	44	3.42
C0092	Prepare coffee for self-service	39	19	20	0	39	42	3.37
C0094	Prepare deep fat fryers for use	43	25	21	0	43	38	3.88
C0096	Prepare iced tea for self-service	35	15	20	0	39	35	3.36
C0097	Prepare juices for dispensing	51	19	19	0	43	54	3.50
C0099	Prepare soft-serve ice cream or frozen yogurt dispensers for use	22	11	17	0	9	21	4.33
C0100	Prepare steam or dry heat tables for serving lines or patient tray assembly lines	35	24	19	33	26	37	3.83
D0114	Assemble food service equipment	43	20	29	0	48	40	4.28

0097	8. TRAINING							

0098	8.1. Evaluate personnel to determine need for training	-	-	-				

D	T Tsk	3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF
0099	8.2. Plan and supervise Enlisted Specialty Training (EST)	-	-	-				
0100	8.2.1. Prepare job qualification standards	-	-	-				
0101	8.2.2. Conduct training	-	-	-				
0102	8.2.3. Counsel trainees on their progress	-	-	-				
0103	8.2.4. Monitor effectiveness of training							
0104	8.2.4.1. Career knowledge upgrade	-	-	-				
0105	8.2.4.2. Job proficiency upgrade	-	-	-				
0106	8.2.4.3. Qualification	-	-	-				
0107	8.3. Competency Assessment Folder							

D	T Tsk	3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF
0108	8.3.1. Maintain folder	-	A	B				
0109	8.3.2. Maintain training records	-	-	-				
0110	8.4. Evaluate effectiveness of training programs	-	-	-				
0111	8.5. Recommend personnel for training	-	-	-				
0112	9. SUPERVISION							
0113	9.1. Evaluate work performance of subordinate personnel	-	-	-				
0114	9.2. Resolve technical problems for subordinate personnel	-	-	-				
0115	9.3. Counsel personnel and resolve individual problems	-	-	-				

D	T Tsk	3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF
0116	9.4. Initiate action to correct substandard performance by personnel	-	-	-				
0117	9.5. Personnel Scheduling	A	b					
0118	9.6. Schedule daily work assignments	-	b					
0119	9.7. Orient new personnel	-	b					
0120	10. FACILITY AND EQUIPMENT MAINTENANCE							
0121	10.1. Request maintenance of							
0122	10.1.1. Equipment	-	b					
N0352	Coordinate maintenance of equipment with appropriate agencies	6	21	51	33	0	6	5.58
N0354	Evaluate serviceability of equipment, tools, parts, or supplies	4	24	39	33	4	6	5.57
0123	10.1.2. Physical plant	-	b					

D	T Tsk	Y Nbr	Task Title			3 LVL	5 LVL	7 LVL	9 LVL	1st JOB	1st ENL	TSK DIF
		0124	10.2. Prepare requests for contract maintenance	-	b	-						
		N0352	Coordinate maintenance of equipment with appropriate agencies			6	21	51	33	0	6	5.58
		N0354	Evaluate serviceability of equipment, tools, parts, or supplies			4	24	39	33	4	6	5.57
		0125	10.3. Evaluate equipment for purchase	-	B	2b						
		N0354	Evaluate serviceability of equipment, tools, parts, or supplies			4	24	39	33	4	6	5.57
		0126	10.4. Track work orders	-	b	-						
		N0355	Identify or report equipment or supply problems			12	36	54	33	4	12	5.33
		0127	10.5. Monitor Contractor Compliance	-	-	-						
		0128	10.6. Energy conservation in food services facilities	-	-	-						
		0129	11. MEDICAL MATERIEL PROCEDURES									
		0130	11.1. Air Force accountability	-	A	-						

D	T Tsk				3	5	7	9	1st	1st	TSK
Y Nbr	Task Title				LVL	LVL	LVL	LVL	JOB	ENL	DIF
0131	11.2. Prepare request for supplies	-	b	-							
N0362	Purchase, receive, and issue non-medical supplies				12	26	40	33	0	12	5.13
0132	11.3. Maintain working stock levels of supplies	-	b	-							
N0362	Purchase, receive, and issue non-medical supplies				12	26	40	33	0	12	5.13
0133	11.4. Process computer generated supply reports										
0134	11.4.1. Weekly Issue List	-	b	-							
N0355	Identify or report equipment or supply problems				12	36	54	33	4	12	5.33
N0358	Issue or log turn-ins of equipment, tools, or parts				4	14	44	33	0	4	5.24
0135	11.4.2. Monthly Back Order Report	-	b	-							
N0355	Identify or report equipment or supply problems				12	36	54	33	4	12	5.33
0136	11.4.3. Issue/Turn-in Summary Report	-	b	-							
N0355	Identify or report equipment or supply problems				12	36	54	33	4	12	5.33
N0358	Issue or log turn-ins of equipment, tools, or parts				4	14	44	33	0	4	5.24
0137	12. MEDICAL EQUIPMENT MANAGEMENT										

D	T Tsk				3	5	7	9	1st	1st	TSK
Y Nbr	Task Title				LVL	LVL	LVL	LVL	JOB	ENL	DIF
0138	12.1. Forecasting for equipment	-	a	-							
N0354	Evaluate serviceability of equipment, tools, parts, or supplies				4	24	39	33	4	6	5.57
0139	12.2. Request equipment	-	b	-							
N0356	Initiate requisitions for equipment, tools, or parts				6	19	47	33	0	6	5.42
N0361	Pick up, deliver, or store equipment, tools, or parts				10	17	29	33	4	10	4.96
0140	12.3. Maintain equipment custodial account	-	b	-							
N0357	Inventory equipment, tools, or parts				4	18	46	33	0	4	5.33
N0361	Pick up, deliver, or store equipment, tools, or parts				10	17	29	33	4	10	4.96
0141	13. SUBSISTENCE CONTROL										
0142	13.1. Submit subsistence requirements	-	B	2b							
H0240	Determine subsistence purchase requirements				12	18	26	67	0	10	5.80
H0250	Purchase, receive, or inspect food items from vendors, such as local or prime				6	26	20	0	4	6	5.27
0143	13.2. Order subsistence	1a	b	-							
H0240	Determine subsistence purchase requirements				12	18	26	67	0	10	5.80
H0249	Purchase food items from commissaries				6	30	39	0	0	4	5.04
H0250	Purchase, receive, or inspect food items from vendors, such as local or prime				6	26	20	0	4	6	5.27

D	T Tsk				3	5	7	9	1st	1st	TSK
Y Nbr	Task Title				LVL	LVL	LVL	LVL	JOB	ENL	DIF
0144	13.3. Prepare subsistence request	+2b	b	-							
H0240	Determine subsistence purchase requirements				12	18	26	67	0	10	5.80
H0249	Purchase food items from commissaries				6	30	39	0	0	4	5.04
H0250	Purchase, receive, or inspect food items from vendors, such as local or prime				6	26	20	0	4	6	5.27
0145	13.4. Receive incoming subsistence	1a	b	-							
H0239	Date food items in storage areas				27	25	29	33	17	29	4.37
H0250	Purchase, receive, or inspect food items from vendors, such as local or prime				6	26	20	0	4	6	5.27
0146	13.5. Store subsistence										
0147	13.5.1. Perishable	+b	-	-							
H0239	Date food items in storage areas				27	25	29	33	17	29	4.37
H0251	Record temperatures of storage areas				35	39	33	0	30	37	3.98
H0254	Rotate stock using first-in-first-out (FIFO) principles				41	40	34	33	35	38	3.99
J0280	Stock in-flight meals in refrigerators or freezers				8	5	17	0	9	8	4.39
0148	13.5.2. Semi-perishable	+b	-	-							
H0239	Date food items in storage areas				27	25	29	33	17	29	4.37
H0251	Record temperatures of storage areas				35	39	33	0	30	37	3.98
H0254	Rotate stock using first-in-first-out (FIFO) principles				41	40	34	33	35	38	3.99
0149	13.5.3. Thawing	+b	-	-							
H0252	Remove food items for thawing				22	32	31	0	26	23	3.98

D	T Tsk				3	5	7	9	1st	1st	TSK
Y Nbr	Task Title				LVL	LVL	LVL	LVL	JOB	ENL	DIF
0150	13.6. Issue/return subsistence	+2b	-	-							
H0243	Issue food items, other than by using NMIS				10	22	19	0	9	12	5.15
H0248	Prepare for inventories of subsistence				8	25	23	33	9	6	5.54
H0253	Return excess subsistence to stock				10	25	24	33	13	10	4.19
0151	13.7. Perform inventory	+2b	-	-							
H0246	Maintain subsistence inventory, other than by NMIS				12	18	21	0	4	10	5.47
H0248	Prepare for inventories of subsistence				8	25	23	33	9	6	5.54
0152	13.8. Calculate excess costs/supplemental income	-	b	-							
H0238	Calculate excess food costs				10	7	20	33	0	6	6.01
H0241	Document and process food spoilage procedures				10	15	20	33	4	12	5.31
0153	13.9. Complete spoiled subsistence procedures	-	b	-							
H0238	Calculate excess food costs				10	7	20	33	0	6	6.01
H0241	Document and process food spoilage procedures				10	15	20	33	4	12	5.31
0154	13.10. Allfood Act Reports	-	A	-							
H0241	Document and process food spoilage procedures				10	15	20	33	4	12	5.31
H0242	Implement food recall procedures				8	11	17	0	0	6	5.33
0155	13.11. Use AF Form 543	1a	b	-							
H0243	Issue food items, other than by using NMIS				10	22	19	0	9	12	5.15
H0248	Prepare for inventories of subsistence				8	25	23	33	9	6	5.54
H0253	Return excess subsistence to stock				10	25	24	33	13	10	4.19

D	T Tsk	3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF
0156	13.12. Use AF Form 542							
		1a	b	-				
H0243	Issue food items, other than by using NMIS	10	22	19	0	9	12	5.15
H0246	Maintain subsistence inventory, other than by NMIS	12	18	21	0	4	10	5.47
H0248	Prepare for inventories of subsistence	8	25	23	33	9	6	5.54
H0250	Purchase, receive, or inspect food items from vendors, such as local or prime	6	26	20	0	4	6	5.27
H0253	Return excess subsistence to stock	10	25	24	33	13	10	4.19
0157	13.13. Make inventory adjustments							
		1a	b	-				
H0246	Maintain subsistence inventory, other than by NMIS	12	18	21	0	4	10	5.47
0158	13.14. Sources of Subsistence							
0159	13.14.1. Prime Vendor Management							
		+A	B					
H0244	Maintain logs, such as International Merchant Purchase Authorization Card (IMPAC) card purchases	10	23	30	33	0	8	5.31
0160	13.14.1.1. Billing/Payments							
		-	-	-				
H0244	Maintain logs, such as International Merchant Purchase Authorization Card (IMPAC) card purchases	10	23	30	33	0	8	5.31
0161	13.15. Local Sources							
		-	-	-				
H0244	Maintain logs, such as International Merchant Purchase Authorization Card (IMPAC) card purchases	10	23	30	33	0	8	5.31
H0249	Purchase food items from commissaries	6	30	39	0	0	4	5.04

D	T Tsk	Y Nbr	Task Title			3	5	7	9	1st	1st	TSK
						LVL	LVL	LVL	LVL	JOB	ENL	DIF
		0162	13.15.1. IMPAC Cards	-	B							
H0244	Maintain logs, such as International Merchant Purchase Authorization Card (IMPAC) card purchases					10	23	30	33	0	8	5.31
H0249	Purchase food items from commissaries					6	30	39	0	0	4	5.04
		0163	13.15.2. Subsistence Ordering and Receiving Electronic System (STORES)	-	-	-						
		0164	14. PATIENT TRAY SERVICE									
		0165	14.1. Operate applicable patient tray delivery system									
		0166	14.1.1. Hot/cold food carts	2b	B	-						
C0086	Load patients' trays onto food carts					61	42	27	0	52	60	3.52
C0109	Transport food carts to or from inpatient units					49	40	29	0	39	54	2.96
		0167	14.1.2. Heated base system	2b	B	-						
C0086	Load patients' trays onto food carts					61	42	27	0	52	60	3.52
C0109	Transport food carts to or from inpatient units					49	40	29	0	39	54	2.96
		0168	14.1.3. Insulated stacking tray system	-	B	-						
C0086	Load patients' trays onto food carts					61	42	27	0	52	60	3.52
C0109	Transport food carts to or from inpatient units					49	40	29	0	39	54	2.96

D	T Tsk	3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF
0169	14.2. Patient Tray Service							
0170	14.2.1. Assemble trays for paper service/isolation							
B0050	Perform isolation techniques for reverse isolation patients	14	11	11	0	9	17	4.43
B0075	Prepare paper service trays	43	30	24	0	39	50	3.75
0171	14.2.2. Organize food and supplies							
C0080	Arrange or garnish foods	51	38	26	0	39	54	3.83
C0083	Initiate patients' tray preparation by setting up trays or calling out requirements	53	26	21	0	43	50	3.97
C0085	Load food display cases or shelves	51	11	16	0	48	50	3.54
C0088	Portion individual servings of beverages	61	32	31	0	52	60	3.49
C0093	Prepare cold food stations	47	22	20	0	39	48	3.99
C0095	Prepare hot food stations	49	28	20	0	48	52	4.05
C0098	Prepare patient tray starter stations	45	23	17	0	39	48	3.93
C0100	Prepare steam or dry heat tables for serving lines or patient tray assembly lines	35	24	19	33	26	37	3.83
C0101	Prepare therapeutic diet kits	51	33	24	0	52	54	3.70
C0107	Set up or replenish silverware or tray racks	53	28	20	0	43	54	2.90
C0112	Wrap silverware for patients' tray service	55	34	24	0	65	56	2.78
C0113	Wrap or cover individual servings or nourishments on patients' tray	55	38	24	0	61	60	2.84
J0279	Receive food preparation supplies from storerooms for CTIMs	8	6	16	0	9	10	4.50
0172	14.2.3. Position correct items on patient's trays							
A0031	Prepare garnishes	49	30	24	0	43	52	4.19
C0079	Arrange patients' trays to enhance appearance	65	42	29	0	61	65	3.91
C0080	Arrange or garnish foods	51	38	26	0	39	54	3.83
C0083	Initiate patients' tray preparation by setting up trays or calling out requirements	53	26	21	0	43	50	3.97
C0085	Load food display cases or shelves	51	11	16	0	48	50	3.54
C0106	Serve foods on serving lines or patient tray assembly lines	51	30	23	33	43	50	3.50

D	T Tsk	3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF
0173	14.2.4. Check patient tray	2b	B	-				
C0084	Inspect completed patients' trays	59	43	31	33	48	60	5.30
C0111	Verify food and beverage serving temperatures	61	45	33	67	57	63	3.47
J0275	Inspect final CTIMs for accuracy	8	9	17	0	9	10	5.01
0174	14.2.5. Breakdown serving line	2b	B	-				
C0082	Break down serving lines or patient tray assembly lines	53	32	24	0	39	52	3.52
C0109	Transport food carts to or from inpatient units	49	40	29	0	39	54	2.96
D0156	Clean or service filters, such as cooking or serving filters	27	13	20	0	22	27	3.65
D0160	Cover, date, time, and store leftover food items	67	47	31	33	74	71	3.31
D0161	Dispose of food wastes, other than under field conditions	49	35	34	33	48	50	3.28
0175	15. DIET CLERKS NOTE: AUTHORIZE DIETS APPLICABLE TO YOUR MTF							
0176	15.1. Dietetics terminology	A	-	-				
0177	15.2. Diet for the Life Cycle							
0178	15.2.1. General	A	A	B				
0179	15.2.2. Prenatal/lactating	A	A	B				

D	T Tsk	3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF
0180	15.2.3. Pediatric	A	A	B				
B0067	Prepare foods for pediatric diets	39	29	19	0	39	42	5.14
0181	15.2.4. Vegetarian	A	A	B				
0182	15.2.5. Geriatric	A	A	B				
0183	15.3. Select appropriate food for therapeutic diets utilizing ADA Manual of Clinical Dietetics							
0184	15.3.1. Liquids	2b	A	B				
B0073	Prepare foods for surgical routine diets, such as gastrectomy, liquid, or soft diets	39	22	17	0	30	37	5.44
E0191	Participate in menu planning	33	34	36	67	35	31	5.40
0185	15.3.2. Soft	2b	A	B				
B0073	Prepare foods for surgical routine diets, such as gastrectomy, liquid, or soft diets	39	22	17	0	30	37	5.44
E0191	Participate in menu planning	33	34	36	67	35	31	5.40
0186	15.3.3. Sodium restricted	2b	A	B				
E0191	Participate in menu planning	33	34	36	67	35	31	5.40

D	T Tsk	3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF
0187	15.3.4. Calorie restricted/high calorie/diabetic	2b	A	B				
B0054	Prepare foods for calorie-restricted diets	43	32	21	0	39	46	5.26
B0057	Prepare foods for diabetic diets	47	41	26	0	43	52	5.68
B0061	Prepare foods for high-calorie diets	37	21	23	0	30	37	5.12
B0063	Prepare foods for hypoglycemia diets	14	14	11	0	4	17	5.46
E0191	Participate in menu planning	33	34	36	67	35	31	5.40
E0192	Plan calorie-restricted diets using food lists	27	23	34	0	17	23	5.72
E0193	Plan diabetic diets using food choice lists	37	31	31	0	35	35	5.90
0188	15.3.5. Hyperlipidemias Step land 2	2b	A	B				
B0056	Prepare foods for cholesterol or triglyceride-lowering diets, such as step I or step II	31	31	20	0	22	35	5.56
B0072	Prepare foods for modified fat diets, such as medium-chain triglycerides (MCTs)	14	4	11	0	4	13	5.58
E0191	Participate in menu planning	33	34	36	67	35	31	5.40
0189	15.3.6. Mechanically Altered	2b	A	B				
B0053	Prepare foods for blenderized liquid diets	43	35	24	0	43	46	5.24
B0065	Prepare foods for mechanically altered diets	41	32	17	0	39	42	5.12
B0073	Prepare foods for surgical routine diets, such as gastrectomy, liquid, or soft diets	39	22	17	0	30	37	5.44
E0191	Participate in menu planning	33	34	36	67	35	31	5.40
0190	15.3.7. Fiber and Residue Restricted	2b	A	B				
B0058	Prepare foods for fiber- and residue-restricted diets	37	32	23	0	30	40	5.38
B0073	Prepare foods for surgical routine diets, such as gastrectomy, liquid, or soft diets	39	22	17	0	30	37	5.44
E0191	Participate in menu planning	33	34	36	67	35	31	5.40
0191	15.3.8. Fat Controlled	2b	A	B				
B0051	Prepare foods for 25gm or 50gm fat-controlled diets	29	25	16	0	22	33	5.76
B0072	Prepare foods for modified fat diets, such as medium-chain triglycerides (MCTs)	14	4	11	0	4	13	5.58

D	T Tsk	3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF
E0191	Participate in menu planning	33	34	36	67	35	31	5.40

0192	15.3.9. High Fiber			2b	A	B		
B0062	Prepare foods for high-fiber diets	29	24	21	0	17	35	5.17
E0191	Participate in menu planning	33	34	36	67	35	31	5.40

0193	15.3.10. Cardiac			a	A	-		
B0055	Prepare foods for cardiac diets	49	32	20	0	48	50	5.50
E0191	Participate in menu planning	33	34	36	67	35	31	5.40

0194	15.3.11. Test Diets			-	A	B		
B0074	Prepare foods for test diets, such as carbohydrate (CHO)	20	8	14	0	13	19	5.44

0195	15.3.12. Lactose Controlled			a	A	B		
B0064	Prepare foods for lactose-restricted diets	29	23	17	0	26	35	5.00

0196	15.3.13. Modifications in Protein							

0197	15.3.13.1. Renal			a	A	B		
B0069	Prepare foods for protein-restricted diets	35	25	16	0	26	38	5.99

0198	15.3.13.2. Purine Restricted			a	A	B		
B0069	Prepare foods for protein-restricted diets	35	25	16	0	26	38	5.99
B0070	Prepare foods for purine-restricted diets	16	10	14	0	9	19	5.88

D	T Tsk				3	5	7	9	1st	1st	TSK
Y Nbr	Task Title				LVL	LVL	LVL	LVL	JOB	ENL	DIF
0199	15.3.13.3. Hepatic	-	A	B							
B0060	Prepare foods for hepatic diets				10	6	11	0	9	13	6.04
B0069	Prepare foods for protein-restricted diets				35	25	16	0	26	38	5.99
0200	15.3.14. Modifications in minerals (other than Na/R)	-	A	-							
B0066	Prepare foods for mineral-restricted diets, such as sodium-, potassium-, or calcium-restricted				31	21	11	0	26	35	6.09
0201	15.3.15. Food Sensitivity Diets	-	A	B							
B0052	Prepare foods for allergy diets				22	11	13	0	17	21	5.67
0202	15.3.16. Gluten Restricted	-	-	-							
B0059	Prepare foods for gluten-restricted diets				22	8	11	0	9	25	5.78
0203	15.4. Nourishment Preparation										
0204	15.4.1. Prepare commercial tube feedings. NOTE: AUTHORIZED WHEN APPLICABLE TO YOUR MEDICAL TREATMENT FACILITY	2b	B	-							
B0077	Prepare and deliver commercial tube feedings and elemental formulas				31	10	14	0	22	27	5.84
0205	15.4.2. Prepare individual nourishments	2b	B	-							
B0076	Prepare and deliver bulk and individual nourishments				45	33	29	0	39	48	4.18
C0113	Wrap or cover individual servings or nourishments on patients' tray				55	38	24	0	61	60	2.84

D	T Tsk	3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF
0206	15.4.3. Deliver bulk nourishments	b	B	-				
B0076	Prepare and deliver bulk and individual nourishments	45	33	29	0	39	48	4.18
0207	15.4.4. Serve individual nourishments to inpatients	b	B	-				
B0076	Prepare and deliver bulk and individual nourishments	45	33	29	0	39	48	4.18
0208	15.4.5. Process bulk nourishment requests	b	-	-				
B0049	Evaluate bulk nourishment requests	49	38	27	0	43	54	4.61
B0076	Prepare and deliver bulk and individual nourishments	45	33	29	0	39	48	4.18
0209	15.4.6. Prepare nourishment labels	2b	-	-				
B0076	Prepare and deliver bulk and individual nourishments	45	33	29	0	39	48	4.18
E0199	Write individual nourishments using dietary kardex	37	30	21	0	30	42	4.45
0210	15.4.7. Update individual nourishment Kardex	2b	-	-				
B0076	Prepare and deliver bulk and individual nourishments	45	33	29	0	39	48	4.18
E0199	Write individual nourishments using dietary kardex	37	30	21	0	30	42	4.45
0211	15.5. Assess patients' body weight							
E0169	Calculate requirements for body weights, such as increasing, decreasing, or maintaining body weights	29	39	47	0	22	33	5.93
0212	15.5.1. Calculate Ideal body weight status	2b	b					
E0169	Calculate requirements for body weights, such as increasing, decreasing, or maintaining body weights	29	39	47	0	22	33	5.93

D	T Tsk	3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF
0213	15.5.2. Body Mass Index (BMI)							
		2b	B	-				
E0169	Calculate requirements for body weights, such as increasing, decreasing, or maintaining body weights	29	39	47	0	22	33	5.93
0214	15.5.3. Compare patients' weight status to standard							
		1a	B	-				
E0169	Calculate requirements for body weights, such as increasing, decreasing, or maintaining body weights	29	39	47	0	22	33	5.93
0215	15.6. Conduct inpatient unit rounds							
0216	15.6.1. Initiate AF Form 1741							
		2b	B	-				
E0172	Compile and document inpatient units' diet order changes	41	33	29	0	35	42	5.05
E0180	Conduct inpatient unit rounds or visits	45	37	23	0	39	46	5.56
0217	15.6.2. Interview patient							
		b	B	-				
E0166	Advise patients in selecting food items	41	39	34	0	30	44	4.96
E0173	Complete calorie counts	27	26	27	0	13	27	5.72
E0180	Conduct inpatient unit rounds or visits	45	37	23	0	39	46	5.56
E0186	Interview patients to determine food habits or preferences	37	48	44	0	35	40	5.46
0218	15.6.3. Record patient preferences/food allergies							
		2b	B	-				
E0180	Conduct inpatient unit rounds or visits	45	37	23	0	39	46	5.56
E0186	Interview patients to determine food habits or preferences	37	48	44	0	35	40	5.46
E0200	Write menus using dietary kardex	41	25	19	0	39	42	4.83

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T Tsk		3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF

0219	15.6.4. Monitor Patient's acceptance of food	-	-	-				
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E0180	Conduct inpatient unit rounds or visits	45	37	23	0	39	46	5.56
E0190	Observe patients' acceptance of food	31	27	23	0	30	35	5.08

0220	15.6.5. Revise meal patterns	2b	B	-				
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B0078	Substitute foods having equivalent nutritive values	41	23	24	0	30	40	5.68
E0173	Complete calorie counts	27	26	27	0	13	27	5.72
E0188	Modify or review diet or meal patterns for individual patients	37	35	33	0	26	37	5.57
E0200	Write menus using dietary kardex	41	25	19	0	39	42	4.83

0221	15.7. Determine adequacy of diet ordered	1a	b	2b				
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B0078	Substitute foods having equivalent nutritive values	41	23	24	0	30	40	5.68
E0175	Complete nothing by mouth/clear liquid (NPO/CL) logs	35	30	21	0	35	37	4.44
E0181	Consult with physicians or nurses about diet modifications or prescriptions	18	22	36	0	17	17	6.39

0222	15.8. Adjust calories for non-standard diabetic diet	2b	-	-				
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E0168	Calculate nonstandard diets	29	32	29	0	30	33	6.42
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0223	15.9. Process patients' daily menus	2b	b	-				
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E0167	Assemble therapeutic food menus for patients' use	45	36	29	0	43	50	4.75
E0173	Complete calorie counts	27	26	27	0	13	27	5.72
E0188	Modify or review diet or meal patterns for individual patients	37	35	33	0	26	37	5.57
E0194	Prepare daily worksheets for regular or therapeutic diets	29	21	20	0	26	27	5.35
E0196	Provide diet order changes to food production personnel	39	27	23	0	30	35	4.71
E0198	Tally patients' menus	41	28	26	0	43	48	4.24
E0200	Write menus using dietary kardex	41	25	19	0	39	42	4.83

D	T Tsk	3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF

0224	15.9.1. AF Form 1094							
		2b						B
E0167	Assemble therapeutic food menus for patients' use	45	36	29	0	43	50	4.75
E0173	Complete calorie counts	27	26	27	0	13	27	5.72
E0174	Complete diet census, other than weighted diet census	45	30	21	0	52	52	5.22
E0175	Complete nothing by mouth/clear liquid (NPO/CL) logs	35	30	21	0	35	37	4.44
E0176	Complete weighted diet census	33	29	23	0	26	38	5.06
E0187	Maintain diet order sheets, such as AF Forms 1094 (Diet Order)	39	38	26	0	22	44	5.15
E0196	Provide diet order changes to food production personnel	39	27	23	0	30	35	4.71

0225	15.9.2. AF Form 2567							
		2b						B
E0167	Assemble therapeutic food menus for patients' use	45	36	29	0	43	50	4.75
E0173	Complete calorie counts	27	26	27	0	13	27	5.72
E0174	Complete diet census, other than weighted diet census	45	30	21	0	52	52	5.22
E0175	Complete nothing by mouth/clear liquid (NPO/CL) logs	35	30	21	0	35	37	4.44
E0176	Complete weighted diet census	33	29	23	0	26	38	5.06
E0187	Maintain diet order sheets, such as AF Forms 1094 (Diet Order)	39	38	26	0	22	44	5.15
E0196	Provide diet order changes to food production personnel	39	27	23	0	30	35	4.71

0226	15.9.3. Menu pattern forms							
		2b						B
E0166	Advise patients in selecting food items	41	39	34	0	30	44	4.96
E0167	Assemble therapeutic food menus for patients' use	45	36	29	0	43	50	4.75
E0188	Modify or review diet or meal patterns for individual patients	37	35	33	0	26	37	5.57
E0196	Provide diet order changes to food production personnel	39	27	23	0	30	35	4.71
E0198	Tally patients' menus	41	28	26	0	43	48	4.24
E0200	Write menus using dietary kardex	41	25	19	0	39	42	4.83

0227	15.10. Clarify dietary prescriptions with healthcare providers							
		a						- -
E0181	Consult with physicians or nurses about diet modifications or prescriptions	18	22	36	0	17	17	6.39

D	T Tsk	3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF
0228	15.11. Complete weighted diet census	2b	b	-				
E0176	Complete weighted diet census	33	29	23	0	26	38	5.06
0229	16. CLINICAL DIETETICS							
0230	16.1. Principles of basic nutrition							
0231	16.1.1. Energy metabolism	A	B	-				
E0169	Calculate requirements for body weights, such as increasing, decreasing, or maintaining body weights	29	39	47	0	22	33	5.93
0232	16.1.2. Functions of nutrients	A	B	-				
E0185	Inform patients of recommended dietary reference intakes or allowances	29	37	36	0	22	27	5.89
0233	16.1.3. Dietary Reference Intakes	A	B	-				
E0165	Adapt dietary allowances to patients menus	47	38	23	0	43	52	5.23
E0185	Inform patients of recommended dietary reference intakes or allowances	29	37	36	0	22	27	5.89
0234	16.1.4. Digestion	A	B	-				
0235	16.1.5. Absorption	A	B	-				

D	T Tsk	3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF
0236	16.2. Compute nonstandard diabetic diet	-	b	2c				
E0168	Calculate nonstandard diets	29	32	29	0	30	33	6.42
0237	16.3. Perform Nutritional Screenings	1a	b	2b				
E0177	Conduct basic-level nutritional screenings or assessments	39	44	41	0	35	42	5.30
0238	16.4. Collect data from patients' records	-	b	-				
E0173	Complete calorie counts	27	26	27	0	13	27	5.72
E0177	Conduct basic-level nutritional screenings or assessments	39	44	41	0	35	42	5.30
E0197	Review patients medical records for objective data	37	28	29	0	30	35	5.84
0239	16.5. Calculate patients' dietary intakes	-	b	-				
E0165	Adapt dietary allowances to patients menus	47	38	23	0	43	52	5.23
E0173	Complete calorie counts	27	26	27	0	13	27	5.72
E0185	Inform patients of recommended dietary reference intakes or allowances	29	37	36	0	22	27	5.89
E0189	Monitor outpatients' diets	10	19	33	0	9	8	5.74
G0230	Evaluate dietary intake using nutritional software programs	4	14	31	0	0	4	6.05
0240	16.6. Perform Nutritional Assessments	-	b	2b				
E0177	Conduct basic-level nutritional screenings or assessments	39	44	41	0	35	42	5.30
E0189	Monitor outpatients' diets	10	19	33	0	9	8	5.74
0241	16.7. Instruct patients on prescribed diet	a	b	2c				
E0178	Conduct follow-up appointments	16	38	46	0	13	17	5.77
E0179	Conduct individualized or group nutritional counseling	22	43	47	0	13	25	6.37

D	T Tsk	3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF
E0182	Counsel patients and document using forms, such as SFs 513 (Medical Record Consultation Sheet)	12	35	39	0	4	10	6.20
E0185	Inform patients of recommended dietary reference intakes or allowances	29	37	36	0	22	27	5.89
E0195	Procure and distribute diet handout materials	20	31	39	0	17	21	5.04

0242	16.8. Complete dietary consultation documents							
E0179	Conduct individualized or group nutritional counseling	22	43	47	0	13	25	6.37
E0182	Counsel patients and document using forms, such as SFs 513 (Medical Record Consultation Sheet)	12	35	39	0	4	10	6.20

0243	16.9. Conduct classes in nutrition							
E0178	Conduct follow-up appointments	16	38	46	0	13	17	5.77
E0179	Conduct individualized or group nutritional counseling	22	43	47	0	13	25	6.37
E0182	Counsel patients and document using forms, such as SFs 513 (Medical Record Consultation Sheet)	12	35	39	0	4	10	6.20
E0195	Procure and distribute diet handout materials	20	31	39	0	17	21	5.04

0244	16.10. Psychology of eating disorders							

0245	16.11. Conduct patient satisfaction reviews							

0246	16.12. Document inpatient weighted nutrition procedures							

0247	16.13. Diet-Drug interaction							
E0184	Identify or counsel personnel on drug-food interactions	29	31	24	0	22	23	6.07

D	T Tsk	3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF

0248 17. CASHIER FUNCTIONS

0249 17.1. Identify authorized diners 1a B -

I0263	Perform cashier functions	47	29	21	0	30	46	4.99
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0250 17.2. Collect cash and signatures from diners 1a b -

I0260	Issue change funds and controlled forms	12	23	19	33	0	10	4.81
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I0262	Perform cash box functions for conventional dining facilities	20	14	13	0	13	17	5.02
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I0267	Provide cash register reports to Medical Service Accountants (MSA) office	12	16	13	0	4	13	5.24
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0251 17.3. Control cash 1a b -

I0260	Issue change funds and controlled forms	12	23	19	33	0	10	4.81
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I0263	Perform cashier functions	47	29	21	0	30	46	4.99
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I0264	Plan selective cycle menus or extended menus for diets	4	17	23	33	4	6	5.70
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0252 18. FOOD PRODUCTION AND SERVICE

0253 18.1. Fundamentals of food preparation

0254 18.1.1. Cooking terms +A - -

D	T Tsk				3	5	7	9	1st	1st	TSK
Y Nbr	Task Title				LVL	LVL	LVL	LVL	JOB	ENL	DIF
0255	18.1.2. Baking terms	+A	-	-							
0256	18.1.3. Functions of seasoning agents	+A	B	-							
0257	18.1.4. Utilize the Armed Forces Recipe Service	+2b	-	-							
A0011	Locate recipes using the Armed Forces recipe service manual				14	14	21	33	17	13	4.46
0258	18.1.5. Alternate recipe sources	-	B	-							
0259	18.1.6. Adjust recipe yield	2b	b	-							
A0001	Adjust recipes for large or small quantity cooking				33	28	37	33	39	33	4.60
0260	18.1.7. Measure ingredients	+3c	-	-							
A0003	Bake foods				49	36	33	33	43	50	4.72
A0014	Make gelatin salads				39	25	17	0	39	42	3.28
A0017	Prepare batters for cooking, such as pancake or cake				55	31	24	0	61	60	4.15
A0020	Prepare cereals				51	38	26	33	61	54	3.35
A0023	Prepare dehydrated foods for cooking or serving, such as instant mashed potatoes				41	25	23	0	43	44	3.80
0261	18.1.8. Waste prevention measures	A	B	-							
D0161	Dispose of food wastes, other than under field conditions				49	35	34	33	48	50	3.28
I0256	Determine or evaluate causes of food waste				4	13	26	100	4	6	5.26

D	T Tsk	3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF
0262	18.1.9. Apply food temperature taking techniques							
C0111	Verify food and beverage serving temperatures	61	45	33	67	57	63	3.47
I0259	Inspect foods before, during, or after preparation	31	31	30	33	13	31	4.80
0263	18.1.10. Record food temperatures							
C0111	Verify food and beverage serving temperatures	61	45	33	67	57	63	3.47
0264	18.1.11. Apply progressive cooking techniques							
A0002	Apply progressive cooking techniques	53	34	24	0	61	52	3.98
C0105	Replenish foods in serving lines or patient tray assembly lines	47	25	21	0	43	48	3.13
0265	18.1.12. Perform taste test							
A0045	Sample foods by taste or smell	67	50	44	33	74	67	3.31
I0259	Inspect foods before, during, or after preparation	31	31	30	33	13	31	4.80
0266	18.1.13. Conservation of nutrients							
A0002	Apply progressive cooking techniques	53	34	24	0	61	52	3.98
A0048	Steam foods	49	38	30	33	52	50	3.75
0267	18.2. Preparation of food							
0268	18.2.1. Prepare							

D	T Tsk	3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF
0269	18.2.1.1. Meats							
		+2b	B		-			
A0025	Prepare extended dishes, such as casseroles or combination foods	31	30	20	0	30	31	4.79
A0026	Prepare fresh meats for cooking	41	36	31	0	57	42	4.64
A0029	Prepare frozen foods for cooking or serving	43	43	31	0	52	42	4.29
A0036	Prepare salted or smoked meats for cooking or serving	18	12	19	0	4	21	4.09
A0047	Slice cheeses or cold meats	39	21	27	0	52	40	3.67
0270	18.2.1.2. Seafood							
		+2b	B		-			
A0019	Prepare canned foods for cooking or serving	59	43	29	33	65	62	3.21
A0025	Prepare extended dishes, such as casseroles or combination foods	31	30	20	0	30	31	4.79
A0028	Prepare fresh seafood for cooking	27	30	24	0	26	27	4.54
A0029	Prepare frozen foods for cooking or serving	43	43	31	0	52	42	4.29
0271	18.2.1.3. Poultry							
		+2b	B		-			
A0025	Prepare extended dishes, such as casseroles or combination foods	31	30	20	0	30	31	4.79
A0027	Prepare fresh poultry for cooking	43	38	31	0	48	42	4.65
A0029	Prepare frozen foods for cooking or serving	43	43	31	0	52	42	4.29
0272	18.2.1.4. Eggs							
		+2b	B		-			
A0023	Prepare dehydrated foods for cooking or serving, such as instant mashed potatoes	41	25	23	0	43	44	3.80
A0024	Prepare eggs	65	42	31	0	74	69	3.59
A0025	Prepare extended dishes, such as casseroles or combination foods	31	30	20	0	30	31	4.79
A0029	Prepare frozen foods for cooking or serving	43	43	31	0	52	42	4.29
0273	18.2.1.5. Fruits							
		+2b	B		-			
A0019	Prepare canned foods for cooking or serving	59	43	29	33	65	62	3.21
A0029	Prepare frozen foods for cooking or serving	43	43	31	0	52	42	4.29
A0030	Prepare fruits	67	46	34	0	74	67	3.34

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T Tsk		3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF

0274 18.2.1.6. Vegetables +2b B -

A0019	Prepare canned foods for cooking or serving	59	43	29	33	65	62	3.21
A0029	Prepare frozen foods for cooking or serving	43	43	31	0	52	42	4.29
A0040	Prepare vegetables	55	43	34	33	65	56	3.85

0275 18.2.1.7. Soups +2b B -

A0018	Prepare broths for cooking	57	35	23	0	61	62	3.36
A0019	Prepare canned foods for cooking or serving	59	43	29	33	65	62	3.21
A0023	Prepare dehydrated foods for cooking or serving, such as instant mashed potatoes	41	25	23	0	43	44	3.80
A0025	Prepare extended dishes, such as casseroles or combination foods	31	30	20	0	30	31	4.79
A0029	Prepare frozen foods for cooking or serving	43	43	31	0	52	42	4.29
A0039	Prepare soups for cooking or serving	33	34	26	0	30	35	4.61

0276 18.2.1.8. Sauces +2b B -

A0029	Prepare frozen foods for cooking or serving	43	43	31	0	52	42	4.29
A0038	Prepare sauces for cooking or serving	41	32	23	0	39	40	4.51

0277 18.2.1.9. Gravies +2b B -

A0023	Prepare dehydrated foods for cooking or serving, such as instant mashed potatoes	41	25	23	0	43	44	3.80
A0029	Prepare frozen foods for cooking or serving	43	43	31	0	52	42	4.29

0278 18.2.1.10. Beverages +2b B -

A0012	Make coffee, tea, or cocoa	61	44	37	0	61	65	3.10
A0029	Prepare frozen foods for cooking or serving	43	43	31	0	52	42	4.29
A0042	Prepare or mix beverages, other than for self-service or cooked therapeutic in-flight meals (CTIMs)	24	12	20	0	17	27	3.47
C0088	Portion individual servings of beverages	61	32	31	0	52	60	3.49
C0091	Prepare beverage stations	45	17	21	0	43	44	3.42
C0092	Prepare coffee for self-service	39	19	20	0	39	42	3.37
C0096	Prepare iced tea for self-service	35	15	20	0	39	35	3.36
C0097	Prepare juices for dispensing	51	19	19	0	43	54	3.50

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Tsk Y Nbr	Task Title	3 LVL	5 LVL	7 LVL	9 LVL	1st JOB	1st ENL	TSK DIF
C0104	Replenish beverages in dispensers for self-service	45	17	23	0	43	46	3.03

0279	18.2.1.11. Cereal							
			+2b	B	-			
A0020	Prepare cereals	51	38	26	33	61	54	3.35
A0023	Prepare dehydrated foods for cooking or serving, such as instant mashed potatoes	41	25	23	0	43	44	3.80

0280	18.2.1.12. Sandwiches							
			+2b	B	-			
A0037	Prepare sandwiches	57	42	36	0	65	60	3.53
A0047	Slice cheeses or cold meats	39	21	27	0	52	40	3.67

0281	18.2.2. Use dairy products							
			+2b	B	-			
A0022	Prepare dairy products for cooking or serving, other than puddings	35	24	23	33	30	38	3.76
A0029	Prepare frozen foods for cooking or serving	43	43	31	0	52	42	4.29
A0047	Slice cheeses or cold meats	39	21	27	0	52	40	3.67
C0099	Prepare soft-serve ice cream or frozen yogurt dispensers for use	22	11	17	0	9	21	4.33

0282	18.2.3. Apply appropriate seasonings and condiments to food							
			2b	B	-			
A0011	Locate recipes using the Armed Forces recipe service manual	14	14	21	33	17	13	4.46
A0026	Prepare fresh meats for cooking	41	36	31	0	57	42	4.64
A0027	Prepare fresh poultry for cooking	43	38	31	0	48	42	4.65
A0028	Prepare fresh seafood for cooking	27	30	24	0	26	27	4.54
A0032	Prepare gravies for cooking	51	39	27	0	61	50	4.43
A0038	Prepare sauces for cooking or serving	41	32	23	0	39	40	4.51
A0039	Prepare soups for cooking or serving	33	34	26	0	30	35	4.61
A0040	Prepare vegetables	55	43	34	33	65	56	3.85

0283	18.3. Cooking Methods							

D	T Tsk	3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF
0284	18.3.1. Dry heat							
0285	18.3.1.1. Baking	+B	-	-				
A0003	Bake foods	49	36	33	33	43	50	4.72
0286	18.3.1.2. Roasting	+B	-	-				
A0044	Roast foods	18	30	21	33	9	21	4.43
0287	18.3.1.3. Frying							
0288	18.3.1.3.1. Griddle	+B	-	-				
A0008	Fry foods, other than deep fat frying	22	23	21	33	17	21	4.02
0289	18.3.1.3.2. Deep fat	+B	-	-				
A0006	Deep fat fry foods	59	42	29	33	61	62	3.65
0290	18.3.2. Moist heat							
0291	18.3.2.1. Simmering	+B	-	-				
A0046	Simmer foods	37	28	26	0	39	37	3.85

D	T Tsk	3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF
0292	18.3.2.2. Braising							
		+B	-	-				
A0005	Braise foods	20	22	21	0	13	23	3.72
0293	18.3.2.3. Boiling							
		+B	-	-				
A0004	Boil foods	51	38	27	0	61	54	3.31
0294	18.3.2.4. Steaming							
		+B	-	-				
A0048	Steam foods	49	38	30	33	52	50	3.75
0295	18.3.2.5. Pressure Cooking							
		+B	-	-				
A0043	Pressure cook foods	22	9	17	0	17	21	4.25
0296	18.3.3. Ensure product quality							
		2b	b	-				
A0045	Sample foods by taste or smell	67	50	44	33	74	67	3.31
C0111	Verify food and beverage serving temperatures	61	45	33	67	57	63	3.47
0297	18.4. Food preparation for therapeutic diets							
0298	18.4.1. Cook therapeutic foods							
		2b	B	-				
B0051	Prepare foods for 25gm or 50gm fat-controlled diets	29	25	16	0	22	33	5.76
B0052	Prepare foods for allergy diets	22	11	13	0	17	21	5.67
B0053	Prepare foods for blenderized liquid diets	43	35	24	0	43	46	5.24
B0054	Prepare foods for calorie-restricted diets	43	32	21	0	39	46	5.26
B0055	Prepare foods for cardiac diets	49	32	20	0	48	50	5.50
B0056	Prepare foods for cholesterol or triglyceride-lowering diets, such as step I or step II	31	31	20	0	22	35	5.56
B0057	Prepare foods for diabetic diets	47	41	26	0	43	52	5.68

D									
T Tsk			3	5	7	9	1st	1st	TSK
Y Nbr	Task Title		LVL	LVL	LVL	LVL	JOB	ENL	DIF
B0058	Prepare foods for fiber- and residue-restricted diets		37	32	23	0	30	40	5.38
B0059	Prepare foods for gluten-restricted diets		22	8	11	0	9	25	5.78
B0060	Prepare foods for hepatic diets		10	6	11	0	9	13	6.04
B0061	Prepare foods for high-calorie diets		37	21	23	0	30	37	5.12
B0062	Prepare foods for high-fiber diets		29	24	21	0	17	35	5.17
B0063	Prepare foods for hypoglycemia diets		14	14	11	0	4	17	5.46
B0064	Prepare foods for lactose-restricted diets		29	23	17	0	26	35	5.00
B0065	Prepare foods for mechanically altered diets		41	32	17	0	39	42	5.12
B0066	Prepare foods for mineral-restricted diets, such as sodium-, potassium-, or calcium-restricted		31	21	11	0	26	35	6.09
B0067	Prepare foods for pediatric diets		39	29	19	0	39	42	5.14
B0068	Prepare foods for phenylketonuria (PKU)-restricted diets		8	4	4	0	4	8	6.27
B0069	Prepare foods for protein-restricted diets		35	25	16	0	26	38	5.99
B0071	Prepare foods for modified diets in support of aeromedical evacuations		16	7	17	0	9	15	5.34
B0072	Prepare foods for modified fat diets, such as medium-chain triglycerides (MCTs)		14	4	11	0	4	13	5.58
B0073	Prepare foods for surgical routine diets, such as gastrectomy, liquid, or soft diets		39	22	17	0	30	37	5.44
B0074	Prepare foods for test diets, such as carbohydrate (CHO)		20	8	14	0	13	19	5.44
B0075	Prepare paper service trays		43	30	24	0	39	50	3.75
B0076	Prepare and deliver bulk and individual nourishments		45	33	29	0	39	48	4.18
B0077	Prepare and deliver commercial tube feedings and elemental formulas		31	10	14	0	22	27	5.84
B0078	Substitute foods having equivalent nutritive values		41	23	24	0	30	40	5.68

0299	18.4.2. Operate dietetic food service equipment	2b	-	-					
B0053	Prepare foods for blenderized liquid diets		43	35	24	0	43	46	5.24
B0054	Prepare foods for calorie-restricted diets		43	32	21	0	39	46	5.26
B0057	Prepare foods for diabetic diets		47	41	26	0	43	52	5.68
B0063	Prepare foods for hypoglycemia diets		14	14	11	0	4	17	5.46

0300	18.4.3. Maintain dietetic food service equipment	2b	-	-					
B0065	Prepare foods for mechanically altered diets		41	32	17	0	39	42	5.12
B0077	Prepare and deliver commercial tube feedings and elemental formulas		31	10	14	0	22	27	5.84
D0146	Clean or sanitize mixers or blenders		49	30	29	0	52	50	3.49
D0149	Clean or sanitize patient food carts		49	35	29	0	39	52	3.41
D0155	Clean or sanitize weighing or measuring equipment		37	25	26	0	25	38	3.43

D	T Tsk	3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF
D0157	Clear, clean, and sanitize serving lines or patient tray assembly lines	49	27	26	33	43	50	3.56

0301	18.5. Serving line techniques							

0302	18.5.1. Garnish foods	+2b	B	-				
A0031	Prepare garnishes	49	30	24	0	43	52	4.19
A0032	Prepare gravies for cooking	51	39	27	0	61	50	4.43
C0080	Arrange or garnish foods	51	38	26	0	39	54	3.83

0303	18.5.2. Display food on serving line	+2b	B	-				
A0021	Prepare convenience foods for serving, such as pre-cooked meats	43	40	27	0	43	44	3.52
C0080	Arrange or garnish foods	51	38	26	0	39	54	3.83
C0085	Load food display cases or shelves	51	11	16	0	48	50	3.54
C0090	Position or turn on infrared heat lights	27	11	9	0	22	23	3.27
C0092	Prepare coffee for self-service	39	19	20	0	39	42	3.37
C0100	Prepare steam or dry heat tables for serving lines or patient tray assembly lines	35	24	19	33	26	37	3.83
C0103	Prepare or set up condiments for self-service	51	19	21	0	52	52	2.90
C0105	Replenish foods in serving lines or patient tray assembly lines	47	25	21	0	43	48	3.13
C0110	Transport food to serving lines	53	30	23	0	48	56	3.02

0304	18.5.3. Carve meats for individual servings	+2b	b	-				
A0021	Prepare convenience foods for serving, such as pre-cooked meats	43	40	27	0	43	44	3.52

0305	18.5.4. Apply sauces and gravies	+2b	B	-				
A0021	Prepare convenience foods for serving, such as pre-cooked meats	43	40	27	0	43	44	3.52

D	T Tsk				3	5	7	9	1st	1st	TSK
Y Nbr	Task Title				LVL	LVL	LVL	LVL	JOB	ENL	DIF
0306	18.5.5. Select serving utensils	+2b	-	-							
C0106	Serve foods on serving lines or patient tray assembly lines				51	30	23	33	43	50	3.50
0307	18.5.6. Serve proper portions of food	+2b	B	-							
C0088	Portion individual servings of beverages				61	32	31	0	52	60	3.49
C0089	Portion individual servings of foods				55	37	33	0	48	56	3.59
C0106	Serve foods on serving lines or patient tray assembly lines				51	30	23	33	43	50	3.50
0308	18.6. Hazard Analysis of Critical Control Point (HACCP) Principles										
0309	18.6.1. Apply Hazard Analysis of Critical Control Point (HACCP) Principles	A	B	-							
C0111	Verify food and beverage serving temperatures				61	45	33	67	57	63	3.47
D0160	Cover, date, time, and store leftover food items				67	47	31	33	74	71	3.31
D0162	Apply Hazard Analysis of Critical Control Points (HACCP) programs				41	43	37	67	30	46	5.27
H0250	Purchase, receive, or inspect food items from vendors, such as local or prime				6	26	20	0	4	6	5.27
H0251	Record temperatures of storage areas				35	39	33	0	30	37	3.98
H0252	Remove food items for thawing				22	32	31	0	26	23	3.98
I0259	Inspect foods before, during, or after preparation				31	31	30	33	13	31	4.80
0310	18.6.2. Sanitation										
0311	18.6.2.1. Inspect personnel for compliance with sanitation standards	-	B	-							

D	T Tsk				3	5	7	9	1st	1st	TSK
Y Nbr	Task Title				LVL	LVL	LVL	LVL	JOB	ENL	DIF
0312	18.6.2.2. Inspect facility for compliance with sanitation standards	-	B	-							
0313	19. BAKERY AND SALAD PREPARATION										
0314	19.1. Prepare breads										
0315	19.1.1. Yeast Dough	+1a	-	-							
0316	19.1.2. Quick Breads	+1a	-	-							
A0017	Prepare batters for cooking, such as pancake or cake				55	31	24	0	61	60	4.15
0317	19.2. Prepare pastry	+1a	-	-							
A0033	Prepare pastries from scratch				8	12	20	0	0	10	5.54
A0034	Prepare pre-made pastries and baked goods for baking or serving				47	40	27	0	48	54	3.81
0318	19.3. Desserts	+1a	-	-							
A0013	Make gelatin desserts				63	32	23	0	65	67	3.14
A0035	Prepare puddings for cooking or serving				39	19	23	0	30	44	3.85
0319	19.4. Prepare salads	+2b	-	-							
A0014	Make gelatin salads				39	25	17	0	39	42	3.28
A0016	Make salads, other than gelatin salads				63	40	26	0	61	65	3.75

D	T Tsk	3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF
0320	20. PRODUCTION							
0321	20.1. Develop standardized recipes	-	b	-				
A0001	Adjust recipes for large or small quantity cooking	33	28	37	33	39	33	4.60
A0011	Locate recipes using the Armed Forces recipe service manual	14	14	21	33	17	13	4.46
0322	20.2. Plan food uses with production worksheets	a	B	2c				
A0007	Determine leftover food utilization	51	40	24	67	57	48	4.38
A0041	Prepare or maintain in-house cook worksheets	20	20	19	33	9	15	4.87
I0255	Determine reduced selling prices for leftover food items	6	12	17	33	4	10	4.82
0323	20.3. Quality food standards	-	B	-				
A0045	Sample foods by taste or smell	67	50	44	33	74	67	3.31
I0259	Inspect foods before, during, or after preparation	31	31	30	33	13	31	4.80
0324	20.4. Make menu substitutions	-	b	2c				
A0015	Make menu item substitutions	47	49	31	0	48	52	4.14
0325	20.5. Cost menus	-	B	2c				
I0255	Determine reduced selling prices for leftover food items	6	12	17	33	4	10	4.82
0326	21. CASH CONTROL							

D				3	5	7	9	1st	1st	TSK
T Tsk				LVL	LVL	LVL	LVL	JOB	ENL	DIF
Y Nbr	Task Title									
0327	21.1. Initiate AF Form 544	-	b	-						
I0257	Document meal count activities			6	11	19	67	0	6	4.97
I0269	Report diners and cash received			20	18	17	0	4	21	5.08
J0273	Cost account CTIMs			4	4	7	0	0	6	5.32
0328	21.2. Maintain change fund	+b	b	-						
I0260	Issue change funds and controlled forms			12	23	19	33	0	10	4.81
I0261	Maintain change funds			14	23	16	0	9	12	4.81
I0262	Perform cash box functions for conventional dining facilities			20	14	13	0	13	17	5.02
I0263	Perform cashier functions			47	29	21	0	30	46	4.99
0329	21.3. Maintain controlled forms	1a	b	-						
I0260	Issue change funds and controlled forms			12	23	19	33	0	10	4.81
I0262	Perform cash box functions for conventional dining facilities			20	14	13	0	13	17	5.02
I0263	Perform cashier functions			47	29	21	0	30	46	4.99
I0269	Report diners and cash received			20	18	17	0	4	21	5.08
0330	21.4. Reconcile cash collections	-	b	-						
I0262	Perform cash box functions for conventional dining facilities			20	14	13	0	13	17	5.02
I0263	Perform cashier functions			47	29	21	0	30	46	4.99
I0268	Reconcile cash collections			6	15	19	0	0	8	5.33
I0269	Report diners and cash received			20	18	17	0	4	21	5.08
0331	22. NUTRITIONAL MEDICINE ADMINISTRATION									
0332	22.1. Write cycle menus	-	B	2c						
E0191	Participate in menu planning			33	34	36	67	35	31	5.40
I0264	Plan selective cycle menus or extended menus for diets			4	17	23	33	4	6	5.70

D	T Tsk	3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF
0333	22.2. Interpret financial reports	-	b	-				
H0247	Perform subsistence accounting procedures, other than by using NMIS	8	15	20	33	0	6	5.39
0334	22.3. Resolve problems with patient BDFA	-	b	-				
H0247	Perform subsistence accounting procedures, other than by using NMIS	8	15	20	33	0	6	5.39
0335	22.4. Conduct FY close-out	-	b	2c				
H0247	Perform subsistence accounting procedures, other than by using NMIS	8	15	20	33	0	6	5.39
0336	22.5. Quality Improvement programs							
0337	22.5.1. Develop quality improvement/ quality control programs	-	b	-				
0338	22.5.2. Evaluate quality improvement/ quality control programs	-	B	2c				
M0348	Maintain or update status indicators, such as boards, graphs, or charts	6	18	43	67	4	6	5.47
0339	22.6. Evaluate activities							

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Tsk Y Nbr	Task Title	3 LVL	5 LVL	7 LVL	9 LVL	1st JOB	1st ENL	TSK DIF
0340	22.6.1. Patron Questionnaires	-	b	-				
0341	22.6.2. Inspection reports	-	b	-				
0342	22.6.3. Cycle menus	-	b	-				
0343	22.6.4. Patient tray service	-	b	-				
0344	22.6.5. Clinical dietetics	-	b	-				
0345	22.6.6. Medical records	-	b	-				
0346	22.6.7. Sanitation	-	b	-				
0347	22.7. Maintain Nutritional Medicine records	-	-	-				
M0339	Compile data for records, reports, logs, or trend analyses,	6	21	36	100	0	6	5.92
M0346	Maintain administrative files	8	24	49	67	4	10	5.42
N0359	Maintain documentation on items requiring periodic inspections or calibrations	4	16	31	33	4	6	5.31

D	T Tsk	Y Nbr	Task Title			3	5	7	9	1st	1st	TSK
						LVL	LVL	LVL	LVL	JOB	ENL	DIF
	0348		22.8. Use Medical Expense Performance Reporting System (MEPRS)	a	B							
	P0437		Update MEPRSs			8	19	41	33	0	6	5.63
	0349		22.9. Complete annual budget	-	-							
	0350		22.10. Complete business case analysis	-	-							
	0351		22.11. Recommend changes to manning documents	-	a							
	0352		22.12. Unit Manpower Document	-	B							
	0353		22.13. Unit Personnel Manpower Roster	-	B							
	0354		22.14. Marketing techniques	a	B							
	G0233		Market, plan, or advertise preventive health programs			6	16	31	0	0	6	6.18
	G0235		Plan national health observances			2	14	34	33	0	4	6.11
	0355		22.15. Fraud, Waste and Abuse Program	-	-							

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0356	23. PUBLICATIONS							
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0357	23.1. Official publications	-	B	-				
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E0195	Procure and distribute diet handout materials	20	31	39	0	17	21	5.04
G0231	Evaluate nutrition educational materials or programs	2	11	37	0	0	2	6.04
M0347	Maintain publications libraries	0	12	27	33	0	4	5.46

0358	23.2. Commercial publications	-	B	-				
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E0195	Procure and distribute diet handout materials	20	31	39	0	17	21	5.04
G0231	Evaluate nutrition educational materials or programs	2	11	37	0	0	2	6.04
M0347	Maintain publications libraries	0	12	27	33	0	4	5.46

0359	23.3. Develop operating instructions	-	b	-				
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0360	23.4. Official forms	-	B	-				
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0361	23.5. Develop a management plan index	-	-	-				
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0362	24. SUPERVISION							
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0363	24.1. Plan work assignments and priorities	-	-	-				
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M0345	Initiate or maintain standby rosters or work center pyramid recall rosters	8	9	30	67	9	10	5.22
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D	T Tsk	3	5	7	9	1st	1st	TSK
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0364	24.2. Establish Policies							
0365	24.2.1. Controls	-	-	-				
0366	24.2.2. Performance standards	-	-	-				
0367	24.2.3. Job description/task list	-	-	-				
0368	24.3. Facility Layout and design for 5 year Equipment Plan	-	-	-				
0369	24.4. Conduct inservice education programs	-	-	-				
0370	25. NMIS APPLICATIONS: Note: In facilities where NMIS is deployed, the NMIS modules associated with the duty position, are core tasks for those individuals							
0371	25.1. Develop downtime procedures	-	-	-				
F0205	Develop downtime procedures using NMIS	8	3	9	33	4	8	5.76

D	T Tsk	Y Nbr	Task Title	3 LVL	5 LVL	7 LVL	9 LVL	1st JOB	1st ENL	TSK DIF
		0372	25.2. Update programs and manuals per systems change requests	-	-	-				
	F0218		Update programs and manuals per systems change requests	8	5	20	33	0	4	5.98
		0373	25.3. Utilize modules	-	-	-				
		0374	25.3.1. Data Maintenance	-	-	-				
		0375	25.3.1.1. General Procedures	-	-	-				
		0376	25.3.1.2. Ingredient Maintenance	-	-	-				
		0377	25.3.1.3. Inventory Maintenance	-	-	-				
		0378	25.3.1.4. Inventory Item Maintenance	-	-	-				
		0379	25.3.1.5. Food Item Maintenance	-	-	-				
		0380	25.3.1.6. Recipe Maintenance	-	-	-				
	F0213		Plan meals using NMIS	10	9	14	67	4	10	6.17

D	T Tsk	Y Nbr	Task Title	3 LVL	5 LVL	7 LVL	9 LVL	1st JOB	1st ENL	TSK DIF
		0381	25.3.1.7. Recipe procedures	1a	-	-				
A0010	Locate or extract recipes using Nutrition Management Information System (NMIS)			14	19	21	0	13	15	5.54
		0382	25.3.1.8. Troubleshooting Menu Item Pricing Problems	-	-	-				
		0383	25.3.1.9. Meal Maintenance							
		0384	25.3.1.9.1. Menu implementation	-	-	-				
F0213	Plan meals using NMIS			10	9	14	67	4	10	6.17
		0385	25.3.1.9.2. Maintenance	-	-	2b				
F0206	Forecast meals using NMIS			6	8	19	33	0	4	6.12
F0212	Perform NMIS menu maintenance			8	9	16	0	4	4	6.23
		0386	25.3.1.9.3. Reports	-	-	2b				
F0206	Forecast meals using NMIS			6	8	19	33	0	4	6.12
F0212	Perform NMIS menu maintenance			8	9	16	0	4	4	6.23
F0215	Print out reports, such as daily facility summary reports			12	11	17	0	0	12	5.42
		0387	25.3.2. Forecasting/Actuals	-	-	-				
F0206	Forecast meals using NMIS			6	8	19	33	0	4	6.12

D	T Tsk	3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF
0388	25.3.3. Production Planning							
0389	25.3.3.1. Calculate Recipe Yield	-	-	-				
0390	25.3.3.2. Recipe costing	-	-	-				
F0201	Calculate cost menus using NMIS	8	13	21	67	9	8	6.17
F0213	Plan meals using NMIS	10	9	14	67	4	10	6.17
0391	25.3.3.3. Selling price reports	-	-					2b
F0202	Calculate selling prices of menus using NMIS	8	13	19	33	4	6	6.08
F0213	Plan meals using NMIS	10	9	14	67	4	10	6.17
0392	25.3.3.4. Updating prices	-	-					2b
F0202	Calculate selling prices of menus using NMIS	8	13	19	33	4	6	6.08
0393	25.3.4. NM Accounting							
0394	25.3.4.1. NMA Parameters	-	-	-				
F0211	Perform accounting procedures using NMIS	8	7	17	33	0	6	6.24
0395	25.3.4.2. MTF BDFA Calculations	-	b	-				
F0211	Perform accounting procedures using NMIS	8	7	17	33	0	6	6.24

D	T Tsk		3	5	7	9	1st	1st	TSK
Y Nbr	Task Title		LVL	LVL	LVL	LVL	JOB	ENL	DIF
0396	25.3.4.2.1. MTF BDFA Calculation Ingredient Exception	- - -							
F0211	Perform accounting procedures using NMIS		8	7	17	33	0	6	6.24
0397	25.3.4.3. Maintain AF Form 544 Ration Earnings Record Accounting - daily	- - -							
F0211	Perform accounting procedures using NMIS		8	7	17	33	0	6	6.24
F0215	Print out reports, such as daily facility summary reports		12	11	17	0	0	12	5.42
0398	25.3.4.4. Maintain AF Form 541 Medical Food Cost Report - quarterly	- - -							
F0211	Perform accounting procedures using NMIS		8	7	17	33	0	6	6.24
F0215	Print out reports, such as daily facility summary reports		12	11	17	0	0	12	5.42
0399	25.3.4.5. Maintain AF Form 546 Food Cost Record - monthly	- - -							
F0211	Perform accounting procedures using NMIS		8	7	17	33	0	6	6.24
F0215	Print out reports, such as daily facility summary reports		12	11	17	0	0	12	5.42
0400	25.3.4.6. Meal Factors	- - -							
F0211	Perform accounting procedures using NMIS		8	7	17	33	0	6	6.24
0401	25.3.4.7. Workload Data	- - -							
F0211	Perform accounting procedures using NMIS		8	7	17	33	0	6	6.24
F0215	Print out reports, such as daily facility summary reports		12	11	17	0	0	12	5.42

D	T Tsk		3	5	7	9	1st	1st	TSK
Y Nbr	Task Title		LVL	LVL	LVL	LVL	JOB	ENL	DIF
0402	25.3.4.8. Ambulatory patient visit (APV) Accounting Procedures	- - -							
0403	25.3.5. Inventory Management								
0404	25.3.5.1. Purchase Orders	- - -							
F0207	Import subsistence using NMIS		6	11	13	0	0	4	6.10
F0209	Maintain inventories using NMIS		6	14	17	0	0	2	5.96
F0217	Purchase subsistence using NMIS		6	11	9	0	0	4	5.96
0405	25.3.5.2. Requisition Lists	- - -							
F0208	Issue subsistence using NMIS		8	14	16	0	4	6	6.03
F0209	Maintain inventories using NMIS		6	14	17	0	0	2	5.96
F0217	Purchase subsistence using NMIS		6	11	9	0	0	4	5.96
0406	25.3.5.3. Return to Stock	- - -							
F0207	Import subsistence using NMIS		6	11	13	0	0	4	6.10
F0209	Maintain inventories using NMIS		6	14	17	0	0	2	5.96
0407	25.3.5.4. Physical Inventory	- - -							
F0209	Maintain inventories using NMIS		6	14	17	0	0	2	5.96
0408	25.3.5.5. Stock record cards	1a - -							
F0207	Import subsistence using NMIS		6	11	13	0	0	4	6.10
F0208	Issue subsistence using NMIS		8	14	16	0	4	6	6.03
F0209	Maintain inventories using NMIS		6	14	17	0	0	2	5.96

D	T Tsk	3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF
0409	25.3.5.6. Inventory worksheets	1a	-	-				
F0209	Maintain inventories using NMIS	6	14	17	0	0	2	5.96
F0216	Print out worksheets, such as production or withdrawals	10	8	16	0	0	6	5.47
0410	25.3.5.7. Withdrawal and delivery report	1a	-	-				
F0208	Issue subsistence using NMIS	8	14	16	0	4	6	6.03
F0209	Maintain inventories using NMIS	6	14	17	0	0	2	5.96
0411	25.3.5.8. Inventory issues	-	-	-				
F0208	Issue subsistence using NMIS	8	14	16	0	4	6	6.03
F0209	Maintain inventories using NMIS	6	14	17	0	0	2	5.96
0412	25.3.5.9. Inventory returns	-	-	-				
F0207	Import subsistence using NMIS	6	11	13	0	0	4	6.10
F0209	Maintain inventories using NMIS	6	14	17	0	0	2	5.96
0413	25.3.5.10. Inventory reports	-	-	-				
F0209	Maintain inventories using NMIS	6	14	17	0	0	2	5.96
F0215	Print out reports, such as daily facility summary reports	12	11	17	0	0	12	5.42
0414	25.3.5.11. Inventory spoilage	-	-	-				
F0209	Maintain inventories using NMIS	6	14	17	0	0	2	5.96
0415	25.3.5.12. Inventory adjustments	-	-	-				

D	T Tsk	3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF
0416	25.3.6. Table Maintenance	-	-	-				
0417	25.3.7. Reports	-	-	-				
F0215	Print out reports, such as daily facility summary reports	12	11	17	0	0	12	5.42
0418	25.3.8. Medical Nutrition Therapy							
F0210	Maintain patient data using NMIS	8	4	7	0	4	8	5.96
0419	25.3.8.1. Patient Kardex							
F0210	Maintain patient data using NMIS	8	4	7	0	4	8	5.96
0420	25.3.8.1.1. Maintain patient data	1a	-	-				
F0210	Maintain patient data using NMIS	8	4	7	0	4	8	5.96
0421	25.3.8.1.2. Nourishment labels	1a	-	-				
F0204	Create nourishment labels using NMIS	14	11	9	0	13	21	5.58
0422	25.3.8.1.3. Nourishment roster	1a	-	-				
F0210	Maintain patient data using NMIS	8	4	7	0	4	8	5.96
F0213	Plan meals using NMIS	10	9	14	67	4	10	6.17
0423	25.3.8.2. Patient Menus	-	-	-				
F0210	Maintain patient data using NMIS	8	4	7	0	4	8	5.96

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Y Nbr	Task Title			LVL	LVL	LVL	LVL	JOB	ENL	DIF

0424	25.3.8.3. CHCS Interface	-	-	-						
F0210	Maintain patient data using NMIS			8	4	7	0	4	8	5.96
0425	25.3.8.4. Maintenance	-	-	-						
F0210	Maintain patient data using NMIS			8	4	7	0	4	8	5.96
0426	25.3.8.5. Patient Assessments/Nutrition Outcomes Management									
0427	25.3.8.5.1. Outpatient Assessment	-	-	-						
0428	25.3.8.5.2. Patient Appointments	-	-	-						
0429	25.3.8.5.3. Nutrition Outcomes Management	-	-	-						
F0203	Complete nutrition outcomes in NMIS			6	5	21	0	4	8	6.04
0430	26. PREVENTION									
0431	26.1. Design Nutrition Education Program	A	B	2b						
G0229	Design preventive nutrition or exercise programs			4	10	27	0	0	4	6.26
G0231	Evaluate nutrition educational materials or programs			2	11	37	0	0	2	6.04
G0233	Market, plan, or advertise preventive health programs			6	16	31	0	0	6	6.18
G0235	Plan national health observances			2	14	34	33	0	4	6.11

D	T Tsk	3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF
0432	26.2. Sports nutrition							
		A	B					-
G0228	Counsel individuals on nutrition for physical fitness training	4	14	36	0	4	6	6.20
G0229	Design preventive nutrition or exercise programs	4	10	27	0	0	4	6.26
G0235	Plan national health observances	2	14	34	33	0	4	6.11
0433	26.3. Aircrew nutrition							
		-	B					-
0434	26.4. Behavior modification							
0435	26.4.1. Smoking cessation							
		-	B					-
G0221	Conduct behavioral modification programs, such as smoking cessation or weight management	4	26	44	0	0	4	6.28
G0235	Plan national health observances	2	14	34	33	0	4	6.11
0436	26.4.2. Alcohol abuse							
		-	B					-
G0221	Conduct behavioral modification programs, such as smoking cessation or weight management	4	26	44	0	0	4	6.28
G0235	Plan national health observances	2	14	34	33	0	4	6.11
0437	26.4.3. Cholesterol testing/screening							
		-	B					-
G0221	Conduct behavioral modification programs, such as smoking cessation or weight management	4	26	44	0	0	4	6.28
G0235	Plan national health observances	2	14	34	33	0	4	6.11
0438	26.4.4. Stress Management							
		-	B					-
G0221	Conduct behavioral modification programs, such as smoking cessation or weight management	4	26	44	0	0	4	6.28

D	T Tsk	3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF
G0235	Plan national health observances	2	14	34	33	0	4	6.11

0439	26.5. Check-It-Out Guidelines							

0440	26.5.1. Conduct facility inspections	a	b	2b				
G0232	Evaluate and validate Check-It-Out (CIO) programs	2	13	33	0	0	2	5.77
I0258	Identify CIO food items	2	6	10	33	0	4	5.06

0441	26.5.2. Evaluate sales	a	b	-				
G0232	Evaluate and validate Check-It-Out (CIO) programs	2	13	33	0	0	2	5.77

0442	26.6. Community Education/Wellness							

0443	26.6.1. Fitness Assessments	-	B	-				
G0224	Conduct fitness assessments	10	9	21	0	4	10	6.10

0444	26.6.2. Cycle Ergometry	-	-	-				
G0219	Administer cycle ergometry tests	8	14	24	0	4	12	5.93

0445	26.6.3. Nutrition	-	B	-				
G0225	Conduct nutritional education programs	12	28	43	0	13	10	6.13
G0235	Plan national health observances	2	14	34	33	0	4	6.11

0446	26.6.4. Injury prevention	-	-	-				
G0229	Design preventive nutrition or exercise programs	4	10	27	0	0	4	6.26
G0235	Plan national health observances	2	14	34	33	0	4	6.11

D	T Tsk	Y Nbr	Task Title	3 LVL	5 LVL	7 LVL	9 LVL	1st JOB	1st ENL	TSK DIF
		0447	26.6.5. Referral Programs	-	-	-				
	G0237		Recommend educational programs to Health and Wellness Center (HAWC) clients	10	19	37	0	4	8	6.00
		0448	26.6.6. Health and Wellness Center	-	B	-				
	G0237		Recommend educational programs to Health and Wellness Center (HAWC) clients	10	19	37	0	4	8	6.00
		0449	26.6.6.1. Commissary Tour	-	-	-				
	G0222		Conduct commissary tours	6	20	37	0	4	6	5.33
	G0235		Plan national health observances	2	14	34	33	0	4	6.11
		0450	26.6.6.2. Cooking Demonstration	-	-	-				
	G0223		Conduct cooking demonstrations including recipe modifications	8	18	36	0	9	8	5.77
	G0235		Plan national health observances	2	14	34	33	0	4	6.11
		0451	26.6.6.3. Advanced Counseling	-	-	-				
	E0178		Conduct follow-up appointments	16	38	46	0	13	17	5.77
	G0221		Conduct behavioral modification programs, such as smoking cessation or weight management	4	26	44	0	0	4	6.28
	G0228		Counsel individuals on nutrition for physical fitness training	4	14	36	0	4	6	6.20
	G0234		Perform individual follow-up care in health promotion	6	17	34	0	0	4	6.06
		0452	26.6.6.4. IMPAC Card	-	-	-				

D	T Tsk	3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF
0453	26.6.6.5. Body Fat Measurements	-	-	-				
G0220	Conduct Air Force body fat measurements	8	18	41	0	0	6	5.75
0454	27. PROVIDE COOKED THERAPEUTIC INFLIGHT MEALS (CTIMS) NOTE: Use/Modify commercial meals where available							
0455	27.1. Receive telephone diet order	-	b	-				
J0274	Document diet orders for CTIMS	10	9	13	0	9	13	5.12
0456	27.2. Prepare hot foods	-	b	-				
B0071	Prepare foods for modified diets in support of aeromedical evacuations	16	7	17	0	9	15	5.34
J0271	Assemble CTIMS	6	7	16	0	4	6	4.83
J0275	Inspect final CTIMS for accuracy	8	9	17	0	9	10	5.01
J0278	Prepare beverages for CTIMS	4	7	17	0	0	6	4.42
J0279	Receive food preparation supplies from storerooms for CTIMS	8	6	16	0	9	10	4.50
0457	27.3. Prepare cold foods	-	b	-				
B0071	Prepare foods for modified diets in support of aeromedical evacuations	16	7	17	0	9	15	5.34
J0271	Assemble CTIMS	6	7	16	0	4	6	4.83
J0272	Assemble CTIM condiment packs	4	7	17	0	4	8	4.69
J0275	Inspect final CTIMS for accuracy	8	9	17	0	9	10	5.01
J0278	Prepare beverages for CTIMS	4	7	17	0	0	6	4.42
J0279	Receive food preparation supplies from storerooms for CTIMS	8	6	16	0	9	10	4.50

D	T Tsk	3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF
0458	27.4. Prepare nourishments	-	b	-				
B0071	Prepare foods for modified diets in support of aeromedical evacuations	16	7	17	0	9	15	5.34
J0271	Assemble CTIMs	6	7	16	0	4	6	4.83
J0275	Inspect final CTIMs for accuracy	8	9	17	0	9	10	5.01
J0279	Receive food preparation supplies from storerooms for CTIMs	8	6	16	0	9	10	4.50
0459	27.5. Prepare labels	-	b	-				
J0275	Inspect final CTIMs for accuracy	8	9	17	0	9	10	5.01
J0277	Label and date CTIMs	6	10	17	0	4	8	4.55
0460	27.6. Issue CTIMs	-	b	-				
J0276	Issue CTIMs to aerovac personnel	10	11	16	0	9	15	4.81
0461	28. ALA CARTE FEEDING							
0462	28.1. Compute selling price	-	-	-				
I0270	Update menus or price boards	20	18	17	33	9	25	4.73
0463	28.2. Cash register capabilities	-	-	-				
I0265	Print out reports from cash registers	29	22	17	0	17	29	4.90
I0266	Program cash register keys	24	18	13	0	13	25	5.36
I0267	Provide cash register reports to Medical Service Accountants (MSA) office	12	16	13	0	4	13	5.24

D	T Tsk	3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF
0464	28.3. Interpret cash register reports	-	-	-				
I0263	Perform cashier functions	47	29	21	0	30	46	4.99
I0267	Provide cash register reports to Medical Service Accountants (MSA) office	12	16	13	0	4	13	5.24
0465	29. ALTERNATIVE METHODS							
0466	29.1. Contracting for support services	-	-	-				
0467	29.1.1. Establishing Contracts	-	-	-				
L0314	Determine cost factors for support agreements	4	2	7	33	0	6	6.06
0468	29.1.2. Monitoring Contracts	-	-	-				
0469	29.1.3. Terminate Contracts	-	-	-				
0470	29.2. Memorandum of Understanding/Agreements (MOU/MOA)	-	-	-				
L0314	Determine cost factors for support agreements	4	2	7	33	0	6	6.06
0471	Tasks not referenced							
A0009	Grill foods	59	38	31	33	57	60	4.15
C0081	Assist patients through serving lines	35	19	19	33	39	38	3.41
C0108	Transfer food from trays to microwave dishes for heating	29	14	23	0	22	31	2.86

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T Tsk		3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF
E0170	Collect data for nutrition outcomes	29	39	41	0	22	33	5.62
E0171	Compile data for nutrition outcomes	24	29	41	0	22	27	5.87
E0183	Document nutrition outcomes using Nutrition Outcomes Management Analysis Database (NOMAD)	14	23	31	0	4	12	6.32
F0214	Print out nourishment rosters	20	6	6	0	17	21	5.37
G0226	Conduct outcome measurements in health promotion	4	18	34	0	0	4	6.31
G0227	Conduct population studies or surveys	4	6	27	0	0	4	6.15
G0236	Provide nutritional recommendations using algorithms	4	4	17	0	0	4	6.30
H0245	Maintain security of storage areas	18	33	34	67	17	17	4.89
K0283	Conduct training in use of field equipment	12	11	23	33	4	12	5.77
K0295	Plan layouts of field kitchen equipment items	6	2	16	33	0	8	5.71
K0296	Prepare areas for disposal of garbage or liquid wastes under field conditions	6	4	20	33	0	6	5.56
K0299	Rig emergency or temporary lighting, under field conditions	6	4	13	0	0	6	5.80
K0300	Set up field kitchens	6	7	23	33	0	8	6.18
K0301	Set up semi permanent kitchen facilities	4	4	16	0	0	6	6.08
L0310	Conduct mobility or deployment site surveys	4	2	11	33	0	4	5.84
L0320	Distribute mobility requirements documents	4	4	14	33	0	6	5.53
L0321	Don or doff chemical warfare personal protective clothing	12	24	43	33	9	15	5.10
L0322	Draft or write mobility or deployment after-action reports	2	3	17	33	0	4	6.02
L0323	Evaluate effectiveness of implemented medical readiness plans	6	4	17	33	0	6	6.03
L0324	Identify chemical warfare agents	8	11	33	0	0	8	5.76
L0325	Inspect mobility bags or kits	4	9	24	33	0	6	5.49
L0326	Inspect packed or palletized mobility or contingency equipment after transport	2	3	14	0	0	4	5.74
L0327	Load or unload patients on patient transportation vehicles	4	7	30	0	0	6	5.71
L0330	Pack or palletize mobility or contingency equipment for shipment or movement	4	1	14	0	0	2	6.08
L0331	Participate in contingency operation/mobility planning and execution system (COMPES) programs	4	3	16	0	0	4	5.89
L0332	Perform chemical warfare agent decontamination procedures	2	4	21	0	0	4	5.85
L0334	Perform patient carries using hand or litter method	4	8	29	0	0	6	5.35
L0335	Prepare equipment for deployments	4	2	17	0	0	4	5.69
L0337	Set up or tear down isoshelters	8	5	19	0	4	8	5.89
M0341	Destroy classified materials or documents	8	13	19	0	0	10	5.23
M0342	Establish or maintain accountability records for classified materials or documents	2	4	11	0	0	2	5.68
M0349	Prepare administrative materials or documents for mailing, transporting, or issue	2	15	37	33	0	4	5.27
M0350	Prepare classified materials or documents for mailing, transporting, or issue	4	4	9	0	0	4	5.40

M0351	Write minutes of briefings, conferences, or meetings	8	11	46	100	0	2	5.67
N0360	Maintain organizational equipment or non-medical supply records	4	19	37	33	0	6	5.25

D								
T Tsk		3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF
00363	Administer or score tests	6	13	33	33	0	6	5.39
00364	Brief personnel concerning training programs or matters	0	18	51	33	0	2	5.47
00365	Complete student entry or withdrawal forms	2	4	17	0	0	2	5.10
00366	Conduct facility orientations	4	20	43	67	4	4	5.21
00367	Conduct formal course classroom training	4	4	26	0	4	2	5.78
00368	Conduct on-the-job training (OJT)	18	32	54	67	13	13	5.82
00369	Counsel trainees on training progress	6	29	53	33	4	6	5.74
00370	Determine training requirements	2	22	54	33	0	2	5.76
00371	Develop formal course curricula, plans of instruction (POIs), or specialty training standards (STSS)	2	7	23	0	0	2	6.29
00372	Develop training programs, plans, or procedures	4	11	37	33	4	4	6.25
00373	Develop written tests	2	10	23	0	0	0	6.21
00374	Develop or implement formal job rotation plans	2	11	20	67	4	2	5.81
00375	Develop or procure training materials or aids	6	13	34	67	4	6	5.83
00376	Establish or maintain study reference files	4	11	23	0	4	4	5.75
00377	Evaluate effectiveness of training programs, plans, or procedures	2	11	34	33	0	2	6.00
00378	Evaluate progress of trainees	6	28	50	67	4	2	5.80
00379	Evaluate training methods or techniques of instructors	2	10	27	33	0	0	6.03
00380	Inspect training materials or aids for operation or suitability	0	10	26	0	0	0	5.80
00381	Maintain training records or files	4	29	63	0	0	2	5.67
00382	Personalize lesson plans	2	10	39	0	0	2	5.76
00383	Prepare job qualification standards (JQSs)	0	8	27	0	0	2	5.88
00384	Write training reports	0	9	24	0	0	2	5.98
P0385	Annotate time and attendance sheets for civilian employees	2	14	30	33	0	4	5.32
P0386	Assign personnel to work areas or duty positions	8	25	41	67	0	10	5.16
P0387	Assign sponsors for newly assigned personnel	0	11	34	67	0	2	4.79
P0388	Conduct general meetings, such as staff meetings, briefings, conferences, or workshops	2	19	57	100	0	2	5.48
P0389	Conduct monthly inservice training	6	34	66	67	4	6	5.55
P0390	Conduct safety inspections of equipment or facilities	4	29	46	33	0	4	5.37
P0391	Conduct sanitation inspections	10	29	41	33	9	10	5.25
P0392	Conduct self-inspections or self-assessments, other than sanitation	4	25	53	33	0	4	5.41
P0393	Conduct supervisory orientations for newly assigned personnel	4	24	53	100	0	2	5.33
P0394	Conduct supervisory performance feedback sessions	6	36	63	100	0	4	5.53
P0395	Counsel subordinates concerning personal matters	4	40	63	100	0	4	5.76
P0396	Determine financial status of subsistence accounts	4	16	31	100	0	2	5.87
P0397	Determine or establish logistics requirements, such as personnel, equipment, tools, parts, or workspace	2	12	34	100	0	2	5.86
P0398	Determine or establish work assignments or priorities	2	24	53	100	0	4	5.50
P0399	Develop inservice training programs	4	18	53	67	4	6	5.83
P0400	Develop management plan indexes	2	5	20	67	0	2	5.84

P0401	Develop monthly inservice training topics	4	21	50	67	0	2	5.66
P0402	Develop organizational or functional charts	0	11	27	67	0	4	5.82
P0403	Develop resource protection programs	4	7	23	67	0	4	5.71

D								
T Tsk		3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF
P0404	Develop self-inspection or self-assessment program checklists	4	14	31	67	0	4	5.91
P0405	Develop standardized recipes	2	8	19	0	4	2	5.67
P0406	Develop or establish quality control (QC) or quality improvement (QI) programs	4	11	33	0	0	2	5.94
P0407	Develop or establish work schedules	2	22	36	67	0	2	5.64
P0408	Draft budget requirements	2	11	34	100	0	2	6.10
P0409	Draft host-tenant or interservice agreements	4	2	11	33	4	2	6.33
P0410	Draft supplements or changes to directives, such as policy directives, instructions, or manuals	0	6	26	33	0	0	6.17
P0411	Endorse, reconcile, and verify IMPAC purchases	6	13	33	33	0	4	5.50
P0412	Establish organizational policies, such as operating instructions (OIs) or standard operating procedures (SOPs)	4	14	36	100	0	2	6.17
P0413	Establish performance standards for subordinates	2	19	41	67	0	0	6.05
P0414	Establish procedures for accountability of equipment, tools, parts, or supplies	2	11	30	67	0	0	5.83
P0415	Establish, monitor, or terminate contracts	2	5	16	33	0	0	6.02
P0416	Evaluate inspection report findings or inspection procedures	2	5	19	100	0	0	6.05
P0417	Evaluate job hazards or compliance with Air Force Occupational Safety and Health (AFOSH) program	2	18	39	67	0	0	5.94
P0418	Evaluate maintenance or utilization of equipment, tools, parts, supplies, or workspace	2	10	30	67	0	0	5.81
P0419	Evaluate nutritional medicine operations using Medical Expense Performance Reporting System (MEPRS) reports	2	11	34	67	0	0	5.98
P0420	Evaluate personnel for compliance with performance standards	2	27	56	100	0	0	5.74
P0421	Evaluate personnel for promotion, demotion, reclassification, or special awards	4	21	54	100	0	0	5.93
P0422	Implement safety or security programs	6	21	43	100	4	4	5.65
P0423	Initiate actions required due to substandard performance of personnel	4	21	47	100	0	2	5.76
P0424	Initiate personnel action requests	0	10	36	100	0	0	5.61
P0425	Inspect personnel for compliance with military standards	8	35	64	100	4	4	5.43
P0426	Interpret policies, directives, or procedures for subordinates	4	27	54	100	0	0	5.75
P0427	Investigate accidents or incidents	4	20	41	100	0	2	5.58
P0428	Manage contracts for supporting services	2	4	17	33	0	0	5.78
P0429	Perform customer service activities	12	25	51	100	9	8	5.43
P0430	Perform QC or QI activities	4	15	41	100	0	0	5.55
P0431	Plan layouts of facilities, other than medical food services facilities	2	4	16	67	0	0	5.99
P0432	Plan or revise physical layouts of medical food services facilities	2	4	17	67	0	0	6.19

P0433	Review budget requirements	2	8	46	100	0	0	6.09
P0434	Review drafts or supplements or changes to directives, such as policy directives, instructions, or manuals	0	9	30	67	0	0	6.03

D								
T Tsk		3	5	7	9	1st	1st	TSK
Y Nbr	Task Title	LVL	LVL	LVL	LVL	JOB	ENL	DIF
P0435	Review mobility, contingency, disaster preparedness, or unit emergency or alert plans	4	12	31	67	0	2	6.08
P0436	Schedule personnel for temporary duty (TDY) assignments, leaves, or passes	2	14	44	67	0	0	5.54
P0438	Write inspection reports	2	9	26	33	0	0	5.86
P0439	Write job or position descriptions	6	15	51	100	0	2	6.06
P0440	Write recommendations for awards or decorations	2	27	59	100	0	0	6.16
P0441	Write replies to inspection reports	2	8	40	100	0	2	6.09
P0442	Write staff studies, surveys, or routine reports, other than training or inspection reports	2	4	21	67	0	0	6.24
P0443	Write or indorse civilian performance appraisals	2	4	20	100	0	0	6.16
P0444	Write or indorse military performance reports	4	29	61	100	0	0	6.14

Report Option Table for Modules

Option	Status
Primary Sort	Inventory Sequence
Secondary Sort	Not Used
Print Suppress	Not Used

Report Option Table for Tasks

Option	Status
Primary Sort	Inventory Sequence
Secondary Sort	Not Used
Print Suppress	Not Used

Description of Reported Module Factors

Col	Factor	Source vector	Title	Number Members	----- Mean	Based on All Tasks Within Range S.D.	Max	Min	----- Valid
1	TITLE		Module Statement						

Description of Reported Task Factors

1	TITLE		Task Statement						
2	F0057	TF0001/SMN	4D0X1 Task Difficulty Ratings	25	5.00	1.00	6.42	2.75	444
3	F0016	GP0016/PMP	All DAFSC 4D0X1 AD Airmen with 1-24 Months TAFMS	23	18.11	20.86	73.91	.00	444
4	F0017	GP0017/PMP	All DAFSC 4D0X1 AD Airmen with 25-48 Months TAFMS	29	24.99	20.75	79.31	.00	444

POI J3ABR4D031 002, Diet Therapy, (dated 3 October 2001),
is presented below with matched job inventory tasks and occupational
survey data.

POI behavioral learning objectives are listed below the dotted line,
followed by a listing of matched tasks which are taught in the basic
resident training course. Pertinent survey data are displayed to the
right of each task. Behavioral learning objectives should be reviewed
using the percent performing data, as well as the task difficulty and
training emphasis ratings, and Automated Training Indicator (ATI) value
for each task (see Course Training Decision Logic Table in AETCI 36-2601,
Attachment 1). Behavioral learning objectives which are not supported
by the criteria listed in AETCI 36-2601 should be considered for deletion
from the course.

Tasks which were not matched to a POI behavioral learning objective are
listed in a "Tasks Not Referenced" section at the end of the printout.
These unreferenced tasks should be carefully reviewed to identify tasks
which may warrant inclusion in formal training programs.

For assistance in interpretation of this printout, contact AFOMS/OMYO,
at DSN 487-6811.

D

T Tsk		TSK	1st	1st
Y Nbr	Task Title	DIF	JOB	ENL

0001	POI J3ABR4D031 002, DIET THERAPY APPRENTICE, dated			
<hr/>				
0002	I. Nutrition and Diet Therapy			
<hr/>				
0003	I.1. Welcome and Orientation		1	
<hr/>				
0004	I.1.a. Course overview and administration			

D

T Tsk	Task Title	TSK	1st	1st
Y Nbr		DIF	JOB	ENL

 0005 I.1.b. Student critique program

 0006 I.1.c. Effective study techniques

 0007 I.1.d. Benefits and credits awarded by CCAF

 0008 I.1.e. Types and uses of instructional material

 0009 I.1.f. Conservation of training materials,
 resources, and energy

 0010 I.1.g. Safety in the training environment

 0011 I.1.h. Air Force Fraud, Waste, and Abuse Prevention
 and Detection

 0012 I.1.i. AFI Publications Awareness

 0013 I.1.j. Hazing

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T Tsk	Task Title	TSK	1st	1st
Y Nbr		DIF	JOB	ENL

 0014 I.1.k. Operational Risk Management

 0015 I.1.l. Discrimination, Sexual Harassment and
 Unprofessional Relationships

 0016 I.1.m. Core Values

 0017 I.1.n. Air Force Doctrine and Environmental
 Education

 0018 I.1.o. Customs and Courtesies

 0019 I.1.p. Course and Group policies

 0020 I.1.q. Textbooks and other supplies

 0021 I.1.r. 882 TRG library

 0022 I.2. Basic Nutrition

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D	Tsk	TSK	1st	1st
Y Nbr	Task Title	DIF	JOB	ENL
0023	I.2.a. Identify the definition or meaning of terms and abbreviations used in the diet therapy career field with a minimum of 80% accuracy. STS: 15.1 Meas: PC, W	(2.5)		
0024	I.2.b. Identify functions of digestion and absorption with a minimum of 80% accuracy. STS: 16.1.4., 16.1.5. Meas: PC, W	(2.5)		
0025	I.2.c. Identify functions of nutrients with a minimum of 80% accuracy. STS: 16.1.2. Meas: PC, W	(4)		
0026	I.2.d. Identify factors that influence energy metabolism with a minimum of 80% accuracy. STS: 16.1.1. Meas: PC, W	(1)		
0027	I.2.e. Identify facts concerning dietary reference intakes with a minimum of 80% accuracy. STS: 16.1.3. Meas: PC, W	(1)		
E0165	Adapt dietary allowances to patients menus	5.23	43	59
E0185	Inform patients of recommended dietary reference intakes or allowances	5.89	22	31
0028	I.3. Therapeutic Nutrition	30		

D	Tsk	TSK	1st	1st
Y Nbr	Task Title	DIF	JOB	ENL
0029	I.3.a. Identify facts concerning diets for the life cycle with a minimum of 80% accuracy. STS: 15.2.1., 15.2.2., 15.2.3., 15.2.4., 15.2.5., 26.2. Meas: PC, W	(4)		
E0166	Advise patients in selecting food items	4.96	30	55
G0228	Counsel individuals on nutrition for physical fitness training	6.20	4	7
0030	I.3.b. Given Diet Manual, select appropriate foods for diets with modifications in consistency with no more than 5 instructor assists. STS: 15.3.1., 15.3.2., 15.3.6., 15.3.7., 15.3.9. Meas: PC, W	(5)		
E0166	Advise patients in selecting food items	4.96	30	55
E0188	Modify or review diet or meal patterns for individual patients	5.57	26	45
0031	I.3.c. Given Diet Manual and The Exchange Lists for Meal Planning, select appropriate foods for diabetic diets with no more than 2 instructor assists. STS: 15.3.4. Meas: PC, W	(5)		
E0166	Advise patients in selecting food items	4.96	30	55
E0188	Modify or review diet or meal patterns for individual patients	5.57	26	45
E0193	Plan diabetic diets using food choice lists	5.90	35	34
0032	I.3.d. Given a nonstandard diabetic diet order, adjust calories for a nonstandard diabetic diet with no more than 4 instructor assists. STS: 15.8. Meas: PC, W	(4)		
E0166	Advise patients in selecting food items	4.96	30	55
E0168	Calculate nonstandard diets	6.42	30	34
E0188	Modify or review diet or meal patterns for individual patients	5.57	26	45
E0193	Plan diabetic diets using food choice lists	5.90	35	34

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T Tsk	Task Title	TSK DIF	1st JOB	1st ENL
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0033	I.3.e. Given Diet manual, select appropriate foods for diets with modifications in calories with no more than 2 instructor assists. STS: 15.3.4. Meas: PC, W			(2)
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E0166	Advise patients in selecting food items	4.96	30	55
E0188	Modify or review diet or meal patterns for individual patients	5.57	26	45
E0192	Plan calorie-restricted diets using food lists	5.72	17	28
G0220	Conduct Air Force body fat measurements	5.75	0	10

0034	I.3.f. Identify facts concerning diets with modifications in carbohydrates and protein with a minimum of 80% accuracy. STS: 15.3.12., 15.3.13.1., 15.3.13.2. Meas: PC, W			(2)
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E0166	Advise patients in selecting food items	4.96	30	55
E0188	Modify or review diet or meal patterns for individual patients	5.57	26	45

0035	I.3.g. Given Diet Manual, select appropriate foods for fat controlled and hyperlipidemia diets with no more than 3 instructor assists. STS: 15.3.5., 15.3.8. Meas: PC, W			(3)
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E0166	Advise patients in selecting food items	4.96	30	55
E0188	Modify or review diet or meal patterns for individual patients	5.57	26	45

0036	I.3.h. Given Diet Manual, select appropriate foods for diets restricted in sodium with no more than 2 instructor assists. STS: 15.3.3. Meas: PC, W			(3)
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E0166	Advise patients in selecting food items	4.96	30	55
E0188	Modify or review diet or meal patterns for individual patients	5.57	26	45

D
T Tsk
Y Nbr Task Title TSK 1st 1st
DIF JOB ENL

0037 I.3.i. Identify facts concerning cardiac diets with (2)
a minimum of 80% accuracy. STS: 15.3.10.
Meas: PC, W

E0166 Advise patients in selecting food items 4.96 30 55
E0188 Modify or review diet or meal patterns for individual 5.57 26 45
patients

0038 II. Nutritional Medicine Clinical Administration

0039 II.1. Professional and Patient Relationships 38

0040 II.1.a. Identify the procedures for processing (1)
bulk and individual nourishments with a minimum of
80% accuracy. STS: 15.4.3., 15.4.4., 15.4.5.,
15.4.6., 15.4.7., 15.6.2. Meas: PC, W

B0049 Evaluate bulk nourishment requests 4.61 43 62
B0076 Prepare and deliver bulk and individual nourishments 4.18 39 55
C0113 Wrap or cover individual servings or nourishments on 2.84 61 59
patients' tray
E0199 Write individual nourishments using dietary kardex 4.45 30 52

0041 II.1.b. Given Diet Manual and necessary forms, (20)
process patients' daily menus with no more than
7 instructor assists. STS: 15.4.6., 15.4.7.,
15.6.1., 15.6.3., 15.6.5., 15.9., 15.9.1., 15.9.2.,
15.9.3., 15.11. Meas: PC, W

A0015 Make menu item substitutions 4.14 48 55
B0078 Substitute foods having equivalent nutritive values 5.68 30 48
E0167 Assemble therapeutic food menus for patients' use 4.75 43 55
E0172 Compile and document inpatient units' diet order 5.05 35 48
changes
E0174 Complete diet census, other than weighted diet census 5.22 52 52
E0176 Complete weighted diet census 5.06 26 48
E0180 Conduct inpatient unit rounds or visits 5.56 39 52

D	Tsk	TSK	1st	1st
Y Nbr	Task Title	DIF	JOB	ENL
E0187	Maintain diet order sheets, such as AF Forms 1094 (Diet Order)	5.15	22	62
E0188	Modify or review diet or meal patterns for individual patients	5.57	26	45
E0194	Prepare daily worksheets for regular or therapeutic diets	5.35	26	28
E0196	Provide diet order changes to food production personnel	4.71	30	38
E0198	Tally patients' menus	4.24	43	52
E0199	Write individual nourishments using dietary kardex	4.45	30	52
E0200	Write menus using dietary kardex	4.83	39	45
M0339	Compile data for records, reports, logs, or trend analyses,	5.92	0	10

0042	II.1.c. Given patient's height, body frame size, and sex; calculate patient's ideal body weight and body mass index with no more than 3 instructor assists. STS: 15.5.1., 15.5.2. Meas: PC, W	(4)		
E0169	Calculate requirements for body weights, such as increasing, decreasing, or maintaining body weights	5.93	22	41

0043	II.1.d. Given Diet Manual, AF Form 1094, Diet Order; and AF Form 2567, Diet Order Change, complete nutritional screenings with no more than 10 instructor assists. STS: 15.5.3., 15.7., 16.3. Meas: PC, W	(6)		
E0177	Conduct basic-level nutritional screenings or assessments	5.30	35	48
E0197	Review patients medical records for objective data	5.84	30	38

0044	II.1.e. Identify facts concerning ethical stands and customer service relations with a minimum of 80% accuracy. STS: 5.1., 5.2.1., 5.2.4.2.3. Meas: PC, W	(2)		
E0181	Consult with physicians or nurses about diet modifications or prescriptions	6.39	17	17
E0190	Observe patients' acceptance of food	5.08	30	38

D	Tsk	TSK	1st	1st
Y Nbr	Task Title	DIF	JOB	ENL

0045	II.1.f. Identify facts concerning patient consultations with a minimum of 80% accuracy. STS: 15.10., 16.7., 16.8. Meas: PC, W	(3)		
E0166	Advise patients in selecting food items	4.96	30	55
E0179	Conduct individualized or group nutritional counseling	6.37	13	34
E0182	Counsel patients and document using forms, such as SFs 513 (Medical Record Consultation Sheet)	6.20	4	14
E0185	Inform patients of recommended dietary reference intakes or allowances	5.89	22	31
E0186	Interview patients to determine food habits or preferences	5.46	35	45
E0188	Modify or review diet or meal patterns for individual patients	5.57	26	45
E0189	Monitor outpatients' diets	5.74	9	7
E0195	Procure and distribute diet handout materials	5.04	17	24
G0225	Conduct nutritional education programs	6.13	13	7
G0228	Counsel individuals on nutrition for physical fitness training	6.20	4	7

0046	II.1.g. Identify facts about health promotion programs with a minimum of 80% accuracy. STS: 26.1. Meas: PC, W	(2)		
G0235	Plan national health observances	6.11	0	7
G0237	Recommend educational programs to Health and Wellness Center (HAWC) clients	6.00	4	10

0047	III. Nutritional Medicine Flight Production Administration			
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0048	III.1. Administrative and Control Functions	46		
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D	T Tsk	TSK	1st	1st
Y Nbr	Task Title	DIF	JOB	ENL
0049	III.1.a. Identify facts associated with HAZCOM with a minimum of 80% accuracy. STS: 4.9. Meas: PC, W	(1)		
0050	III.1.b. Identify specific OPSEC vulnerabilities of the Diet Therapy career field with a minimum 80% accuracy. STS: 3.1. Meas: PC, W	(1)		
H0245	Maintain security of storage areas	4.89	17	17
M0343	Identify or report suspected security compromises	5.48	0	10
0051	III.1.c. Identify hazards and AFOSH standards for personnel in AFSC 4D0X1 with a minimum of 80% accuracy. STS: 4.1., 4.2. Meas: PC, W	(1)		
0052	III.1.d. Identify symptoms associated with foreign body airway obstruction, and techniques for their removal with a minimum of 80% accuracy. STS: 4.7. Meas: PC, W	(2)		
L0305	Administer or practice cardiopulmonary resuscitation (CPR)	5.95	22	24
0053	III.1.e. Given AF Form 1087, 1339, and 2570, simulated cash and diners, perform cashier duties with no more than 3 instructor assists. STS: 17.1., 17.2., 17.3., 21.3. Meas: PC, W	(6)		
I0260	Issue change funds and controlled forms	4.81	0	17
I0261	Maintain change funds	4.81	9	14
I0262	Perform cash box functions for conventional dining facilities	5.02	13	21
I0263	Perform cashier functions	4.99	30	59
I0267	Provide cash register reports to Medical Service Accountants (MSA) office	5.24	4	21
I0268	Reconcile cash collections	5.33	0	14
I0269	Report diners and cash received	5.08	4	34

D	T Tsk	TSK	1st	1st
Y Nbr	Task Title	DIF	JOB	ENL
0054	III.1.f. Given AF forms 542 and an inventory adjustment report, perform inventory adjustments with no more than 5 instructor assists. STS: 13.13. Meas: PC, W	(2)		
H0246	Maintain subsistence inventory, other than by NMIS	5.47	4	14
H0248	Prepare for inventories of subsistence	5.54	9	3
0055	III.1.g. Identify facts used in processing Medical Expense Performance Reporting System (MEPRS) with a minimum of 80% accuracy. STS: 22.8. Meas: PC, W	(1)		
M0339	Compile data for records, reports, logs, or trend analyses,	5.92	0	10
0056	III.1.h. Identify facts concerning marketing techniques in a Nutritional Medicine Flight operation with a minimum of 80% accuracy. STS: 22.14. Meas: PC, W	(1)		
G0233	Market, plan, or advertise preventive health programs	6.18	0	10
0057	III.1.i. Identify facts concerning scheduling personnel in a Nutritional Medicine Flight department with a minimum of 80% accuracy. STS: 9.5. Meas: PC, W	(1)		
0058	III.1.j. Identify procedures for evaluating menus for Check-It-Out guidelines with a minimum of 80% accuracy. STS: 26.5.1., 26.5.2. Meas: PC, W	(1)		
G0232	Evaluate and validate Check-It-Out (CIO) programs	5.77	0	3
H0249	Purchase food items from commissaries	5.04	0	7
H0250	Purchase, receive, or inspect food items from vendors, such as local or prime	5.27	4	7
I0258	Identify CIO food items	5.06	0	7

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T Tsk	Task Title	TSK DIF	1st JOB	1st ENL
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0059	III.1.k. Given DeCA Form 70-20, AF Forms 543 and 542, order, receive, store and issue subsistence with no more than 5 instructor assists. STS: 13.2., 13.4., 13.11., 13.12. Meas: PC, W	(7)		
H0240	Determine subsistence purchase requirements	5.80	0	17
H0243	Issue food items, other than by using NMIS	5.15	9	14
H0254	Rotate stock using first-in-first-out (FIFO) principles	3.99	35	41

0060	III.1.l. Given NMIS Training Manual, NMIS computer terminal, perform NMIS applications with no more than 10 instructor assists. STS: 25.3.1.7., 25.3.5.5., 25.3.5.6., 25.3.5.7., 25.3.8.1.1., 25.3.8.1.2., 25.3.8.1.3. Meas: PC, W	(19)		
A0010	Locate or extract recipes using Nutrition Management Information System (NMIS)	5.54	13	17
F0204	Create nourishment labels using NMIS	5.58	13	28
F0209	Maintain inventories using NMIS	5.96	0	3
F0210	Maintain patient data using NMIS	5.96	4	10
F0212	Perform NMIS menu maintenance	6.23	4	3
F0214	Print out nourishment rosters	5.37	17	24

0061	III.1.m. Identify facts concerning USAF Medical Service with a minimum of 80% accuracy. STS: 1.4.1., 1.4.2., 1.4.3. Meas: PC, W	(1)		
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0062	III.1.n. Identify facts concerning Diet Therapy career progression with a minimum of 80% accuracy. STS: 1.1., 1.1.1., 1.2., 1.3. Meas: PC, W	(2)		
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0063	IV. Nutritional Medicine Flight Production			
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T Tsk		TSK	1st	1st
Y Nbr	Task Title	DIF	JOB	ENL

0064	IV.1. Nutritional Medicine Flight Production	39		
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0065	IV.1.a. Given a standardized recipe, adjust the yield with no more than 8 instructor assists. STS: 18.1.6. Meas: PC, W	(5)		
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A0001	Adjust recipes for large or small quantity cooking	4.60	39	28
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0066	IV.1.b. Identify facts concerning the preparation of food production worksheets with a minimum of 80% accuracy. STS: 18.1.8., 20.2. Meas: PC, W	(1.5)		
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A0002	Apply progressive cooking techniques	3.98	61	45
A0007	Determine leftover food utilization	4.38	57	41
A0041	Prepare or maintain in-house cook worksheets	4.87	9	21

0067	IV.1.c. Identify the procedures for preparation of patient trays in Nutritional Medicine Flight with a minimum of 80% accuracy. STS: 14.2.1., 14.2.2., 14.2.3., 14.2.4., 14.2.5. Meas: PC, W	(2.5)		
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B0075	Prepare paper service trays	3.75	39	59
C0079	Arrange patients' trays to enhance appearance	3.91	61	69
C0080	Arrange or garnish foods	3.83	39	66
C0082	Break down serving lines or patient tray assembly lines	3.52	39	62
C0083	Initiate patients' tray preparation by setting up trays or calling out requirements	3.97	43	55
C0084	Inspect completed patients' trays	5.30	48	69
C0086	Load patients' trays onto food carts	3.52	52	66
C0095	Prepare hot food stations	4.05	48	55
C0098	Prepare patient tray starter stations	3.93	39	55
C0111	Verify food and beverage serving temperatures	3.47	57	69
C0113	Wrap or cover individual servings or nourishments on patients' tray	2.84	61	59
I0259	Inspect foods before, during, or after preparation	4.80	13	45

D	T Tsk	TSK	1st	1st
Y Nbr	Task Title	DIF	JOB	ENL
0068	IV.1.d. Given the steps, prepare tube feedings with no more than 4 instructor assists. STS: 15.4.1., 18.4.2., 18.4.3. Meas: PC, W (6)			
B0077	Prepare and deliver commercial tube feedings and elemental formulas	5.84	22	31
0069	IV.1.e. Identify facts concerning HACCP principles with a minimum of 80% accuracy. STS: 18.6.1. Meas: PC, W (1)			
D0162	Apply Hazard Analysis of Critical Control Points (HACCP) programs	5.27	30	59
0070	IV.1.f. Given standardized recipes, prepare foods for therapeutic diets with no more than 4 instructor assists. STS: 7.1., 7.2., 18.1.10., 18.2.3., 18.3.3., 18.4.1., 18.4.2., 18.4.3. Meas: PC, W (11.5)			
A0003	Bake foods	4.72	43	55
A0004	Boil foods	3.31	61	48
A0009	Grill foods	4.15	57	62
A0013	Make gelatin desserts	3.14	65	69
A0014	Make gelatin salads	3.28	39	45
A0016	Make salads, other than gelatin salads	3.75	61	69
A0017	Prepare batters for cooking, such as pancake or cake	4.15	61	59
A0018	Prepare broths for cooking	3.36	61	62
A0019	Prepare canned foods for cooking or serving	3.21	65	59
A0020	Prepare cereals	3.35	61	48
A0022	Prepare dairy products for cooking or serving, other than puddings	3.76	30	45
A0023	Prepare dehydrated foods for cooking or serving, such as instant mashed potatoes	3.80	43	45
A0024	Prepare eggs	3.59	74	66
A0025	Prepare extended dishes, such as casseroles or combination foods	4.79	30	31
A0026	Prepare fresh meats for cooking	4.64	57	31
A0027	Prepare fresh poultry for cooking	4.65	48	38
A0028	Prepare fresh seafood for cooking	4.54	26	28
A0029	Prepare frozen foods for cooking or serving	4.29	52	34
A0030	Prepare fruits	3.34	74	62
A0031	Prepare garnishes	4.10	42	50

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T Tsk		TSK	1st	1st
Y Nbr	Task Title	DIF	JOB	ENL
A0032	Prepare gravies for cooking	4.43	61	41
A0033	Prepare pastries from scratch	5.54	0	17
A0034	Prepare pre-made pastries and baked goods for baking or serving	3.81	48	59
A0035	Prepare puddings for cooking or serving	3.85	30	55
A0038	Prepare sauces for cooking or serving	4.51	39	41
A0039	Prepare soups for cooking or serving	4.61	30	38
A0040	Prepare vegetables	3.85	65	48
A0042	Prepare or mix beverages, other than for self-service or cooked therapeutic in-flight meals (CTIMs)	3.47	17	34
A0044	Roast foods	4.43	9	31
A0045	Sample foods by taste or smell	3.31	74	62
A0046	Simmer foods	3.85	39	34
A0048	Steam foods	3.75	52	48
B0051	Prepare foods for 25gm or 50gm fat-controlled diets	5.76	22	41
B0053	Prepare foods for blenderized liquid diets	5.24	43	48
B0054	Prepare foods for calorie-restricted diets	5.26	39	52
B0055	Prepare foods for cardiac diets	5.50	48	52
B0056	Prepare foods for cholesterol or triglyceride-lowering diets, such as step I or step II	5.56	22	45
B0057	Prepare foods for diabetic diets	5.68	43	59
B0065	Prepare foods for mechanically altered diets	5.12	39	45
B0066	Prepare foods for mineral-restricted diets, such as sodium-, potassium-, or calcium-restricted	6.09	26	41
B0073	Prepare foods for surgical routine diets, such as gastrectomy, liquid, or soft diets	5.44	30	41
I0259	Inspect foods before, during, or after preparation	4.80	13	45

0071	IV.1.g. Placed in model hospital kitchen setting, perform PTS/PTA duties using the hot/cold food cart with no more than 4 instructor assists. STS: 7.1., 7.2., 14.1.1., 14.1.2., 14.2.2., 14.2.3., 14.2.4., 14.2.5., 15.4.2. Meas: PC, W (11.5)			
C0079	Arrange patients' trays to enhance appearance	3.91	61	69
C0080	Arrange or garnish foods	3.83	39	66
C0082	Break down serving lines or patient tray assembly lines	3.52	39	62
C0083	Initiate patients' tray preparation by setting up trays or calling out requirements	3.97	43	55
C0084	Inspect completed patients' trays	5.30	48	69
C0086	Load patients' trays onto food carts	3.52	52	66
C0087	Load, position, or preheat dish dispensers	3.32	26	28
C0088	Portion individual servings of beverages	3.49	52	66
C0089	Portion individual servings of foods	3.59	48	62
C0092	Prepare cold food stations	3.88	38	55

C0095	Prepare hot food stations	4.05	48	55
C0098	Prepare patient tray starter stations	3.93	39	55

D	Tsk	TSK	1st	1st
Y Nbr	Task Title	DIF	JOB	ENL
C0100	Prepare steam or dry heat tables for serving lines or patient tray assembly lines	3.83	26	45
C0101	Prepare therapeutic diet kits	3.70	52	55
C0102	Prepare toasters for use	3.06	57	55
C0105	Replenish foods in serving lines or patient tray assembly lines	3.13	43	52
C0106	Serve foods on serving lines or patient tray assembly lines	3.50	43	55
C0107	Set up or replenish silverware or tray racks	2.90	43	62
C0109	Transport food carts to or from inpatient units	2.96	39	66
C0110	Transport food to serving lines	3.02	48	62
C0111	Verify food and beverage serving temperatures	3.47	57	69
C0113	Wrap or cover individual servings or nourishments on patients' tray	2.84	61	59
D0114	Assemble food service equipment	4.28	48	34
D0119	Clean floors, walls, or ceilings	3.07	65	59
D0121	Clean microwaves, ranges, or ovens, other than combination ovens	3.13	57	66
D0128	Clean toasters	3.12	57	59
D0133	Clean and sanitize cookware or service ware	3.38	52	48
D0144	Clean or sanitize meat tenderizers	3.97	17	21
D0146	Clean or sanitize mixers or blenders	3.49	52	48
D0149	Clean or sanitize patient food carts	3.41	39	62
D0150	Clean or sanitize pot and pan racks, sinks, or washing areas	3.32	35	55
D0154	Clean or sanitize utensils or utensil racks	3.39	48	52
D0155	Clean or sanitize weighing or measuring equipment	3.43	35	41
D0157	Clear, clean, and sanitize serving lines or patient tray assembly lines	3.56	43	55
D0158	Clear, clean, and sanitize worktables or areas	3.29	57	59
D0159	Control insects or rodents in food service facilities	4.11	48	41
D0161	Dispose of food wastes, other than under field conditions	3.28	48	52
D0162	Apply Hazard Analysis of Critical Control Points (HACCP) programs	5.27	30	59

0072	Tasks not referenced			
A0005	Braise foods	3.72	13	31
A0006	Deep fat fry foods	3.65	61	62
A0008	Fry foods, other than deep fat frying	4.02	17	24
A0011	Locate recipes using the Armed Forces recipe service manual	4.46	17	10
A0012	Make coffee, tea, or cocoa	3.10	61	69
A0021	Prepare convenience foods for serving, such as pre-cooked meats	3.52	43	45

A0036	Prepare salted or smoked meats for cooking or serving	4.09	4	34
A0037	Prepare sandwiches	3.53	65	55

D	Tsk	TSK	1st	1st
Y Nbr	Task Title	DIF	JOB	ENL
A0043	Pressure cook foods	4.25	17	24
A0047	Slice cheeses or cold meats	3.67	52	31
B0050	Perform isolation techniques for reverse isolation patients	4.43	9	24
B0052	Prepare foods for allergy diets	5.67	17	24
B0058	Prepare foods for fiber- and residue-restricted diets	5.38	30	48
B0059	Prepare foods for gluten-restricted diets	5.78	9	38
B0060	Prepare foods for hepatic diets	6.04	9	17
B0061	Prepare foods for high-calorie diets	5.12	30	41
B0062	Prepare foods for high-fiber diets	5.17	17	48
B0063	Prepare foods for hypoglycemia diets	5.46	4	28
B0064	Prepare foods for lactose-restricted diets	5.00	26	41
B0067	Prepare foods for pediatric diets	5.14	39	45
B0068	Prepare foods for phenylketonuria (PKU)-restricted diets	6.27	4	10
B0069	Prepare foods for protein-restricted diets	5.99	26	48
B0070	Prepare foods for purine-restricted diets	5.88	9	28
B0071	Prepare foods for modified diets in support of aeromedical evacuations	5.34	9	21
B0072	Prepare foods for modified fat diets, such as medium-chain triglycerides (MCTs)	5.58	4	21
B0074	Prepare foods for test diets, such as carbohydrate (CHO)	5.44	13	24
C0081	Assist patients through serving lines	3.41	39	38
C0085	Load food display cases or shelves	3.54	48	52
C0090	Position or turn on infrared heat lights	3.27	22	24
C0091	Prepare beverage stations	3.42	43	45
C0092	Prepare coffee for self-service	3.37	39	45
C0094	Prepare deep fat fryers for use	3.88	43	34
C0096	Prepare iced tea for self-service	3.36	39	31
C0097	Prepare juices for dispensing	3.50	43	62
C0099	Prepare soft-serve ice cream or frozen yogurt dispensers for use	4.33	9	31
C0103	Prepare or set up condiments for self-service	2.90	52	52
C0104	Replenish beverages in dispensers for self-service	3.03	43	48
C0108	Transfer food from trays to microwave dishes for heating	2.86	22	38
C0112	Wrap silverware for patients' tray service	2.78	65	48
D0115	Clean broilers	3.87	17	28
D0116	Clean cabinets	3.28	43	45
D0117	Clean deep-fat fryers	4.04	39	38
D0118	Clean dish machine rooms or dish machines	3.79	35	59
D0120	Clean lowerators	3.09	26	41
D0122	Clean non-perishable storage areas	3.12	48	52
D0123	Clean offices	2.80	30	52
D0124	Clean perishable storage areas, such as produce or bread	3.08	43	52

D0125	Clean pressure cookers or steamers	3.47	43	34
D0126	Clean refrigerators or freezers	3.31	65	62
D0127	Clean storage racks	3.06	61	52

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T Tsk		TSK	1st	1st
Y Nbr	Task Title	DIF	JOB	ENL
D0129	Clean trashcans	2.75	43	41
D0130	Clean using isolation techniques for reverse isolation patients	4.03	9	21
D0131	Clean vents or ventilation hoods	3.89	48	45
D0132	Clean waste disposal areas	3.67	22	38
D0134	Clean or cure griddles	3.90	30	38
D0135	Clean or mop storage rooms	3.03	61	45
D0136	Clean or sanitize beverage dispensers	3.38	35	52
D0137	Clean or sanitize coffee urns	3.42	35	41
D0138	Clean or sanitize combination ovens	3.69	26	41
D0139	Clean or sanitize dish storage areas	3.34	30	45
D0140	Clean or sanitize food grinders	3.73	17	28
D0141	Clean or sanitize ice-making machines or dispensers	3.62	22	52
D0142	Clean or sanitize kettles, such as steam-jacketed kettles	3.33	39	31
D0143	Clean or sanitize meat slicers	3.93	52	38
D0145	Clean or sanitize milk machines	3.57	17	21
D0147	Clean or sanitize pass-thru food warmers	3.31	43	45
D0148	Clean or sanitize pastry racks	3.31	35	31
D0151	Clean or sanitize potato peelers	3.59	17	34
D0152	Clean or sanitize soft-serve ice cream or frozen yogurt dispensers or ice cream boxes	3.92	17	34
D0153	Clean or sanitize tilt grills	3.59	57	48
D0156	Clean or service filters, such as cooking or serving filters	3.65	22	31
D0160	Cover, date, time, and store leftover food items	3.31	74	69
D0163	Maintain personal hygiene, other than under field conditions	3.47	57	79
D0164	Sharpen knives	4.17	57	52
E0170	Collect data for nutrition outcomes	5.62	22	41
E0171	Compile data for nutrition outcomes	5.87	22	31
E0173	Complete calorie counts	5.72	13	38
E0175	Complete nothing by mouth/clear liquid (NPO/CL) logs	4.44	35	38
E0178	Conduct follow-up appointments	5.77	13	21
E0183	Document nutrition outcomes using Nutrition Outcomes Management Analysis Database (NOMAD)	6.32	4	17
E0184	Identify or counsel personnel on drug-food interactions	6.07	22	24
E0191	Participate in menu planning	5.40	35	28
F0201	Calculate cost menus using NMIS	6.17	9	7
F0202	Calculate selling prices of menus using NMIS	6.08	4	7
F0203	Complete nutrition outcomes in NMIS	6.04	4	10
F0205	Develop downtime procedures using NMIS	5.76	4	10
F0206	Forecast meals using NMIS	6.12	0	7
F0207	Import subsistence using NMIS	6.10	0	7
F0208	Issue subsistence using NMIS	6.03	4	7
F0211	Perform accounting procedures using NMIS	6.24	0	10

F0213	Plan meals using NMIS	6.17	4	14
F0215	Print out reports, such as daily facility summary reports	5.42	0	21

D	T Tsk	TSK	1st	1st
Y Nbr	Task Title	DIF	JOB	ENL
F0216	Print out worksheets, such as production or withdrawals	5.47	0	10
F0217	Purchase subsistence using NMIS	5.96	0	7
F0218	Update programs and manuals per systems change requests	5.98	0	7
G0219	Administer cycle ergometry tests	5.93	4	17
G0221	Conduct behavioral modification programs, such as smoking cessation or weight management	6.28	0	7
G0222	Conduct commissary tours	5.33	4	7
G0223	Conduct cooking demonstrations including recipe modifications	5.77	9	7
G0224	Conduct fitness assessments	6.10	4	14
G0226	Conduct outcome measurements in health promotion	6.31	0	7
G0227	Conduct population studies or surveys	6.15	0	7
G0229	Design preventive nutrition or exercise programs	6.26	0	7
G0230	Evaluate dietary intake using nutritional software programs	6.05	0	7
G0231	Evaluate nutrition educational materials or programs	6.04	0	3
G0234	Perform individual follow-up care in health promotion	6.06	0	7
G0236	Provide nutritional recommendations using algorithms	6.30	0	7
H0238	Calculate excess food costs	6.01	0	10
H0239	Date food items in storage areas	4.37	17	38
H0241	Document and process food spoilage procedures	5.31	4	17
H0242	Implement food recall procedures	5.33	0	10
H0244	Maintain logs, such as International Merchant Purchase Authorization Card (IMPAC) card purchases	5.31	0	14
H0247	Perform subsistence accounting procedures, other than by using NMIS	5.39	0	10
H0251	Record temperatures of storage areas	3.98	30	41
H0252	Remove food items for thawing	3.98	26	21
H0253	Return excess subsistence to stock	4.19	13	7
I0255	Determine reduced selling prices for leftover food items	4.82	4	14
I0256	Determine or evaluate causes of food waste	5.26	4	7
I0257	Document meal count activities	4.97	0	10
I0264	Plan selective cycle menus or extended menus for diets	5.70	4	7
I0265	Print out reports from cash registers	4.90	17	38
I0266	Program cash register keys	5.36	13	34
I0270	Update menus or price boards	4.73	9	38
J0271	Assemble CTIMs	4.83	4	7
J0272	Assemble CTIM condiment packs	4.69	4	10
J0273	Cost account CTIMs	5.32	0	10
J0274	Document diet orders for CTIMs	5.12	9	17
J0275	Inspect final CTIMs for accuracy	5.01	9	10
J0276	Issue CTIMs to aerovac personnel	4.81	9	21
J0277	Label and date CTIMs	4.55	4	10
J0278	Prepare beverages for CTIMs	4.42	0	10

J0279	Receive food preparation supplies from storerooms for CTIMs	4.50	9	10
J0280	Stock in-flight meals in refrigerators or freezers	4.39	9	7

D	T Tsk	TSK	1st	1st
Y Nbr	Task Title	DIF	JOB	ENL
K0281	Assemble trays in field feeding settings	4.99	4	10
K0282	Clean field kitchen equipment or areas	5.10	4	17
K0283	Conduct training in use of field equipment	5.77	4	17
K0284	Construct, assemble, or improvise kitchen equipment or utensils	5.52	4	17
K0285	Control insects or rodents under field conditions	5.14	4	21
K0286	Coordinate availability of food items with vendors or commissaries for field conditions	5.29	4	7
K0287	Coordinate tray assembling and distribution with nursing staff, under field conditions	5.22	4	14
K0288	Decontaminate or dispose of foods or equipment under field conditions	5.33	4	10
K0289	Dispose of garbage or liquid wastes under field conditions	5.28	0	17
K0290	Maintain M-2 burners or immersion heaters	6.11	0	14
K0291	Maintain personal hygiene under field conditions	4.64	0	21
K0292	Maintain spare parts inventories for field equipment	5.20	0	14
K0293	Perform operator or preventive maintenance on field kitchen equipment under field conditions	5.75	0	10
K0294	Perform protective procedures to prevent contamination of foods or supplies under field conditions	5.57	0	14
K0295	Plan layouts of field kitchen equipment items	5.71	0	14
K0296	Prepare areas for disposal of garbage or liquid wastes under field conditions	5.56	0	10
K0297	Prepare feeding priority rosters	5.09	0	10
K0298	Prepare meals under field conditions	5.70	0	14
K0299	Rig emergency or temporary lighting, under field conditions	5.80	0	10
K0300	Set up field kitchens	6.18	0	14
K0301	Set up semi permanent kitchen facilities	6.08	0	10
K0302	Set up or maintain field kitchen hand washing facilities	5.49	0	14
K0303	Set up or maintain mess kit cleaning and sanitizing facilities	5.38	0	10
K0304	Transport or store emergency rations	5.13	0	10
L0306	Assign personnel to mobility or contingency positions	5.49	0	7
L0307	Assist with identification of patients under field conditions	5.31	0	10
L0308	Brief deploying personnel on deployment orders and requirements	5.59	0	7
L0309	Brief personnel concerning disaster preparedness and wartime missions	5.68	0	10
L0310	Conduct mobility or deployment site surveys	5.84	0	7
L0311	Coordinate exercise sourcing requirements with functional managers	5.90	0	7
L0312	Coordinate mobility or contingency requirements, with appropriate agencies	6.01	0	7

L0313	Coordinate specific source of personnel requirements, with appropriate agencies	5.99	0	10
L0314	Determine cost factors for support agreements	6.06	0	10

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T Tsk		TSK	1st	1st
Y Nbr	Task Title	DIF	JOB	ENL
L0315	Determine specific source of personnel requirements for deployment manning documents	6.01	0	7
L0316	Develop inputs to mobility, contingency, disaster preparedness, or unit emergency or alert plans	6.03	0	7
L0317	Develop medical readiness or unit recall rosters	5.40	0	10
L0318	Develop medical readiness plans or annexes	6.11	0	7
L0319	Develop mobility inspection checklists	5.95	0	14
L0320	Distribute mobility requirements documents	5.53	0	10
L0321	Don or doff chemical warfare personal protective clothing	5.10	9	21
L0322	Draft or write mobility or deployment after-action reports	6.02	0	7
L0323	Evaluate effectiveness of implemented medical readiness plans	6.03	0	10
L0324	Identify chemical warfare agents	5.76	0	14
L0325	Inspect mobility bags or kits	5.49	0	10
L0326	Inspect packed or palletized mobility or contingency equipment after transport	5.74	0	7
L0327	Load or unload patients on patient transportation vehicles	5.71	0	10
L0328	Maintain accountability of personnel selected to fill operations plan (OPLAN) requirements	6.01	0	10
L0329	Maintain disaster preparedness checklists	5.86	0	10
L0330	Pack or palletize mobility or contingency equipment for shipment or movement	6.08	0	3
L0331	Participate in contingency operation/mobility planning and execution system (COMPES) programs	5.89	0	7
L0332	Perform chemical warfare agent decontamination procedures	5.85	0	7
L0333	Perform disease or pestilence countermeasures	5.89	0	7
L0334	Perform patient carries using hand or litter method	5.35	0	10
L0335	Prepare equipment for deployments	5.69	0	7
L0336	Review OPLAN	5.81	0	7
L0337	Set up or tear down isoshelters	5.89	4	10
L0338	Set up or tear down tents	5.70	4	14
M0340	Complete accident or incident reports	5.61	4	14
M0341	Destroy classified materials or documents	5.23	0	17
M0342	Establish or maintain accountability records for classified materials or documents	5.68	0	3
M0344	Initiate requests for temporary duty (TDY) orders	5.63	0	3
M0345	Initiate or maintain standby rosters or work center pyramid recall rosters	5.22	9	10
M0346	Maintain administrative files	5.42	4	14
M0347	Maintain publications libraries	5.46	0	7
M0348	Maintain or update status indicators, such as boards, graphs, or charts	5.47	4	7
M0349	Prepare administrative materials or documents for	5.27	0	7

M0350	mailing, transporting, or issue			
	Prepare classified materials or documents for mailing,	5.40	0	7
	transporting, or issue			

D				
T Tsk		TSK	1st	1st
Y Nbr	Task Title	DIF	JOB	ENL
M0351	Write minutes of briefings, conferences, or meetings	5.67	0	3
N0352	Coordinate maintenance of equipment with appropriate agencies	5.58	0	10
N0353	Develop equipment checklists	5.42	0	3
N0354	Evaluate serviceability of equipment, tools, parts, or supplies	5.57	4	7
N0355	Identify or report equipment or supply problems	5.33	4	17
N0356	Initiate requisitions for equipment, tools, or parts	5.42	0	10
N0357	Inventory equipment, tools, or parts	5.33	0	7
N0358	Issue or log turn-ins of equipment, tools, or parts	5.24	0	7
N0359	Maintain documentation on items requiring periodic inspections or calibrations	5.31	4	7
N0360	Maintain organizational equipment or non-medical supply records	5.25	0	10
N0361	Pick up, deliver, or store equipment, tools, or parts	4.96	4	14
N0362	Purchase, receive, and issue non-medical supplies	5.13	0	21
O0363	Administer or score tests	5.39	0	10
O0364	Brief personnel concerning training programs or matters	5.47	0	3
O0365	Complete student entry or withdrawal forms	5.10	0	3
O0366	Conduct facility orientations	5.21	4	3
O0367	Conduct formal course classroom training	5.78	4	0
O0368	Conduct on-the-job training (OJT)	5.82	13	14
O0369	Counsel trainees on training progress	5.74	4	7
O0370	Determine training requirements	5.76	0	3
O0371	Develop formal course curricula, plans of instruction (POIs), or specialty training standards (STSs)	6.29	0	3
O0372	Develop training programs, plans, or procedures	6.25	4	3
O0373	Develop written tests	6.21	0	0
O0374	Develop or implement formal job rotation plans	5.81	4	0
O0375	Develop or procure training materials or aids	5.83	4	7
O0376	Establish or maintain study reference files	5.75	4	3
O0377	Evaluate effectiveness of training programs, plans, or procedures	6.00	0	3
O0378	Evaluate progress of trainees	5.80	4	0
O0379	Evaluate training methods or techniques of instructors	6.03	0	0
O0380	Inspect training materials or aids for operation or suitability	5.80	0	0
O0381	Maintain training records or files	5.67	0	3
O0382	Personalize lesson plans	5.76	0	3
O0383	Prepare job qualification standards (JQSs)	5.88	0	3
O0384	Write training reports	5.98	0	3
P0385	Annotate time and attendance sheets for civilian employees	5.32	0	7
P0386	Assign personnel to work areas or duty positions	5.16	0	17
P0387	Assign sponsors for newly assigned personnel	4.79	0	3
P0388	Conduct general meetings, such as staff meetings	5.48	0	3

	briefings, conferences, or workshops			
P0389	Conduct monthly inservice training	5.55	4	7
P0390	Conduct safety inspections of equipment or facilities	5.37	0	7

D	Tsk	TSK	1st	1st
Y Nbr	Task Title	DIF	JOB	ENL
P0391	Conduct sanitation inspections	5.25	9	10
P0392	Conduct self-inspections or self-assessments, other than sanitation	5.41	0	7
P0393	Conduct supervisory orientations for newly assigned personnel	5.33	0	3
P0394	Conduct supervisory performance feedback sessions	5.53	0	7
P0395	Counsel subordinates concerning personal matters	5.76	0	7
P0396	Determine financial status of subsistence accounts	5.87	0	3
P0397	Determine or establish logistics requirements, such as personnel, equipment, tools, parts, or workspace	5.86	0	3
P0398	Determine or establish work assignments or priorities	5.50	0	7
P0399	Develop inservice training programs	5.83	4	7
P0400	Develop management plan indexes	5.84	0	3
P0401	Develop monthly inservice training topics	5.66	0	3
P0402	Develop organizational or functional charts	5.82	0	7
P0403	Develop resource protection programs	5.71	0	7
P0404	Develop self-inspection or self-assessment program checklists	5.91	0	7
P0405	Develop standardized recipes	5.67	4	0
P0406	Develop or establish quality control (QC) or quality improvement (QI) programs	5.94	0	3
P0407	Develop or establish work schedules	5.64	0	3
P0408	Draft budget requirements	6.10	0	3
P0409	Draft host-tenant or interservice agreements	6.33	4	0
P0410	Draft supplements or changes to directives, such as policy directives, instructions, or manuals	6.17	0	0
P0411	Endorse, reconcile, and verify IMPAC purchases	5.50	0	7
P0412	Establish organizational policies, such as operating instructions (OIs) or standard operating procedures (SOPs)	6.17	0	3
P0413	Establish performance standards for subordinates	6.05	0	0
P0414	Establish procedures for accountability of equipment, tools, parts, or supplies	5.83	0	0
P0415	Establish, monitor, or terminate contracts	6.02	0	0
P0416	Evaluate inspection report findings or inspection procedures	6.05	0	0
P0417	Evaluate job hazards or compliance with Air Force Occupational Safety and Health (AFOSH) program	5.94	0	0
P0418	Evaluate maintenance or utilization of equipment, tools, parts, supplies, or workspace	5.81	0	0
P0419	Evaluate nutritional medicine operations using Medical Expense Performance Reporting System (MEPRS) reports	5.98	0	0
P0420	Evaluate personnel for compliance with performance standards	5.74	0	0
P0421	Evaluate personnel for promotion, demotion, reclassification, or special awards	5.93	0	0

P0422	Implement safety or security programs	5.65	4	3
P0423	Initiate actions required due to substandard performance of personnel	5.76	0	3

D	T Tsk	TSK	1st	1st
Y Nbr	Task Title	DIF	JOB	ENL
P0424	Initiate personnel action requests	5.61	0	0
P0425	Inspect personnel for compliance with military standards	5.43	4	3
P0426	Interpret policies, directives, or procedures for subordinates	5.75	0	0
P0427	Investigate accidents or incidents	5.58	0	3
P0428	Manage contracts for supporting services	5.78	0	0
P0429	Perform customer service activities	5.43	9	7
P0430	Perform QC or QI activities	5.55	0	0
P0431	Plan layouts of facilities, other than medical food services facilities	5.99	0	0
P0432	Plan or revise physical layouts of medical food services facilities	6.19	0	0
P0433	Review budget requirements	6.09	0	0
P0434	Review drafts or supplements or changes to directives, such as policy directives, instructions, or manuals	6.03	0	0
P0435	Review mobility, contingency, disaster preparedness, or unit emergency or alert plans	6.08	0	3
P0436	Schedule personnel for temporary duty (TDY) assignments, leaves, or passes	5.54	0	0
P0437	Update MEPRs	5.63	0	10
P0438	Write inspection reports	5.86	0	0
P0439	Write job or position descriptions	6.06	0	3
P0440	Write recommendations for awards or decorations	6.16	0	0
P0441	Write replies to inspection reports	6.09	0	3
P0442	Write staff studies, surveys, or routine reports, other than training or inspection reports	6.24	0	0
P0443	Write or indorse civilian performance appraisals	6.16	0	0
P0444	Write or indorse military performance reports	6.14	0	0

Diet Therapy
Reported AFSC(s): 4D0X1

----- Variable/Group Distributions -----

The percent of reported group members who responded to background questions are presented under the column headings for the appropriate group. The displayed data summarizes information about the people in each group.

Reports on the following groups were requested:

gp0007: All Active Duty Airmen with DAFSC 4D0X1	(n = 212)
gp0016: All DAFSC 4D0X1 AD Airmen with 1-24 Months TAFMS	(n = 23)
gp0018: All DAFSC 4D0X1 AD Airmen with 1-48 Months TAFMS	(n = 52)
gp0008: All Active Duty Airmen with DAFSC 4D031	(n = 49)
gp0009: All Active Duty Airmen with DAFSC 4D051	(n = 109)
gp0010: All Active Duty Airmen with DAFSC 4D071	(n = 51)

V0169 Equipment use/operate - None

Interval Percentages	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Yes	3 %	0 %	2 %	2 %	2 %	6 %
Other:	97 %	100 %	98 %	98 %	98 %	94 %
Total in group:	212*	23*	52*	49*	109*	51*

V0170 Equipment use/operate - A La Carte Cash Registers

Interval Percentages	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Yes	38 %	57 %	60 %	59 %	34 %	24 %
Other:	62 %	43 %	40 %	41 %	66 %	76 %
Total in group:	212*	23*	52*	49*	109*	51*

V0171 Equipment use/operate - Beverage Dispensing Equipment

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	42 %	43 %	60 %	59 %	40 %	29 %
Other:	58 %	57 %	40 %	41 %	60 %	71 %
Total in group:	212*	23*	52*	49*	109*	51*

V0172 Equipment use/operate - Blenders

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	64 %	74 %	81 %	80 %	65 %	45 %
Other:	36 %	26 %	19 %	20 %	35 %	55 %
Total in group:	212*	23*	52*	49*	109*	51*

V0173 Equipment use/operate - Broilers

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	30 %	22 %	35 %	35 %	33 %	18 %
Other:	70 %	78 %	65 %	65 %	67 %	82 %
Total in group:	212*	23*	52*	49*	109*	51*

V0174 Equipment use/operate - Calculators

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	79 %	74 %	79 %	78 %	83 %	73 %
Other:	21 %	26 %	21 %	22 %	17 %	27 %
Total in group:	212*	23*	52*	49*	109*	51*

V0175 Equipment use/operate - Calipers

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	9 %	0 %	8 %	10 %	6 %	14 %
Other:	91 %	100 %	92 %	90 %	94 %	86 %
Total in group:	212*	23*	52*	49*	109*	51*

V0176 Equipment use/operate - Can Openers

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	68 %	78 %	83 %	84 %	68 %	51 %
Other:	32 %	22 %	17 %	16 %	32 %	49 %
Total in group:	212*	23*	52*	49*	109*	51*

V0177 Equipment use/operate - Carts, Utility

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	60 %	74 %	83 %	82 %	62 %	33 %
Other:	40 %	26 %	17 %	18 %	38 %	67 %
Total in group:	212*	23*	52*	49*	109*	51*

V0178 Equipment use/operate - Chafing Pans

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	17 %	9 %	17 %	16 %	18 %	12 %
Other:	83 %	91 %	83 %	84 %	82 %	88 %
Total in group:	212*	23*	52*	49*	109*	51*

V0179 Equipment use/operate - Charbroilers

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	14 %	13 %	15 %	16 %	14 %	12 %
Other:	86 %	87 %	85 %	84 %	86 %	88 %
Total in group:	212*	23*	52*	49*	109*	51*

V0180 Equipment use/operate - Cholesterol Finger Sticks

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	7 %	4 %	8 %	8 %	5 %	10 %
Other:	93 %	96 %	92 %	92 %	95 %	90 %
Total in group:	212*	23*	52*	49*	109*	51*

V0181 Equipment use/operate - Choppers, Buffalo

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	39 %	52 %	50 %	47 %	40 %	25 %
Other:	61 %	48 %	50 %	53 %	60 %	75 %
Total in group:	212*	23*	52*	49*	109*	51*

V0182 Equipment use/operate - Choppers, Electric, Meat or Vegetable

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	26 %	43 %	37 %	37 %	23 %	22 %
Other:	74 %	57 %	63 %	63 %	77 %	78 %
Total in group:	212*	23*	52*	49*	109*	51*

V0183 Equipment use/operate - Choppers, Hand-Operated, Meat or Vegetable

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	16 %	26 %	29 %	27 %	10 %	16 %
Other:	84 %	74 %	71 %	73 %	90 %	84 %
Total in group:	212*	23*	52*	49*	109*	51*

V0184 Equipment use/operate - Choppers, Lettuce

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	15 %	26 %	25 %	24 %	13 %	10 %
Other:	85 %	74 %	75 %	76 %	87 %	90 %
Total in group:	212*	23*	52*	49*	109*	51*

V0185 Equipment use/operate - Choppers, Onion

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	13 %	22 %	25 %	22 %	10 %	10 %
Other:	87 %	78 %	75 %	78 %	90 %	90 %
Total in group:	212*	23*	52*	49*	109*	51*

V0186 Equipment use/operate - Coffee Makers, such as Bunn or Cory

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	45 %	52 %	62 %	61 %	44 %	29 %
Other:	55 %	48 %	38 %	39 %	56 %	71 %
Total in group:	212*	23*	52*	49*	109*	51*

V0187 Equipment use/operate - Coffee Pots

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	39 %	43 %	42 %	41 %	44 %	27 %
Other:	61 %	57 %	58 %	59 %	56 %	73 %
Total in group:	212*	23*	52*	49*	109*	51*

V0188 Equipment use/operate - Coffee Urns

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	33 %	39 %	37 %	35 %	38 %	24 %
Other:	67 %	61 %	63 %	65 %	62 %	76 %
Total in group:	212*	23*	52*	49*	109*	51*

V0189 Equipment use/operate - Computers

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	83 %	70 %	73 %	71 %	89 %	78 %
Other:	17 %	30 %	27 %	29 %	11 %	22 %
Total in group:	212*	23*	52*	49*	109*	51*

V0190 Equipment use/operate - Conveyor Belt Assembly Lines

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	33 %	52 %	54 %	53 %	29 %	16 %
Other:	67 %	48 %	46 %	47 %	71 %	84 %
Total in group:	212*	23*	52*	49*	109*	51*

V0191 Equipment use/operate - Crock Pot

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	8 %	0 %	10 %	10 %	6 %	8 %
Other:	92 %	100 %	90 %	90 %	94 %	92 %
Total in group:	212*	23*	52*	49*	109*	51*

V0192 Equipment use/operate - Cycle Ergometry Equipment

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	21 %	13 %	15 %	10 %	17 %	37 %
Other:	79 %	87 %	85 %	90 %	83 %	63 %
Total in group:	212*	23*	52*	49*	109*	51*

V0193 Equipment use/operate - Data Projectors

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	21 %	0 %	2 %	2 %	17 %	45 %
Other:	79 %	100 %	98 %	98 %	83 %	55 %
Total in group:	212*	23*	52*	49*	109*	51*

V0194 Equipment use/operate - Dish Washers

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	58 %	65 %	75 %	76 %	53 %	47 %
Other:	42 %	35 %	25 %	24 %	47 %	53 %
Total in group:	212*	23*	52*	49*	109*	51*

V0195 Equipment use/operate - Dollies, Hand

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	21 %	9 %	17 %	12 %	21 %	25 %
Other:	79 %	91 %	83 %	88 %	79 %	75 %
Total in group:	212*	23*	52*	49*	109*	51*

V0196 Equipment use/operate - Electronic Body Fat Analyzer

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	10 %	0 %	4 %	4 %	8 %	20 %
Other:	90 %	100 %	96 %	96 %	92 %	80 %
Total in group:	212*	23*	52*	49*	109*	51*

V0197 Equipment use/operate - Fat Fryers, Deep

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	51 %	65 %	67 %	67 %	49 %	37 %
Other:	49 %	35 %	33 %	33 %	51 %	63 %
Total in group:	212*	23*	52*	49*	109*	51*

V0198 Equipment use/operate - Fat Fryers, Pressure

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	7 %	4 %	6 %	6 %	6 %	10 %
Other:	93 %	96 %	94 %	94 %	94 %	90 %
Total in group:	212*	23*	52*	49*	109*	51*

V0199 Equipment use/operate - Field Equipment, Cambro Beverage Dispenser

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	11 %	0 %	10 %	6 %	12 %	14 %
Other:	89 %	100 %	90 %	94 %	88 %	86 %
Total in group:	212*	23*	52*	49*	109*	51*

V0200 Equipment use/operate - Field Equipment, Immersion-Type Heaters

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	10 %	13 %	19 %	16 %	7 %	10 %
Other:	90 %	87 %	81 %	84 %	93 %	90 %
Total in group:	212*	23*	52*	49*	109*	51*

V0201 Equipment use/operate - Field Equipment, Insulated Food Containers

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	9 %	4 %	12 %	8 %	9 %	10 %
Other:	91 %	96 %	88 %	92 %	91 %	90 %
Total in group:	212*	23*	52*	49*	109*	51*

V0202 Equipment use/operate - Field Equipment, Lyster Bags

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	3 %	4 %	4 %	4 %	2 %	4 %
Other:	97 %	96 %	96 %	96 %	98 %	96 %
Total in group:	212*	23*	52*	49*	109*	51*

V0203 Equipment use/operate - Field Equipment, M-2 Burners

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	14 %	13 %	19 %	16 %	11 %	16 %
Other:	86 %	87 %	81 %	84 %	89 %	84 %
Total in group:	212*	23*	52*	49*	109*	51*

V0204 Equipment use/operate - Field Equipment, M-59 Range

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	6 %	4 %	4 %	4 %	4 %	12 %
Other:	94 %	96 %	96 %	96 %	96 %	88 %
Total in group:	212*	23*	52*	49*	109*	51*

V0205 Equipment use/operate - Field Equipment, Mobile Kitchen Trailer

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	11 %	9 %	15 %	12 %	10 %	12 %
Other:	89 %	91 %	85 %	88 %	90 %	88 %
Total in group:	212*	23*	52*	49*	109*	51*

V0206 Equipment use/operate - Field Equipment, Patient Litter

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	7 %	9 %	6 %	6 %	5 %	12 %
Other:	93 %	91 %	94 %	94 %	95 %	88 %
Total in group:	212*	23*	52*	49*	109*	51*

V0207 Equipment use/operate - Floor Buffer

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	12 %	0 %	13 %	12 %	12 %	10 %
Other:	88 %	100 %	87 %	88 %	88 %	90 %
Total in group:	212*	23*	52*	49*	109*	51*

V0208 Equipment use/operate - Food Models

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	32 %	9 %	15 %	16 %	34 %	41 %
Other:	68 %	91 %	85 %	84 %	66 %	59 %
Total in group:	212*	23*	52*	49*	109*	51*

V0209 Equipment use/operate - Food Processors

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	17 %	0 %	6 %	6 %	18 %	22 %
Other:	83 %	100 %	94 %	94 %	82 %	78 %
Total in group:	212*	23*	52*	49*	109*	51*

V0210 Equipment use/operate - Freezers, Reach-In

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	58 %	61 %	69 %	67 %	59 %	45 %
Other:	42 %	39 %	31 %	33 %	41 %	55 %
Total in group:	212*	23*	52*	49*	109*	51*

V0211 Equipment use/operate - Freezers, Walk-In

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	56 %	74 %	73 %	71 %	54 %	43 %
Other:	44 %	26 %	27 %	29 %	46 %	57 %
Total in group:	212*	23*	52*	49*	109*	51*

V0212 Equipment use/operate - Garbage Disposals

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	48 %	52 %	58 %	57 %	48 %	39 %
Other:	52 %	48 %	42 %	43 %	52 %	61 %
Total in group:	212*	23*	52*	49*	109*	51*

V0213 Equipment use/operate - Graduated Cylinders

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	8 %	4 %	10 %	12 %	5 %	10 %
Other:	92 %	96 %	90 %	88 %	95 %	90 %
Total in group:	212*	23*	52*	49*	109*	51*

V0214 Equipment use/operate - Griddles

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	30 %	13 %	27 %	29 %	30 %	29 %
Other:	70 %	87 %	73 %	71 %	70 %	71 %
Total in group:	212*	23*	52*	49*	109*	51*

V0215 Equipment use/operate - Grills, Hot Dog

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	15 %	17 %	19 %	18 %	16 %	10 %
Other:	85 %	83 %	81 %	82 %	84 %	90 %
Total in group:	212*	23*	52*	49*	109*	51*

V0216 Equipment use/operate - Grills, Outdoor

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	6 %	0 %	2 %	2 %	6 %	8 %
Other:	94 %	100 %	98 %	98 %	94 %	92 %
Total in group:	212*	23*	52*	49*	109*	51*

V0217 Equipment use/operate - Grills, Tilt

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	44 %	52 %	54 %	53 %	43 %	35 %
Other:	56 %	48 %	46 %	47 %	57 %	65 %
Total in group:	212*	23*	52*	49*	109*	51*

V0218 Equipment use/operate - Grinders, Electric

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	11 %	22 %	19 %	16 %	9 %	8 %
Other:	89 %	78 %	81 %	84 %	91 %	92 %
Total in group:	212*	23*	52*	49*	109*	51*

V0219 Equipment use/operate - Grinders, Hand-Operated

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	5 %	0 %	4 %	4 %	4 %	6 %
Other:	95 %	100 %	96 %	96 %	96 %	94 %
Total in group:	212*	23*	52*	49*	109*	51*

V0220 Equipment use/operate - Gulick Body Fat Measuring Tape

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	17 %	0 %	2 %	2 %	16 %	33 %
Other:	83 %	100 %	98 %	98 %	84 %	67 %
Total in group:	212*	23*	52*	49*	109*	51*

V0221 Equipment use/operate - Hot Cups, Insulated

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	34 %	43 %	37 %	35 %	36 %	29 %
Other:	66 %	57 %	63 %	65 %	64 %	71 %
Total in group:	212*	23*	52*	49*	109*	51*

V0222 Equipment use/operate - Hot Plates

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	41 %	52 %	54 %	55 %	40 %	27 %
Other:	59 %	48 %	46 %	45 %	60 %	73 %
Total in group:	212*	23*	52*	49*	109*	51*

V0223 Equipment use/operate - Ice-Making Machines

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	49 %	61 %	62 %	59 %	47 %	39 %
Other:	51 %	39 %	38 %	41 %	53 %	61 %
Total in group:	212*	23*	52*	49*	109*	51*

V0224 Equipment use/operate - Ice-Making Systems, Enclosed

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	12 %	17 %	13 %	12 %	9 %	14 %
Other:	88 %	83 %	87 %	88 %	91 %	86 %
Total in group:	212*	23*	52*	49*	109*	51*

V0225 Equipment use/operate - Kettles, Steam Jacketed

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	43 %	61 %	48 %	53 %	40 %	37 %
Other:	57 %	39 %	52 %	47 %	60 %	63 %
Total in group:	212*	23*	52*	49*	109*	51*

V0226 Equipment use/operate - Kettles, Trunnion Tilting

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	11 %	4 %	6 %	4 %	14 %	12 %
Other:	89 %	96 %	94 %	96 %	86 %	88 %
Total in group:	212*	23*	52*	49*	109*	51*

V0227 Equipment use/operate - Knives, Assorted

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	60 %	65 %	73 %	73 %	55 %	55 %
Other:	40 %	35 %	27 %	27 %	45 %	45 %
Total in group:	212*	23*	52*	49*	109*	51*

V0228 Equipment use/operate - Knives, Electric

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	6 %	0 %	10 %	8 %	5 %	6 %
Other:	94 %	100 %	90 %	92 %	95 %	94 %
Total in group:	212*	23*	52*	49*	109*	51*

V0229 Equipment use/operate - Lights, Infrared

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	7 %	13 %	10 %	10 %	6 %	4 %
Other:	93 %	87 %	90 %	90 %	94 %	96 %
Total in group:	212*	23*	52*	49*	109*	51*

V0230 Equipment use/operate - Lowerators, Dish

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	38 %	13 %	31 %	33 %	39 %	37 %
Other:	62 %	87 %	69 %	67 %	61 %	63 %
Total in group:	212*	23*	52*	49*	109*	51*

V0231 Equipment use/operate - Meat Tenderizers

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	10 %	13 %	12 %	10 %	8 %	14 %
Other:	90 %	87 %	88 %	90 %	92 %	86 %
Total in group:	212*	23*	52*	49*	109*	51*

V0232 Equipment use/operate - Microfit Assessment Equipment

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	10 %	4 %	4 %	4 %	8 %	20 %
Other:	90 %	96 %	96 %	96 %	92 %	80 %
Total in group:	212*	23*	52*	49*	109*	51*

V0233 Equipment use/operate - Milk Dispensers

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	18 %	17 %	21 %	20 %	17 %	16 %
Other:	82 %	83 %	79 %	80 %	83 %	84 %
Total in group:	212*	23*	52*	49*	109*	51*

V0234 Equipment use/operate - Mixers, Electric

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	30 %	17 %	27 %	24 %	30 %	35 %
Other:	70 %	83 %	73 %	76 %	70 %	65 %
Total in group:	212*	23*	52*	49*	109*	51*

V0235 Equipment use/operate - Ovens, Combination

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	33 %	52 %	44 %	43 %	30 %	29 %
Other:	67 %	48 %	56 %	57 %	70 %	71 %
Total in group:	212*	23*	52*	49*	109*	51*

V0236 Equipment use/operate - Ovens, Convection

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	53 %	74 %	63 %	67 %	50 %	41 %
Other:	47 %	26 %	37 %	33 %	50 %	59 %
Total in group:	212*	23*	52*	49*	109*	51*

V0237 Equipment use/operate - Ovens, Infrared

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	3 %	4 %	6 %	6 %	2 %	0 %
Other:	97 %	96 %	94 %	94 %	98 %	100 %
Total in group:	212*	23*	52*	49*	109*	51*

V0238 Equipment use/operate - Ovens, Microwave

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	56 %	65 %	67 %	67 %	56 %	43 %
Other:	44 %	35 %	33 %	33 %	44 %	57 %
Total in group:	212*	23*	52*	49*	109*	51*

V0239 Equipment use/operate - Ovens, Reach-In Food Warming

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	37 %	48 %	48 %	49 %	38 %	24 %
Other:	63 %	52 %	52 %	51 %	62 %	76 %
Total in group:	212*	23*	52*	49*	109*	51*

V0240 Equipment use/operate - Ovens, Rotary

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	2 %	0 %	2 %	2 %	4 %	0 %
Other:	98 %	100 %	98 %	98 %	96 %	100 %
Total in group:	212*	23*	52*	49*	109*	51*

V0241 Equipment use/operate - Ovens, Stacked Deck

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	23 %	17 %	19 %	22 %	26 %	14 %
Other:	77 %	83 %	81 %	78 %	74 %	86 %
Total in group:	212*	23*	52*	49*	109*	51*

V0242 Equipment use/operate - Pallet Jacks

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	13 %	9 %	15 %	12 %	14 %	10 %
Other:	87 %	91 %	85 %	88 %	86 %	90 %
Total in group:	212*	23*	52*	49*	109*	51*

V0243 Equipment use/operate - Patient Food Cart Washer

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	15 %	17 %	17 %	20 %	16 %	4 %
Other:	85 %	83 %	83 %	80 %	84 %	96 %
Total in group:	212*	23*	52*	49*	109*	51*

V0244 Equipment use/operate - Peelers, Potato

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	26 %	48 %	38 %	41 %	23 %	18 %
Other:	74 %	52 %	62 %	59 %	77 %	82 %
Total in group:	212*	23*	52*	49*	109*	51*

V0245 Equipment use/operate - Peelers, Vegetable

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	17 %	39 %	27 %	27 %	13 %	18 %
Other:	83 %	61 %	73 %	73 %	87 %	82 %
Total in group:	212*	23*	52*	49*	109*	51*

V0246 Equipment use/operate - Pot and Pan Washers

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	28 %	48 %	54 %	51 %	22 %	20 %
Other:	72 %	52 %	46 %	49 %	78 %	80 %
Total in group:	212*	23*	52*	49*	109*	51*

V0247 Equipment use/operate - Power Spray Washers

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	17 %	22 %	25 %	24 %	14 %	14 %
Other:	83 %	78 %	75 %	76 %	86 %	86 %
Total in group:	212*	23*	52*	49*	109*	51*

V0248 Equipment use/operate - Proof Boxes

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	6 %	0 %	2 %	2 %	6 %	6 %
Other:	94 %	100 %	98 %	98 %	94 %	94 %
Total in group:	212*	23*	52*	49*	109*	51*

V0249 Equipment use/operate - Racks, Storage

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	36 %	43 %	44 %	41 %	42 %	18 %
Other:	64 %	57 %	56 %	59 %	58 %	82 %
Total in group:	212*	23*	52*	49*	109*	51*

V0250 Equipment use/operate - Ranges

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	25 %	22 %	19 %	24 %	23 %	29 %
Other:	75 %	78 %	81 %	76 %	77 %	71 %
Total in group:	212*	23*	52*	49*	109*	51*

V0251 Equipment use/operate - Refrigerators, Counter

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	17 %	30 %	21 %	20 %	14 %	18 %
Other:	83 %	70 %	79 %	80 %	86 %	82 %
Total in group:	212*	23*	52*	49*	109*	51*

V0252 Equipment use/operate - Refrigerators, Display

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	24 %	43 %	29 %	29 %	22 %	20 %
Other:	76 %	57 %	71 %	71 %	78 %	80 %
Total in group:	212*	23*	52*	49*	109*	51*

V0253 Equipment use/operate - Refrigerators, Mobile

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	16 %	17 %	19 %	16 %	15 %	16 %
Other:	84 %	83 %	81 %	84 %	85 %	84 %
Total in group:	212*	23*	52*	49*	109*	51*

V0254 Equipment use/operate - Refrigerators, Reach-In

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	61 %	70 %	75 %	76 %	60 %	47 %
Other:	39 %	30 %	25 %	24 %	40 %	53 %
Total in group:	212*	23*	52*	49*	109*	51*

V0255 Equipment use/operate - Refrigerators, Roll-In

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	14 %	9 %	17 %	12 %	16 %	12 %
Other:	86 %	91 %	83 %	88 %	84 %	88 %
Total in group:	212*	23*	52*	49*	109*	51*

V0256 Equipment use/operate - Refrigerators, Walk-In

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	53 %	83 %	79 %	76 %	50 %	35 %
Other:	47 %	17 %	21 %	24 %	50 %	65 %
Total in group:	212*	23*	52*	49*	109*	51*

V0257 Equipment use/operate - Salad Units, Portable

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	17 %	61 %	33 %	33 %	13 %	10 %
Other:	83 %	39 %	67 %	67 %	87 %	90 %
Total in group:	212*	23*	52*	49*	109*	51*

V0258 Equipment use/operate - Scales, Baker

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	14 %	17 %	13 %	16 %	14 %	12 %
Other:	86 %	83 %	87 %	84 %	86 %	88 %
Total in group:	212*	23*	52*	49*	109*	51*

V0259 Equipment use/operate - Scales, Gram

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	24 %	30 %	27 %	22 %	25 %	22 %
Other:	76 %	70 %	73 %	78 %	75 %	78 %
Total in group:	212*	23*	52*	49*	109*	51*

V0260 Equipment use/operate - Scales, Platform

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	8 %	4 %	6 %	6 %	13 %	2 %
Other:	92 %	96 %	94 %	94 %	87 %	98 %
Total in group:	212*	23*	52*	49*	109*	51*

V0261 Equipment use/operate - Serving Lines, Installed

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	30 %	48 %	48 %	47 %	27 %	20 %
Other:	70 %	52 %	52 %	53 %	73 %	80 %
Total in group:	212*	23*	52*	49*	109*	51*

V0262 Equipment use/operate - Serving Lines, Mobile

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	31 %	35 %	35 %	37 %	30 %	25 %
Other:	69 %	65 %	65 %	63 %	70 %	75 %
Total in group:	212*	23*	52*	49*	109*	51*

V0263 Equipment use/operate - Shelves, Dunnage

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	13 %	4 %	10 %	8 %	15 %	10 %
Other:	87 %	96 %	90 %	92 %	85 %	90 %
Total in group:	212*	23*	52*	49*	109*	51*

V0264 Equipment use/operate - Shelves, Stainless Steel

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	44 %	52 %	62 %	57 %	43 %	31 %
Other:	56 %	48 %	38 %	43 %	57 %	69 %
Total in group:	212*	23*	52*	49*	109*	51*

V0265 Equipment use/operate - Shelves, Steel Wire

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	31 %	30 %	31 %	29 %	34 %	25 %
Other:	69 %	70 %	69 %	71 %	66 %	75 %
Total in group:	212*	23*	52*	49*	109*	51*

V0266 Equipment use/operate - Slicing Machines, Automatic Vegetable Cutter

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	14 %	22 %	21 %	18 %	14 %	8 %
Other:	86 %	78 %	79 %	82 %	86 %	92 %
Total in group:	212*	23*	52*	49*	109*	51*

V0267 Equipment use/operate - Slicing Machines, Meat

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	37 %	43 %	44 %	43 %	37 %	31 %
Other:	63 %	57 %	56 %	57 %	63 %	69 %
Total in group:	212*	23*	52*	49*	109*	51*

V0268 Equipment use/operate - Slushy Machines

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	8 %	9 %	12 %	10 %	9 %	0 %
Other:	92 %	91 %	88 %	90 %	91 %	100 %
Total in group:	212*	23*	52*	49*	109*	51*

V0269 Equipment use/operate - Soft-Serve Ice Cream Machines

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	21 %	30 %	31 %	33 %	19 %	14 %
Other:	79 %	70 %	69 %	67 %	81 %	86 %
Total in group:	212*	23*	52*	49*	109*	51*

V0270 Equipment use/operate - Soup Urns

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	23 %	26 %	31 %	31 %	21 %	18 %
Other:	77 %	74 %	69 %	69 %	79 %	82 %
Total in group:	212*	23*	52*	49*	109*	51*

V0271 Equipment use/operate - Steamers, Vertical Compartment

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	31 %	43 %	38 %	41 %	28 %	27 %
Other:	69 %	57 %	62 %	59 %	72 %	73 %
Total in group:	212*	23*	52*	49*	109*	51*

V0272 Equipment use/operate - Tables, Hot Food

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	33 %	48 %	46 %	45 %	31 %	25 %
Other:	67 %	52 %	54 %	55 %	69 %	75 %
Total in group:	212*	23*	52*	49*	109*	51*

V0273 Equipment use/operate - Televisions

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	52 %	26 %	31 %	31 %	54 %	67 %
Other:	48 %	74 %	69 %	69 %	46 %	33 %
Total in group:	212*	23*	52*	49*	109*	51*

V0274 Equipment use/operate - Three Compartment Sink

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	33 %	17 %	35 %	29 %	37 %	29 %
Other:	67 %	83 %	65 %	71 %	63 %	71 %
Total in group:	212*	23*	52*	49*	109*	51*

V0275 Equipment use/operate - Toasters, Horizontal, Rotary

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	26 %	26 %	29 %	27 %	28 %	22 %
Other:	74 %	74 %	71 %	73 %	72 %	78 %
Total in group:	212*	23*	52*	49*	109*	51*

V0276 Equipment use/operate - Toasters, Pop-Up, Electric

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	32 %	9 %	29 %	27 %	35 %	29 %
Other:	68 %	91 %	71 %	73 %	65 %	71 %
Total in group:	212*	23*	52*	49*	109*	51*

V0277 Equipment use/operate - Toasters, Rotary, Electric

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	27 %	39 %	40 %	41 %	24 %	18 %
Other:	73 %	61 %	60 %	59 %	76 %	82 %
Total in group:	212*	23*	52*	49*	109*	51*

V0278 Equipment use/operate - Tomato Slicers

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	19 %	43 %	35 %	29 %	17 %	10 %
Other:	81 %	57 %	65 %	71 %	83 %	90 %
Total in group:	212*	23*	52*	49*	109*	51*

V0279 Equipment use/operate - Trash Compactors

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	13 %	13 %	13 %	14 %	11 %	16 %
Other:	87 %	87 %	87 %	86 %	89 %	84 %
Total in group:	212*	23*	52*	49*	109*	51*

V0280 Equipment use/operate - Tray Delivery Systems, Aladdin Food

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	13 %	22 %	21 %	22 %	13 %	6 %
Other:	87 %	78 %	79 %	78 %	87 %	94 %
Total in group:	212*	23*	52*	49*	109*	51*

V0281 Equipment use/operate - Tray Delivery Systems, Heated-Base, such as Pellet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	32 %	30 %	35 %	31 %	35 %	22 %
Other:	68 %	70 %	65 %	69 %	65 %	78 %
Total in group:	212*	23*	52*	49*	109*	51*

V0282 Equipment use/operate - Tray Delivery Systems, Hot-Cold Food Cart

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	22 %	35 %	37 %	37 %	18 %	16 %
Other:	78 %	65 %	63 %	63 %	82 %	84 %
Total in group:	212*	23*	52*	49*	109*	51*

V0283 Equipment use/operate - Video Camera

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	9 %	0 %	6 %	4 %	13 %	6 %
Other:	91 %	100 %	94 %	96 %	87 %	94 %
Total in group:	212*	23*	52*	49*	109*	51*

V0284 Equipment use/operate - Video Cassette Recorders (VCRs)

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	33 %	0 %	12 %	12 %	35 %	49 %
Other:	67 %	100 %	88 %	88 %	65 %	51 %
Total in group:	212*	23*	52*	49*	109*	51*

V0285 Equipment use/operate - Warmers, Bun

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	26 %	30 %	38 %	33 %	26 %	20 %
Other:	74 %	70 %	62 %	67 %	74 %	80 %
Total in group:	212*	23*	52*	49*	109*	51*

V0286 Equipment use/operate - Warmers, Heated Pass-Thru

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	30 %	39 %	38 %	39 %	26 %	29 %
Other:	70 %	61 %	62 %	61 %	74 %	71 %
Total in group:	212*	23*	52*	49*	109*	51*

V0287 Equipment use/operate - Warmers, Pellet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	20 %	13 %	25 %	18 %	22 %	14 %
Other:	80 %	87 %	75 %	82 %	78 %	86 %
Total in group:	212*	23*	52*	49*	109*	51*

V0288 Equipment use/operate - Warmers, Pretzel

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	8 %	9 %	12 %	10 %	9 %	2 %
Other:	92 %	91 %	88 %	90 %	91 %	98 %
Total in group:	212*	23*	52*	49*	109*	51*

V0289 Equipment use/operate - Other

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	6 %	13 %	6 %	6 %	6 %	6 %
Other:	94 %	87 %	94 %	94 %	94 %	94 %
Total in group:	212*	23*	52*	49*	109*	51*

Diet Therapy
Reported AFSC(s): 4D0X1

----- Variable/Group Distributions -----

The percent of reported group members who responded to background questions are presented under the column headings for the appropriate group. The displayed data summarizes information about the people in each group.

Reports on the following groups were requested:

gp0007: All Active Duty Airmen with DAFSC 4D0X1	(n = 212)
gp0016: All DAFSC 4D0X1 AD Airmen with 1-24 Months TAFMS	(n = 23)
gp0018: All DAFSC 4D0X1 AD Airmen with 1-48 Months TAFMS	(n = 52)
gp0008: All Active Duty Airmen with DAFSC 4D031	(n = 49)
gp0009: All Active Duty Airmen with DAFSC 4D051	(n = 109)
gp0010: All Active Duty Airmen with DAFSC 4D071	(n = 51)

V0113 Diet(s) exp-None

Interval Percentages	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Yes	10 %	17 %	12 %	12 %	7 %	12 %
Other:	90 %	83 %	88 %	88 %	93 %	88 %
Total in group:	212*	23*	52*	49*	109*	51*

V0114 Diet(s) exp-25gm or 50gm Fat or Fat-Controlled Diet

Interval Percentages	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Yes	55 %	35 %	58 %	55 %	62 %	41 %
Other:	45 %	65 %	42 %	45 %	38 %	59 %
Total in group:	212*	23*	52*	49*	109*	51*

V0115 Diet(s) exp-Blenderized Liquid Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	67 %	65 %	79 %	78 %	73 %	45 %
Other:	33 %	35 %	21 %	22 %	27 %	55 %
Total in group:	212*	23*	52*	49*	109*	51*

V0116 Diet(s) exp-Calorie-Restricted Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	79 %	57 %	73 %	73 %	85 %	71 %
Other:	21 %	43 %	27 %	27 %	15 %	29 %
Total in group:	212*	23*	52*	49*	109*	51*

V0117 Diet(s) exp-Carbohydrate Test Diet, 150gm or 300gm, aka Glucose Tolerance

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	17 %	4 %	12 %	12 %	17 %	22 %
Other:	83 %	96 %	88 %	88 %	83 %	78 %
Total in group:	212*	23*	52*	49*	109*	51*

V0118 Diet(s) exp-Cardiac Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	75 %	70 %	79 %	80 %	79 %	63 %
Other:	25 %	30 %	21 %	20 %	21 %	37 %
Total in group:	212*	23*	52*	49*	109*	51*

V0119 Diet(s) exp-Cholesterol-R Diet or Step I/Step II

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	75 %	48 %	60 %	61 %	80 %	76 %
Other:	25 %	52 %	40 %	39 %	20 %	24 %
Total in group:	212*	23*	52*	49*	109*	51*

V0120 Diet(s) exp-Chronic Obstructive Pulmonary Disease (COPD) Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	16 %	0 %	8 %	8 %	20 %	16 %
Other:	84 %	100 %	92 %	92 %	80 %	84 %
Total in group:	212*	23*	52*	49*	109*	51*

V0121 Diet(s) exp-Clear Liquid Diet, other than Diabetic

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	74 %	70 %	79 %	80 %	80 %	55 %
Other:	26 %	30 %	21 %	20 %	20 %	45 %
Total in group:	212*	23*	52*	49*	109*	51*

V0122 Diet(s) exp-Cold Semi-Liquid Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	48 %	43 %	46 %	47 %	54 %	37 %
Other:	52 %	57 %	54 %	53 %	46 %	63 %
Total in group:	212*	23*	52*	49*	109*	51*

V0123 Diet(s) exp-Corn Free Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	5 %	0 %	2 %	2 %	5 %	8 %
Other:	95 %	100 %	98 %	98 %	95 %	92 %
Total in group:	212*	23*	52*	49*	109*	51*

V0124 Diet(s) exp-Diabetic Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	80 %	78 %	81 %	84 %	79 %	78 %
Other:	20 %	22 %	19 %	16 %	21 %	22 %
Total in group:	212*	23*	52*	49*	109*	51*

V0125 Diet(s) exp-Egg Free Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	13 %	9 %	12 %	14 %	11 %	18 %
Other:	87 %	91 %	88 %	86 %	89 %	82 %
Total in group:	212*	23*	52*	49*	109*	51*

V0126 Diet(s) exp-Extensive Trial Elimination Diet, also known as Allergy Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	10 %	13 %	12 %	14 %	8 %	10 %
Other:	90 %	87 %	88 %	86 %	92 %	90 %
Total in group:	212*	23*	52*	49*	109*	51*

V0127 Diet(s) exp-Fat Test Diet, 100gm, also known as Fecal-Fat Test Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	12 %	4 %	8 %	4 %	13 %	16 %
Other:	88 %	96 %	92 %	96 %	87 %	84 %
Total in group:	212*	23*	52*	49*	109*	51*

V0128 Diet(s) exp-Fiber- and Residue-Restricted Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	68 %	52 %	65 %	63 %	73 %	63 %
Other:	32 %	48 %	35 %	37 %	27 %	37 %
Total in group:	212*	23*	52*	49*	109*	51*

V0129 Diet(s) exp-Full Liquid Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	72 %	74 %	83 %	80 %	78 %	53 %
Other:	28 %	26 %	17 %	20 %	22 %	47 %
Total in group:	212*	23*	52*	49*	109*	51*

V0130 Diet(s) exp-Galactose-Restricted Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	10 %	9 %	13 %	12 %	6 %	16 %
Other:	90 %	91 %	87 %	88 %	94 %	84 %
Total in group:	212*	23*	52*	49*	109*	51*

V0131 Diet(s) exp-Gastric By-Pass Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	25 %	26 %	25 %	22 %	30 %	18 %
Other:	75 %	74 %	75 %	78 %	70 %	82 %
Total in group:	212*	23*	52*	49*	109*	51*

V0132 Diet(s) exp-Geriatric Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	33 %	17 %	25 %	22 %	41 %	27 %
Other:	67 %	83 %	75 %	78 %	59 %	73 %
Total in group:	212*	23*	52*	49*	109*	51*

V0133 Diet(s) exp-Gluten-Restricted Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	30 %	13 %	33 %	33 %	29 %	27 %
Other:	70 %	87 %	67 %	67 %	71 %	73 %
Total in group:	212*	23*	52*	49*	109*	51*

V0134 Diet(s) exp-Hepatic Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	14 %	9 %	13 %	12 %	16 %	12 %
Other:	86 %	91 %	87 %	88 %	84 %	88 %
Total in group:	212*	23*	52*	49*	109*	51*

V0135 Diet(s) exp-High Calorie Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	61 %	48 %	56 %	57 %	61 %	63 %
Other:	39 %	52 %	44 %	43 %	39 %	37 %
Total in group:	212*	23*	52*	49*	109*	51*

V0136 Diet(s) exp-High-Fiber Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	67 %	43 %	60 %	55 %	73 %	69 %
Other:	33 %	57 %	40 %	45 %	27 %	31 %
Total in group:	212*	23*	52*	49*	109*	51*

V0137 Diet(s) exp-Hypoglycemic Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	31 %	9 %	12 %	12 %	29 %	51 %
Other:	69 %	91 %	88 %	88 %	71 %	49 %
Total in group:	212*	23*	52*	49*	109*	51*

V0138 Diet(s) exp-Infant Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	46 %	57 %	54 %	57 %	47 %	33 %
Other:	54 %	43 %	46 %	43 %	53 %	67 %
Total in group:	212*	23*	52*	49*	109*	51*

V0139 Diet(s) exp-Ketogenic Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	4 %	0 %	2 %	4 %	2 %	10 %
Other:	96 %	100 %	98 %	96 %	98 %	90 %
Total in group:	212*	23*	52*	49*	109*	51*

V0140 Diet(s) exp-Kosher Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	25 %	13 %	25 %	22 %	28 %	22 %
Other:	75 %	87 %	75 %	78 %	72 %	78 %
Total in group:	212*	23*	52*	49*	109*	51*

V0141 Diet(s) exp-Lactation Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	33 %	30 %	33 %	35 %	31 %	33 %
Other:	67 %	70 %	67 %	65 %	69 %	67 %
Total in group:	212*	23*	52*	49*	109*	51*

V0142 Diet(s) exp-Lacto Vegetarian

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	47 %	35 %	48 %	47 %	52 %	35 %
Other:	53 %	65 %	52 %	53 %	48 %	65 %
Total in group:	212*	23*	52*	49*	109*	51*

V0143 Diet(s) exp-Lacto-Ovo Vegetarian Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	42 %	30 %	40 %	37 %	46 %	37 %
Other:	58 %	70 %	60 %	63 %	54 %	63 %
Total in group:	212*	23*	52*	49*	109*	51*

V0144 Diet(s) exp-Lactose-Restricted Diet, also known as Lactose-Controlled Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	43 %	35 %	44 %	43 %	49 %	33 %
Other:	57 %	65 %	56 %	57 %	51 %	67 %
Total in group:	212*	23*	52*	49*	109*	51*

V0145 Diet(s) exp-Mechanically Altered Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	57 %	43 %	52 %	51 %	69 %	37 %
Other:	43 %	57 %	48 %	49 %	31 %	63 %
Total in group:	212*	23*	52*	49*	109*	51*

V0146 Diet(s) exp-Medium-Chain Triglyceride Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	6 %	0 %	2 %	2 %	6 %	10 %
Other:	94 %	100 %	98 %	98 %	94 %	90 %
Total in group:	212*	23*	52*	49*	109*	51*

V0147 Diet(s) exp-Milk Free Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	32 %	30 %	42 %	41 %	32 %	24 %
Other:	68 %	70 %	58 %	59 %	68 %	76 %
Total in group:	212*	23*	52*	49*	109*	51*

V0148 Diet(s) exp-Neutropenic Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	38 %	35 %	44 %	39 %	45 %	22 %
Other:	62 %	65 %	56 %	61 %	55 %	78 %
Total in group:	212*	23*	52*	49*	109*	51*

V0149 Diet(s) exp-Ovo Vegetarian

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	33 %	22 %	33 %	31 %	34 %	31 %
Other:	67 %	78 %	67 %	69 %	66 %	69 %
Total in group:	212*	23*	52*	49*	109*	51*

V0150 Diet(s) exp-Pediatric Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	58 %	65 %	73 %	71 %	58 %	45 %
Other:	42 %	35 %	27 %	29 %	42 %	55 %
Total in group:	212*	23*	52*	49*	109*	51*

V0151 Diet(s) exp-Phenylketonuria (PKU) Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	2 %	0 %	2 %	2 %	1 %	4 %
Other:	98 %	100 %	98 %	98 %	99 %	96 %
Total in group:	212*	23*	52*	49*	109*	51*

V0152 Diet(s) exp-Phosphorus-Restricted Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	14 %	13 %	13 %	14 %	14 %	14 %
Other:	86 %	87 %	87 %	86 %	86 %	86 %
Total in group:	212*	23*	52*	49*	109*	51*

V0153 Diet(s) exp-Post-Gastrectomy Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	30 %	26 %	29 %	31 %	33 %	22 %
Other:	70 %	74 %	71 %	69 %	67 %	78 %
Total in group:	212*	23*	52*	49*	109*	51*

V0154 Diet(s) exp-Potassium-Restricted Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	37 %	43 %	54 %	53 %	38 %	18 %
Other:	63 %	57 %	46 %	47 %	62 %	82 %
Total in group:	212*	23*	52*	49*	109*	51*

V0155 Diet(s) exp-Prenatal Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	55 %	30 %	44 %	43 %	58 %	61 %
Other:	45 %	70 %	56 %	57 %	42 %	39 %
Total in group:	212*	23*	52*	49*	109*	51*

V0156 Diet(s) exp-Protein-Restricted Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	50 %	48 %	60 %	59 %	51 %	35 %
Other:	50 %	52 %	40 %	41 %	49 %	65 %
Total in group:	212*	23*	52*	49*	109*	51*

V0157 Diet(s) exp-Purine-Restricted Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	23 %	13 %	25 %	27 %	21 %	24 %
Other:	77 %	87 %	75 %	73 %	79 %	76 %
Total in group:	212*	23*	52*	49*	109*	51*

V0158 Diet(s) exp-Renal Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	52 %	61 %	63 %	63 %	57 %	31 %
Other:	48 %	39 %	37 %	37 %	43 %	69 %
Total in group:	212*	23*	52*	49*	109*	51*

V0159 Diet(s) exp-Serotonin-Restricted Diet for 5-HIAA Tests

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	1 %	0 %	2 %	2 %	0 %	2 %
Other:	99 %	100 %	98 %	98 %	100 %	98 %
Total in group:	212*	23*	52*	49*	109*	51*

V0160 Diet(s) exp-Sodium-Restricted Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	76 %	61 %	73 %	73 %	81 %	71 %
Other:	24 %	39 %	27 %	27 %	19 %	29 %
Total in group:	212*	23*	52*	49*	109*	51*

V0161 Diet(s) exp-Soft Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	67 %	61 %	75 %	76 %	71 %	53 %
Other:	33 %	39 %	25 %	24 %	29 %	47 %
Total in group:	212*	23*	52*	49*	109*	51*

V0162 Diet(s) exp-Tube-Feeding Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	37 %	43 %	48 %	51 %	38 %	22 %
Other:	63 %	57 %	52 %	49 %	62 %	78 %
Total in group:	212*	23*	52*	49*	109*	51*

V0163 Diet(s) exp-Tyramine-Restricted Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	7 %	0 %	6 %	6 %	6 %	8 %
Other:	93 %	100 %	94 %	94 %	94 %	92 %
Total in group:	212*	23*	52*	49*	109*	51*

V0164 Diet(s) exp-Vanilmandelic Acid (VMA) Test Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	2 %	0 %	4 %	4 %	1 %	2 %
Other:	98 %	100 %	96 %	96 %	99 %	98 %
Total in group:	212*	23*	52*	49*	109*	51*

V0165 Diet(s) exp-Vegan Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	28 %	4 %	27 %	22 %	30 %	27 %
Other:	72 %	96 %	73 %	78 %	70 %	73 %
Total in group:	212*	23*	52*	49*	109*	51*

V0166 Diet(s) exp-Wheat Free Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	13 %	4 %	13 %	14 %	12 %	14 %
Other:	87 %	96 %	87 %	86 %	88 %	86 %
Total in group:	212*	23*	52*	49*	109*	51*

V0167 Diet(s) exp-Wheat, Egg, and Milk Elimination Diet

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	13 %	4 %	8 %	10 %	14 %	14 %
Other:	87 %	96 %	92 %	90 %	86 %	86 %
Total in group:	212*	23*	52*	49*	109*	51*

V0168 Diet(s) exp-Other

	TOT SPL gp0007	1ST JOB gp0016	1ST ENL gp0018	3 LVL gp0008	5 LVL gp0009	7 LVL gp0010
Interval Percentages						
Yes	7 %	9 %	10 %	12 %	5 %	8 %
Other:	93 %	91 %	90 %	88 %	95 %	92 %
Total in group:	212*	23*	52*	49*	109*	51*

Report Option Table for Modules

Option	Status
Primary Sort	Inventory Sequence
Secondary Sort	Not Used
Print Suppress	Not Used

Report Option Table for Tasks

Option	Status
Primary Sort	Inventory Sequence
Secondary Sort	Not Used
Print Suppress	Not Used

Description of Reported Module Factors

Col	Factor	Source vector	Title	Number Members	----- Mean	Based on All Tasks Within Range S.D.	Max	Min	----- Valid
1	TITLE		Module Statement						

Description of Reported Task Factors

1	TITLE		Task Statement						
2	F0018	GP0018/PMP	All DAFSC 4D0X1 AD Airmen with 1-48 Months TAFMS	52	21.95	20.30	71.15	.00	444
3	F0037	GP0037/PMP	All DAFSC 4D0X1 AD Amn in ACC with 1-48 Mos TAFMS	13	26.07	28.83	92.31	.00	444
4	F0038	GP0038/PMP	All DAFSC 4D0X1 AD Amn in AMC with 1-48 Mos TAFMS	3	16.59	23.41	66.67	.00	444
5	F0036	GP0036/PMP	All DAFSC 4D0X1 AD Amn in PACAF with 1-48 Mos TAFMS	3	11.26	19.20	66.67	.00	444
6	F0034	GP0034/PMP	All DAFSC 4D0X1 AD Amn in USAFE with 1-48 Mos TAFMS	2	29.28	37.35	100.00	.00	444
7	F0039	GP0039/PMP	All DAFSC 4D0X1 AD Amn in AFMC with 1-48 Mos TAFMS	2	20.05	34.60	100.00	.00	444
8	F0057	TF0001/SMN	4D0X1 Task Difficulty Ratings	25	5.00	1.00	6.42	2.75	444

STS 4D0X1, Diet Therapy, dated November 2000, is presented below with matched job inventory tasks and occupational survey data.

STS items are listed below the dotted line, followed by a listing of matched tasks. Pertinent survey data are printed to the right of each task. This printout is extremely useful in identifying task differences across the various MAJCOMs. This information can be used during utilization and training workshops (U&TWs) to validate STS content and determine appropriate training codes for STS items. This printout can also be used to decide which tasks should be included in the STS or be placed in MAJCOM JPGs or MAJCOM-specific training packages. In addition, tasks which were not matched to any STS item are listed in a "Tasks Not Referenced" section at the end of the printout. For assistance in interpretation of this printout, contact AFOMS/OMYO at DSN 487-6811.

D								
T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0001	STS 4D0X1, DIET THERAPY, dated Nov 2000						
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0002	1. CAREER LADDER PROGRESSION						
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0003	1.1. Diet therapy career field	A	-	-			
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0004	1.1.1. Nutritional Medicine Annual Awards	A	B	B			
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0005	1.2. Progression in career paths 4D0X1	A	-	-			
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0006	1.2.1. Mentoring	-	-	-			
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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0007	1.3. Duties of AFSCs 4D031/51/71/91 and 4D000.	A	-	-				
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0008	1.4. USAF Medical Service							
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0009	1.4.1. Mission	A	-	-				
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0010	1.4.2. Organization	A	-	-				
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0011	1.4.3. Function	A	-	-				
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0012	1.4.4. Managed Care (Facility Specific)							
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0013	1.4.4.1. TRICARE/DoD Managed Care:	-	-	-				
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0014	1.4.4.1.1. Evolution of military medicine	-	-	-				
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0015	1.4.4.1.2. Terminology	-	-	-				
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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0016	1.4.4.1.3. Organizational structure	-	-	-				
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0017	1.4.4.1.4. Operations:							
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0018	1.4.4.1.4.1. Financial management/ Capitation	-	-	-				
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0019	1.4.4.1.4.2. Regulatory/accreditation requirements	-	-	-				
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0020	1.4.4.1.5. Ethical/legal issues related to Managed Care	-	-	-				
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0021	1.4.4.2. Health Care Systems:							
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0022	1.4.4.2.1. Components of Military Health System (MHS)	-	-	-				
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0023	1.4.4.2.2. Health care benefits options	-	-	-				
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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0024	1.4.4.2.3. Marketing AFMS	-	-	-				
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0025	1.4.4.3. Primary Care Management (PCM) concept	-	-	-				
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0026	1.4.4.3.1. Primary care provider/manager team responsibilities							
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0027	1.4.4.3.2. Beneficiary responsibilities	-	-	-				
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0028	1.4.4.4. Best Value Health Care	-	-	-				
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0029	1.4.4.5. Information systems:							
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0030	1.4.4.5.1. Defense Enrollment and Eligibility Reporting System (DEERS)	-	-	-				
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0031	1.4.4.5.2. Components of Composite Health Care System (CHCS)	-	-	-				
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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0032	1.4.4.5.3. Corporate Executive Information System (CEIS)	-	-	-				
0033	1.4.4.5.4. Ambulatory Data System	-	-	-				
0034	1.4.4.5.5. Air Force Performance Measurement Tool (AFPMT)	-	-	-				
0035	1.4.4.5.6. Advanced Technologies (i.e. telemedicine)	-	-	-				
0036	2. MEDICAL READINESS							
0037	2.1. Operate field-feeding equipment (Note: See Part I, Section C, paragraph 13.1. constraints)	+2b	b	-				
K0298	Prepare meals under field conditions	8	8	0	0	0	0	5.70
0038	2.2. Maintain field equipment	+2b	b	-				
K0282	Clean field kitchen equipment or areas	12	8	0	0	0	50	5.10
K0285	Control insects or rodents under field conditions	13	8	0	0	0	50	5.14
K0288	Decontaminate or dispose of foods or equipment under field conditions	8	0	0	0	0	0	5.33
K0290	Maintain M-2 burners or immersion heaters	8	8	0	0	0	0	6.11
K0292	Maintain spare parts inventories for field equipment	8	0	0	0	0	0	5.20
K0293	Perform operator or preventive maintenance on field kitchen equipment under field conditions	6	0	0	0	0	0	5.75

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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0039 2.3. Prepare meals under field conditions +2b b -

K0281	Assemble trays in field feeding settings	8	8	0	0	0	0	4.99
K0284	Construct, assemble, or improvise kitchen equipment or utensils	12	15	0	0	0	0	5.52
K0286	Coordinate availability of food items with vendors or commissaries for field conditions	6	0	0	0	0	0	5.29
K0298	Prepare meals under field conditions	8	8	0	0	0	0	5.70

0040 2.3.1. Elemental Formulas - - -

0041 2.4. Field Hygiene and Sanitation

0042 2.4.1. Maintain Personal hygiene standards +3c B -

K0291	Maintain personal hygiene under field conditions	12	15	0	0	0	50	4.64
K0302	Set up or maintain field kitchen hand washing facilities	8	0	0	0	0	0	5.49
L0333	Perform disease or pestilence countermeasures	4	0	0	0	0	0	5.89

0043 2.4.2. Maintain Sanitation standards +3c B -

K0282	Clean field kitchen equipment or areas	12	8	0	0	0	50	5.10
K0285	Control insects or rodents under field conditions	13	8	0	0	0	50	5.14
K0288	Decontaminate or dispose of foods or equipment under field conditions	8	0	0	0	0	0	5.33
K0289	Dispose of garbage or liquid wastes under field conditions	10	8	0	0	0	50	5.28
K0294	Perform protective procedures to prevent contamination of foods or supplies under field conditions	8	8	0	0	0	0	5.57
K0302	Set up or maintain field kitchen hand washing facilities	8	0	0	0	0	0	5.49
K0303	Set up or maintain mess kit cleaning and sanitizing facilities	6	0	0	0	0	0	5.38
K0304	Transport or store emergency rations	6	0	0	0	0	0	5.13
L0333	Perform disease or pestilence countermeasures	4	0	0	0	0	0	5.89

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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0044	2.5. Field accounting and documentation	+A	B	-				
0045	2.6. Field Feeding Operations	-	A					
K0281	Assemble trays in field feeding settings	8	8	0	0	0	0	4.99
K0284	Construct, assemble, or improvise kitchen equipment or utensils	12	15	0	0	0	0	5.52
K0286	Coordinate availability of food items with vendors or commissaries for field conditions	6	0	0	0	0	0	5.29
K0287	Coordinate tray assembling and distribution with nursing staff, under field conditions	10	8	0	0	0	0	5.22
K0288	Decontaminate or dispose of foods or equipment under field conditions	8	0	0	0	0	0	5.33
K0297	Prepare feeding priority rosters	6	0	0	0	0	0	5.09
K0304	Transport or store emergency rations	6	0	0	0	0	0	5.13
0046	2.7. Contingency Operations							
0047	2.7.1. Planning Process	-	A					
L0306	Assign personnel to mobility or contingency positions	4	0	0	0	0	0	5.49
L0309	Brief personnel concerning disaster preparedness and wartime missions	6	0	0	0	0	0	5.68
L0311	Coordinate exercise sourcing requirements with functional managers	4	0	0	0	0	0	5.90
L0312	Coordinate mobility or contingency requirements, with appropriate agencies	4	0	0	0	0	0	6.01
L0313	Coordinate specific source of personnel requirements, with appropriate agencies	6	0	0	0	0	0	5.99
L0314	Determine cost factors for support agreements	6	0	0	0	0	0	6.06
L0315	Determine specific source of personnel requirements for deployment manning documents	4	0	0	0	0	0	6.01
L0316	Develop inputs to mobility, contingency, disaster preparedness, or unit emergency or alert plans	4	0	0	0	0	0	6.03
L0317	Develop medical readiness or unit recall rosters	6	0	0	0	0	0	5.40
L0318	Develop medical readiness plans or annexes	4	0	0	0	0	0	6.11
L0319	Develop mobility inspection checklists	8	0	0	0	0	0	5.95
L0328	Maintain accountability of personnel selected to fill operations plan (OPLAN) requirements	6	0	0	0	0	0	6.01

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Tsk Y Nbr	Task Title	ALL 1EL	ACC 1EL	AMC 1EL	PACAF 1EL	USAFE 1EL	AFMC 1EL	TSK DIF
L0333	Perform disease or pestilence countermeasures	4	0	0	0	0	0	5.89
M0344	Initiate requests for temporary duty (TDY) orders	2	0	0	0	0	0	5.63

0048	2.7.2. Review and Revise Contingency Plans							
L0309	Brief personnel concerning disaster preparedness and wartime missions	6	0	0	0	0	0	5.68
L0316	Develop inputs to mobility, contingency, disaster preparedness, or unit emergency or alert plans	4	0	0	0	0	0	6.03
L0317	Develop medical readiness or unit recall rosters	6	0	0	0	0	0	5.40
L0318	Develop medical readiness plans or annexes	4	0	0	0	0	0	6.11
L0329	Maintain disaster preparedness checklists	6	0	0	0	0	0	5.86
L0336	Review OPLAN	4	0	0	0	0	0	5.81

0049	2.7.3. Deployed Operations							
L0307	Assist with identification of patients under field conditions	6	0	0	0	0	0	5.31
L0308	Brief deploying personnel on deployment orders and requirements	4	0	0	0	0	0	5.59
L0338	Set up or tear down tents	10	8	0	0	0	0	5.70

0050	3. OPERATIONS SECURITY (OPSEC)							

0051	3.1. Specific OPSEC vulnerabilities of AFSC 4D0X1							
M0343	Identify or report suspected security compromises	6	15	0	0	0	0	5.48

0052	4. AF OCCUPATIONAL SAFETY AND HEALTH (AFOSH) PROGRAM							

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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0053	4.1. Hazards of AFSC 4D0X1	A	B	-				
0054	4.2. AFOSH standards for AFSC 4D0X1	A	B	-				
0055	4.3. Apply safety practices when working with equipment	+2b	-	-				
A0003	Bake foods	50	62	67	0	100	50	4.72
A0004	Boil foods	54	46	33	0	100	100	3.31
A0005	Braise foods	23	31	0	0	0	0	3.72
A0006	Deep fat fry foods	62	54	67	33	50	0	3.65
A0017	Prepare batters for cooking, such as pancake or cake	60	46	33	33	50	100	4.15
A0029	Prepare frozen foods for cooking or serving	42	31	67	33	100	0	4.29
A0043	Pressure cook foods	21	15	33	33	0	0	4.25
A0047	Slice cheeses or cold meats	40	15	33	33	100	50	3.67
A0048	Steam foods	50	38	67	33	50	50	3.75
0056	4.4. Apply safety procedures when working in facilities	+2b	-	-				
D0124	Clean perishable storage areas, such as produce or bread	48	62	33	0	50	50	3.08
D0126	Clean refrigerators or freezers	63	69	33	33	100	50	3.31
D0131	Clean vents or ventilation hoods	46	69	0	0	0	0	3.89
D0150	Clean or sanitize pot and pan racks, sinks, or washing areas	46	62	33	0	100	50	3.32
0057	4.5. Apply lifting procedures	+2b	-	-				
A0029	Prepare frozen foods for cooking or serving	42	31	67	33	100	0	4.29
H0240	Determine subsistence purchase requirements	10	0	0	33	0	0	5.80
H0250	Purchase, receive, or inspect food items from vendors, such as local or prime	6	0	0	0	0	0	5.27
H0252	Remove food items for thawing	23	8	0	0	100	0	3.98

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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0058	4.6. Fire prevention measures/procedures	+A	-	-				
0059	4.7. First aid for choking	B	-	-				
L0305	Administer or practice cardiopulmonary resuscitation (CPR)		23	23	0	0	50	0
0060	4.8. Prepare accident/incident reports	-	b	-				
M0340	Complete accident or incident reports		10	8	0	0	0	0
0061	4.9. Hazardous communication	A	B	-				
0062	5. PROFESSIONAL AND PATIENT RELATIONSHIPS							
0063	5.1. Ethical standards	A	B	-				
0064	5.2. Customer service relations							
0065	5.2.1. AFMS customer service standards	A	-	-				

D	T Tsk	ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF
0066	5.2.2. Identification of key AFMS customers	-	-	-				
0067	5.2.3. Customer relationship programs	-	-	-				
0068	5.2.4. Attributes of good customer service:							
0069	5.2.4.1. Determining customer needs and expectations	-	-	-				
0070	5.2.4.2. Practice customer care basics:							
0071	5.2.4.2.1. Listening techniques	-	-	-				
0072	5.2.4.2.2. Face-to-face contact (non-verbal communication)	-	-	-				
0073	5.2.4.2.3. Telephone etiquette	A	-	-				

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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0074	5.2.4.2.4. Initiating appropriate response in dealing with difficult customers	-	-	-				
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0075	5.2.5. Customer service evaluation:							
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0076	5.2.5.1. Mechanisms to solicit customer feedback	-	-	-				
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0077	5.2.5.2. Developing mechanisms to solicit customer feedback	-	-	-				
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0078	5.2.5.3. Evaluating measures of customer satisfaction	-	-	-				
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0079	5.2.6. Establishing processes to design and/or improve products and services	-	-	-				
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0080	5.2.7. Resolving complaints/conflicts	-	-	-				
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0081	5.2.8. Reinforcement of good customer service:							
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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0082	5.2.8.1. Providing feedback/rewards/ recognition for good customer service	-	-	-				
0083	5.2.8.2. Implementing education and counseling to improve customer service	-	-	-				
0084	5.2.8.3. Customer follow-up	-	A	C				
0085	6. SANITATION AND PERSONNEL HYGIENE							
0086	6.1. Maintain personal hygiene	+3c	-	-				
D0163	Maintain personal hygiene, other than under field conditions	69	92	33	0	100	100	3.47
0087	6.2. Communicable diseases	+A	B	-				
D0130	Clean using isolation techniques for reverse isolation patients	15	15	0	0	0	0	4.03
D0163	Maintain personal hygiene, other than under field conditions	69	92	33	0	100	100	3.47
0088	6.3. Use Disease control measures	+3c	-	-				
D0159	Control insects or rodents in food service facilities	44	69	33	0	50	50	4.11
D0163	Maintain personal hygiene, other than under field conditions	69	92	33	0	100	100	3.47

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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF
0089	6.4. Use cleaning agents		+3c	-	-			
D0115	Clean broilers	23	23	0	0	0	0	3.87
D0116	Clean cabinets	44	54	33	33	100	50	3.28
D0117	Clean deep-fat fryers	38	31	33	0	50	0	4.04
D0118	Clean dish machine rooms or dish machines	48	62	33	33	50	100	3.79
D0119	Clean floors, walls, or ceilings	62	85	33	33	50	50	3.07
D0121	Clean microwaves, ranges, or ovens, other than combination ovens	62	92	33	33	100	100	3.13
D0122	Clean non-perishable storage areas	50	69	33	33	50	50	3.12
D0123	Clean offices	42	69	67	0	50	50	2.80
D0124	Clean perishable storage areas, such as produce or bread	48	62	33	0	50	50	3.08
D0125	Clean pressure cookers or steamers	38	23	33	0	50	0	3.47
D0126	Clean refrigerators or freezers	63	69	33	33	100	50	3.31
D0127	Clean storage racks	56	62	33	33	50	50	3.06
D0129	Clean trashcans	42	54	67	0	100	0	2.75
D0130	Clean using isolation techniques for reverse isolation patients	15	15	0	0	0	0	4.03
D0131	Clean vents or ventilation hoods	46	69	0	0	0	0	3.89
D0132	Clean waste disposal areas	31	38	33	0	50	0	3.67
D0133	Clean and sanitize cookware or service ware	50	62	33	33	100	50	3.38
D0134	Clean or cure griddles	35	38	0	0	0	50	3.90
D0135	Clean or mop storage rooms	52	54	0	33	50	0	3.03
D0136	Clean or sanitize beverage dispensers	44	54	0	33	50	0	3.38
D0137	Clean or sanitize coffee urns	38	46	33	0	0	0	3.42
D0138	Clean or sanitize combination ovens	35	38	33	0	50	50	3.69
D0139	Clean or sanitize dish storage areas	38	54	33	0	50	50	3.34
D0140	Clean or sanitize food grinders	23	31	0	0	0	0	3.73
D0141	Clean or sanitize ice-making machines or dispensers	38	54	33	0	0	50	3.62
D0142	Clean or sanitize kettles, such as steam-jacketed kettles	35	23	33	0	0	0	3.33
D0143	Clean or sanitize meat slicers	44	23	33	33	50	0	3.93
D0144	Clean or sanitize meat tenderizers	19	8	0	0	0	0	3.97
D0145	Clean or sanitize milk machines	19	8	0	0	0	0	3.57
D0146	Clean or sanitize mixers or blenders	50	62	0	33	50	0	3.49
D0147	Clean or sanitize pass-thru food warmers	44	46	0	0	50	50	3.31
D0148	Clean or sanitize pastry racks	33	31	0	0	50	0	3.31
D0149	Clean or sanitize patient food carts	52	77	0	0	50	100	3.41
D0150	Clean or sanitize pot and pan racks, sinks, or washing areas	46	62	33	0	100	50	3.32
D0151	Clean or sanitize potato peelers	27	23	0	0	50	0	3.59
D0152	Clean or sanitize soft-serve ice cream or frozen yogurt dispensers or ice cream boxes	27	38	0	0	0	0	3.92
D0153	Clean or sanitize tilt grills	52	38	33	33	50	0	3.50

D0154	Clean or sanitize utensils or utensil racks	50	62	33	0	100	50	3.39
D0155	Clean or sanitize weighing or measuring equipment	38	54	0	0	50	0	3.43

D	T Tsk	ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF
D0156	Clean or service filters, such as cooking or serving filters	27	31	0	0	0	0	3.65
D0158	Clear, clean, and sanitize worktables or areas	58	62	33	33	100	100	3.29

0090	6.5. Prevention of insect and rodent infestation							
D0116	Clean cabinets	44	54	33	33	100	50	3.28
D0118	Clean dish machine rooms or dish machines	48	62	33	33	50	100	3.79
D0120	Clean lowerators	35	46	33	33	50	0	3.09
D0121	Clean microwaves, ranges, or ovens, other than combination ovens	62	92	33	33	100	100	3.13
D0122	Clean non-perishable storage areas	50	69	33	33	50	50	3.12
D0123	Clean offices	42	69	67	0	50	50	2.80
D0124	Clean perishable storage areas, such as produce or bread	48	62	33	0	50	50	3.08
D0126	Clean refrigerators or freezers	63	69	33	33	100	50	3.31
D0127	Clean storage racks	56	62	33	33	50	50	3.06
D0128	Clean toasters	58	62	33	33	100	100	3.12
D0129	Clean trashcans	42	54	67	0	100	0	2.75
D0132	Clean waste disposal areas	31	38	33	0	50	0	3.67
D0135	Clean or mop storage rooms	52	54	0	33	50	0	3.03
D0136	Clean or sanitize beverage dispensers	44	54	0	33	50	0	3.38
D0139	Clean or sanitize dish storage areas	38	54	33	0	50	50	3.34
D0140	Clean or sanitize food grinders	23	31	0	0	0	0	3.73
D0147	Clean or sanitize pass-thru food warmers	44	46	0	0	50	50	3.31
D0148	Clean or sanitize pastry racks	33	31	0	0	50	0	3.31
D0149	Clean or sanitize patient food carts	52	77	0	0	50	100	3.41
D0150	Clean or sanitize pot and pan racks, sinks, or washing areas	46	62	33	0	100	50	3.32
D0151	Clean or sanitize potato peelers	27	23	0	0	50	0	3.59
D0152	Clean or sanitize soft-serve ice cream or frozen yogurt dispensers or ice cream boxes	27	38	0	0	0	0	3.92
D0155	Clean or sanitize weighing or measuring equipment	38	54	0	0	50	0	3.43
D0156	Clean or service filters, such as cooking or serving filters	27	31	0	0	0	0	3.65
D0158	Clear, clean, and sanitize worktables or areas	58	62	33	33	100	100	3.29
D0159	Control insects or rodents in food service facilities	44	69	33	0	50	50	4.11
D0161	Dispose of food wastes, other than under field conditions	50	77	33	33	50	50	3.28

0091	6.6. Sanitize facilities							
D0118	Clean dish machine rooms or dish machines	48	62	33	33	50	100	3.79
D0118	Clean floors, walls, or ceilings	62	85	33	33	50	50	3.07

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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF
D0124	Clean perishable storage areas, such as produce or bread	48	62	33	0	50	50	3.08
D0129	Clean trashcans	42	54	67	0	100	0	2.75
D0132	Clean waste disposal areas	31	38	33	0	50	0	3.67
D0135	Clean or mop storage rooms	52	54	0	33	50	0	3.03
D0139	Clean or sanitize dish storage areas	38	54	33	0	50	50	3.34
D0147	Clean or sanitize pass-thru food warmers	44	46	0	0	50	50	3.31
D0150	Clean or sanitize pot and pan racks, sinks, or washing areas	46	62	33	0	100	50	3.32
D0158	Clear, clean, and sanitize worktables or areas	58	62	33	33	100	100	3.29

0092	6.7. Sanitize equipment		+3c	-	-			
D0115	Clean broilers	23	23	0	0	0	0	3.87
D0117	Clean deep-fat fryers	38	31	33	0	50	0	4.04
D0118	Clean dish machine rooms or dish machines	48	62	33	33	50	100	3.79
D0120	Clean lowerators	35	46	33	33	50	0	3.09
D0121	Clean microwaves, ranges, or ovens, other than combination ovens	62	92	33	33	100	100	3.13
D0125	Clean pressure cookers or steamers	38	23	33	0	50	0	3.47
D0126	Clean refrigerators or freezers	63	69	33	33	100	50	3.31
D0130	Clean using isolation techniques for reverse isolation patients	15	15	0	0	0	0	4.03
D0133	Clean and sanitize cookware or service ware	50	62	33	33	100	50	3.38
D0134	Clean or cure griddles	35	38	0	0	0	50	3.90
D0136	Clean or sanitize beverage dispensers	44	54	0	33	50	0	3.38
D0137	Clean or sanitize coffee urns	38	46	33	0	0	0	3.42
D0138	Clean or sanitize combination ovens	35	38	33	0	50	50	3.69
D0140	Clean or sanitize food grinders	23	31	0	0	0	0	3.73
D0141	Clean or sanitize ice-making machines or dispensers	38	54	33	0	0	50	3.62
D0142	Clean or sanitize kettles, such as steam-jacketed kettles	35	23	33	0	0	0	3.33
D0143	Clean or sanitize meat slicers	44	23	33	33	50	0	3.93
D0144	Clean or sanitize meat tenderizers	19	8	0	0	0	0	3.97
D0145	Clean or sanitize milk machines	19	8	0	0	0	0	3.57
D0146	Clean or sanitize mixers or blenders	50	62	0	33	50	0	3.49
D0148	Clean or sanitize pastry racks	33	31	0	0	50	0	3.31
D0149	Clean or sanitize patient food carts	52	77	0	0	50	100	3.41
D0151	Clean or sanitize potato peelers	27	23	0	0	50	0	3.59
D0152	Clean or sanitize soft-serve ice cream or frozen yogurt dispensers or ice cream boxes	27	38	0	0	0	0	3.92
D0153	Clean or sanitize tilt grills	52	38	33	33	50	0	3.59
D0154	Clean or sanitize utensils or utensil racks	50	62	33	0	100	50	3.39
D0155	Clean or sanitize weighing or measuring equipment	38	54	0	0	50	0	3.43
D0156	Clean or service filters, such as cooking or serving filters	27	31	0	0	0	0	3.65

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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0093 7. FOOD SERVICE EQUIPMENT

0094 7.1. Operate food service equipment 2b - -

C0087	Load, position, or preheat dish dispensers	27	31	67	33	50	0	3.32
C0090	Position or turn on infrared heat lights	23	23	0	33	0	0	3.27
C0091	Prepare beverage stations	44	38	0	33	50	50	3.42
C0092	Prepare coffee for self-service	42	54	0	33	50	0	3.37
C0093	Prepare cold food stations	48	77	0	33	50	100	3.99
C0094	Prepare deep fat fryers for use	38	38	0	33	50	0	3.88
C0095	Prepare hot food stations	52	69	33	33	50	100	4.05
C0097	Prepare juices for dispensing	54	85	0	33	0	50	3.50
C0099	Prepare soft-serve ice cream or frozen yogurt dispensers for use	21	38	0	0	0	0	4.33
C0100	Prepare steam or dry heat tables for serving lines or patient tray assembly lines	37	69	0	33	0	50	3.83
C0102	Prepare toasters for use	56	77	33	33	50	100	3.06
C0104	Replenish beverages in dispensers for self-service	46	77	0	33	50	0	3.03
N0353	Develop equipment checklists	2	0	0	0	0	0	5.42

0095 7.2. Maintain food service equipment 2b - -

C0087	Load, position, or preheat dish dispensers	27	31	67	33	50	0	3.32
C0091	Prepare beverage stations	44	38	0	33	50	50	3.42
C0092	Prepare coffee for self-service	42	54	0	33	50	0	3.37
C0096	Prepare iced tea for self-service	35	38	0	33	50	0	3.36
D0115	Clean broilers	23	23	0	0	0	0	3.87
D0117	Clean deep-fat fryers	38	31	33	0	50	0	4.04
D0120	Clean lowerators	35	46	33	33	50	0	3.09
D0121	Clean microwaves, ranges, or ovens, other than combination ovens	62	92	33	33	100	100	3.13
D0125	Clean pressure cookers or steamers	38	23	33	0	50	0	3.47
D0126	Clean refrigerators or freezers	63	69	33	33	100	50	3.31
D0128	Clean toasters	58	62	33	33	100	100	3.12
D0131	Clean vents or ventilation hoods	46	69	0	0	0	0	3.89
D0134	Clean or cure griddles	35	38	0	0	0	50	3.90
D0136	Clean or sanitize beverage dispensers	44	54	0	33	50	0	3.38
D0137	Clean or sanitize coffee urns	38	46	33	0	0	0	3.42
D0138	Clean or sanitize combination ovens	35	38	33	0	50	50	3.69
D0140	Clean or sanitize food grinders	23	31	0	0	0	0	3.73
D0141	Clean or sanitize ice-making machines or dispensers	38	54	33	0	0	50	3.62

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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF
D0142	Clean or sanitize kettles, such as steam-jacketed kettles	35	23	33	0	0	0	3.33
D0143	Clean or sanitize meat slicers	44	23	33	33	50	0	3.93
D0144	Clean or sanitize meat tenderizers	19	8	0	0	0	0	3.97
D0145	Clean or sanitize milk machines	19	8	0	0	0	0	3.57
D0146	Clean or sanitize mixers or blenders	50	62	0	33	50	0	3.49
D0148	Clean or sanitize pastry racks	33	31	0	0	50	0	3.31
D0149	Clean or sanitize patient food carts	52	77	0	0	50	100	3.41
D0151	Clean or sanitize potato peelers	27	23	0	0	50	0	3.59
D0152	Clean or sanitize soft-serve ice cream or frozen yogurt dispensers or ice cream boxes	27	38	0	0	0	0	3.92
D0153	Clean or sanitize tilt grills	52	38	33	33	50	0	3.59
D0154	Clean or sanitize utensils or utensil racks	50	62	33	0	100	50	3.39
D0155	Clean or sanitize weighing or measuring equipment	38	54	0	0	50	0	3.43
D0156	Clean or service filters, such as cooking or serving filters	27	31	0	0	0	0	3.65
D0164	Sharpen knives	54	62	33	33	0	50	4.17
N0352	Coordinate maintenance of equipment with appropriate agencies	6	0	0	0	0	0	5.58
N0353	Develop equipment checklists	2	0	0	0	0	0	5.42

0096 7.3. Assemble food service equipment - - -

C0091	Prepare beverage stations	44	38	0	33	50	50	3.42
C0092	Prepare coffee for self-service	42	54	0	33	50	0	3.37
C0094	Prepare deep fat fryers for use	38	38	0	33	50	0	3.88
C0096	Prepare iced tea for self-service	35	38	0	33	50	0	3.36
C0097	Prepare juices for dispensing	54	85	0	33	0	50	3.50
C0099	Prepare soft-serve ice cream or frozen yogurt dispensers for use	21	38	0	0	0	0	4.33
C0100	Prepare steam or dry heat tables for serving lines or patient tray assembly lines	37	69	0	33	0	50	3.83
D0114	Assemble food service equipment	40	38	33	33	50	50	4.28

0097 8. TRAINING

0098 8.1. Evaluate personnel to determine need for training - - -

D				ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
T Tsk				1EL	1EL	1EL	1EL	1EL	1EL	DIF
Y Nbr	Task Title									
0099	8.2. Plan and supervise Enlisted Specialty Training (EST)	-	-	-						
0100	8.2.1. Prepare job qualification standards	-	-	-						
0101	8.2.2. Conduct training	-	-	-						
0102	8.2.3. Counsel trainees on their progress	-	-	-						
0103	8.2.4. Monitor effectiveness of training									
0104	8.2.4.1. Career knowledge upgrade	-	-	-						
0105	8.2.4.2. Job proficiency upgrade	-	-	-						
0106	8.2.4.3. Qualification	-	-	-						
0107	8.3. Competency Assessment Folder									

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T Tsk				ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title			1EL	1EL	1EL	1EL	1EL	1EL	DIF

0108	8.3.1. Maintain folder	-	A	B						
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0109	8.3.2. Maintain training records	-	-	-						
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0110	8.4. Evaluate effectiveness of training programs	-	-	-						
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0111	8.5. Recommend personnel for training	-	-	-						
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0112	9. SUPERVISION									
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0113	9.1. Evaluate work performance of subordinate personnel	-	-	-						
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0114	9.2. Resolve technical problems for subordinate personnel	-	-	-						
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0115	9.3. Counsel personnel and resolve individual problems	-	-	-						
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D	T Tsk	ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF
0116	9.4. Initiate action to correct substandard performance by personnel	-	-	-				
0117	9.5. Personnel Scheduling	A	b	-				
0118	9.6. Schedule daily work assignments	-	b	-				
0119	9.7. Orient new personnel	-	b	-				
0120	10. FACILITY AND EQUIPMENT MAINTENANCE							
0121	10.1. Request maintenance of							
0122	10.1.1. Equipment	-	b	-				
N0352	Coordinate maintenance of equipment with appropriate agencies	6	0	0	0	0	0	5.58
N0354	Evaluate serviceability of equipment, tools, parts, or supplies	6	8	0	0	0	0	5.57
0123	10.1.2. Physical plant	-	b	-				

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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0124	10.2. Prepare requests for contract maintenance	-	b	-				
N0352	Coordinate maintenance of equipment with appropriate agencies	6	0	0	0	0	0	5.58
N0354	Evaluate serviceability of equipment, tools, parts, or supplies	6	8	0	0	0	0	5.57
0125	10.3. Evaluate equipment for purchase	-	B	2b				
N0354	Evaluate serviceability of equipment, tools, parts, or supplies	6	8	0	0	0	0	5.57
0126	10.4. Track work orders	-	b	-				
N0355	Identify or report equipment or supply problems	12	15	0	0	0	0	5.33
0127	10.5. Monitor Contractor Compliance	-	-	-				
0128	10.6. Energy conservation in food services facilities	-	-	-				
0129	11. MEDICAL MATERIEL PROCEDURES							
0130	11.1. Air Force accountability	-	A	-				

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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0131	11.2. Prepare request for supplies	-	b	-				
N0362	Purchase, receive, and issue non-medical supplies	12	15	0	0	0	0	5.13
0132	11.3. Maintain working stock levels of supplies	-	b	-				
N0362	Purchase, receive, and issue non-medical supplies	12	15	0	0	0	0	5.13
0133	11.4. Process computer generated supply reports							
0134	11.4.1. Weekly Issue List	-	b	-				
N0355	Identify or report equipment or supply problems	12	15	0	0	0	0	5.33
N0358	Issue or log turn-ins of equipment, tools, or parts	4	0	0	0	0	0	5.24
0135	11.4.2. Monthly Back Order Report	-	b	-				
N0355	Identify or report equipment or supply problems	12	15	0	0	0	0	5.33
0136	11.4.3. Issue/Turn-in Summary Report	-	b	-				
N0355	Identify or report equipment or supply problems	12	15	0	0	0	0	5.33
N0358	Issue or log turn-ins of equipment, tools, or parts	4	0	0	0	0	0	5.24
0137	12. MEDICAL EQUIPMENT MANAGEMENT							

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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0138	12.1. Forecasting for equipment	-	a	-				
N0354	Evaluate serviceability of equipment, tools, parts, or supplies	6	8	0	0	0	0	5.57

0139	12.2. Request equipment	-	b	-				
N0356	Initiate requisitions for equipment, tools, or parts	6	0	0	0	0	0	5.42
N0361	Pick up, deliver, or store equipment, tools, or parts	10	8	0	0	50	0	4.96

0140	12.3. Maintain equipment custodial account	-	b	-				
N0357	Inventory equipment, tools, or parts	4	0	0	0	0	0	5.33
N0361	Pick up, deliver, or store equipment, tools, or parts	10	8	0	0	50	0	4.96

0141 13. SUBSISTENCE CONTROL

0142	13.1. Submit subsistence requirements	-	B	2b				
H0240	Determine subsistence purchase requirements	10	0	0	33	0	0	5.80
H0250	Purchase, receive, or inspect food items from vendors, such as local or prime	6	0	0	0	0	0	5.27

0143	13.2. Order subsistence	1a	b	-				
H0240	Determine subsistence purchase requirements	10	0	0	33	0	0	5.80
H0249	Purchase food items from commissaries	4	8	0	0	0	0	5.04
H0250	Purchase, receive, or inspect food items from vendors, such as local or prime	6	0	0	0	0	0	5.27

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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0144	13.3. Prepare subsistence request							
		+2b	b	-				
H0240	Determine subsistence purchase requirements	10	0	0	33	0	0	5.80
H0249	Purchase food items from commissaries	4	8	0	0	0	0	5.04
H0250	Purchase, receive, or inspect food items from vendors, such as local or prime	6	0	0	0	0	0	5.27
0145	13.4. Receive incoming subsistence							
		1a	b	-				
H0239	Date food items in storage areas	29	38	33	33	50	0	4.37
H0250	Purchase, receive, or inspect food items from vendors, such as local or prime	6	0	0	0	0	0	5.27
0146	13.5. Store subsistence							
0147	13.5.1. Perishable							
		+b	-	-				
H0239	Date food items in storage areas	29	38	33	33	50	0	4.37
H0251	Record temperatures of storage areas	37	69	0	0	100	0	3.98
H0254	Rotate stock using first-in-first-out (FIFO) principles	38	46	0	0	100	50	3.99
J0280	Stock in-flight meals in refrigerators or freezers	8	0	33	0	0	0	4.39
0148	13.5.2. Semi-perishable							
		+b	-	-				
H0239	Date food items in storage areas	29	38	33	33	50	0	4.37
H0251	Record temperatures of storage areas	37	69	0	0	100	0	3.98
H0254	Rotate stock using first-in-first-out (FIFO) principles	38	46	0	0	100	50	3.99
0149	13.5.3. Thawing							
		+b	-	-				
H0252	Remove food items for thawing	23	8	0	0	100	0	3.98

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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0150	13.6. Issue/return subsistence			+2b	-	-		
H0243	Issue food items, other than by using NMIS	12	0	0	33	50	0	5.15
H0248	Prepare for inventories of subsistence	6	0	0	0	50	0	5.54
H0253	Return excess subsistence to stock	10	8	0	0	50	0	4.19
0151	13.7. Perform inventory			+2b	-	-		
H0246	Maintain subsistence inventory, other than by NMIS	10	0	0	0	0	0	5.47
H0248	Prepare for inventories of subsistence	6	0	0	0	50	0	5.54
0152	13.8. Calculate excess costs/supplemental income			-	b	-		
H0238	Calculate excess food costs	6	0	0	33	0	0	6.01
H0241	Document and process food spoilage procedures	12	0	0	33	0	0	5.31
0153	13.9. Complete spoiled subsistence procedures			-	b	-		
H0238	Calculate excess food costs	6	0	0	33	0	0	6.01
H0241	Document and process food spoilage procedures	12	0	0	33	0	0	5.31
0154	13.10. Allfood Act Reports			-	A	-		
H0241	Document and process food spoilage procedures	12	0	0	33	0	0	5.31
H0242	Implement food recall procedures	6	0	0	33	0	0	5.33
0155	13.11. Use AF Form 543			1a	b	-		
H0243	Issue food items, other than by using NMIS	12	0	0	33	50	0	5.15
H0248	Prepare for inventories of subsistence	6	0	0	0	50	0	5.54
H0253	Return excess subsistence to stock	10	8	0	0	50	0	4.19

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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0156	13.12. Use AF Form 542							
		1a	b	-				
H0243	Issue food items, other than by using NMIS	12	0	0	33	50	0	5.15
H0246	Maintain subsistence inventory, other than by NMIS	10	0	0	0	0	0	5.47
H0248	Prepare for inventories of subsistence	6	0	0	0	50	0	5.54
H0250	Purchase, receive, or inspect food items from vendors, such as local or prime	6	0	0	0	0	0	5.27
H0253	Return excess subsistence to stock	10	8	0	0	50	0	4.19
0157	13.13. Make inventory adjustments							
		1a	b	-				
H0246	Maintain subsistence inventory, other than by NMIS	10	0	0	0	0	0	5.47
0158	13.14. Sources of Subsistence							
0159	13.14.1. Prime Vendor Management							
		+A	B					
H0244	Maintain logs, such as International Merchant Purchase Authorization Card (IMPAC) card purchases	8	8	0	33	0	0	5.31
0160	13.14.1.1. Billing/Payments							
		-	-	-				
H0244	Maintain logs, such as International Merchant Purchase Authorization Card (IMPAC) card purchases	8	8	0	33	0	0	5.31
0161	13.15. Local Sources							
		-	-	-				
H0244	Maintain logs, such as International Merchant Purchase Authorization Card (IMPAC) card purchases	8	8	0	33	0	0	5.31
H0249	Purchase food items from commissaries	4	8	0	0	0	0	5.04

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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0162	13.15.1. IMPAC Cards	-	B					
H0244	Maintain logs, such as International Merchant Purchase Authorization Card (IMPAC) card purchases	8	8	0	33	0	0	5.31
H0249	Purchase food items from commissaries	4	8	0	0	0	0	5.04
0163	13.15.2. Subsistence Ordering and Receiving Electronic System (STORES)	-	-	-				
0164	14. PATIENT TRAY SERVICE							
0165	14.1. Operate applicable patient tray delivery system							
0166	14.1.1. Hot/cold food carts	2b	B	-				
C0086	Load patients' trays onto food carts	60	85	67	33	50	100	3.52
C0109	Transport food carts to or from inpatient units	54	92	33	33	50	100	2.96
0167	14.1.2. Heated base system	2b	B	-				
C0086	Load patients' trays onto food carts	60	85	67	33	50	100	3.52
C0109	Transport food carts to or from inpatient units	54	92	33	33	50	100	2.96
0168	14.1.3. Insulated stacking tray system	-	B	-				
C0086	Load patients' trays onto food carts	60	85	67	33	50	100	3.52
C0109	Transport food carts to or from inpatient units	54	92	33	33	50	100	2.96

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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0169	14.2. Patient Tray Service							
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0170	14.2.1. Assemble trays for paper service/isolation							
B0050	Perform isolation techniques for reverse isolation patients	17	15	33	33	0	50	4.43
B0075	Prepare paper service trays	50	69	33	33	50	100	3.75
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0171	14.2.2. Organize food and supplies							
C0080	Arrange or garnish foods	54	69	67	67	100	100	3.83
C0083	Initiate patients' tray preparation by setting up trays or calling out requirements	50	69	33	33	50	100	3.97
C0085	Load food display cases or shelves	50	77	67	33	50	0	3.54
C0088	Portion individual servings of beverages	60	69	67	33	100	100	3.49
C0093	Prepare cold food stations	48	77	0	33	50	100	3.99
C0095	Prepare hot food stations	52	69	33	33	50	100	4.05
C0098	Prepare patient tray starter stations	48	77	0	33	50	100	3.93
C0100	Prepare steam or dry heat tables for serving lines or patient tray assembly lines	37	69	0	33	0	50	3.83
C0101	Prepare therapeutic diet kits	54	77	33	33	50	0	3.70
C0107	Set up or replenish silverware or tray racks	54	85	0	33	50	100	2.90
C0112	Wrap silverware for patients' tray service	56	54	33	33	100	100	2.78
C0113	Wrap or cover individual servings or nourishments on patients' tray	60	77	33	33	100	100	2.84
J0279	Receive food preparation supplies from storerooms for CTIMs	10	0	33	0	0	0	4.50
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0172	14.2.3. Position correct items on patient's trays							
A0031	Prepare garnishes	52	62	67	0	50	100	4.19
C0079	Arrange patients' trays to enhance appearance	65	85	67	67	100	100	3.91
C0080	Arrange or garnish foods	54	69	67	67	100	100	3.83
C0083	Initiate patients' tray preparation by setting up trays or calling out requirements	50	69	33	33	50	100	3.97
C0085	Load food display cases or shelves	50	77	67	33	50	0	3.54
C0106	Serve foods on serving lines or patient tray assembly lines	50	69	0	33	50	100	3.50

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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0173	14.2.4. Check patient tray							
		2b	B	-				
C0084	Inspect completed patients' trays	60	92	67	0	100	100	5.30
C0111	Verify food and beverage serving temperatures	63	92	33	33	100	100	3.47
J0275	Inspect final CTIMs for accuracy	10	0	33	0	0	0	5.01
0174	14.2.5. Breakdown serving line							
		2b	B	-				
C0082	Break down serving lines or patient tray assembly lines	52	69	67	67	50	100	3.52
C0109	Transport food carts to or from inpatient units	54	92	33	33	50	100	2.96
D0156	Clean or service filters, such as cooking or serving filters	27	31	0	0	0	0	3.65
D0160	Cover, date, time, and store leftover food items	71	85	33	67	100	100	3.31
D0161	Dispose of food wastes, other than under field conditions	50	77	33	33	50	50	3.28
0175	15. DIET CLERKS NOTE: AUTHORIZE DIETS APPLICABLE TO YOUR MTF							
0176	15.1. Dietetics terminology		A	-	-			
0177	15.2. Diet for the Life Cycle							
0178	15.2.1. General		A	A	B			
0179	15.2.2. Prenatal/lactating		A	A	B			

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T Tsk	Task Title	ALL 1EL	ACC 1EL	AMC 1EL	PACAF 1EL	USAFE 1EL	AFMC 1EL	TSK DIF
0180	15.2.3. Pediatric		A	A	B			
B0067	Prepare foods for pediatric diets	42	62	33	67	100	0	5.14
0181	15.2.4. Vegetarian		A	A	B			
0182	15.2.5. Geriatric		A	A	B			
0183	15.3. Select appropriate food for therapeutic diets utilizing ADA Manual of Clinical Dietetics							
0184	15.3.1. Liquids		2b	A	B			
B0073	Prepare foods for surgical routine diets, such as gastrectomy, liquid, or soft diets	37	54	67	67	100	0	5.44
E0191	Participate in menu planning	31	46	0	0	100	50	5.40
0185	15.3.2. Soft		2b	A	B			
B0073	Prepare foods for surgical routine diets, such as gastrectomy, liquid, or soft diets	37	54	67	67	100	0	5.44
E0191	Participate in menu planning	31	46	0	0	100	50	5.40
0186	15.3.3. Sodium restricted		2b	A	B			
E0191	Participate in menu planning	31	46	0	0	100	50	5.40

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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0187	15.3.4. Calorie restricted/high calorie/diabetic	2b	A	B				
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B0054	Prepare foods for calorie-restricted diets	46	62	67	67	100	50	5.26
B0057	Prepare foods for diabetic diets	52	69	67	67	100	50	5.68
B0061	Prepare foods for high-calorie diets	37	54	33	67	100	50	5.12
B0063	Prepare foods for hypoglycemia diets	17	38	33	33	0	0	5.46
E0191	Participate in menu planning	31	46	0	0	100	50	5.40
E0192	Plan calorie-restricted diets using food lists	23	46	0	0	50	0	5.72
E0193	Plan diabetic diets using food choice lists	35	62	0	0	100	50	5.90

0188	15.3.5. Hyperlipidemias Step land 2	2b	A	B				
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B0056	Prepare foods for cholesterol or triglyceride-lowering diets, such as step I or step II	35	54	67	33	50	0	5.56
B0072	Prepare foods for modified fat diets, such as medium-chain triglycerides (MCTs)	13	31	0	33	0	0	5.58
E0191	Participate in menu planning	31	46	0	0	100	50	5.40

0189	15.3.6. Mechanically Altered	2b	A	B				
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B0053	Prepare foods for blenderized liquid diets	46	62	33	67	50	50	5.24
B0065	Prepare foods for mechanically altered diets	42	46	67	67	100	0	5.12
B0073	Prepare foods for surgical routine diets, such as gastrectomy, liquid, or soft diets	37	54	67	67	100	0	5.44
E0191	Participate in menu planning	31	46	0	0	100	50	5.40

0190	15.3.7. Fiber and Residue Restricted	2b	A	B				
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B0058	Prepare foods for fiber- and residue-restricted diets	40	54	33	67	100	50	5.38
B0073	Prepare foods for surgical routine diets, such as gastrectomy, liquid, or soft diets	37	54	67	67	100	0	5.44
E0191	Participate in menu planning	31	46	0	0	100	50	5.40

0191	15.3.8. Fat Controlled	2b	A	B				
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B0051	Prepare foods for 25gm or 50gm fat-controlled diets	33	46	33	67	50	50	5.76
B0072	Prepare foods for modified fat diets, such as medium-chain triglycerides (MCTs)	13	31	0	33	0	0	5.58

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Tsk Y Nbr	Task Title				ALL 1EL	ACC 1EL	AMC 1EL	PACAF 1EL	USAFE 1EL	AFMC 1EL	TSK DIF
E0191	Participate in menu planning				31	46	0	0	100	50	5.40

0192	15.3.9. High Fiber	2b	A	B							
B0062	Prepare foods for high-fiber diets				35	54	33	67	50	50	5.17
E0191	Participate in menu planning				31	46	0	0	100	50	5.40

0193	15.3.10. Cardiac	a	A	-							
B0055	Prepare foods for cardiac diets				50	69	33	67	50	50	5.50
E0191	Participate in menu planning				31	46	0	0	100	50	5.40

0194	15.3.11. Test Diets	-	A	B							
B0074	Prepare foods for test diets, such as carbohydrate (CHO)				19	31	33	33	0	0	5.44

0195	15.3.12. Lactose Controlled	a	A	B							
B0064	Prepare foods for lactose-restricted diets				35	62	33	33	100	0	5.00

0196	15.3.13. Modifications in Protein										

0197	15.3.13.1. Renal	a	A	B							
B0069	Prepare foods for protein-restricted diets				38	54	67	67	50	0	5.99

0198	15.3.13.2. Purine Restricted	a	A	B							
B0069	Prepare foods for protein-restricted diets				38	54	67	67	50	0	5.99
B0070	Prepare foods for purine-restricted diets				19	31	33	33	0	0	5.88

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T Tsk					ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title				1EL	1EL	1EL	1EL	1EL	1EL	DIF
0199	15.3.13.3. Hepatic	-	A	B							
B0060	Prepare foods for hepatic diets				13	23	33	33	0	0	6.04
B0069	Prepare foods for protein-restricted diets				38	54	67	67	50	0	5.99
0200	15.3.14. Modifications in minerals (other than Na/R)	-	A	-							
B0066	Prepare foods for mineral-restricted diets, such as sodium-, potassium-, or calcium-restricted				35	54	33	67	0	50	6.09
0201	15.3.15. Food Sensitivity Diets	-	A	B							
B0052	Prepare foods for allergy diets				21	15	33	33	100	0	5.67
0202	15.3.16. Gluten Restricted	-	-	-							
B0059	Prepare foods for gluten-restricted diets				25	46	33	33	0	0	5.78
0203	15.4. Nourishment Preparation										
0204	15.4.1. Prepare commercial tube feedings. NOTE: AUTHORIZED WHEN APPLICABLE TO YOUR MEDICAL TREATMENT FACILITY	2b	B	-							
B0077	Prepare and deliver commercial tube feedings and elemental formulas				27	23	0	33	0	100	5.84
0205	15.4.2. Prepare individual nourishments	2b	B	-							
B0076	Prepare and deliver bulk and individual nourishments				48	77	33	33	50	100	4.18
C0113	Wrap or cover individual servings or nourishments on patients' tray				60	77	33	33	100	100	2.84

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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0206	15.4.3. Deliver bulk nourishments							
				b	B			-

B0076	Prepare and deliver bulk and individual nourishments	48	77	33	33	50	100	4.18
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0207	15.4.4. Serve individual nourishments to inpatients							
				b	B			-

B0076	Prepare and deliver bulk and individual nourishments	48	77	33	33	50	100	4.18
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0208	15.4.5. Process bulk nourishment requests							
				b	-			-

B0049	Evaluate bulk nourishment requests	54	85	33	33	50	100	4.61
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B0076	Prepare and deliver bulk and individual nourishments	48	77	33	33	50	100	4.18
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0209	15.4.6. Prepare nourishment labels							
				2b	-			-

B0076	Prepare and deliver bulk and individual nourishments	48	77	33	33	50	100	4.18
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E0199	Write individual nourishments using dietary kardex	42	69	33	0	50	100	4.45
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0210	15.4.7. Update individual nourishment Kardex							
				2b	-			-

B0076	Prepare and deliver bulk and individual nourishments	48	77	33	33	50	100	4.18
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E0199	Write individual nourishments using dietary kardex	42	69	33	0	50	100	4.45
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0211	15.5. Assess patients' body weight							
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E0169	Calculate requirements for body weights, such as increasing, decreasing, or maintaining body weights	33	54	33	0	50	0	5.93
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0212	15.5.1. Calculate Ideal body weight status							
				2b	b			

E0169	Calculate requirements for body weights, such as increasing, decreasing, or maintaining body weights	33	54	33	0	50	0	5.93
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D	T Tsk	ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF
0213	15.5.2. Body Mass Index (BMI)							
E0169	Calculate requirements for body weights, such as increasing, decreasing, or maintaining body weights	33	54	33	0	50	0	5.93
0214	15.5.3. Compare patients' weight status to standard							
E0169	Calculate requirements for body weights, such as increasing, decreasing, or maintaining body weights	33	54	33	0	50	0	5.93
0215	15.6. Conduct inpatient unit rounds							
0216	15.6.1. Initiate AF Form 1741							
E0172	Compile and document inpatient units' diet order changes	42	69	67	0	100	50	5.05
E0180	Conduct inpatient unit rounds or visits	46	62	33	0	100	100	5.56
0217	15.6.2. Interview patient							
E0166	Advise patients in selecting food items	44	62	67	0	50	100	4.96
E0173	Complete calorie counts	27	54	0	0	50	0	5.72
E0180	Conduct inpatient unit rounds or visits	46	62	33	0	100	100	5.56
E0186	Interview patients to determine food habits or preferences	40	62	67	0	50	50	5.46
0218	15.6.3. Record patient preferences/food allergies							
E0180	Conduct inpatient unit rounds or visits	46	62	33	0	100	100	5.56
E0186	Interview patients to determine food habits or preferences	40	62	67	0	50	50	5.46
E0200	Write menus using dietary kardex	42	62	33	0	50	100	4.83

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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF
0219	15.6.4. Monitor Patient's acceptance of food	-	-	-				
E0180	Conduct inpatient unit rounds or visits	46	62	33	0	100	100	5.56
E0190	Observe patients' acceptance of food	35	62	33	0	50	50	5.08
0220	15.6.5. Revise meal patterns				2b	B	-	
B0078	Substitute foods having equivalent nutritive values	40	54	67	33	100	50	5.68
E0173	Complete calorie counts	27	54	0	0	50	0	5.72
E0188	Modify or review diet or meal patterns for individual patients	37	46	67	0	100	100	5.57
E0200	Write menus using dietary kardex	42	62	33	0	50	100	4.83
0221	15.7. Determine adequacy of diet ordered				1a	b	2b	
B0078	Substitute foods having equivalent nutritive values	40	54	67	33	100	50	5.68
E0175	Complete nothing by mouth/clear liquid (NPO/CL) logs	37	54	33	0	100	0	4.44
E0181	Consult with physicians or nurses about diet modifications or prescriptions	17	31	0	0	50	0	6.39
0222	15.8. Adjust calories for non-standard diabetic diet				2b	-	-	
E0168	Calculate nonstandard diets	33	54	33	0	50	0	6.42
0223	15.9. Process patients' daily menus				2b	b	-	
E0167	Assemble therapeutic food menus for patients' use	50	62	67	0	50	100	4.75
E0173	Complete calorie counts	27	54	0	0	50	0	5.72
E0188	Modify or review diet or meal patterns for individual patients	37	46	67	0	100	100	5.57
E0194	Prepare daily worksheets for regular or therapeutic diets	27	38	33	0	100	50	5.35
E0196	Provide diet order changes to food production personnel	35	69	33	0	50	50	4.71
E0198	Tally patients' menus	48	85	67	0	100	100	4.24
E0200	Write menus using dietary kardex	42	62	33	0	50	100	4.83

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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0224	15.9.1. AF Form 1094							
				2b				B
E0167	Assemble therapeutic food menus for patients' use	50	62	67	0	50	100	4.75
E0173	Complete calorie counts	27	54	0	0	50	0	5.72
E0174	Complete diet census, other than weighted diet census	52	62	67	0	100	100	5.22
E0175	Complete nothing by mouth/clear liquid (NPO/CL) logs	37	54	33	0	100	0	4.44
E0176	Complete weighted diet census	38	54	67	0	50	50	5.06
E0187	Maintain diet order sheets, such as AF Forms 1094 (Diet Order)	44	77	67	0	50	100	5.15
E0196	Provide diet order changes to food production personnel	35	69	33	0	50	50	4.71

0225	15.9.2. AF Form 2567							
				2b				B
E0167	Assemble therapeutic food menus for patients' use	50	62	67	0	50	100	4.75
E0173	Complete calorie counts	27	54	0	0	50	0	5.72
E0174	Complete diet census, other than weighted diet census	52	62	67	0	100	100	5.22
E0175	Complete nothing by mouth/clear liquid (NPO/CL) logs	37	54	33	0	100	0	4.44
E0176	Complete weighted diet census	38	54	67	0	50	50	5.06
E0187	Maintain diet order sheets, such as AF Forms 1094 (Diet Order)	44	77	67	0	50	100	5.15
E0196	Provide diet order changes to food production personnel	35	69	33	0	50	50	4.71

0226	15.9.3. Menu pattern forms							
				2b				B
E0166	Advise patients in selecting food items	44	62	67	0	50	100	4.96
E0167	Assemble therapeutic food menus for patients' use	50	62	67	0	50	100	4.75
E0188	Modify or review diet or meal patterns for individual patients	37	46	67	0	100	100	5.57
E0196	Provide diet order changes to food production personnel	35	69	33	0	50	50	4.71
E0198	Tally patients' menus	48	85	67	0	100	100	4.24
E0200	Write menus using dietary kardex	42	62	33	0	50	100	4.83

0227	15.10. Clarify dietary prescriptions with healthcare providers				a	-	-	
E0181	Consult with physicians or nurses about diet modifications or prescriptions	17	31	0	0	50	0	6.39

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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0228	15.11. Complete weighted diet census							
				2b	b			-
E0176	Complete weighted diet census	38	54	67	0	50	50	5.06

0229 16. CLINICAL DIETETICS

0230 16.1. Principles of basic nutrition

0231	16.1.1. Energy metabolism			A	B			-
E0169	Calculate requirements for body weights, such as increasing, decreasing, or maintaining body weights	33	54	33	0	50	0	5.93

0232	16.1.2. Functions of nutrients			A	B			-
E0185	Inform patients of recommended dietary reference intakes or allowances	27	54	33	0	0	0	5.89

0233	16.1.3. Dietary Reference Intakes			A	B			-
E0165	Adapt dietary allowances to patients menus	52	92	67	0	0	50	5.23
E0185	Inform patients of recommended dietary reference intakes or allowances	27	54	33	0	0	0	5.89

0234	16.1.4. Digestion			A	B			-
0235	16.1.5. Absorption			A	B			-

D

T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0236	16.2. Compute nonstandard diabetic diet	-	b	2c				
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E0168	Calculate nonstandard diets	33	54	33	0	50	0	6.42
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0237	16.3. Perform Nutritional Screenings	1a	b	2b				
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E0177	Conduct basic-level nutritional screenings or assessments	42	85	33	0	100	0	5.30
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0238	16.4. Collect data from patients' records	-	b	-				
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E0173	Complete calorie counts	27	54	0	0	50	0	5.72
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E0177	Conduct basic-level nutritional screenings or assessments	42	85	33	0	100	0	5.30
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E0197	Review patients medical records for objective data	35	69	33	33	100	0	5.84
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0239	16.5. Calculate patients' dietary intakes	-	b	-				
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E0165	Adapt dietary allowances to patients menus	52	92	67	0	0	50	5.23
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E0173	Complete calorie counts	27	54	0	0	50	0	5.72
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E0185	Inform patients of recommended dietary reference intakes or allowances	27	54	33	0	0	0	5.89
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E0189	Monitor outpatients' diets	8	23	0	0	0	0	5.74
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G0230	Evaluate dietary intake using nutritional software programs	4	0	0	0	0	0	6.05
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0240	16.6. Perform Nutritional Assessments	-	b	2b				
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E0177	Conduct basic-level nutritional screenings or assessments	42	85	33	0	100	0	5.30
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E0189	Monitor outpatients' diets	8	23	0	0	0	0	5.74
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0241	16.7. Instruct patients on prescribed diet	a	b	2c				
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E0178	Conduct follow-up appointments	17	23	67	0	50	0	5.77
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E0179	Conduct individualized or group nutritional counseling	25	38	33	0	0	50	6.37
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T Tsk Y Nbr	Task Title	ALL 1EL	ACC 1EL	AMC 1EL	PACAF 1EL	USAFE 1EL	AFMC 1EL	TSK DIF
E0182	Counsel patients and document using forms, such as SFs 513 (Medical Record Consultation Sheet)	10	23	0	0	0	0	6.20
E0185	Inform patients of recommended dietary reference intakes or allowances	27	54	33	0	0	0	5.89
E0195	Procure and distribute diet handout materials	21	38	33	0	0	0	5.04

0242	16.8. Complete dietary consultation documents							
				a	b			-
E0179	Conduct individualized or group nutritional counseling	25	38	33	0	0	50	6.37
E0182	Counsel patients and document using forms, such as SFs 513 (Medical Record Consultation Sheet)	10	23	0	0	0	0	6.20

0243	16.9. Conduct classes in nutrition							
				-	B			-
E0178	Conduct follow-up appointments	17	23	67	0	50	0	5.77
E0179	Conduct individualized or group nutritional counseling	25	38	33	0	0	50	6.37
E0182	Counsel patients and document using forms, such as SFs 513 (Medical Record Consultation Sheet)	10	23	0	0	0	0	6.20
E0195	Procure and distribute diet handout materials	21	38	33	0	0	0	5.04

0244	16.10. Psychology of eating disorders							
				-	B			-

0245	16.11. Conduct patient satisfaction reviews							
				-	b			-

0246	16.12. Document inpatient weighted nutrition procedures							
				-	b			-

0247	16.13. Diet-Drug interaction							
				-	B			-
E0184	Identify or counsel personnel on drug-food interactions	23	38	33	0	50	0	6.07

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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0248 17. CASHIER FUNCTIONS

0249 17.1. Identify authorized diners 1a B -

I0263	Perform cashier functions	46	69	0	0	50	50	4.99
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0250 17.2. Collect cash and signatures from diners 1a b -

I0260	Issue change funds and controlled forms	10	23	0	0	0	0	4.81
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I0262	Perform cash box functions for conventional dining facilities	17	31	0	0	0	50	5.02
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I0267	Provide cash register reports to Medical Service Accountants (MSA) office	13	31	0	0	0	0	5.24
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0251 17.3. Control cash 1a b -

I0260	Issue change funds and controlled forms	10	23	0	0	0	0	4.81
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I0263	Perform cashier functions	46	69	0	0	50	50	4.99
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I0264	Plan selective cycle menus or extended menus for diets	6	0	0	0	0	0	5.70
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0252 18. FOOD PRODUCTION AND SERVICE

0253 18.1. Fundamentals of food preparation

0254 18.1.1. Cooking terms +A - -

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T Tsk	Task Title	ALL 1EL	ACC 1EL	AMC 1EL	PACAF 1EL	USAFE 1EL	AFMC 1EL	TSK DIF
0255	18.1.2. Baking terms							
0256	18.1.3. Functions of seasoning agents							
0257	18.1.4. Utilize the Armed Forces Recipe Service							
A0011	Locate recipes using the Armed Forces recipe service manual	13	0	0	0	0	0	4.46
0258	18.1.5. Alternate recipe sources							
0259	18.1.6. Adjust recipe yield							
A0001	Adjust recipes for large or small quantity cooking	33	46	33	0	50	0	4.60
0260	18.1.7. Measure ingredients							
A0003	Bake foods	50	62	67	0	100	50	4.72
A0014	Make gelatin salads	42	46	33	0	50	50	3.28
A0017	Prepare batters for cooking, such as pancake or cake	60	46	33	33	50	100	4.15
A0020	Prepare cereals	54	69	67	33	100	0	3.35
A0023	Prepare dehydrated foods for cooking or serving, such as instant mashed potatoes	44	54	33	33	100	0	3.80
0261	18.1.8. Waste prevention measures							
D0161	Dispose of food wastes, other than under field conditions	50	77	33	33	50	50	3.28
I0256	Determine or evaluate causes of food waste	6	8	0	0	0	50	5.26

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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0262 18.1.9. Apply food temperature taking techniques +3c B -

C0111	Verify food and beverage serving temperatures	63	92	33	33	100	100	3.47
I0259	Inspect foods before, during, or after preparation	31	54	33	0	50	50	4.80

0263 18.1.10. Record food temperatures 2b B -

C0111	Verify food and beverage serving temperatures	63	92	33	33	100	100	3.47
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0264 18.1.11. Apply progressive cooking techniques +2b B -

A0002	Apply progressive cooking techniques	52	46	67	0	50	0	3.98
C0105	Replenish foods in serving lines or patient tray assembly lines	48	69	0	33	50	50	3.13

0265 18.1.12. Perform taste test +2b - -

A0045	Sample foods by taste or smell	67	69	67	67	100	100	3.31
I0259	Inspect foods before, during, or after preparation	31	54	33	0	50	50	4.80

0266 18.1.13. Conservation of nutrients +B - -

A0002	Apply progressive cooking techniques	52	46	67	0	50	0	3.98
A0048	Steam foods	50	38	67	33	50	50	3.75

0267 18.2. Preparation of food

0268 18.2.1. Prepare

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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0269	18.2.1.1. Meats		+2b	B	-			
A0025	Prepare extended dishes, such as casseroles or combination foods	31	31	0	0	50	0	4.79
A0026	Prepare fresh meats for cooking	42	15	67	33	100	0	4.64
A0029	Prepare frozen foods for cooking or serving	42	31	67	33	100	0	4.29
A0036	Prepare salted or smoked meats for cooking or serving	21	15	33	33	0	0	4.09
A0047	Slice cheeses or cold meats	40	15	33	33	100	50	3.67

0270	18.2.1.2. Seafood		+2b	B	-			
A0019	Prepare canned foods for cooking or serving	62	77	33	33	100	50	3.21
A0025	Prepare extended dishes, such as casseroles or combination foods	31	31	0	0	50	0	4.79
A0028	Prepare fresh seafood for cooking	27	8	33	0	100	0	4.54
A0029	Prepare frozen foods for cooking or serving	42	31	67	33	100	0	4.29

0271	18.2.1.3. Poultry		+2b	B	-			
A0025	Prepare extended dishes, such as casseroles or combination foods	31	31	0	0	50	0	4.79
A0027	Prepare fresh poultry for cooking	42	15	67	0	100	0	4.65
A0029	Prepare frozen foods for cooking or serving	42	31	67	33	100	0	4.29

0272	18.2.1.4. Eggs		+2b	B	-			
A0023	Prepare dehydrated foods for cooking or serving, such as instant mashed potatoes	44	54	33	33	100	0	3.80
A0024	Prepare eggs	69	85	33	33	100	100	3.59
A0025	Prepare extended dishes, such as casseroles or combination foods	31	31	0	0	50	0	4.79
A0029	Prepare frozen foods for cooking or serving	42	31	67	33	100	0	4.29

0273	18.2.1.5. Fruits		+2b	B	-			
A0019	Prepare canned foods for cooking or serving	62	77	33	33	100	50	3.21
A0029	Prepare frozen foods for cooking or serving	42	31	67	33	100	0	4.29
A0030	Prepare fruits	67	77	67	33	100	100	3.34

D					ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
T Tsk					1EL	1EL	1EL	1EL	1EL	1EL	DIF
Y Nbr	Task Title										

0274	18.2.1.6.	Vegetables	+2b	B	-						
A0019	Prepare canned foods for cooking or serving				62	77	33	33	100	50	3.21
A0029	Prepare frozen foods for cooking or serving				42	31	67	33	100	0	4.29
A0040	Prepare vegetables				56	38	67	67	100	50	3.85

0275	18.2.1.7.	Soups	+2b	B	-						
A0018	Prepare broths for cooking				62	62	67	33	50	100	3.36
A0019	Prepare canned foods for cooking or serving				62	77	33	33	100	50	3.21
A0023	Prepare dehydrated foods for cooking or serving, such as instant mashed potatoes				44	54	33	33	100	0	3.80
A0025	Prepare extended dishes, such as casseroles or combination foods				31	31	0	0	50	0	4.79
A0029	Prepare frozen foods for cooking or serving				42	31	67	33	100	0	4.29
A0039	Prepare soups for cooking or serving				35	31	67	67	100	0	4.61

0276	18.2.1.8.	Sauces	+2b	B	-						
A0029	Prepare frozen foods for cooking or serving				42	31	67	33	100	0	4.29
A0038	Prepare sauces for cooking or serving				40	23	67	33	100	0	4.51

0277	18.2.1.9.	Gravies	+2b	B	-						
A0023	Prepare dehydrated foods for cooking or serving, such as instant mashed potatoes				44	54	33	33	100	0	3.80
A0029	Prepare frozen foods for cooking or serving				42	31	67	33	100	0	4.29

0278	18.2.1.10.	Beverages	+2b	B	-						
A0012	Make coffee, tea, or cocoa				65	77	67	33	100	100	3.10
A0029	Prepare frozen foods for cooking or serving				42	31	67	33	100	0	4.29
A0042	Prepare or mix beverages, other than for self-service or cooked therapeutic in-flight meals (CTIMs)				27	23	67	33	50	0	3.47
C0088	Portion individual servings of beverages				60	69	67	33	100	100	3.49
C0091	Prepare beverage stations				44	38	0	33	50	50	3.42
C0092	Prepare coffee for self-service				42	54	0	33	50	0	3.37
C0096	Prepare iced tea for self-service				35	38	0	33	50	0	3.36
C0097	Prepare juices for dispensing				54	85	0	33	0	50	3.50

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Tsk Y Nbr	Task Title	ALL 1EL	ACC 1EL	AMC 1EL	PACAF 1EL	USAFE 1EL	AFMC 1EL	TSK DIF
C0104	Replenish beverages in dispensers for self-service	46	77	0	33	50	0	3.03

0279	18.2.1.11. Cereal			+2b	B			-
A0020	Prepare cereals	54	69	67	33	100	0	3.35
A0023	Prepare dehydrated foods for cooking or serving, such as instant mashed potatoes	44	54	33	33	100	0	3.80

0280	18.2.1.12. Sandwiches			+2b	B			-
A0037	Prepare sandwiches	60	46	67	67	100	100	3.53
A0047	Slice cheeses or cold meats	40	15	33	33	100	50	3.67

0281	18.2.2. Use dairy products			+2b	B			-
A0022	Prepare dairy products for cooking or serving, other than puddings	38	54	67	33	0	50	3.76
A0029	Prepare frozen foods for cooking or serving	42	31	67	33	100	0	4.29
A0047	Slice cheeses or cold meats	40	15	33	33	100	50	3.67
C0099	Prepare soft-serve ice cream or frozen yogurt dispensers for use	21	38	0	0	0	0	4.33

0282	18.2.3. Apply appropriate seasonings and condiments to food			2b	B			-
A0011	Locate recipes using the Armed Forces recipe service manual	13	0	0	0	0	0	4.46
A0026	Prepare fresh meats for cooking	42	15	67	33	100	0	4.64
A0027	Prepare fresh poultry for cooking	42	15	67	0	100	0	4.65
A0028	Prepare fresh seafood for cooking	27	8	33	0	100	0	4.54
A0032	Prepare gravies for cooking	50	31	67	33	100	0	4.43
A0038	Prepare sauces for cooking or serving	40	23	67	33	100	0	4.51
A0039	Prepare soups for cooking or serving	35	31	67	67	100	0	4.61
A0040	Prepare vegetables	56	38	67	67	100	50	3.85

0283	18.3. Cooking Methods							

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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0284 18.3.1. Dry heat

0285 18.3.1.1. Baking +B - -

A0003	Bake foods	50	62	67	0	100	50	4.72
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0286 18.3.1.2. Roasting +B - -

A0044	Roast foods	21	15	33	33	0	0	4.43
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0287 18.3.1.3. Frying

0288 18.3.1.3.1. Griddle +B - -

A0008	Fry foods, other than deep fat frying	21	15	0	0	0	0	4.02
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0289 18.3.1.3.2. Deep fat +B - -

A0006	Deep fat fry foods	62	54	67	33	50	0	3.65
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0290 18.3.2. Moist heat

0291 18.3.2.1. Simmering +B - -

A0046	Simmer foods	37	8	67	33	50	0	3.85
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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0292	18.3.2.2. Braising							
		+B	-	-				
A0005	Braise foods	23	31	0	0	0	0	3.72
0293	18.3.2.3. Boiling							
		+B	-	-				
A0004	Boil foods	54	46	33	0	100	100	3.31
0294	18.3.2.4. Steaming							
		+B	-	-				
A0048	Steam foods	50	38	67	33	50	50	3.75
0295	18.3.2.5. Pressure Cooking							
		+B	-	-				
A0043	Pressure cook foods	21	15	33	33	0	0	4.25
0296	18.3.3. Ensure product quality							
		2b	b	-				
A0045	Sample foods by taste or smell	67	69	67	67	100	100	3.31
C0111	Verify food and beverage serving temperatures	63	92	33	33	100	100	3.47
0297	18.4. Food preparation for therapeutic diets							
0298	18.4.1. Cook therapeutic foods							
		2b	B	-				
B0051	Prepare foods for 25gm or 50gm fat-controlled diets	33	46	33	67	50	50	5.76
B0052	Prepare foods for allergy diets	21	15	33	33	100	0	5.67
B0053	Prepare foods for blenderized liquid diets	46	62	33	67	50	50	5.24
B0054	Prepare foods for calorie-restricted diets	46	62	67	67	100	50	5.26
B0055	Prepare foods for cardiac diets	50	69	33	67	50	50	5.50
B0056	Prepare foods for cholesterol or triglyceride-lowering diets, such as step I or step II	35	54	67	33	50	0	5.56
B0057	Prepare foods for diabetic diets	52	69	67	67	100	50	5.68

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T Tsk	Task Title	ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr		1EL	1EL	1EL	1EL	1EL	1EL	DIF
B0058	Prepare foods for fiber- and residue-restricted diets	40	54	33	67	100	50	5.38
B0059	Prepare foods for gluten-restricted diets	25	46	33	33	0	0	5.78
B0060	Prepare foods for hepatic diets	13	23	33	33	0	0	6.04
B0061	Prepare foods for high-calorie diets	37	54	33	67	100	50	5.12
B0062	Prepare foods for high-fiber diets	35	54	33	67	50	50	5.17
B0063	Prepare foods for hypoglycemia diets	17	38	33	33	0	0	5.46
B0064	Prepare foods for lactose-restricted diets	35	62	33	33	100	0	5.00
B0065	Prepare foods for mechanically altered diets	42	46	67	67	100	0	5.12
B0066	Prepare foods for mineral-restricted diets, such as sodium-, potassium-, or calcium-restricted	35	54	33	67	0	50	6.09
B0067	Prepare foods for pediatric diets	42	62	33	67	100	0	5.14
B0068	Prepare foods for phenylketonuria (PKU)-restricted diets	8	15	0	33	0	0	6.27
B0069	Prepare foods for protein-restricted diets	38	54	67	67	50	0	5.99
B0071	Prepare foods for modified diets in support of aeromedical evacuations	15	15	33	67	0	0	5.34
B0072	Prepare foods for modified fat diets, such as medium-chain triglycerides (MCTs)	13	31	0	33	0	0	5.58
B0073	Prepare foods for surgical routine diets, such as gastrectomy, liquid, or soft diets	37	54	67	67	100	0	5.44
B0074	Prepare foods for test diets, such as carbohydrate (CHO)	19	31	33	33	0	0	5.44
B0075	Prepare paper service trays	50	69	33	33	50	100	3.75
B0076	Prepare and deliver bulk and individual nourishments	48	77	33	33	50	100	4.18
B0077	Prepare and deliver commercial tube feedings and elemental formulas	27	23	0	33	0	100	5.84
B0078	Substitute foods having equivalent nutritive values	40	54	67	33	100	50	5.68

0299	18.4.2. Operate dietetic food service equipment			2b	-	-		
B0053	Prepare foods for blenderized liquid diets	46	62	33	67	50	50	5.24
B0054	Prepare foods for calorie-restricted diets	46	62	67	67	100	50	5.26
B0057	Prepare foods for diabetic diets	52	69	67	67	100	50	5.68
B0063	Prepare foods for hypoglycemia diets	17	38	33	33	0	0	5.46

0300	18.4.3. Maintain dietetic food service equipment			2b	-	-		
B0065	Prepare foods for mechanically altered diets	42	46	67	67	100	0	5.12
B0077	Prepare and deliver commercial tube feedings and elemental formulas	27	23	0	33	0	100	5.84
D0146	Clean or sanitize mixers or blenders	50	62	0	33	50	0	3.49
D0149	Clean or sanitize patient food carts	52	77	0	0	50	100	3.41
D0155	Clean or sanitize weighing or measuring equipment	38	54	0	0	50	0	3.43

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Tsk	Task Title	ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr		1EL	1EL	1EL	1EL	1EL	1EL	DIF
D0157	Clear, clean, and sanitize serving lines or patient tray assembly lines	50	69	0	33	50	50	3.56

0301 18.5. Serving line techniques

0302 18.5.1. Garnish foods +2b B -

A0031	Prepare garnishes	52	62	67	0	50	100	4.19
A0032	Prepare gravies for cooking	50	31	67	33	100	0	4.43
C0080	Arrange or garnish foods	54	69	67	67	100	100	3.83

0303 18.5.2. Display food on serving line +2b B -

A0021	Prepare convenience foods for serving, such as pre-cooked meats	44	38	33	33	100	50	3.52
C0080	Arrange or garnish foods	54	69	67	67	100	100	3.83
C0085	Load food display cases or shelves	50	77	67	33	50	0	3.54
C0090	Position or turn on infrared heat lights	23	23	0	33	0	0	3.27
C0092	Prepare coffee for self-service	42	54	0	33	50	0	3.37
C0100	Prepare steam or dry heat tables for serving lines or patient tray assembly lines	37	69	0	33	0	50	3.83
C0103	Prepare or set up condiments for self-service	52	62	0	33	50	50	2.90
C0105	Replenish foods in serving lines or patient tray assembly lines	48	69	0	33	50	50	3.13
C0110	Transport food to serving lines	56	69	33	33	50	100	3.02

0304 18.5.3. Carve meats for individual servings +2b b -

A0021	Prepare convenience foods for serving, such as pre-cooked meats	44	38	33	33	100	50	3.52
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0305 18.5.4. Apply sauces and gravies +2b B -

A0021	Prepare convenience foods for serving, such as pre-cooked meats	44	38	33	33	100	50	3.52
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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0306	18.5.5. Select serving utensils			+2b	-	-		
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C0106	Serve foods on serving lines or patient tray assembly lines	50	69	0	33	50	100	3.50
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0307	18.5.6. Serve proper portions of food			+2b	B	-		
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C0088	Portion individual servings of beverages	60	69	67	33	100	100	3.49
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C0089	Portion individual servings of foods	56	69	67	33	100	100	3.59
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C0106	Serve foods on serving lines or patient tray assembly lines	50	69	0	33	50	100	3.50
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0308	18.6. Hazard Analysis of Critical Control Point (HACCP) Principles							
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0309	18.6.1. Apply Hazard Analysis of Critical Control Point (HACCP) Principles			A	B	-		
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C0111	Verify food and beverage serving temperatures	63	92	33	33	100	100	3.47
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D0160	Cover, date, time, and store leftover food items	71	85	33	67	100	100	3.31
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D0162	Apply Hazard Analysis of Critical Control Points (HACCP) programs	46	69	33	0	50	50	5.27
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H0250	Purchase, receive, or inspect food items from vendors, such as local or prime	6	0	0	0	0	0	5.27
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H0251	Record temperatures of storage areas	37	69	0	0	100	0	3.98
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H0252	Remove food items for thawing	23	8	0	0	100	0	3.98
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I0259	Inspect foods before, during, or after preparation	31	54	33	0	50	50	4.80
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0310	18.6.2. Sanitation							
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0311	18.6.2.1. Inspect personnel for compliance with sanitation standards			-	B	-		
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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0312	18.6.2.2. Inspect facility for compliance with sanitation standards	-	B	-				
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0313	19. BAKERY AND SALAD PREPARATION							
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0314	19.1. Prepare breads							
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0315	19.1.1. Yeast Dough	+1a	-	-				
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0316	19.1.2. Quick Breads	+1a	-	-				
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A0017	Prepare batters for cooking, such as pancake or cake	60	46	33	33	50	100	4.15
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0317	19.2. Prepare pastry	+1a	-	-				
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A0033	Prepare pastries from scratch	10	0	33	0	0	0	5.54
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A0034	Prepare pre-made pastries and baked goods for baking or serving	54	69	33	0	100	50	3.81
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0318	19.3. Desserts	+1a	-	-				
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A0013	Make gelatin desserts	67	85	67	33	100	100	3.14
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A0035	Prepare puddings for cooking or serving	44	62	67	0	50	100	3.85
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0319	19.4. Prepare salads	+2b	-	-				
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A0014	Make gelatin salads	42	46	33	0	50	50	3.28
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A0016	Make salads, other than gelatin salads	65	77	67	33	100	100	3.75
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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0320 20. PRODUCTION

0321 20.1. Develop standardized recipes - b -

A0001	Adjust recipes for large or small quantity cooking	33	46	33	0	50	0	4.60
A0011	Locate recipes using the Armed Forces recipe service manual	13	0	0	0	0	0	4.46

0322 20.2. Plan food uses with production worksheets a B 2c

A0007	Determine leftover food utilization	48	62	33	0	100	0	4.38
A0041	Prepare or maintain in-house cook worksheets	15	8	33	33	0	50	4.87
I0255	Determine reduced selling prices for leftover food items	10	31	0	0	0	0	4.82

0323 20.3. Quality food standards - B -

A0045	Sample foods by taste or smell	67	69	67	67	100	100	3.31
I0259	Inspect foods before, during, or after preparation	31	54	33	0	50	50	4.80

0324 20.4. Make menu substitutions - b 2c

A0015	Make menu item substitutions	52	69	33	0	100	100	4.14
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0325 20.5. Cost menus - B 2c

I0255	Determine reduced selling prices for leftover food items	10	31	0	0	0	0	4.82
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0326 21. CASH CONTROL

D				ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
T Tsk				1EL	1EL	1EL	1EL	1EL	1EL	DIF
Y Nbr	Task Title									
0327	21.1. Initiate AF Form 544	-	b	-						
I0257	Document meal count activities			6	8	0	0	0	0	4.97
I0269	Report diners and cash received			21	54	0	0	0	0	5.08
J0273	Cost account CTIMs			6	0	0	0	0	0	5.32
0328	21.2. Maintain change fund	+b	b	-						
I0260	Issue change funds and controlled forms			10	23	0	0	0	0	4.81
I0261	Maintain change funds			12	31	0	0	0	0	4.81
I0262	Perform cash box functions for conventional dining facilities			17	31	0	0	0	50	5.02
I0263	Perform cashier functions			46	69	0	0	50	50	4.99
0329	21.3. Maintain controlled forms	1a	b	-						
I0260	Issue change funds and controlled forms			10	23	0	0	0	0	4.81
I0262	Perform cash box functions for conventional dining facilities			17	31	0	0	0	50	5.02
I0263	Perform cashier functions			46	69	0	0	50	50	4.99
I0269	Report diners and cash received			21	54	0	0	0	0	5.08
0330	21.4. Reconcile cash collections	-	b	-						
I0262	Perform cash box functions for conventional dining facilities			17	31	0	0	0	50	5.02
I0263	Perform cashier functions			46	69	0	0	50	50	4.99
I0268	Reconcile cash collections			8	15	0	0	0	0	5.33
I0269	Report diners and cash received			21	54	0	0	0	0	5.08
0331	22. NUTRITIONAL MEDICINE ADMINISTRATION									
0332	22.1. Write cycle menus	-	B	2c						
E0191	Participate in menu planning			31	46	0	0	100	50	5.40
I0264	Plan selective cycle menus or extended menus for diets			6	0	0	0	0	0	5.70

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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0333	22.2. Interpret financial reports	-	b	-				
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H0247	Perform subsistence accounting procedures, other than by using NMIS	6	0	0	33	0	0	5.39
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0334	22.3. Resolve problems with patient BDFA	-	b	-				
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H0247	Perform subsistence accounting procedures, other than by using NMIS	6	0	0	33	0	0	5.39
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0335	22.4. Conduct FY close-out	-	b	2c				
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H0247	Perform subsistence accounting procedures, other than by using NMIS	6	0	0	33	0	0	5.39
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0336	22.5. Quality Improvement programs							
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0337	22.5.1. Develop quality improvement/ quality control programs	-	b	-				
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0338	22.5.2. Evaluate quality improvement/ quality control programs	-	B	2c				
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M0348	Maintain or update status indicators, such as boards, graphs, or charts	6	0	0	0	50	0	5.47
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0339	22.6. Evaluate activities							
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D	T Tsk	ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF
0340	22.6.1. Patron Questionnaires	-	b	-				
0341	22.6.2. Inspection reports	-	b	-				
0342	22.6.3. Cycle menus	-	b	-				
0343	22.6.4. Patient tray service	-	b	-				
0344	22.6.5. Clinical dietetics	-	b	-				
0345	22.6.6. Medical records	-	b	-				
0346	22.6.7. Sanitation	-	b	-				
0347	22.7. Maintain Nutritional Medicine records	-	-	-				
M0339	Compile data for records, reports, logs, or trend analyses,	6	0	0	0	0	0	5.92
M0346	Maintain administrative files	10	15	0	0	50	0	5.42
N0359	Maintain documentation on items requiring periodic inspections or calibrations	6	8	0	0	0	0	5.31

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T Tsk					ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title				1EL	1EL	1EL	1EL	1EL	1EL	DIF

0348	22.8. Use Medical Expense Performance Reporting System (MEPRS)	a	B	2b							
P0437	Update MEPRSs				6	23	0	0	0	0	5.63
0349	22.9. Complete annual budget	-	-	2b							
0350	22.10. Complete business case analysis	-	-	2b							
0351	22.11. Recommend changes to manning documents	-	a	-							
0352	22.12. Unit Manpower Document	-	B	-							
0353	22.13. Unit Personnel Manpower Roster	-	B	-							
0354	22.14. Marketing techniques	a	B	2b							
G0233	Market, plan, or advertise preventive health programs				6	0	0	0	0	0	6.18
G0235	Plan national health observances				4	0	0	0	0	0	6.11
0355	22.15. Fraud, Waste and Abuse Program	-	-	-							

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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0356 23. PUBLICATIONS

0357 23.1. Official publications - B -

E0195	Procure and distribute diet handout materials	21	38	33	0	0	0	5.04
G0231	Evaluate nutrition educational materials or programs	2	0	0	0	0	0	6.04
M0347	Maintain publications libraries	4	8	0	0	0	0	5.46

0358 23.2. Commercial publications - B -

E0195	Procure and distribute diet handout materials	21	38	33	0	0	0	5.04
G0231	Evaluate nutrition educational materials or programs	2	0	0	0	0	0	6.04
M0347	Maintain publications libraries	4	8	0	0	0	0	5.46

0359 23.3. Develop operating instructions - b -

0360 23.4. Official forms - B -

0361 23.5. Develop a management plan index - - -

0362 24. SUPERVISION

0363 24.1. Plan work assignments and priorities - - -

M0345	Initiate or maintain standby rosters or work center pyramid recall rosters	10	8	33	0	50	0	5.22
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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0364 24.2. Establish Policies

0365 24.2.1. Controls - - -

0366 24.2.2. Performance standards - - -

0367 24.2.3. Job description/task list - - -

0368 24.3. Facility Layout and design for 5
year Equipment Plan - - -

0369 24.4. Conduct inservice education
programs - - -

0370 25. NMIS APPLICATIONS: Note: In
facilities where NMIS is deployed, the
NMIS modules associated with the duty
position, are core tasks for those
individuals

0371 25.1. Develop downtime procedures - - -

F0205 Develop downtime procedures using NMIS 8 0 0 0 0 0 5.76

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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0372	25.2. Update programs and manuals per systems change requests	-	-	-				
F0218	Update programs and manuals per systems change requests	4	8	0	0	0	0	5.98
0373	25.3. Utilize modules	-	-	-				
0374	25.3.1. Data Maintenance	-	-	-				
0375	25.3.1.1. General Procedures	-	-	-				
0376	25.3.1.2. Ingredient Maintenance	-	-	-				
0377	25.3.1.3. Inventory Maintenance	-	-	-				
0378	25.3.1.4. Inventory Item Maintenance	-	-	-				
0379	25.3.1.5. Food Item Maintenance	-	-	-				
0380	25.3.1.6. Recipe Maintenance	-	-	-				
F0213	Plan meals using NMIS	10	8	0	0	50	0	6.17

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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0381	25.3.1.7. Recipe procedures	1a	-	-					
A0010	Locate or extract recipes using Nutrition Management Information System (NMIS)		15	15	0	0	50	0	5.54
0382	25.3.1.8. Troubleshooting Menu Item Pricing Problems		-	-	-				
0383	25.3.1.9. Meal Maintenance								
0384	25.3.1.9.1. Menu implementation		-	-	-				
F0213	Plan meals using NMIS		10	8	0	0	50	0	6.17
0385	25.3.1.9.2. Maintenance		-	-	2b				
F0206	Forecast meals using NMIS		4	0	0	0	0	0	6.12
F0212	Perform NMIS menu maintenance		4	0	0	0	0	0	6.23
0386	25.3.1.9.3. Reports		-	-	2b				
F0206	Forecast meals using NMIS		4	0	0	0	0	0	6.12
F0212	Perform NMIS menu maintenance		4	0	0	0	0	0	6.23
F0215	Print out reports, such as daily facility summary reports		12	15	0	0	0	0	5.42
0387	25.3.2. Forecasting/Actuals		-	-	-				
F0206	Forecast meals using NMIS		4	0	0	0	0	0	6.12

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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0388	25.3.3. Production Planning							
0389	25.3.3.1. Calculate Recipe Yield	-	-	-				
0390	25.3.3.2. Recipe costing	-	-	-				
F0201	Calculate cost menus using NMIS	8	0	0	0	50	0	6.17
F0213	Plan meals using NMIS	10	8	0	0	50	0	6.17
0391	25.3.3.3. Selling price reports	-	-	2b				
F0202	Calculate selling prices of menus using NMIS	6	0	0	0	0	0	6.08
F0213	Plan meals using NMIS	10	8	0	0	50	0	6.17
0392	25.3.3.4. Updating prices	-	-	2b				
F0202	Calculate selling prices of menus using NMIS	6	0	0	0	0	0	6.08
0393	25.3.4. NM Accounting							
0394	25.3.4.1. NMA Parameters	-	-	-				
F0211	Perform accounting procedures using NMIS	6	0	0	0	0	0	6.24
0395	25.3.4.2. MTF BDFA Calculations	-	b	-				
F0211	Perform accounting procedures using NMIS	6	0	0	0	0	0	6.24

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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF
0396	25.3.4.2.1. MTF BDFA Calculation Ingredient Exception	-	-	-				
F0211	Perform accounting procedures using NMIS	6	0	0	0	0	0	6.24
0397	25.3.4.3. Maintain AF Form 544 Ration Earnings Record Accounting - daily	-	-	-				
F0211	Perform accounting procedures using NMIS	6	0	0	0	0	0	6.24
F0215	Print out reports, such as daily facility summary reports	12	15	0	0	0	0	5.42
0398	25.3.4.4. Maintain AF Form 541 Medical Food Cost Report - quarterly	-	-	-				
F0211	Perform accounting procedures using NMIS	6	0	0	0	0	0	6.24
F0215	Print out reports, such as daily facility summary reports	12	15	0	0	0	0	5.42
0399	25.3.4.5. Maintain AF Form 546 Food Cost Record - monthly	-	-	-				
F0211	Perform accounting procedures using NMIS	6	0	0	0	0	0	6.24
F0215	Print out reports, such as daily facility summary reports	12	15	0	0	0	0	5.42
0400	25.3.4.6. Meal Factors	-	-	-				
F0211	Perform accounting procedures using NMIS	6	0	0	0	0	0	6.24
0401	25.3.4.7. Workload Data	-	-	-				
F0211	Perform accounting procedures using NMIS	6	0	0	0	0	0	6.24
F0215	Print out reports, such as daily facility summary reports	12	15	0	0	0	0	5.42

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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0402	25.3.4.8. Ambulatory patient visit (APV) Accounting Procedures	-	-	-				
0403	25.3.5. Inventory Management							
0404	25.3.5.1. Purchase Orders	-	-	-				
F0207	Import subsistence using NMIS	4	0	0	0	0	0	6.10
F0209	Maintain inventories using NMIS	2	0	0	0	0	0	5.96
F0217	Purchase subsistence using NMIS	4	0	0	0	0	0	5.96
0405	25.3.5.2. Requisition Lists	-	-	-				
F0208	Issue subsistence using NMIS	6	0	0	0	50	0	6.03
F0209	Maintain inventories using NMIS	2	0	0	0	0	0	5.96
F0217	Purchase subsistence using NMIS	4	0	0	0	0	0	5.96
0406	25.3.5.3. Return to Stock	-	-	-				
F0207	Import subsistence using NMIS	4	0	0	0	0	0	6.10
F0209	Maintain inventories using NMIS	2	0	0	0	0	0	5.96
0407	25.3.5.4. Physical Inventory	-	-	-				
F0209	Maintain inventories using NMIS	2	0	0	0	0	0	5.96
0408	25.3.5.5. Stock record cards	1a	-	-				
F0207	Import subsistence using NMIS	4	0	0	0	0	0	6.10
F0208	Issue subsistence using NMIS	6	0	0	0	50	0	6.03
F0209	Maintain inventories using NMIS	2	0	0	0	0	0	5.96

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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0409	25.3.5.6. Inventory worksheets	1a	-	-				
F0209	Maintain inventories using NMIS		2	0	0	0	0	5.96
F0216	Print out worksheets, such as production or withdrawals		6	0	0	0	50	5.47
0410	25.3.5.7. Withdrawal and delivery report	1a	-	-				
F0208	Issue subsistence using NMIS		6	0	0	0	50	6.03
F0209	Maintain inventories using NMIS		2	0	0	0	0	5.96
0411	25.3.5.8. Inventory issues	-	-	-				
F0208	Issue subsistence using NMIS		6	0	0	0	50	6.03
F0209	Maintain inventories using NMIS		2	0	0	0	0	5.96
0412	25.3.5.9. Inventory returns	-	-	-				
F0207	Import subsistence using NMIS		4	0	0	0	0	6.10
F0209	Maintain inventories using NMIS		2	0	0	0	0	5.96
0413	25.3.5.10. Inventory reports	-	-	-				
F0209	Maintain inventories using NMIS		2	0	0	0	0	5.96
F0215	Print out reports, such as daily facility summary reports		12	15	0	0	0	5.42
0414	25.3.5.11. Inventory spoilage	-	-	-				
F0209	Maintain inventories using NMIS		2	0	0	0	0	5.96
0415	25.3.5.12. Inventory adjustments	-	-	-				

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Tsk	Task Title	ALL 1EL	ACC 1EL	AMC 1EL	PACAF 1EL	USAFE 1EL	AFMC 1EL	TSK DIF
0416	25.3.6. Table Maintenance	-	-	-				
0417	25.3.7. Reports	-	-	-				
F0215	Print out reports, such as daily facility summary reports	12	15	0	0	0	0	5.42
0418	25.3.8. Medical Nutrition Therapy							
F0210	Maintain patient data using NMIS	8	15	0	0	0	0	5.96
0419	25.3.8.1. Patient Kardex							
F0210	Maintain patient data using NMIS	8	15	0	0	0	0	5.96
0420	25.3.8.1.1. Maintain patient data	1a	-	-				
F0210	Maintain patient data using NMIS	8	15	0	0	0	0	5.96
0421	25.3.8.1.2. Nourishment labels	1a	-	-				
F0204	Create nourishment labels using NMIS	21	31	33	0	0	0	5.58
0422	25.3.8.1.3. Nourishment roster	1a	-	-				
F0210	Maintain patient data using NMIS	8	15	0	0	0	0	5.96
F0213	Plan meals using NMIS	10	8	0	0	50	0	6.17
0423	25.3.8.2. Patient Menus	-	-	-				
F0210	Maintain patient data using NMIS	8	15	0	0	0	0	5.96

D				ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
T Tsk				1EL	1EL	1EL	1EL	1EL	1EL	DIF
Y Nbr	Task Title									
0424	25.3.8.3. CHCS Interface	-	-	-						
F0210	Maintain patient data using NMIS			8	15	0	0	0	0	5.96
0425	25.3.8.4. Maintenance	-	-	-						
F0210	Maintain patient data using NMIS			8	15	0	0	0	0	5.96
0426	25.3.8.5. Patient Assessments/Nutrition Outcomes Management									
0427	25.3.8.5.1. Outpatient Assessment	-	-	-						
0428	25.3.8.5.2. Patient Appointments	-	-	-						
0429	25.3.8.5.3. Nutrition Outcomes Management	-	-	-						
F0203	Complete nutrition outcomes in NMIS			8	8	0	0	50	0	6.04
0430	26. PREVENTION									
0431	26.1. Design Nutrition Education Program	A	B	2b						
G0229	Design preventive nutrition or exercise programs			4	0	0	0	0	0	6.26
G0231	Evaluate nutrition educational materials or programs			2	0	0	0	0	0	6.04
G0233	Market, plan, or advertise preventive health programs			6	0	0	0	0	0	6.18
G0235	Plan national health observances			4	0	0	0	0	0	6.11

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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0432	26.2. Sports nutrition							
		A	B	-				
G0228	Counsel individuals on nutrition for physical fitness training	6	0	0	0	0	0	6.20
G0229	Design preventive nutrition or exercise programs	4	0	0	0	0	0	6.26
G0235	Plan national health observances	4	0	0	0	0	0	6.11
0433	26.3. Aircrew nutrition							
		-	B	-				
0434	26.4. Behavior modification							
0435	26.4.1. Smoking cessation							
		-	B	-				
G0221	Conduct behavioral modification programs, such as smoking cessation or weight management	4	0	0	0	0	0	6.28
G0235	Plan national health observances	4	0	0	0	0	0	6.11
0436	26.4.2. Alcohol abuse							
		-	B	-				
G0221	Conduct behavioral modification programs, such as smoking cessation or weight management	4	0	0	0	0	0	6.28
G0235	Plan national health observances	4	0	0	0	0	0	6.11
0437	26.4.3. Cholesterol testing/screening							
		-	B	-				
G0221	Conduct behavioral modification programs, such as smoking cessation or weight management	4	0	0	0	0	0	6.28
G0235	Plan national health observances	4	0	0	0	0	0	6.11
0438	26.4.4. Stress Management							
		-	B	-				
G0221	Conduct behavioral modification programs, such as smoking cessation or weight management	4	0	0	0	0	0	6.28

D

T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF
G0235	Plan national health observances	4	0	0	0	0	0	6.11

0439	26.5. Check-It-Out Guidelines							

0440	26.5.1. Conduct facility inspections							
				a	b	2b		
G0232	Evaluate and validate Check-It-Out (CIO) programs	2	0	0	0	0	0	5.77
I0258	Identify CIO food items	4	0	0	0	0	0	5.06

0441	26.5.2. Evaluate sales							
				a	b	-		
G0232	Evaluate and validate Check-It-Out (CIO) programs	2	0	0	0	0	0	5.77

0442	26.6. Community Education/Wellness							

0443	26.6.1. Fitness Assessments							
				-	B	-		
G0224	Conduct fitness assessments	10	0	0	0	0	0	6.10

0444	26.6.2. Cycle Ergometry							
				-	-	-		
G0219	Administer cycle ergometry tests	12	0	0	0	0	0	5.93

0445	26.6.3. Nutrition							
				-	B	-		
G0225	Conduct nutritional education programs	10	0	0	0	100	0	6.13
G0235	Plan national health observances	4	0	0	0	0	0	6.11

0446	26.6.4. Injury prevention							
				-	-	-		
G0229	Design preventive nutrition or exercise programs	4	0	0	0	0	0	6.26
G0235	Plan national health observances	4	0	0	0	0	0	6.11

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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0447	26.6.5. Referral Programs	-	-	-				
G0237	Recommend educational programs to Health and Wellness Center (HAWC) clients	8	8	0	0	50	0	6.00
0448	26.6.6. Health and Wellness Center	-	B	-				
G0237	Recommend educational programs to Health and Wellness Center (HAWC) clients	8	8	0	0	50	0	6.00
0449	26.6.6.1. Commissary Tour	-	-	-				
G0222	Conduct commissary tours	6	0	33	0	0	0	5.33
G0235	Plan national health observances	4	0	0	0	0	0	6.11
0450	26.6.6.2. Cooking Demonstration	-	-	-				
G0223	Conduct cooking demonstrations including recipe modifications	8	0	33	0	50	0	5.77
G0235	Plan national health observances	4	0	0	0	0	0	6.11
0451	26.6.6.3. Advanced Counseling	-	-	-				
E0178	Conduct follow-up appointments	17	23	67	0	50	0	5.77
G0221	Conduct behavioral modification programs, such as smoking cessation or weight management	4	0	0	0	0	0	6.28
G0228	Counsel individuals on nutrition for physical fitness training	6	0	0	0	0	0	6.20
G0234	Perform individual follow-up care in health promotion	4	0	0	0	0	0	6.06
0452	26.6.6.4. IMPAC Card	-	-	-				

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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0453	26.6.6.5. Body Fat Measurements	-	-	-				
G0220	Conduct Air Force body fat measurements	6	0	0	0	0	0	5.75
0454	27. PROVIDE COOKED THERAPEUTIC INFLIGHT MEALS (CTIMS) NOTE: Use/Modify commercial meals where available							
0455	27.1. Receive telephone diet order	-	b	-				
J0274	Document diet orders for CTIMS	13	0	33	0	0	0	5.12
0456	27.2. Prepare hot foods	-	b	-				
B0071	Prepare foods for modified diets in support of aeromedical evacuations	15	15	33	67	0	0	5.34
J0271	Assemble CTIMS	6	0	33	0	0	0	4.83
J0275	Inspect final CTIMS for accuracy	10	0	33	0	0	0	5.01
J0278	Prepare beverages for CTIMS	6	0	33	0	0	0	4.42
J0279	Receive food preparation supplies from storerooms for CTIMS	10	0	33	0	0	0	4.50
0457	27.3. Prepare cold foods	-	b	-				
B0071	Prepare foods for modified diets in support of aeromedical evacuations	15	15	33	67	0	0	5.34
J0271	Assemble CTIMS	6	0	33	0	0	0	4.83
J0272	Assemble CTIM condiment packs	8	0	33	0	0	0	4.69
J0275	Inspect final CTIMS for accuracy	10	0	33	0	0	0	5.01
J0278	Prepare beverages for CTIMS	6	0	33	0	0	0	4.42
J0279	Receive food preparation supplies from storerooms for CTIMS	10	0	33	0	0	0	4.50

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Tsk	Task Title	ALL 1EL	ACC 1EL	AMC 1EL	PACAF 1EL	USAFE 1EL	AFMC 1EL	TSK DIF
0458	27.4. Prepare nourishments	-	b	-				
B0071	Prepare foods for modified diets in support of aeromedical evacuations	15	15	33	67	0	0	5.34
J0271	Assemble CTIMs	6	0	33	0	0	0	4.83
J0275	Inspect final CTIMs for accuracy	10	0	33	0	0	0	5.01
J0279	Receive food preparation supplies from storerooms for CTIMs	10	0	33	0	0	0	4.50
0459	27.5. Prepare labels	-	b	-				
J0275	Inspect final CTIMs for accuracy	10	0	33	0	0	0	5.01
J0277	Label and date CTIMs	8	0	33	0	0	0	4.55
0460	27.6. Issue CTIMS	-	b	-				
J0276	Issue CTIMS to aerovac personnel	15	0	67	0	0	0	4.81
0461	28. ALA CARTE FEEDING							
0462	28.1. Compute selling price	-	-	-				
I0270	Update menus or price boards	25	62	0	0	0	50	4.73
0463	28.2. Cash register capabilities	-	-	-				
I0265	Print out reports from cash registers	29	69	0	0	50	0	4.90
I0266	Program cash register keys	25	69	0	0	50	0	5.36
I0267	Provide cash register reports to Medical Service Accountants (MSA) office	13	31	0	0	0	0	5.24

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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF

0464	28.3. Interpret cash register reports	-	-	-				
I0263	Perform cashier functions	46	69	0	0	50	50	4.99
I0267	Provide cash register reports to Medical Service Accountants (MSA) office	13	31	0	0	0	0	5.24
0465	29. ALTERNATIVE METHODS							
0466	29.1. Contracting for support services	-	-	-				
0467	29.1.1. Establishing Contracts	-	-	-				
L0314	Determine cost factors for support agreements	6	0	0	0	0	0	6.06
0468	29.1.2. Monitoring Contracts	-	-	-				
0469	29.1.3. Terminate Contracts	-	-	-				
0470	29.2. Memorandum of Understanding/Agreements (MOU/MOA)	-	-	-				
L0314	Determine cost factors for support agreements	6	0	0	0	0	0	6.06
0471	Tasks not referenced							
A0009	Grill foods	60	46	33	67	50	100	4.15
C0081	Assist patients through serving lines	38	31	33	67	50	0	3.41
C0108	Transfer food from trays to microwave dishes for heating	31	46	0	0	50	50	2.86

D		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
T Tsk		1EL	1EL	1EL	1EL	1EL	1EL	DIF
Y Nbr	Task Title							
E0170	Collect data for nutrition outcomes	33	46	33	0	50	50	5.62
E0171	Compile data for nutrition outcomes	27	46	33	0	50	0	5.87
E0183	Document nutrition outcomes using Nutrition Outcomes Management Analysis Database (NOMAD)	12	8	0	0	0	0	6.32
F0214	Print out nourishment rosters	21	23	33	0	50	0	5.37
G0226	Conduct outcome measurements in health promotion	4	0	0	0	0	0	6.31
G0227	Conduct population studies or surveys	4	0	0	0	0	0	6.15
G0236	Provide nutritional recommendations using algorithms	4	0	0	0	0	0	6.30
H0245	Maintain security of storage areas	17	8	0	33	100	0	4.89
K0283	Conduct training in use of field equipment	12	0	0	0	0	50	5.77
K0295	Plan layouts of field kitchen equipment items	8	0	0	0	0	0	5.71
K0296	Prepare areas for disposal of garbage or liquid wastes under field conditions	6	0	0	0	0	0	5.56
K0299	Rig emergency or temporary lighting, under field conditions	6	0	0	0	0	0	5.80
K0300	Set up field kitchens	8	0	0	0	0	0	6.18
K0301	Set up semi permanent kitchen facilities	6	0	0	0	0	0	6.08
L0310	Conduct mobility or deployment site surveys	4	0	0	0	0	0	5.84
L0320	Distribute mobility requirements documents	6	0	0	33	0	0	5.53
L0321	Don or doff chemical warfare personal protective clothing	15	15	0	0	50	0	5.10
L0322	Draft or write mobility or deployment after-action reports	4	0	0	0	0	0	6.02
L0323	Evaluate effectiveness of implemented medical readiness plans	6	0	0	0	0	0	6.03
L0324	Identify chemical warfare agents	8	0	0	0	0	0	5.76
L0325	Inspect mobility bags or kits	6	0	0	0	0	0	5.49
L0326	Inspect packed or palletized mobility or contingency equipment after transport	4	0	0	0	0	0	5.74
L0327	Load or unload patients on patient transportation vehicles	6	0	0	0	0	0	5.71
L0330	Pack or palletize mobility or contingency equipment for shipment or movement	2	0	0	0	0	0	6.08
L0331	Participate in contingency operation/mobility planning and execution system (COMPES) programs	4	0	0	0	0	0	5.89
L0332	Perform chemical warfare agent decontamination procedures	4	0	0	0	0	0	5.85
L0334	Perform patient carries using hand or litter method	6	0	0	0	0	0	5.35
L0335	Prepare equipment for deployments	4	0	0	0	0	0	5.69
L0337	Set up or tear down isoshelters	8	8	0	0	0	0	5.89
M0341	Destroy classified materials or documents	10	8	0	0	0	0	5.23
M0342	Establish or maintain accountability records for classified materials or documents	2	0	0	0	0	0	5.68
M0349	Prepare administrative materials or documents for mailing, transporting, or issue	4	0	0	0	0	0	5.27
M0350	Prepare classified materials or documents for mailing, transporting, or issue	4	0	0	0	0	0	5.40

M0351	Write minutes of briefings, conferences, or meetings	2	0	0	0	0	0	5.67
N0360	Maintain organizational equipment or non-medical supply records	6	8	0	0	0	0	5.25

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T Tsk		ALL	ACC	AMC	PACAF	USAFE	AFMC	TSK
Y Nbr	Task Title	1EL	1EL	1EL	1EL	1EL	1EL	DIF
00363	Administer or score tests	6	0	0	0	0	0	5.39
00364	Brief personnel concerning training programs or matters	2	0	0	0	0	0	5.47
00365	Complete student entry or withdrawal forms	2	0	0	0	0	0	5.10
00366	Conduct facility orientations	4	0	0	0	0	0	5.21
00367	Conduct formal course classroom training	2	0	0	0	0	0	5.78
00368	Conduct on-the-job training (OJT)	13	15	0	0	50	0	5.82
00369	Counsel trainees on training progress	6	8	0	0	50	0	5.74
00370	Determine training requirements	2	0	0	0	0	0	5.76
00371	Develop formal course curricula, plans of instruction (POIs), or specialty training standards (STSs)	2	0	0	0	0	0	6.29
00372	Develop training programs, plans, or procedures	4	0	0	0	0	0	6.25
00373	Develop written tests	0	0	0	0	0	0	6.21
00374	Develop or implement formal job rotation plans	2	0	0	0	0	0	5.81
00375	Develop or procure training materials or aids	6	0	0	33	0	0	5.83
00376	Establish or maintain study reference files	4	0	0	0	0	0	5.75
00377	Evaluate effectiveness of training programs, plans, or procedures	2	0	0	0	0	0	6.00
00378	Evaluate progress of trainees	2	0	0	0	50	0	5.80
00379	Evaluate training methods or techniques of instructors	0	0	0	0	0	0	6.03
00380	Inspect training materials or aids for operation or suitability	0	0	0	0	0	0	5.80
00381	Maintain training records or files	2	0	0	0	0	0	5.67
00382	Personalize lesson plans	2	0	0	0	0	0	5.76
00383	Prepare job qualification standards (JQSs)	2	0	0	0	0	0	5.88
00384	Write training reports	2	0	0	0	0	0	5.98
P0385	Annotate time and attendance sheets for civilian employees	4	0	0	0	0	0	5.32
P0386	Assign personnel to work areas or duty positions	10	15	0	0	0	0	5.16
P0387	Assign sponsors for newly assigned personnel	2	0	0	0	0	0	4.79
P0388	Conduct general meetings, such as staff meetings, briefings, conferences, or workshops	2	0	0	0	0	0	5.48
P0389	Conduct monthly inservice training	6	8	0	0	50	0	5.55
P0390	Conduct safety inspections of equipment or facilities	4	8	0	0	0	0	5.37
P0391	Conduct sanitation inspections	10	15	0	0	50	0	5.25
P0392	Conduct self-inspections or self-assessments, other than sanitation	4	8	0	0	0	0	5.41
P0393	Conduct supervisory orientations for newly assigned personnel	2	0	0	0	0	0	5.33
P0394	Conduct supervisory performance feedback sessions	4	0	0	0	0	0	5.53
P0395	Counsel subordinates concerning personal matters	4	8	0	0	0	0	5.76
P0396	Determine financial status of subsistence accounts	2	0	0	0	0	0	5.87
P0397	Determine or establish logistics requirements, such as personnel, equipment, tools, parts, or workspace	2	0	0	0	0	0	5.86
P0398	Determine or establish work assignments or priorities	4	8	0	0	0	0	5.50
P0399	Develop inservice training programs	6	8	0	0	50	0	5.83
P0400	Develop management plan indexes	2	0	0	0	0	0	5.84

P0401	Develop monthly inservice training topics	2	0	0	0	0	0	5.66
P0402	Develop organizational or functional charts	4	0	33	0	0	0	5.82
P0403	Develop resource protection programs	4	0	0	0	0	0	5.71

P0433	Review budget requirements	0	0	0	0	0	0	6.09
P0434	Review drafts or supplements or changes to directives, such as policy directives, instructions, or manuals	0	0	0	0	0	0	6.03

Diet Therapy
Reported AFSC(s): 4D0X1

----- Variable/Group Distributions -----

The percent of reported group members who use, maintain or operate various types of equipment are presented under the column headings for the appropriate group. This percent using, maintaining, or operating equipment may be valuable in determining the relevancy of training and testing on or about these types of equipment.

Reports on the following groups were requested:

GP0007: All Active Duty Airmen with DAFSC 4D0X1	(n = 212)
GP0018: All DAFSC 4D0X1 AD Airmen with 1-48 Months TAFMS	(n = 52)
GP0035: All DAFSC 4D0X1 AD Amn in AETC with 1-48 Mos TAFMS	(n = 27)
GP0037: All DAFSC 4D0X1 AD Amn in ACC with 1-48 Mos TAFMS	(n = 13)
GP0038: All DAFSC 4D0X1 AD Amn in AMC with 1-48 Mos TAFMS	(n = 3)
GP0036: All DAFSC 4D0X1 AD Amn in PACAF with 1-48 Mos TAFMS	(n = 3)
GP0033: All DAFSC 4D0X1 AD Amn in USAFA with 1-48 Mos TAFMS	(n = 2)
GP0034: All DAFSC 4D0X1 AD Amn in USAFE with 1-48 Mos TAFMS	(n = 2)

V0169 Equipment use/operate - None

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	3 %	2 %	4 %	0 %	0 %	0 %	0 %	0 %
Other:	97 %	98 %	96 %	100 %	100 %	100 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0170 Equipment use/operate - A La Carte Cash Registers

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	38 %	60 %	52 %	85 %	33 %	100 %	50 %	50 %
Other:	62 %	40 %	48 %	15 %	67 %	0 %	50 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0171 Equipment use/operate - Beverage Dispensing Equipment

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	42 %	60 %	52 %	85 %	33 %	67 %	50 %	50 %
Other:	58 %	40 %	48 %	15 %	67 %	33 %	50 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0172 Equipment use/operate - Blenders

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	64 %	81 %	74 %	100 %	67 %	100 %	50 %	50 %
Other:	36 %	19 %	26 %	0 %	33 %	0 %	50 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0173 Equipment use/operate - Broilers

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	30 %	35 %	33 %	38 %	0 %	67 %	0 %	50 %
Other:	70 %	65 %	67 %	62 %	100 %	33 %	100 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0174 Equipment use/operate - Calculators

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	79 %	79 %	74 %	92 %	100 %	67 %	50 %	50 %
Other:	21 %	21 %	26 %	8 %	0 %	33 %	50 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0175 Equipment use/operate - Calipers

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	9 %	8 %	4 %	15 %	0 %	33 %	0 %	0 %
Other:	91 %	92 %	96 %	85 %	100 %	67 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0176 Equipment use/operate - Can Openers

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	68 %	83 %	70 %	100 %	67 %	100 %	100 %	100 %
Other:	32 %	17 %	30 %	0 %	33 %	0 %	0 %	0 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0177 Equipment use/operate - Carts, Utility

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	60 %	83 %	70 %	92 %	100 %	100 %	100 %	100 %
Other:	40 %	17 %	30 %	8 %	0 %	0 %	0 %	0 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0178 Equipment use/operate - Chafing Pans

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	17 %	17 %	15 %	15 %	0 %	33 %	50 %	0 %
Other:	83 %	83 %	85 %	85 %	100 %	67 %	50 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0179 Equipment use/operate - Charbroilers

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	14 %	15 %	22 %	0 %	0 %	67 %	0 %	0 %
Other:	86 %	85 %	78 %	100 %	100 %	33 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0180 Equipment use/operate - Cholesterol Finger Sticks

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	7 %	8 %	7 %	8 %	0 %	0 %	0 %	0 %
Other:	93 %	92 %	93 %	92 %	100 %	100 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0181 Equipment use/operate - Choppers, Buffalo

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	39 %	50 %	52 %	31 %	67 %	67 %	100 %	50 %
Other:	61 %	50 %	48 %	69 %	33 %	33 %	0 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0182 Equipment use/operate - Choppers, Electric, Meat or Vegetable

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	26 %	37 %	48 %	23 %	0 %	33 %	0 %	100 %
Other:	74 %	63 %	52 %	77 %	100 %	67 %	100 %	0 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0183 Equipment use/operate - Choppers, Hand-Operated, Meat or Vegetable

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	16 %	29 %	30 %	15 %	0 %	100 %	0 %	50 %
Other:	84 %	71 %	70 %	85 %	100 %	0 %	100 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0184 Equipment use/operate - Choppers, Lettuce

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	15 %	25 %	26 %	15 %	0 %	100 %	0 %	50 %
Other:	85 %	75 %	74 %	85 %	100 %	0 %	100 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0185 Equipment use/operate - Choppers, Onion

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	13 %	25 %	26 %	8 %	0 %	100 %	50 %	50 %
Other:	87 %	75 %	74 %	92 %	100 %	0 %	50 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0186 Equipment use/operate - Coffee Makers, such as Bunn or Cory

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	45 %	62 %	59 %	77 %	67 %	33 %	0 %	50 %
Other:	55 %	38 %	41 %	23 %	33 %	67 %	100 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0187 Equipment use/operate - Coffee Pots

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	39 %	42 %	44 %	54 %	33 %	33 %	0 %	50 %
Other:	61 %	58 %	56 %	46 %	67 %	67 %	100 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0188 Equipment use/operate - Coffee Urns

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	33 %	37 %	41 %	38 %	0 %	67 %	0 %	50 %
Other:	67 %	63 %	59 %	62 %	100 %	33 %	100 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0189 Equipment use/operate - Computers

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	83 %	73 %	70 %	92 %	67 %	33 %	50 %	100 %
Other:	17 %	27 %	30 %	8 %	33 %	67 %	50 %	0 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0190 Equipment use/operate - Conveyor Belt Assembly Lines

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	33 %	54 %	63 %	46 %	33 %	67 %	0 %	0 %
Other:	67 %	46 %	37 %	54 %	67 %	33 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0191 Equipment use/operate - Crock Pot

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	8 %	10 %	7 %	15 %	0 %	33 %	0 %	0 %
Other:	92 %	90 %	93 %	85 %	100 %	67 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0192 Equipment use/operate - Cycle Ergometry Equipment

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	21 %	15 %	26 %	8 %	0 %	0 %	0 %	0 %
Other:	79 %	85 %	74 %	92 %	100 %	100 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0193 Equipment use/operate - Data Projectors

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	21 %	2 %	4 %	0 %	0 %	0 %	0 %	0 %
Other:	79 %	98 %	96 %	100 %	100 %	100 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0194 Equipment use/operate - Dish Washers

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	58 %	75 %	63 %	92 %	67 %	100 %	50 %	100 %
Other:	42 %	25 %	37 %	8 %	33 %	0 %	50 %	0 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0195 Equipment use/operate - Dollies, Hand

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	21 %	17 %	19 %	23 %	0 %	33 %	0 %	0 %
Other:	79 %	83 %	81 %	77 %	100 %	67 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0196 Equipment use/operate - Electronic Body Fat Analyzer

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	10 %	4 %	4 %	0 %	0 %	33 %	0 %	0 %
Other:	90 %	96 %	96 %	100 %	100 %	67 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0197 Equipment use/operate - Fat Fryers, Deep

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	51 %	67 %	67 %	62 %	67 %	100 %	100 %	100 %
Other:	49 %	33 %	33 %	38 %	33 %	0 %	0 %	0 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0198 Equipment use/operate - Fat Fryers, Pressure

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	7 %	6 %	7 %	0 %	0 %	33 %	0 %	0 %
Other:	93 %	94 %	93 %	100 %	100 %	67 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0199 Equipment use/operate - Field Equipment, Cambro Beverage Dispenser

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	11 %	10 %	4 %	0 %	33 %	67 %	50 %	0 %
Other:	89 %	90 %	96 %	100 %	67 %	33 %	50 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0200 Equipment use/operate - Field Equipment, Immersion-Type Heaters

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	10 %	19 %	15 %	23 %	0 %	0 %	50 %	0 %
Other:	90 %	81 %	85 %	77 %	100 %	100 %	50 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0201 Equipment use/operate - Field Equipment, Insulated Food Containers

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	9 %	12 %	7 %	15 %	0 %	0 %	50 %	0 %
Other:	91 %	88 %	93 %	85 %	100 %	100 %	50 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0202 Equipment use/operate - Field Equipment, Lyster Bags

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	3 %	4 %	7 %	0 %	0 %	0 %	0 %	0 %
Other:	97 %	96 %	93 %	100 %	100 %	100 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0203 Equipment use/operate - Field Equipment, M-2 Burners

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	14 %	19 %	19 %	15 %	0 %	0 %	50 %	0 %
Other:	86 %	81 %	81 %	85 %	100 %	100 %	50 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0204 Equipment use/operate - Field Equipment, M-59 Range

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	6 %	4 %	7 %	0 %	0 %	0 %	0 %	0 %
Other:	94 %	96 %	93 %	100 %	100 %	100 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0205 Equipment use/operate - Field Equipment, Mobile Kitchen Trailer

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	11 %	15 %	15 %	15 %	0 %	0 %	50 %	0 %
Other:	89 %	85 %	85 %	85 %	100 %	100 %	50 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0206 Equipment use/operate - Field Equipment, Patient Liter

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	7 %	6 %	11 %	0 %	0 %	0 %	0 %	0 %
Other:	93 %	94 %	89 %	100 %	100 %	100 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0207 Equipment use/operate - Floor Buffer

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	12 %	13 %	15 %	15 %	0 %	33 %	0 %	0 %
Other:	88 %	87 %	85 %	85 %	100 %	67 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0208 Equipment use/operate - Food Models

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	32 %	15 %	11 %	31 %	33 %	0 %	0 %	0 %
Other:	68 %	85 %	89 %	69 %	67 %	100 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0209 Equipment use/operate - Food Processors

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	17 %	6 %	7 %	8 %	0 %	0 %	0 %	0 %
Other:	83 %	94 %	93 %	92 %	100 %	100 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0210 Equipment use/operate - Freezers, Reach-In

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	58 %	69 %	48 %	92 %	100 %	67 %	100 %	100 %
Other:	42 %	31 %	52 %	8 %	0 %	33 %	0 %	0 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0211 Equipment use/operate - Freezers, Walk-In

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	56 %	73 %	63 %	92 %	67 %	67 %	100 %	100 %
Other:	44 %	27 %	37 %	8 %	33 %	33 %	0 %	0 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0212 Equipment use/operate - Garbage Disposals

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	48 %	58 %	44 %	85 %	33 %	67 %	100 %	50 %
Other:	52 %	42 %	56 %	15 %	67 %	33 %	0 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0213 Equipment use/operate - Graduated Cylinders

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	8 %	10 %	4 %	8 %	0 %	0 %	50 %	0 %
Other:	92 %	90 %	96 %	92 %	100 %	100 %	50 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0214 Equipment use/operate - Griddles

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	30 %	27 %	26 %	38 %	33 %	0 %	0 %	0 %
Other:	70 %	73 %	74 %	62 %	67 %	100 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0215 Equipment use/operate - Grills, Hot Dog

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	15 %	19 %	30 %	0 %	0 %	67 %	0 %	0 %
Other:	85 %	81 %	70 %	100 %	100 %	33 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0216 Equipment use/operate - Grills, Outdoor

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	6 %	2 %	4 %	0 %	0 %	0 %	0 %	0 %
Other:	94 %	98 %	96 %	100 %	100 %	100 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0217 Equipment use/operate - Grills, Tilt

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	44 %	54 %	56 %	54 %	33 %	67 %	100 %	50 %
Other:	56 %	46 %	44 %	46 %	67 %	33 %	0 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0218 Equipment use/operate - Grinders, Electric

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	11 %	19 %	15 %	23 %	0 %	0 %	50 %	50 %
Other:	89 %	81 %	85 %	77 %	100 %	100 %	50 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0219 Equipment use/operate - Grinders, Hand-Operated

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	5 %	4 %	4 %	0 %	0 %	0 %	0 %	0 %
Other:	95 %	96 %	96 %	100 %	100 %	100 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0220 Equipment use/operate - Gulick Body Fat Measuring Tape

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	17 %	2 %	4 %	0 %	0 %	0 %	0 %	0 %
Other:	83 %	98 %	96 %	100 %	100 %	100 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0221 Equipment use/operate - Hot Cups, Insulated

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	34 %	37 %	26 %	54 %	33 %	67 %	50 %	50 %
Other:	66 %	63 %	74 %	46 %	67 %	33 %	50 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0222 Equipment use/operate - Hot Plates

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	41 %	54 %	56 %	54 %	0 %	67 %	50 %	50 %
Other:	59 %	46 %	44 %	46 %	100 %	33 %	50 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0223 Equipment use/operate - Ice-Making Machines

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	49 %	62 %	59 %	77 %	0 %	67 %	50 %	50 %
Other:	51 %	38 %	41 %	23 %	100 %	33 %	50 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0224 Equipment use/operate - Ice-Making Systems, Enclosed

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	12 %	13 %	11 %	15 %	0 %	33 %	0 %	50 %
Other:	88 %	87 %	89 %	85 %	100 %	67 %	100 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0225 Equipment use/operate - Kettles, Steam Jacketed

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	43 %	48 %	59 %	31 %	0 %	67 %	50 %	50 %
Other:	57 %	52 %	41 %	69 %	100 %	33 %	50 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0226 Equipment use/operate - Kettles, Trunnion Tilting

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	11 %	6 %	7 %	8 %	0 %	0 %	0 %	0 %
Other:	89 %	94 %	93 %	92 %	100 %	100 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0227 Equipment use/operate - Knives, Assorted

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	60 %	73 %	63 %	92 %	33 %	67 %	100 %	100 %
Other:	40 %	27 %	37 %	8 %	67 %	33 %	0 %	0 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0228 Equipment use/operate - Knives, Electric

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	6 %	10 %	7 %	23 %	0 %	0 %	0 %	0 %
Other:	94 %	90 %	93 %	77 %	100 %	100 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0229 Equipment use/operate - Lights, Infrared

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	7 %	10 %	19 %	0 %	0 %	0 %	0 %	0 %
Other:	93 %	90 %	81 %	100 %	100 %	100 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0230 Equipment use/operate - Lowerators, Dish

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	38 %	31 %	26 %	31 %	0 %	67 %	50 %	50 %
Other:	62 %	69 %	74 %	69 %	100 %	33 %	50 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0231 Equipment use/operate - Meat Tenderizers

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	10 %	12 %	11 %	0 %	0 %	33 %	50 %	50 %
Other:	90 %	88 %	89 %	100 %	100 %	67 %	50 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0232 Equipment use/operate - Microfit Assessment Equipment

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	10 %	4 %	7 %	0 %	0 %	0 %	0 %	0 %
Other:	90 %	96 %	93 %	100 %	100 %	100 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0233 Equipment use/operate - Milk Dispensers

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	18 %	21 %	37 %	8 %	0 %	0 %	0 %	0 %
Other:	82 %	79 %	63 %	92 %	100 %	100 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0234 Equipment use/operate - Mixers, Electric

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	30 %	27 %	26 %	38 %	0 %	33 %	0 %	50 %
Other:	70 %	73 %	74 %	62 %	100 %	67 %	100 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0235 Equipment use/operate - Ovens, Combination

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	33 %	44 %	48 %	31 %	33 %	67 %	50 %	100 %
Other:	67 %	56 %	52 %	69 %	67 %	33 %	50 %	0 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0236 Equipment use/operate - Ovens, Convection

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	53 %	63 %	67 %	54 %	33 %	67 %	100 %	100 %
Other:	47 %	37 %	33 %	46 %	67 %	33 %	0 %	0 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0237 Equipment use/operate - Ovens, Infrared

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	3 %	6 %	4 %	0 %	0 %	33 %	50 %	0 %
Other:	97 %	94 %	96 %	100 %	100 %	67 %	50 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0238 Equipment use/operate - Ovens, Microwave

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	56 %	67 %	63 %	77 %	33 %	33 %	100 %	100 %
Other:	44 %	33 %	37 %	23 %	67 %	67 %	0 %	0 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0239 Equipment use/operate - Ovens, Reach-In Food Warming

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	37 %	48 %	44 %	38 %	0 %	67 %	100 %	100 %
Other:	63 %	52 %	56 %	62 %	100 %	33 %	0 %	0 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0240 Equipment use/operate - Ovens, Rotary

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	2 %	2 %	4 %	0 %	0 %	0 %	0 %	0 %
Other:	98 %	98 %	96 %	100 %	100 %	100 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0241 Equipment use/operate - Ovens, Stacked Deck

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	23 %	19 %	22 %	15 %	0 %	0 %	50 %	50 %
Other:	77 %	81 %	78 %	85 %	100 %	100 %	50 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0242 Equipment use/operate - Pallet Jacks

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	13 %	15 %	19 %	15 %	0 %	33 %	0 %	0 %
Other:	87 %	85 %	81 %	85 %	100 %	67 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0243 Equipment use/operate - Patient Food Cart Washer

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	15 %	17 %	19 %	15 %	0 %	67 %	0 %	0 %
Other:	85 %	83 %	81 %	85 %	100 %	33 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0244 Equipment use/operate - Peelers, Potato

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	26 %	38 %	33 %	38 %	0 %	67 %	100 %	100 %
Other:	74 %	62 %	67 %	62 %	100 %	33 %	0 %	0 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0245 Equipment use/operate - Peelers, Vegetable

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	17 %	27 %	22 %	38 %	0 %	33 %	0 %	100 %
Other:	83 %	73 %	78 %	62 %	100 %	67 %	100 %	0 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0246 Equipment use/operate - Pot and Pan Washers

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	28 %	54 %	52 %	54 %	33 %	67 %	50 %	50 %
Other:	72 %	46 %	48 %	46 %	67 %	33 %	50 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0247 Equipment use/operate - Power Spray Washers

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	17 %	25 %	15 %	38 %	0 %	67 %	50 %	50 %
Other:	83 %	75 %	85 %	62 %	100 %	33 %	50 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0248 Equipment use/operate - Proof Boxes

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	6 %	2 %	4 %	0 %	0 %	0 %	0 %	0 %
Other:	94 %	98 %	96 %	100 %	100 %	100 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0249 Equipment use/operate - Racks, Storage

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	36 %	44 %	41 %	54 %	33 %	33 %	0 %	100 %
Other:	64 %	56 %	59 %	46 %	67 %	67 %	100 %	0 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0250 Equipment use/operate - Ranges

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	25 %	19 %	15 %	38 %	0 %	33 %	0 %	0 %
Other:	75 %	81 %	85 %	62 %	100 %	67 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0251 Equipment use/operate - Refrigerators, Counter

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	17 %	21 %	19 %	15 %	0 %	33 %	50 %	100 %
Other:	83 %	79 %	81 %	85 %	100 %	67 %	50 %	0 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0252 Equipment use/operate - Refrigerators, Display

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	24 %	29 %	26 %	23 %	33 %	33 %	50 %	100 %
Other:	76 %	71 %	74 %	77 %	67 %	67 %	50 %	0 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0253 Equipment use/operate - Refrigerators, Mobile

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	16 %	19 %	26 %	8 %	0 %	33 %	0 %	0 %
Other:	84 %	81 %	74 %	92 %	100 %	67 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0254 Equipment use/operate - Refrigerators, Reach-In

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	61 %	75 %	67 %	92 %	33 %	67 %	100 %	100 %
Other:	39 %	25 %	33 %	8 %	67 %	33 %	0 %	0 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0255 Equipment use/operate - Refrigerators, Roll-In

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	14 %	17 %	15 %	23 %	33 %	33 %	0 %	0 %
Other:	86 %	83 %	85 %	77 %	67 %	67 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0256 Equipment use/operate - Refrigerators, Walk-In

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	53 %	79 %	74 %	92 %	33 %	67 %	100 %	100 %
Other:	47 %	21 %	26 %	8 %	67 %	33 %	0 %	0 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0257 Equipment use/operate - Salad Units, Portable

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	17 %	33 %	41 %	8 %	0 %	67 %	100 %	50 %
Other:	83 %	67 %	59 %	92 %	100 %	33 %	0 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0258 Equipment use/operate - Scales, Baker

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	14 %	13 %	11 %	15 %	0 %	33 %	0 %	50 %
Other:	86 %	87 %	89 %	85 %	100 %	67 %	100 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0259 Equipment use/operate - Scales, Gram

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	24 %	27 %	19 %	31 %	0 %	67 %	100 %	50 %
Other:	76 %	73 %	81 %	69 %	100 %	33 %	0 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0260 Equipment use/operate - Scales, Platform

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	8 %	6 %	7 %	0 %	0 %	33 %	0 %	0 %
Other:	92 %	94 %	93 %	100 %	100 %	67 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0261 Equipment use/operate - Serving Lines, Installed

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	30 %	48 %	52 %	46 %	0 %	33 %	100 %	50 %
Other:	70 %	52 %	48 %	54 %	100 %	67 %	0 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0262 Equipment use/operate - Serving Lines, Mobile

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	31 %	35 %	48 %	23 %	0 %	33 %	0 %	0 %
Other:	69 %	65 %	52 %	77 %	100 %	67 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0263 Equipment use/operate - Shelves, Dunnage

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	13 %	10 %	11 %	8 %	0 %	33 %	0 %	0 %
Other:	87 %	90 %	89 %	92 %	100 %	67 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0264 Equipment use/operate - Shelves, Stainless Steel

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	44 %	62 %	52 %	85 %	33 %	67 %	100 %	50 %
Other:	56 %	38 %	48 %	15 %	67 %	33 %	0 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0265 Equipment use/operate - Shelves, Steel Wire

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	31 %	31 %	30 %	38 %	33 %	33 %	0 %	50 %
Other:	69 %	69 %	70 %	62 %	67 %	67 %	100 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0266 Equipment use/operate - Slicing Machines, Automatic Vegetable Cutter

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	14 %	21 %	30 %	0 %	0 %	67 %	0 %	50 %
Other:	86 %	79 %	70 %	100 %	100 %	33 %	100 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0267 Equipment use/operate - Slicing Machines, Meat

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	37 %	44 %	52 %	38 %	0 %	67 %	50 %	0 %
Other:	63 %	56 %	48 %	62 %	100 %	33 %	50 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0268 Equipment use/operate - Slushy Machines

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	8 %	12 %	19 %	0 %	0 %	33 %	0 %	0 %
Other:	92 %	88 %	81 %	100 %	100 %	67 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0269 Equipment use/operate - Soft-Serve Ice Cream Machines

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	21 %	31 %	37 %	31 %	0 %	67 %	0 %	0 %
Other:	79 %	69 %	63 %	69 %	100 %	33 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0270 Equipment use/operate - Soup Urns

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	23 %	31 %	33 %	38 %	0 %	67 %	0 %	0 %
Other:	77 %	69 %	67 %	62 %	100 %	33 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0271 Equipment use/operate - Steamers, Vertical Compartment

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	31 %	38 %	37 %	38 %	0 %	67 %	50 %	50 %
Other:	69 %	62 %	63 %	62 %	100 %	33 %	50 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0272 Equipment use/operate - Tables, Hot Food

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	33 %	46 %	44 %	54 %	0 %	67 %	0 %	50 %
Other:	67 %	54 %	56 %	46 %	100 %	33 %	100 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0273 Equipment use/operate - Televisions

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	52 %	31 %	37 %	23 %	0 %	33 %	50 %	50 %
Other:	48 %	69 %	63 %	77 %	100 %	67 %	50 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0274 Equipment use/operate - Three Compartment Sink

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	33 %	35 %	30 %	46 %	33 %	33 %	0 %	50 %
Other:	67 %	65 %	70 %	54 %	67 %	67 %	100 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0275 Equipment use/operate - Toasters, Horizontal, Rotary

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	26 %	29 %	30 %	23 %	0 %	67 %	50 %	0 %
Other:	74 %	71 %	70 %	77 %	100 %	33 %	50 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0276 Equipment use/operate - Toasters, Pop-Up, Electric

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	32 %	29 %	11 %	54 %	33 %	33 %	50 %	0 %
Other:	68 %	71 %	89 %	46 %	67 %	67 %	50 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0277 Equipment use/operate - Toasters, Rotary, Electric

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	27 %	40 %	44 %	38 %	0 %	67 %	0 %	50 %
Other:	73 %	60 %	56 %	62 %	100 %	33 %	100 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0278 Equipment use/operate - Tomato Slicers

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	19 %	35 %	44 %	15 %	33 %	67 %	50 %	0 %
Other:	81 %	65 %	56 %	85 %	67 %	33 %	50 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0279 Equipment use/operate - Trash Compactors

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	13 %	13 %	11 %	15 %	0 %	33 %	0 %	0 %
Other:	87 %	87 %	89 %	85 %	100 %	67 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0280 Equipment use/operate - Tray Delivery Systems, Aladdin Food

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	13 %	21 %	19 %	31 %	0 %	67 %	0 %	0 %
Other:	87 %	79 %	81 %	69 %	100 %	33 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0281 Equipment use/operate - Tray Delivery Systems, Heated-Base, such as Pellet

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	32 %	35 %	41 %	15 %	0 %	67 %	50 %	0 %
Other:	68 %	65 %	59 %	85 %	100 %	33 %	50 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0282 Equipment use/operate - Tray Delivery Systems, Hot-Cold Food Cart

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	22 %	37 %	26 %	62 %	33 %	67 %	0 %	50 %
Other:	78 %	63 %	74 %	38 %	67 %	33 %	100 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0283 Equipment use/operate - Video Camera

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	9 %	6 %	7 %	0 %	0 %	33 %	0 %	0 %
Other:	91 %	94 %	93 %	100 %	100 %	67 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0284 Equipment use/operate - Video Cassette Recorders (VCRs)

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	33 %	12 %	7 %	23 %	0 %	33 %	0 %	0 %
Other:	67 %	88 %	93 %	77 %	100 %	67 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0285 Equipment use/operate - Warmers, Bun

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	26 %	38 %	41 %	46 %	0 %	67 %	50 %	0 %
Other:	74 %	62 %	59 %	54 %	100 %	33 %	50 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0286 Equipment use/operate - Warmers, Heated Pass-Thru

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	30 %	38 %	37 %	46 %	0 %	67 %	0 %	50 %
Other:	70 %	62 %	63 %	54 %	100 %	33 %	100 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0287 Equipment use/operate - Warmers, Pellet

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	20 %	25 %	22 %	8 %	33 %	67 %	50 %	0 %
Other:	80 %	75 %	78 %	92 %	67 %	33 %	50 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0288 Equipment use/operate - Warmers, Pretzel

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	8 %	12 %	19 %	0 %	0 %	33 %	0 %	0 %
Other:	92 %	88 %	81 %	100 %	100 %	67 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0289 Equipment use/operate - Other

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	6 %	6 %	11 %	0 %	0 %	0 %	0 %	0 %
Other:	94 %	94 %	89 %	100 %	100 %	100 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

Diet Therapy
Reported AFSC(s): 4D0X1

----- Variable/Group Distributions -----

The percent of reported group members who use, maintain or operate various types of equipment are presented under the column headings for the appropriate group. This percent using, maintaining, or operating equipment may be valuable in determining the relevancy of training and testing on or about these types of equipment.

Reports on the following groups were requested:

GP0007: All Active Duty Airmen with DAFSC 4D0X1	(n = 212)
GP0018: All DAFSC 4D0X1 AD Airmen with 1-48 Months TAFMS	(n = 52)
GP0035: All DAFSC 4D0X1 AD Amn in AETC with 1-48 Mos TAFMS	(n = 27)
GP0037: All DAFSC 4D0X1 AD Amn in ACC with 1-48 Mos TAFMS	(n = 13)
GP0038: All DAFSC 4D0X1 AD Amn in AMC with 1-48 Mos TAFMS	(n = 3)
GP0036: All DAFSC 4D0X1 AD Amn in PACAF with 1-48 Mos TAFMS	(n = 3)
GP0033: All DAFSC 4D0X1 AD Amn in USAFA with 1-48 Mos TAFMS	(n = 2)
GP0034: All DAFSC 4D0X1 AD Amn in USAFE with 1-48 Mos TAFMS	(n = 2)

V0113 Diet(s) exp-None

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	10 %	12 %	22 %	0 %	0 %	0 %	0 %	0 %
Other:	90 %	88 %	78 %	100 %	100 %	100 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0114 Diet(s) exp-25gm or 50gm Fat or Fat-Controlled Diet

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	55 %	58 %	33 %	77 %	100 %	100 %	100 %	50 %
Other:	45 %	42 %	67 %	23 %	0 %	0 %	0 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0115 Diet(s) exp-Blenderized Liquid Diet

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	67 %	79 %	70 %	85 %	100 %	100 %	100 %	50 %
Other:	33 %	21 %	30 %	15 %	0 %	0 %	0 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0116 Diet(s) exp-Calorie-Restricted Diet

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	79 %	73 %	52 %	100 %	67 %	100 %	100 %	100 %
Other:	21 %	27 %	48 %	0 %	33 %	0 %	0 %	0 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0117 Diet(s) exp-Carbohydrate Test Diet, 150gm or 300gm, aka Glucose Tolerance

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	17 %	12 %	4 %	31 %	0 %	33 %	0 %	0 %
Other:	83 %	88 %	96 %	69 %	100 %	67 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0118 Diet(s) exp-Cardiac Diet

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	75 %	79 %	63 %	100 %	100 %	100 %	100 %	50 %
Other:	25 %	21 %	37 %	0 %	0 %	0 %	0 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0119 Diet(s) exp-Cholesterol-R Diet or Step I/Step II

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	75 %	60 %	44 %	85 %	67 %	100 %	100 %	50 %
Other:	25 %	40 %	56 %	15 %	33 %	0 %	0 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0120 Diet(s) exp-Chronic Obstructive Pulmonary Disease (COPD) Diet

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	16 %	8 %	0 %	23 %	0 %	33 %	0 %	0 %
Other:	84 %	92 %	100 %	77 %	100 %	67 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0121 Diet(s) exp-Clear Liquid Diet, other than Diabetic

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	74 %	79 %	59 %	100 %	100 %	100 %	100 %	100 %
Other:	26 %	21 %	41 %	0 %	0 %	0 %	0 %	0 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0122 Diet(s) exp-Cold Semi-Liquid Diet

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	48 %	46 %	30 %	69 %	33 %	100 %	100 %	50 %
Other:	52 %	54 %	70 %	31 %	67 %	0 %	0 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0123 Diet(s) exp-Corn Free Diet

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	5 %	2 %	0 %	0 %	0 %	33 %	0 %	0 %
Other:	95 %	98 %	100 %	100 %	100 %	67 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0124 Diet(s) exp-Diabetic Diet

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	80 %	81 %	67 %	100 %	67 %	100 %	100 %	100 %
Other:	20 %	19 %	33 %	0 %	33 %	0 %	0 %	0 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0125 Diet(s) exp-Egg Free Diet

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	13 %	12 %	7 %	15 %	0 %	33 %	0 %	50 %
Other:	87 %	88 %	93 %	85 %	100 %	67 %	100 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0126 Diet(s) exp-Extensive Trial Elimination Diet, also known as Allergy Diet

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	10 %	12 %	11 %	8 %	0 %	33 %	0 %	50 %
Other:	90 %	88 %	89 %	92 %	100 %	67 %	100 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0127 Diet(s) exp-Fat Test Diet, 100gm, also known as Fecal-Fat Test Diet

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	12 %	8 %	7 %	0 %	33 %	33 %	0 %	0 %
Other:	88 %	92 %	93 %	100 %	67 %	67 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0128 Diet(s) exp-Fiber- and Residue-Restricted Diet

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	68 %	65 %	44 %	85 %	67 %	100 %	100 %	100 %
Other:	32 %	35 %	56 %	15 %	33 %	0 %	0 %	0 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0129 Diet(s) exp-Full Liquid Diet

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	72 %	83 %	67 %	100 %	100 %	100 %	100 %	100 %
Other:	28 %	17 %	33 %	0 %	0 %	0 %	0 %	0 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0130 Diet(s) exp-Galactose-Restricted Diet

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	10 %	13 %	11 %	8 %	0 %	33 %	50 %	0 %
Other:	90 %	87 %	89 %	92 %	100 %	67 %	50 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0131 Diet(s) exp-Gastric By-Pass Diet

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	25 %	25 %	26 %	0 %	33 %	100 %	50 %	50 %
Other:	75 %	75 %	74 %	100 %	67 %	0 %	50 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0132 Diet(s) exp-Geriatric Diet

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	33 %	25 %	15 %	38 %	33 %	33 %	50 %	50 %
Other:	67 %	75 %	85 %	62 %	67 %	67 %	50 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0133 Diet(s) exp-Gluten-Restricted Diet

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	30 %	33 %	19 %	54 %	33 %	33 %	50 %	0 %
Other:	70 %	67 %	81 %	46 %	67 %	67 %	50 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0134 Diet(s) exp-Hepatic Diet

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	14 %	13 %	4 %	8 %	0 %	67 %	100 %	0 %
Other:	86 %	87 %	96 %	92 %	100 %	33 %	0 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0135 Diet(s) exp-High Calorie Diet

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	61 %	56 %	48 %	54 %	33 %	100 %	100 %	50 %
Other:	39 %	44 %	52 %	46 %	67 %	0 %	0 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0136 Diet(s) exp-High-Fiber Diet

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	67 %	60 %	41 %	69 %	100 %	100 %	100 %	50 %
Other:	33 %	40 %	59 %	31 %	0 %	0 %	0 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0137 Diet(s) exp-Hypoglycemic Diet

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	31 %	12 %	11 %	15 %	0 %	33 %	0 %	0 %
Other:	69 %	88 %	89 %	85 %	100 %	67 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0138 Diet(s) exp-Infant Diet

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	46 %	54 %	44 %	77 %	0 %	67 %	100 %	100 %
Other:	54 %	46 %	56 %	23 %	100 %	33 %	0 %	0 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0139 Diet(s) exp-Ketogenic Diet

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	4 %	2 %	0 %	0 %	0 %	33 %	0 %	0 %
Other:	96 %	98 %	100 %	100 %	100 %	67 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0140 Diet(s) exp-Kosher Diet

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	25 %	25 %	15 %	54 %	0 %	33 %	0 %	0 %
Other:	75 %	75 %	85 %	46 %	100 %	67 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0141 Diet(s) exp-Lactation Diet

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	33 %	33 %	30 %	38 %	33 %	33 %	50 %	50 %
Other:	67 %	67 %	70 %	62 %	67 %	67 %	50 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0142 Diet(s) exp-Lacto Vegetarian

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	47 %	48 %	37 %	69 %	67 %	67 %	50 %	0 %
Other:	53 %	52 %	63 %	31 %	33 %	33 %	50 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0143 Diet(s) exp-Lacto-Ovo Vegetarian Diet

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	42 %	40 %	26 %	62 %	67 %	67 %	50 %	0 %
Other:	58 %	60 %	74 %	38 %	33 %	33 %	50 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0144 Diet(s) exp-Lactose-Restricted Diet, also known as Lactose-Controlled Diet

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	43 %	44 %	37 %	54 %	67 %	33 %	50 %	50 %
Other:	57 %	56 %	63 %	46 %	33 %	67 %	50 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0145 Diet(s) exp-Mechanically Altered Diet

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	57 %	52 %	52 %	62 %	33 %	67 %	50 %	50 %
Other:	43 %	48 %	48 %	38 %	67 %	33 %	50 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0146 Diet(s) exp-Medium-Chain Triglyceride Diet

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	6 %	2 %	0 %	0 %	0 %	33 %	0 %	0 %
Other:	94 %	98 %	100 %	100 %	100 %	67 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0147 Diet(s) exp-Milk Free Diet

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	32 %	42 %	30 %	54 %	33 %	67 %	100 %	50 %
Other:	68 %	58 %	70 %	46 %	67 %	33 %	0 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0148 Diet(s) exp-Neutropenic Diet

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	38 %	44 %	41 %	23 %	100 %	67 %	100 %	0 %
Other:	62 %	56 %	59 %	77 %	0 %	33 %	0 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0149 Diet(s) exp-Ovo Vegetarian

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	33 %	33 %	22 %	62 %	33 %	33 %	0 %	0 %
Other:	67 %	67 %	78 %	38 %	67 %	67 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0150 Diet(s) exp-Pediatric Diet

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	58 %	73 %	56 %	100 %	100 %	67 %	100 %	100 %
Other:	42 %	27 %	44 %	0 %	0 %	33 %	0 %	0 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0151 Diet(s) exp-Phenylketonuria (PKU) Diet

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	2 %	2 %	0 %	0 %	0 %	33 %	0 %	0 %
Other:	98 %	98 %	100 %	100 %	100 %	67 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0152 Diet(s) exp-Phosphorus-Restricted Diet

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	14 %	13 %	11 %	8 %	0 %	33 %	50 %	0 %
Other:	86 %	87 %	89 %	92 %	100 %	67 %	50 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0153 Diet(s) exp-Post-Gastrectomy Diet

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	30 %	29 %	26 %	31 %	33 %	33 %	50 %	50 %
Other:	70 %	71 %	74 %	69 %	67 %	67 %	50 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0154 Diet(s) exp-Potassium-Restricted Diet

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	37 %	54 %	41 %	69 %	0 %	100 %	100 %	50 %
Other:	63 %	46 %	59 %	31 %	100 %	0 %	0 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0155 Diet(s) exp-Prenatal Diet

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	55 %	44 %	26 %	77 %	67 %	33 %	50 %	100 %
Other:	45 %	56 %	74 %	23 %	33 %	67 %	50 %	0 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0156 Diet(s) exp-Protein-Restricted Diet

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	50 %	60 %	44 %	77 %	67 %	100 %	100 %	0 %
Other:	50 %	40 %	56 %	23 %	33 %	0 %	0 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0157 Diet(s) exp-Purine-Restricted Diet

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	23 %	25 %	19 %	46 %	33 %	33 %	0 %	0 %
Other:	77 %	75 %	81 %	54 %	67 %	67 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0158 Diet(s) exp-Renal Diet

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	52 %	63 %	63 %	46 %	100 %	100 %	50 %	50 %
Other:	48 %	37 %	37 %	54 %	0 %	0 %	50 %	50 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0159 Diet(s) exp-Serotonin-Restricted Diet for 5-HIAA Tests

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	1 %	2 %	0 %	0 %	0 %	33 %	0 %	0 %
Other:	99 %	98 %	100 %	100 %	100 %	67 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0160 Diet(s) exp-Sodium-Restricted Diet

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	76 %	73 %	52 %	92 %	100 %	100 %	100 %	100 %
Other:	24 %	27 %	48 %	8 %	0 %	0 %	0 %	0 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0161 Diet(s) exp-Soft Diet

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	67 %	75 %	52 %	100 %	100 %	100 %	100 %	100 %
Other:	33 %	25 %	48 %	0 %	0 %	0 %	0 %	0 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0162 Diet(s) exp-Tube-Feeding Diet

	TOT SPL	ALL 1EL	AETC 1EL	ACC 1EL	AMC 1EL	PAC 1EL	AFE 1EL	AFM 1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	37 %	48 %	48 %	46 %	0 %	100 %	50 %	0 %
Other:	63 %	52 %	52 %	54 %	100 %	0 %	50 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0163 Diet(s) exp-Tyramine-Restricted Diet

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	7 %	6 %	0 %	15 %	0 %	33 %	0 %	0 %
Other:	93 %	94 %	100 %	85 %	100 %	67 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0164 Diet(s) exp-Vanilmandelic Acid (VMA) Test Diet

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	2 %	4 %	0 %	8 %	0 %	33 %	0 %	0 %
Other:	98 %	96 %	100 %	92 %	100 %	67 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0165 Diet(s) exp-Vegan Diet

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	28 %	27 %	11 %	46 %	67 %	33 %	50 %	0 %
Other:	72 %	73 %	89 %	54 %	33 %	67 %	50 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0166 Diet(s) exp-Wheat Free Diet

	TOT	ALL	AETC	ACC	AMC	PAC	AFE	AFM
	SPL	1EL	1EL	1EL	1EL	1EL	1EL	1EL
Interval Percentages	GP0007	GP0018	GP0035	GP0037	GP0038	GP0036	GP0033	GP0034
Yes	13 %	13 %	4 %	31 %	33 %	33 %	0 %	0 %
Other:	87 %	87 %	96 %	69 %	67 %	67 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0167 Diet(s) exp-Wheat, Egg, and Milk Elimination Diet

	TOT SPL GP0007	ALL 1EL GP0018	AETC 1EL GP0035	ACC 1EL GP0037	AMC 1EL GP0038	PAC 1EL GP0036	AFE 1EL GP0033	AFM 1EL GP0034
Interval Percentages								
Yes	13 %	8 %	4 %	15 %	0 %	33 %	0 %	0 %
Other:	87 %	92 %	96 %	85 %	100 %	67 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

V0168 Diet(s) exp-Other

	TOT SPL GP0007	ALL 1EL GP0018	AETC 1EL GP0035	ACC 1EL GP0037	AMC 1EL GP0038	PAC 1EL GP0036	AFE 1EL GP0033	AFM 1EL GP0034
Interval Percentages								
Yes	7 %	10 %	11 %	8 %	0 %	33 %	0 %	0 %
Other:	93 %	90 %	89 %	92 %	100 %	67 %	100 %	100 %
Total in group:	212*	52*	27*	13*	3*	3*	2*	2*

Report Option Table

Factor Title	Mean	----- Based on All Tasks Within Ran Option				Valid
		S.D.	Max	Min	Valid	
Primary Sort F0057 4D0X1 Task Difficulty Ratings		5.00	1.00	6.42	2.75	444
Secondary Sort Not Used		.00	.00	.00	.00	444
Print Suppress Not Used						

Description of Reported Factors

Col	Factor	Source vector	Title	Number Members	----- Based on All Tasks Within Range -----				Valid
					Mean	S.D.	Max	Min	
1	TITLE		Task Statement						
2	F0057	TF0001/SMN	4D0X1 Task Difficulty Ratings	25	5.00	1.00	6.42	2.75	444
3	F0016	GP0016/PMP	All DAFSC 4D0X1 AD Airmen with 1-24 Months TAFMS	23	18.11	20.86	73.91	.00	444
4	F0018	GP0018/PMP	All DAFSC 4D0X1 AD Airmen with 1-48 Months TAFMS	52	21.95	20.30	71.15	.00	444
5	F0008	GP0008/PMP	All Active Duty Airmen with DAFSC 4D031	49	21.58	19.42	69.39	.00	444
6	F0009	GP0009/PMP	All Active Duty Airmen with DAFSC 4D051	109	20.04	12.24	52.29	.92	444
7	F0010	GP0010/PMP	All Active Duty Airmen with DAFSC 4D071	51	24.02	14.71	74.51	1.96	444

AFSC 4D0X1 task difficulty ratings are presented below in descending order, along with the percent members performing for various career ladder groups.

Each of the 25 experienced NCOs selected to complete task difficulty booklets rated each job inventory task on a nine-point scale from (1) extremely low difficulty to (9) extremely high difficulty. Difficulty was defined as the length of time it takes an average individual to learn to do the task. These NCOs were selected from a wide variety of commands and locations. To make these data easier to use, ratings were adjusted so that an average task difficulty equaled 5.00 and a standard deviation of 1.00. Thus, tasks rated below 4.00 are relatively easy, while tasks rated higher than 6.00 are fairly difficult.

D		TSK	1ST	1ST	3-	5-	7-
T Tsk		DIF	JOB	ENL	LVL	LVL	LVL
Y Nbr	Task Title						
E0168	Calculate nonstandard diets	6.42	30	33	29	33	27
E0181	Consult with physicians or nurses about diet modifications or prescriptions	6.39	17	17	18	22	35
E0179	Conduct individualized or group nutritional counseling	6.37	13	25	22	44	51
P0409	Draft host-tenant or interservice agreements	6.33	4	2	4	2	14
E0183	Document nutrition outcomes using Nutrition Outcomes Management Analysis Database (NOMAD)	6.32	4	12	14	23	35
G0226	Conduct outcome measurements in health promotion	6.31	0	4	4	17	39
G0236	Provide nutritional recommendations using algorithms	6.30	0	4	4	4	20
O0371	Develop formal course curricula, plans of instruction (POIs), or specialty training standards (STSS)	6.29	0	2	2	6	22
G0221	Conduct behavioral modification programs, such as smoking cessation or weight management	6.28	0	4	4	26	47
B0068	Prepare foods for phenylketonuria (PKU)-restricted diets	6.27	4	8	8	3	2
G0229	Design preventive nutrition or exercise programs	6.26	0	4	4	10	27
O0372	Develop training programs, plans, or procedures	6.25	4	4	4	10	35
F0211	Perform accounting procedures using NMIS	6.24	0	6	8	7	20
P0442	Write staff studies, surveys, or routine reports, other than training or inspection reports	6.24	0	0	2	5	22
F0212	Perform NMIS menu maintenance	6.23	4	4	8	9	16
O0373	Develop written tests	6.21	0	0	2	9	22
G0228	Counsel individuals on nutrition for physical fitness training	6.20	4	6	4	15	39
E0182	Counsel patients and document using forms, such as SFs 513 (Medical Record Consultation Sheet)	6.20	4	10	12	36	39
P0432	Plan or revise physical layouts of medical food services facilities	6.19	0	0	2	5	20
K0300	Set up field kitchens	6.18	0	8	6	6	12
G0233	Market, plan, or advertise preventive health programs	6.18	0	6	6	17	37
F0213	Plan meals using NMIS	6.17	4	10	10	9	14
P0412	Establish organizational policies, such as operating instructions (OIs) or standard operating procedures (SOPs)	6.17	0	2	4	15	43

P0410 Draft supplements or changes to directives, such as
policy directives, instructions, or manuals

6.17 0 0 0 6 33

D

Tsk Y Nbr	Task Title	TSK DIF	1ST JOB	1ST ENL	3- LVL	5- LVL	7- LVL
F0201	Calculate cost menus using NMIS	6.17	9	8	8	14	25
P0440	Write recommendations for awards or decorations	6.16	0	0	2	28	63
P0443	Write or indorse civilian performance appraisals	6.16	0	0	2	5	25
G0227	Conduct population studies or surveys	6.15	0	4	4	6	31
P0444	Write or indorse military performance reports	6.14	0	0	4	30	75
G0225	Conduct nutritional education programs	6.13	13	10	12	28	47
F0206	Forecast meals using NMIS	6.12	0	4	6	8	20
G0235	Plan national health observances	6.11	0	4	2	15	41
K0290	Maintain M-2 burners or immersion heaters	6.11	0	8	6	8	8
L0318	Develop medical readiness plans or annexes	6.11	0	4	2	7	27
G0224	Conduct fitness assessments	6.10	4	10	10	8	24
P0408	Draft budget requirements	6.10	0	2	2	12	43
F0207	Import subsistence using NMIS	6.10	0	4	6	11	12
P0441	Write replies to inspection reports	6.09	0	2	2	8	39
B0066	Prepare foods for mineral-restricted diets, such as sodium-, potassium-, or calcium-restricted	6.09	26	35	31	21	4
P0433	Review budget requirements	6.09	0	0	2	8	59
L0330	Pack or palletize mobility or contingency equipment for shipment or movement	6.08	0	2	4	1	8
F0202	Calculate selling prices of menus using NMIS	6.08	4	6	8	14	22
K0301	Set up semi permanent kitchen facilities	6.08	0	6	4	4	6
P0435	Review mobility, contingency, disaster preparedness, or unit emergency or alert plans	6.08	0	2	4	12	37
E0184	Identify or counsel personnel on drug-food interactions	6.07	22	23	29	31	24
G0234	Perform individual follow-up care in health promotion	6.06	0	4	6	17	39
P0439	Write job or position descriptions	6.06	0	2	6	16	59
L0314	Determine cost factors for support agreements	6.06	0	6	4	2	8
P0413	Establish performance standards for subordinates	6.05	0	0	2	20	49
G0230	Evaluate dietary intake using nutritional software programs	6.05	0	4	4	15	37
P0416	Evaluate inspection report findings or inspection procedures	6.05	0	0	2	5	24
G0231	Evaluate nutrition educational materials or programs	6.04	0	2	2	11	39
B0060	Prepare foods for hepatic diets	6.04	9	13	10	6	6
F0203	Complete nutrition outcomes in NMIS	6.04	4	8	6	6	24
L0323	Evaluate effectiveness of implemented medical readiness plans	6.03	0	6	6	4	22
L0316	Develop inputs to mobility, contingency, disaster preparedness, or unit emergency or alert plans	6.03	0	4	2	5	29
O0379	Evaluate training methods or techniques of instructors	6.03	0	0	2	9	24
P0434	Review drafts or supplements or changes to directives, such as policy directives, instructions, or manuals	6.03	0	0	0	9	37
F0208	Issue subsistence using NMIS	6.03	4	6	8	15	14
P0415	Establish, monitor, or terminate contracts	6.02	0	0	2	6	20
L0322	Draft or write mobility or deployment after-action reports	6.02	0	4	2	2	18

L0312	Coordinate mobility or contingency requirements, with appropriate agencies	6.01	0	4	4	3	25
H0238	Calculate excess food costs	6.01	0	6	10	7	20

D							
T Tsk		TSK	1ST	1ST	3-	5-	7-
Y Nbr	Task Title	DIF	JOB	ENL	LVL	LVL	LVL
L0328	Maintain accountability of personnel selected to fill operations plan (OPLAN) requirements	6.01	0	6	4	1	12
L0315	Determine specific source of personnel requirements for deployment manning documents	6.01	0	4	4	1	12
O0377	Evaluate effectiveness of training programs, plans, or procedures	6.00	0	2	2	11	35
G0237	Recommend educational programs to Health and Wellness Center (HAWC) clients	6.00	4	8	10	20	45
L0313	Coordinate specific source of personnel requirements, with appropriate agencies	5.99	0	6	6	2	12
P0431	Plan layouts of facilities, other than medical food services facilities	5.99	0	0	2	5	18
B0069	Prepare foods for protein-restricted diets	5.99	26	38	35	25	8
P0419	Evaluate nutritional medicine operations using Medical Expense Performance Reporting System (MEPRS) reports	5.98	0	0	2	11	39
O0384	Write training reports	5.98	0	2	0	8	24
F0218	Update programs and manuals per systems change requests	5.98	0	4	8	6	20
F0217	Purchase subsistence using NMIS	5.96	0	4	6	12	4
F0210	Maintain patient data using NMIS	5.96	4	8	8	4	2
F0209	Maintain inventories using NMIS	5.96	0	2	6	15	16
L0305	Administer or practice cardiopulmonary resuscitation (CPR)	5.95	22	23	24	29	63
L0319	Develop mobility inspection checklists	5.95	0	8	6	3	14
P0406	Develop or establish quality control (QC) or quality improvement (QI) programs	5.94	0	2	4	11	39
P0417	Evaluate job hazards or compliance with Air Force Occupational Safety and Health (AFOSH) program	5.94	0	0	2	18	41
P0421	Evaluate personnel for promotion, demotion, reclassification, or special awards	5.93	0	0	4	21	59
G0219	Administer cycle ergometry tests	5.93	4	12	8	15	31
E0169	Calculate requirements for body weights, such as increasing, decreasing, or maintaining body weights	5.93	22	33	29	39	47
M0339	Compile data for records, reports, logs, or trend analyses,	5.92	0	6	6	21	37
P0404	Develop self-inspection or self-assessment program checklists	5.91	0	4	4	14	31
L0311	Coordinate exercise sourcing requirements with functional managers	5.90	0	4	4	3	16
E0193	Plan diabetic diets using food choice lists	5.90	35	35	37	31	29
L0331	Participate in contingency operation/mobility planning and execution system (COMPES) programs	5.89	0	4	4	3	18
E0185	Inform patients of recommended dietary reference intakes or allowances	5.89	22	27	29	38	37
L0333	Perform disease or pestilence countermeasures	5.89	0	4	4	1	12
L0327	Set up or tear down isochalters	5.88	4	8	8	5	12

B0070	Prepare foods for purine-restricted diets	5.88	9	19	16	9	8
O0383	Prepare job qualification standards (JQSS)	5.88	0	2	0	7	25
P0396	Determine financial status of subsistence accounts	5.87	0	2	4	17	39

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T Tsk		TSK	1ST	1ST	3-	5-	7-
Y Nbr	Task Title	DIF	JOB	ENL	LVL	LVL	LVL
E0171	Compile data for nutrition outcomes	5.87	22	27	24	29	41
P0397	Determine or establish logistics requirements, such as personnel, equipment, tools, parts, or workspace	5.86	0	2	2	13	43
L0329	Maintain disaster preparedness checklists	5.86	0	6	4	11	35
P0438	Write inspection reports	5.86	0	0	2	8	25
L0332	Perform chemical warfare agent decontamination procedures	5.85	0	4	2	4	16
E0197	Review patients medical records for objective data	5.84	30	35	37	28	27
B0077	Prepare and deliver commercial tube feedings and elemental formulas	5.84	22	27	31	8	8
P0400	Develop management plan indexes	5.84	0	2	2	6	24
L0310	Conduct mobility or deployment site surveys	5.84	0	4	4	2	8
O0375	Develop or procure training materials or aids	5.83	4	6	6	13	33
P0414	Establish procedures for accountability of equipment, tools, parts, or supplies	5.83	0	0	2	11	35
P0399	Develop inservice training programs	5.83	4	6	4	17	51
P0402	Develop organizational or functional charts	5.82	0	4	0	11	27
O0368	Conduct on-the-job training (OJT)	5.82	13	13	18	33	49
O0374	Develop or implement formal job rotation plans	5.81	4	2	2	10	18
P0418	Evaluate maintenance or utilization of equipment, tools, parts, supplies, or workspace	5.81	0	0	2	10	35
L0336	Review OPLAN	5.81	0	4	4	4	24
O0378	Evaluate progress of trainees	5.80	4	2	6	28	47
O0380	Inspect training materials or aids for operation or suitability	5.80	0	0	0	9	24
K0299	Rig emergency or temporary lighting, under field conditions	5.80	0	6	6	4	6
H0240	Determine subsistence purchase requirements	5.80	0	10	12	19	22
P0428	Manage contracts for supporting services	5.78	0	0	2	5	20
B0059	Prepare foods for gluten-restricted diets	5.78	9	25	22	7	8
O0367	Conduct formal course classroom training	5.78	4	2	4	4	22
E0178	Conduct follow-up appointments	5.77	13	17	16	39	49
K0283	Conduct training in use of field equipment	5.77	4	12	12	11	12
G0232	Evaluate and validate Check-It-Out (CIO) programs	5.77	0	2	2	14	37
G0223	Conduct cooking demonstrations including recipe modifications	5.77	9	8	8	18	41
F0205	Develop downtime procedures using NMIS	5.76	4	8	8	3	8
O0382	Personalize lesson plans	5.76	0	2	2	9	35
L0324	Identify chemical warfare agents	5.76	0	8	8	10	29
P0423	Initiate actions required due to substandard performance of personnel	5.76	0	2	4	22	51
B0051	Prepare foods for 25gm or 50gm fat-controlled diets	5.76	22	33	29	25	10
O0370	Determine training requirements	5.76	0	2	2	22	57
P0395	Counsel subordinates concerning personal matters	5.76	0	4	4	41	69
O0376	Establish or maintain study reference files	5.75	4	4	4	11	20
K0293	Perform operator or preventive maintenance on field kitchen equipment under field conditions	5.75	0	6	6	5	8

G0220	Conduct Air Force body fat measurements	5.75	0	6	8	18	39
P0426	Interpret policies, directives, or procedures for subordinates	5.75	0	0	4	28	61

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T Tsk		TSK	1ST	1ST	3-	5-	7-
Y Nbr	Task Title	DIF	JOB	ENL	LVL	LVL	LVL
L0326	Inspect packed or palletized mobility or contingency equipment after transport	5.74	0	4	2	2	6
O0369	Counsel trainees on training progress	5.74	4	6	6	29	49
E0189	Monitor outpatients' diets	5.74	9	8	10	19	35
P0420	Evaluate personnel for compliance with performance standards	5.74	0	0	2	28	59
E0173	Complete calorie counts	5.72	13	27	27	27	24
E0192	Plan calorie-restricted diets using food lists	5.72	17	23	27	23	33
P0403	Develop resource protection programs	5.71	0	4	4	7	24
L0327	Load or unload patients on patient transportation vehicles	5.71	0	6	4	6	24
K0295	Plan layouts of field kitchen equipment items	5.71	0	8	6	2	8
I0264	Plan selective cycle menus or extended menus for diets	5.70	4	6	4	17	24
K0298	Prepare meals under field conditions	5.70	0	8	8	8	10
L0338	Set up or tear down tents	5.70	4	10	10	16	24
L0335	Prepare equipment for deployments	5.69	0	4	4	2	6
B0078	Substitute foods having equivalent nutritive values	5.68	30	40	41	22	18
L0309	Brief personnel concerning disaster preparedness and wartime missions	5.68	0	6	6	10	22
B0057	Prepare foods for diabetic diets	5.68	43	52	47	40	18
M0342	Establish or maintain accountability records for classified materials or documents	5.68	0	2	2	4	12
O0381	Maintain training records or files	5.67	0	2	4	28	59
B0052	Prepare foods for allergy diets	5.67	17	21	22	10	12
P0405	Develop standardized recipes	5.67	4	2	2	8	18
M0351	Write minutes of briefings, conferences, or meetings	5.67	0	2	8	10	45
P0401	Develop monthly inservice training topics	5.66	0	2	4	21	49
P0422	Implement safety or security programs	5.65	4	4	6	21	43
P0407	Develop or establish work schedules	5.64	0	2	2	22	37
P0437	Update MEPRSs	5.63	0	6	8	20	53
M0344	Initiate requests for temporary duty (TDY) orders	5.63	0	2	4	10	45
E0170	Collect data for nutrition outcomes	5.62	22	33	29	39	43
M0340	Complete accident or incident reports	5.61	4	10	10	28	55
P0424	Initiate personnel action requests	5.61	0	0	0	10	35
L0308	Brief deploying personnel on deployment orders and requirements	5.59	0	4	4	4	6
N0352	Coordinate maintenance of equipment with appropriate agencies	5.58	0	6	6	22	59
P0427	Investigate accidents or incidents	5.58	0	2	4	21	43
F0204	Create nourishment labels using NMIS	5.58	13	21	14	11	4
B0072	Prepare foods for modified fat diets, such as medium-chain triglycerides (MCTs)	5.58	4	13	14	5	8
N0354	Evaluate serviceability of equipment, tools, parts, or supplies	5.57	4	6	4	25	41
E0188	Modify or review diet or meal patterns for individual patients	5.57	26	37	37	36	29
F0204	Perform protective procedures to prevent contamination	5.57	0	0	0	0	10

	of foods or supplies under field conditions						
B0056	Prepare foods for cholesterol or triglyceride-lowering diets, such as step I or step II	5.56	22	35	31	31	12

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T Tsk		TSK	1ST	1ST	3-	5-	7-
Y Nbr	Task Title	DIF	JOB	ENL	LVL	LVL	LVL
K0296	Prepare areas for disposal of garbage or liquid wastes under field conditions	5.56	0	6	6	3	10
E0180	Conduct inpatient unit rounds or visits	5.56	39	46	45	38	18
P0389	Conduct monthly inservice training	5.55	4	6	6	35	65
P0430	Perform QC or QI activities	5.55	0	0	4	16	51
H0248	Prepare for inventories of subsistence	5.54	9	6	8	26	20
A0033	Prepare pastries from scratch	5.54	0	10	8	13	16
P0436	Schedule personnel for temporary duty (TDY) assignments, leaves, or passes	5.54	0	0	2	15	49
A0010	Locate or extract recipes using Nutrition Management Information System (NMIS)	5.54	13	15	14	19	22
P0394	Conduct supervisory performance feedback sessions	5.53	0	4	6	37	69
L0320	Distribute mobility requirements documents	5.53	0	6	4	3	16
K0284	Construct, assemble, or improvise kitchen equipment or utensils	5.52	4	12	12	7	12
P0398	Determine or establish work assignments or priorities	5.50	0	4	2	24	55
B0055	Prepare foods for cardiac diets	5.50	48	50	49	31	10
P0411	Endorse, reconcile, and verify IMPAC purchases	5.50	0	4	6	14	41
K0302	Set up or maintain field kitchen hand washing facilities	5.49	0	8	8	6	10
L0306	Assign personnel to mobility or contingency positions	5.49	0	4	2	7	20
L0325	Inspect mobility bags or kits	5.49	0	6	4	7	16
P0388	Conduct general meetings, such as staff meetings, briefings, conferences, or workshops	5.48	0	2	2	19	65
M0343	Identify or report suspected security compromises	5.48	0	6	8	14	35
F0216	Print out worksheets, such as production or withdrawals	5.47	0	6	10	8	16
O0364	Brief personnel concerning training programs or matters	5.47	0	2	0	18	49
H0246	Maintain subsistence inventory, other than by NMIS	5.47	4	10	12	18	20
M0348	Maintain or update status indicators, such as boards, graphs, or charts	5.47	4	6	6	19	53
E0186	Interview patients to determine food habits or preferences	5.46	35	40	37	50	45
M0347	Maintain publications libraries	5.46	0	4	0	13	29
B0063	Prepare foods for hypoglycemia diets	5.46	4	17	14	14	8
B0073	Prepare foods for surgical routine diets, such as gastrectomy, liquid, or soft diets	5.44	30	37	39	23	12
B0074	Prepare foods for test diets, such as carbohydrate (CHO)	5.44	13	19	20	7	10
P0425	Inspect personnel for compliance with military standards	5.43	4	4	8	36	69
P0429	Perform customer service activities	5.43	9	8	12	25	63
M0346	Maintain administrative files	5.42	4	10	8	25	55
N0356	Initiate requisitions for equipment, tools, or parts	5.42	0	6	6	20	53
F0215	Print out reports, such as daily facility summary reports	5.42	0	12	12	12	16

N0353	Develop equipment checklists	5.42	0	2	0	19	25
P0392	Conduct self-inspections or self-assessments, other than sanitation	5.41	0	4	4	25	55

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T Tsk		TSK	1ST	1ST	3-	5-	7-
Y Nbr	Task Title	DIF	JOB	ENL	LVL	LVL	LVL
E0191	Participate in menu planning	5.40	35	31	33	35	37
M0350	Prepare classified materials or documents for mailing, transporting, or issue	5.40	0	4	4	4	10
L0317	Develop medical readiness or unit recall rosters	5.40	0	6	4	3	29
O0363	Administer or score tests	5.39	0	6	6	13	29
H0247	Perform subsistence accounting procedures, other than by using NMIS	5.39	0	6	8	16	18
K0303	Set up or maintain mess kit cleaning and sanitizing facilities	5.38	0	6	4	5	8
B0058	Prepare foods for fiber- and residue-restricted diets	5.38	30	40	37	31	16
P0390	Conduct safety inspections of equipment or facilities	5.37	0	4	4	29	51
F0214	Print out nourishment rosters	5.37	17	21	20	6	2
I0266	Program cash register keys	5.36	13	25	24	19	10
E0194	Prepare daily worksheets for regular or therapeutic diets	5.35	26	27	29	21	16
L0334	Perform patient carries using hand or litter method	5.35	0	6	4	7	22
B0071	Prepare foods for modified diets in support of aeromedical evacuations	5.34	9	15	16	6	8
K0288	Decontaminate or dispose of foods or equipment under field conditions	5.33	4	8	6	8	12
I0268	Reconcile cash collections	5.33	0	8	6	16	16
N0355	Identify or report equipment or supply problems	5.33	4	12	12	37	67
G0222	Conduct commissary tours	5.33	4	6	6	20	43
H0242	Implement food recall procedures	5.33	0	6	8	12	18
N0357	Inventory equipment, tools, or parts	5.33	0	4	4	19	49
P0393	Conduct supervisory orientations for newly assigned personnel	5.33	0	2	4	24	55
P0385	Annotate time and attendance sheets for civilian employees	5.32	0	4	2	14	39
J0273	Cost account CTIMs	5.32	0	6	4	4	6
H0241	Document and process food spoilage procedures	5.31	4	12	10	16	18
N0359	Maintain documentation on items requiring periodic inspections or calibrations	5.31	4	6	4	17	35
H0244	Maintain logs, such as International Merchant Purchase Authorization Card (IMPAC) card purchases	5.31	0	8	10	24	33
L0307	Assist with identification of patients under field conditions	5.31	0	6	4	3	4
E0177	Conduct basic-level nutritional screenings or assessments	5.30	35	42	39	45	39
C0084	Inspect completed patients' trays	5.30	48	60	59	43	24
K0286	Coordinate availability of food items with vendors or commissaries for field conditions	5.29	4	6	8	4	16
K0289	Dispose of garbage or liquid wastes under field conditions	5.28	0	10	8	6	10
H0250	Purchase, receive, or inspect food items from vendors, such as local or prime	5.27	4	6	6	28	16
D0162	Analyze Hazard Analysis of Critical Control Points	5.27	20	16	11	11	25

	(HACCP) programs							
M0349	Prepare administrative materials or documents for mailing, transporting, or issue	5.27	0	4	2	16	45	

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Tsk Y Nbr	Task Title	TSK DIF	1ST JOB	1ST ENL	3- LVL	5- LVL	7- LVL
I0256	Determine or evaluate causes of food waste	5.26	4	6	4	14	25
B0054	Prepare foods for calorie-restricted diets	5.26	39	46	43	32	12
N0360	Maintain organizational equipment or non-medical supply records	5.25	0	6	4	19	43
P0391	Conduct sanitation inspections	5.25	9	10	10	29	41
N0358	Issue or log turn-ins of equipment, tools, or parts	5.24	0	4	4	15	53
B0053	Prepare foods for blenderized liquid diets	5.24	43	46	43	34	16
I0267	Provide cash register reports to Medical Service Accountants (MSA) office	5.24	4	13	12	17	12
M0341	Destroy classified materials or documents	5.23	0	10	8	14	16
E0165	Adapt dietary allowances to patients menus	5.23	43	52	47	39	20
K0287	Coordinate tray assembling and distribution with nursing staff, under field conditions	5.22	4	10	8	3	12
M0345	Initiate or maintain standby rosters or work center pyramid recall rosters	5.22	9	10	8	8	35
E0174	Complete diet census, other than weighted diet census	5.22	52	52	45	30	18
O0366	Conduct facility orientations	5.21	4	4	4	20	45
K0292	Maintain spare parts inventories for field equipment	5.20	0	8	6	5	4
B0062	Prepare foods for high-fiber diets	5.17	17	35	29	24	16
P0386	Assign personnel to work areas or duty positions	5.16	0	10	8	25	39
H0243	Issue food items, other than by using NMIS	5.15	9	12	10	23	16
E0187	Maintain diet order sheets, such as AF Forms 1094 (Diet Order)	5.15	22	44	39	38	20
B0067	Prepare foods for pediatric diets	5.14	39	42	39	29	12
K0285	Control insects or rodents under field conditions	5.14	4	13	14	7	12
K0304	Transport or store emergency rations	5.13	0	6	4	4	10
N0362	Purchase, receive, and issue non-medical supplies	5.13	0	12	12	28	47
B0061	Prepare foods for high-calorie diets	5.12	30	37	37	21	16
J0274	Document diet orders for CTIMs	5.12	9	13	10	8	6
B0065	Prepare foods for mechanically altered diets	5.12	39	42	41	32	10
L0321	Don or doff chemical warfare personal protective clothing	5.10	9	15	12	23	39
O0365	Complete student entry or withdrawal forms	5.10	0	2	2	4	14
K0282	Clean field kitchen equipment or areas	5.10	4	12	12	8	14
K0297	Prepare feeding priority rosters	5.09	0	6	4	2	6
E0190	Observe patients' acceptance of food	5.08	30	35	31	28	18
I0269	Report diners and cash received	5.08	4	21	20	19	14
E0176	Complete weighted diet census	5.06	26	38	33	29	22
I0258	Identify CIO food items	5.06	0	4	2	6	8
E0172	Compile and document inpatient units' diet order changes	5.05	35	42	41	33	24
E0195	Procure and distribute diet handout materials	5.04	17	21	20	31	37
H0249	Purchase food items from commissaries	5.04	0	4	6	30	39
I0262	Perform cash box functions for conventional dining facilities	5.02	13	17	20	15	10
J0275	Inspect final CTIMs for accuracy	5.01	9	10	8	8	8
B0064	Prepare foods for lactose-restricted diets	5.00	26	35	28	23	10

I0263	Perform cashier functions	4.99	30	46	47	29	14
K0281	Assemble trays in field feeding settings	4.99	4	8	10	5	12
I0257	Document meal count activities	4.97	0	6	6	10	16

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Tsk Y Nbr	Task Title	TSK DIF	1ST JOB	1ST ENL	3- LVL	5- LVL	7- LVL
N0361	Pick up, deliver, or store equipment, tools, or parts	4.96	4	10	10	17	27
E0166	Advise patients in selecting food items	4.96	30	44	41	39	29
I0265	Print out reports from cash registers	4.90	17	29	29	23	12
H0245	Maintain security of storage areas	4.89	17	17	18	35	31
A0041	Prepare or maintain in-house cook worksheets	4.87	9	15	20	19	14
E0200	Write menus using dietary kardex	4.83	39	42	41	26	16
J0271	Assemble CTIMs	4.83	4	6	6	6	8
I0255	Determine reduced selling prices for leftover food items	4.82	4	10	6	13	20
I0261	Maintain change funds	4.81	9	12	14	23	12
J0276	Issue CTIMs to aerovac personnel	4.81	9	15	10	11	8
I0260	Issue change funds and controlled forms	4.81	0	10	12	24	20
I0259	Inspect foods before, during, or after preparation	4.80	13	31	31	32	24
P0387	Assign sponsors for newly assigned personnel	4.79	0	2	0	10	33
A0025	Prepare extended dishes, such as casseroles or combination foods	4.79	30	31	31	30	16
E0167	Assemble therapeutic food menus for patients' use	4.75	43	50	45	36	24
I0270	Update menus or price boards	4.73	9	25	20	18	12
A0003	Bake foods	4.72	43	50	49	36	27
E0196	Provide diet order changes to food production personnel	4.71	30	35	39	28	18
J0272	Assemble CTIM condiment packs	4.69	4	8	4	6	8
A0027	Prepare fresh poultry for cooking	4.65	48	42	43	38	20
A0026	Prepare fresh meats for cooking	4.64	57	42	41	36	22
K0291	Maintain personal hygiene under field conditions	4.64	0	12	10	8	10
A0039	Prepare soups for cooking or serving	4.61	30	35	33	33	16
B0049	Evaluate bulk nourishment requests	4.61	43	54	49	38	24
A0001	Adjust recipes for large or small quantity cooking	4.60	39	33	33	28	33
J0277	Label and date CTIMs	4.55	4	8	6	9	8
A0028	Prepare fresh seafood for cooking	4.54	26	27	27	30	18
A0038	Prepare sauces for cooking or serving	4.51	39	40	41	31	16
J0279	Receive food preparation supplies from storerooms for CTIMs	4.50	9	10	8	6	8
A0011	Locate recipes using the Armed Forces recipe service manual	4.46	17	13	14	14	14
E0199	Write individual nourishments using dietary kardex	4.45	30	42	37	29	18
E0175	Complete nothing by mouth/clear liquid (NPO/CL) logs	4.44	35	37	35	29	16
A0044	Roast foods	4.43	9	21	18	30	14
A0032	Prepare gravies for cooking	4.43	61	50	51	39	16
B0050	Perform isolation techniques for reverse isolation patients	4.43	9	17	14	12	12
J0278	Prepare beverages for CTIMs	4.42	0	6	4	6	8
J0280	Stock in-flight meals in refrigerators or freezers	4.39	9	8	8	5	8
A0007	Determine leftover food utilization	4.38	57	48	51	41	16
H0239	Date food items in storage areas	4.37	17	29	27	26	18
C0099	Prepare soft-serve ice cream or frozen yogurt dispensers for use	4.33	9	21	22	11	10

A0029	Prepare frozen foods for cooking or serving	4.29	52	42	43	42	24
D0114	Assemble food service equipment	4.28	48	40	43	19	24
A0043	Pressure cook foods	4.25	17	21	22	9	10

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Tsk Y Nbr	Task Title	TSK DIF	1ST JOB	1ST ENL	3- LVL	5- LVL	7- LVL
E0198	Tally patients' menus	4.24	43	48	41	28	22
A0031	Prepare garnishes	4.19	43	52	49	31	16
H0253	Return excess subsistence to stock	4.19	13	10	10	25	18
B0076	Prepare and deliver bulk and individual nourishments	4.18	39	48	45	33	20
D0164	Sharpen knives	4.17	57	54	47	38	29
A0017	Prepare batters for cooking, such as pancake or cake	4.15	61	60	55	30	18
A0009	Grill foods	4.15	57	60	59	38	24
A0015	Make menu item substitutions	4.14	48	52	47	50	25
D0159	Control insects or rodents in food service facilities	4.11	48	44	43	35	29
A0036	Prepare salted or smoked meats for cooking or serving	4.09	4	21	18	12	14
C0095	Prepare hot food stations	4.05	48	52	49	28	10
D0117	Clean deep-fat fryers	4.04	39	38	39	25	14
D0130	Clean using isolation techniques for reverse isolation patients	4.03	9	15	16	9	16
A0008	Fry foods, other than deep fat frying	4.02	17	21	22	24	14
C0093	Prepare cold food stations	3.99	39	48	47	20	12
H0254	Rotate stock using first-in-first-out (FIFO) principles	3.99	35	38	41	41	25
H0251	Record temperatures of storage areas	3.98	30	37	35	40	27
A0002	Apply progressive cooking techniques	3.98	61	52	53	34	16
H0252	Remove food items for thawing	3.98	26	23	22	33	24
C0083	Initiate patients' tray preparation by setting up trays or calling out requirements	3.97	43	50	53	27	12
D0144	Clean or sanitize meat tenderizers	3.97	17	19	18	8	12
C0098	Prepare patient tray starter stations	3.93	39	48	45	21	10
D0143	Clean or sanitize meat slicers	3.93	52	44	45	22	16
D0152	Clean or sanitize soft-serve ice cream or frozen yogurt dispensers or ice cream boxes	3.92	17	27	27	10	10
C0079	Arrange patients' trays to enhance appearance	3.91	61	65	65	41	18
D0134	Clean or cure griddles	3.90	30	35	35	18	16
D0131	Clean vents or ventilation hoods	3.89	48	46	47	17	18
C0094	Prepare deep fat fryers for use	3.88	43	38	43	26	10
D0115	Clean broilers	3.87	17	23	27	9	14
A0040	Prepare vegetables	3.85	65	56	55	42	27
A0046	Simmer foods	3.85	39	37	37	28	16
A0035	Prepare puddings for cooking or serving	3.85	30	44	39	19	14
C0080	Arrange or garnish foods	3.83	39	54	51	39	20
C0100	Prepare steam or dry heat tables for serving lines or patient tray assembly lines	3.83	26	37	35	24	8
A0034	Prepare pre-made pastries and baked goods for baking or serving	3.81	48	54	47	41	18
A0023	Prepare dehydrated foods for cooking or serving, such as instant mashed potatoes	3.80	43	44	41	25	16
D0118	Clean dish machine rooms or dish machines	3.79	35	48	47	34	20
A0022	Prepare dairy products for cooking or serving, other than puddings	3.76	30	38	35	24	18
A0016	Make salads, other than gelatin salads	3.75	61	65	62	38	14

B0075	Prepare paper service trays	3.75	39	50	43	29	16
A0048	Steam foods	3.75	52	50	49	38	20
D0140	Clean or sanitize food grinders	3.73	17	23	27	13	12

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Tsk Y Nbr	Task Title	TSK DIF	1ST JOB	1ST ENL	3- LVL	5- LVL	7- LVL
A0005	Braise foods	3.72	13	23	20	22	16
C0101	Prepare therapeutic diet kits	3.70	52	54	51	32	20
D0138	Clean or sanitize combination ovens	3.69	26	35	35	17	16
D0132	Clean waste disposal areas	3.67	22	31	31	14	16
A0047	Slice cheeses or cold meats	3.67	52	40	39	21	16
A0006	Deep fat fry foods	3.65	61	62	59	41	22
D0156	Clean or service filters, such as cooking or serving filters	3.65	22	27	27	13	16
D0141	Clean or sanitize ice-making machines or dispensers	3.62	22	38	37	18	16
C0089	Portion individual servings of foods	3.59	48	56	55	36	25
D0151	Clean or sanitize potato peelers	3.59	17	27	27	16	12
A0024	Prepare eggs	3.59	74	69	65	41	20
D0153	Clean or sanitize tilt grills	3.59	57	52	53	28	20
D0145	Clean or sanitize milk machines	3.57	17	19	16	8	10
D0157	Clear, clean, and sanitize serving lines or patient tray assembly lines	3.56	43	50	49	27	22
C0085	Load food display cases or shelves	3.54	48	50	51	12	12
A0037	Prepare sandwiches	3.53	65	60	57	42	25
C0082	Break down serving lines or patient tray assembly lines	3.52	39	52	53	32	14
A0021	Prepare convenience foods for serving, such as pre-cooked meats	3.52	43	44	43	40	16
C0086	Load patients' trays onto food carts	3.52	52	60	61	42	18
C0097	Prepare juices for dispensing	3.50	43	54	51	19	10
C0106	Serve foods on serving lines or patient tray assembly lines	3.50	43	50	51	29	14
C0088	Portion individual servings of beverages	3.49	52	60	61	32	24
D0146	Clean or sanitize mixers or blenders	3.49	52	50	49	29	24
D0163	Maintain personal hygiene, other than under field conditions	3.47	57	69	69	52	43
C0111	Verify food and beverage serving temperatures	3.47	57	63	61	45	25
A0042	Prepare or mix beverages, other than for self-service or cooked therapeutic in-flight meals (CTIMs)	3.47	17	27	24	13	12
D0125	Clean pressure cookers or steamers	3.47	43	38	39	22	14
D0155	Clean or sanitize weighing or measuring equipment	3.43	35	38	37	24	20
D0137	Clean or sanitize coffee urns	3.42	35	38	41	26	18
C0091	Prepare beverage stations	3.42	43	44	45	16	14
C0081	Assist patients through serving lines	3.41	39	38	35	19	14
D0149	Clean or sanitize patient food carts	3.41	39	52	49	35	24
D0154	Clean or sanitize utensils or utensil racks	3.39	48	50	49	28	20
D0133	Clean and sanitize cookware or service ware	3.38	52	50	51	30	27
D0136	Clean or sanitize beverage dispensers	3.38	35	44	45	19	14
C0092	Prepare coffee for self-service	3.37	39	42	39	19	14
A0018	Prepare broths for cooking	3.36	61	62	57	35	14
C0096	Prepare iced tea for self-service	3.36	39	35	35	15	12
A0020	Prepare cereals	3.35	61	54	51	38	18
A0020	Prepare fruits	3.34	74	67	67	47	25

D0139	Clean or sanitize dish storage areas	3.34	30	38	37	22	20
D0142	Clean or sanitize kettles, such as steam-jacketed kettles	3.33	39	35	37	24	18

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T Tsk		TSK	1ST	1ST	3-	5-	7-
Y Nbr	Task Title	DIF	JOB	ENL	LVL	LVL	LVL
C0087	Load, position, or preheat dish dispensers	3.32	26	27	31	21	10
D0150	Clean or sanitize pot and pan racks, sinks, or washing areas	3.32	35	46	43	27	18
D0160	Cover, date, time, and store leftover food items	3.31	74	71	67	48	27
D0126	Clean refrigerators or freezers	3.31	65	63	65	42	33
D0147	Clean or sanitize pass-thru food warmers	3.31	43	44	45	24	14
D0148	Clean or sanitize pastry racks	3.31	35	33	35	14	12
A0045	Sample foods by taste or smell	3.31	74	67	67	50	41
A0004	Boil foods	3.31	61	54	51	39	22
D0158	Clear, clean, and sanitize worktables or areas	3.29	57	58	57	40	29
D0161	Dispose of food wastes, other than under field conditions	3.28	48	50	49	35	29
D0116	Clean cabinets	3.28	43	44	45	22	20
A0014	Make gelatin salads	3.28	39	42	39	25	10
C0090	Position or turn on infrared heat lights	3.27	22	23	27	11	2
A0019	Prepare canned foods for cooking or serving	3.21	65	62	59	42	20
A0013	Make gelatin desserts	3.14	65	67	63	31	16
C0105	Replenish foods in serving lines or patient tray assembly lines	3.13	43	48	47	25	14
D0121	Clean microwaves, ranges, or ovens, other than combination ovens	3.13	57	62	59	44	27
D0122	Clean non-perishable storage areas	3.12	48	50	49	30	24
D0128	Clean toasters	3.12	57	58	59	34	27
A0012	Make coffee, tea, or cocoa	3.10	61	65	61	44	31
D0120	Clean lowerators	3.09	26	35	35	21	18
D0124	Clean perishable storage areas, such as produce or bread	3.08	43	48	47	32	10
D0119	Clean floors, walls, or ceilings	3.07	65	62	59	34	16
C0102	Prepare toasters for use	3.06	57	56	55	30	18
D0127	Clean storage racks	3.06	61	56	53	38	20
C0104	Replenish beverages in dispensers for self-service	3.03	43	46	45	17	14
D0135	Clean or mop storage rooms	3.03	61	52	53	27	20
C0110	Transport food to serving lines	3.02	48	56	53	29	18
C0109	Transport food carts to or from inpatient units	2.96	39	54	49	40	24
C0107	Set up or replenish silverware or tray racks	2.90	43	54	53	28	14
C0103	Prepare or set up condiments for self-service	2.90	52	52	51	19	16
C0108	Transfer food from trays to microwave dishes for heating	2.86	22	31	29	14	18
C0113	Wrap or cover individual servings or nourishments on patients' tray	2.84	61	60	55	37	16
D0123	Clean offices	2.80	30	42	37	38	31
C0112	Wrap silverware for patients' tray service	2.78	65	56	55	34	16
D0129	Clean trashcans	2.75	43	42	41	24	22

END PREP