

NAVY CULINARY SPECIALIST (CS) RECORDS PRACTICE EXAM (SAMPLE)

STUDY GUIDE



**SAMPLE STUDY GUIDE
WITH LIMITED QUESTIONS**

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THE FULL VERSION STUDY GUIDE**

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Introduction

Preparing for a certification exam can feel overwhelming, but with the right tools, it becomes an opportunity to build confidence, sharpen your skills, and move one step closer to your goals. At Examzify, we believe that effective exam preparation isn't just about memorization, it's about understanding the material, identifying knowledge gaps, and building the test-taking strategies that lead to success.

This guide was designed to help you do exactly that.

Whether you're preparing for a licensing exam, professional certification, or entry-level qualification, this book offers structured practice to reinforce key concepts. You'll find a wide range of multiple-choice questions, each followed by clear explanations to help you understand not just the right answer, but why it's correct.

The content in this guide is based on real-world exam objectives and aligned with the types of questions and topics commonly found on official tests. It's ideal for learners who want to:

- Practice answering questions under realistic conditions,
- Improve accuracy and speed,
- Review explanations to strengthen weak areas, and
- Approach the exam with greater confidence.

We recommend using this book not as a stand-alone study tool, but alongside other resources like flashcards, textbooks, or hands-on training. For best results, we recommend working through each question, reflecting on the explanation provided, and revisiting the topics that challenge you most.

Remember: successful test preparation isn't about getting every question right the first time, it's about learning from your mistakes and improving over time. Stay focused, trust the process, and know that every page you turn brings you closer to success.

Let's begin.

How to Use This Guide

This guide is designed to help you study more effectively and approach your exam with confidence. Whether you're reviewing for the first time or doing a final refresh, here's how to get the most out of your Examzify study guide:

1. Start with a Diagnostic Review

Skim through the questions to get a sense of what you know and what you need to focus on. Your goal is to identify knowledge gaps early.

2. Study in Short, Focused Sessions

Break your study time into manageable blocks (e.g. 30 – 45 minutes). Review a handful of questions, reflect on the explanations.

3. Learn from the Explanations

After answering a question, always read the explanation, even if you got it right. It reinforces key points, corrects misunderstandings, and teaches subtle distinctions between similar answers.

4. Track Your Progress

Use bookmarks or notes (if reading digitally) to mark difficult questions. Revisit these regularly and track improvements over time.

5. Simulate the Real Exam

Once you're comfortable, try taking a full set of questions without pausing. Set a timer and simulate test-day conditions to build confidence and time management skills.

6. Repeat and Review

Don't just study once, repetition builds retention. Re-attempt questions after a few days and revisit explanations to reinforce learning. Pair this guide with other Examzify tools like flashcards, and digital practice tests to strengthen your preparation across formats.

There's no single right way to study, but consistent, thoughtful effort always wins. Use this guide flexibly, adapt the tips above to fit your pace and learning style. You've got this!

Questions

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- 1. What type of knife is most suitable for filleting fish?**
 - A. A chef's knife
 - B. A paring knife
 - C. A fillet knife
 - D. A serrated knife
- 2. What type of documentation is required for allergies and special dietary needs?**
 - A. Minimal notes on preferences
 - B. Detailed records should be kept to ensure compliance and safety
 - C. A checklist for daily meals
 - D. Verbal confirmations from guests
- 3. Who conducts inventory upon relief of the FSO?**
 - A. Only the outgoing FSO
 - B. Only the incoming FSO
 - C. Both the incoming and outgoing FSO's
 - D. The Supply Officer only
- 4. What is the primary responsibility of a Navy Culinary Specialist?**
 - A. To prepare, cook, and serve food in a safe and sanitary manner
 - B. To manage the budget for kitchen supplies
 - C. To maintain equipment used in food preparation
 - D. To supervise other kitchen staff during meal preparation
- 5. What document outlines the manning for Food Service Attendants (FSA's)?**
 - A. Daily Operations Plan
 - B. Ships Manpower Document
 - C. Food Service Manual
 - D. Personnel Assignment Form
- 6. Which column of the NAVSUP 338 indicates the daily meals sold for cash?**
 - A. Column 6
 - B. Column 15
 - C. Column 12
 - D. Column 19

7. What is the functional account number for ashore CONUS?

- A. 73110
- B. 73170
- C. 73160
- D. 73180

8. What is the primary purpose of the NAVSUP 1359 report?

- A. To document food item requests
- B. To summarize the general mess operations
- C. To track food expenditures
- D. To prepare meal preparation worksheets

9. What is the noun name of the NAVSUP 1336?

- A. Requisition Log
- B. Order Confirmation
- C. Food Supply Report
- D. Inventory Adjustment Record

10. What is the primary goal of food safety and sanitation practices?

- A. To prepare meals quickly and efficiently
- B. To prevent foodborne illnesses and ensure health
- C. To reduce food waste in the kitchen
- D. To improve the taste of the food served

Answers

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1. C
2. B
3. C
4. A
5. B
6. A
7. A
8. B
9. A
10. B

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Explanations

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1. What type of knife is most suitable for filleting fish?

- A. A chef's knife
- B. A paring knife
- C. A fillet knife**
- D. A serrated knife

A fillet knife is specifically designed for the task of filleting fish. This knife features a long, flexible blade that allows for precision and control while making clean cuts along the bones and skin of the fish. The flexibility of the blade enables a chef to maneuver around the delicate structure of the fish with ease, ensuring that maximum meat is obtained from the fillets while minimizing waste. In contrast, a chef's knife is a multipurpose tool used primarily for chopping, slicing, and dicing a variety of foods, but it lacks the specific design necessary for filleting. A paring knife is smaller and suited for intricate tasks, such as peeling or trimming, and is not effective for filleting fish due to its short, rigid blade. A serrated knife is primarily used for cutting through foods with hard exteriors and soft interiors, like bread, and does not provide the smooth, clean cuts required for filleting fish. Thus, the fillet knife stands out as the optimal choice for this particular kitchen task.

2. What type of documentation is required for allergies and special dietary needs?

- A. Minimal notes on preferences
- B. Detailed records should be kept to ensure compliance and safety**
- C. A checklist for daily meals
- D. Verbal confirmations from guests

Detailed records are essential for accurately tracking allergies and special dietary needs, ensuring compliance with health and safety standards. This documentation helps culinary specialists identify and avoid ingredients that may cause allergic reactions or health issues for individuals with specific dietary restrictions. Keeping comprehensive records minimizes the risk of cross-contamination and boosts the overall safety of food preparation. This level of documentation not only aids in meal planning and preparation but also provides a clear reference for staff, ensuring that everyone's needs are met consistently. By maintaining detailed records, culinary specialists can uphold the highest standards of care and attention in food service, thus fostering a safe dining environment for all guests.

3. Who conducts inventory upon relief of the FSO?

- A. Only the outgoing FSO
- B. Only the incoming FSO
- C. Both the incoming and outgoing FSO's**
- D. The Supply Officer only

The correct answer is that both the incoming and outgoing Food Service Officers (FSOs) conduct inventory upon relief. This practice is essential to ensure an accurate transfer of responsibility for the food service operations. When both officers participate in the inventory, it fosters accountability and transparency, allowing the new FSO to be fully aware of the current state of supplies and equipment. This shared process helps identify any discrepancies and ensures that the incoming officer is well-informed about the stock levels, condition of supplies, and operational responsibilities. By having both FSOs involved, it not only reinforces collaboration but also sets a solid foundation for the incoming officer to build upon. Each FSO brings their perspective and experience to the inventory process, contributing to a comprehensive understanding of operational resources. Other options, such as only having the outgoing or only the incoming FSO conduct the inventory, do not provide the necessary checks and balances needed for a smooth transition. If only one officer were to handle the inventory, there could be unresolved issues or miscommunications regarding the actual state of the supplies, leading to potential operational challenges in the food service operation. Saying that only the Supply Officer conducts the inventory overlooks the collaborative nature of the transition process that is critical in effective food service management.

4. What is the primary responsibility of a Navy Culinary Specialist?

- A. To prepare, cook, and serve food in a safe and sanitary manner**
- B. To manage the budget for kitchen supplies
- C. To maintain equipment used in food preparation
- D. To supervise other kitchen staff during meal preparation

The primary responsibility of a Navy Culinary Specialist is to prepare, cook, and serve food in a safe and sanitary manner. This is a crucial role within the Navy, as providing high-quality, nutritious meals is essential for the health, morale, and overall performance of service members. Ensuring that food is handled safely prevents foodborne illnesses and promotes the wellbeing of those in the Navy. The focus on cooking methods, food prep, cleanliness, and proper food handling techniques underscores the importance of safety and sanitation in the culinary environment. While managing budgets, maintaining kitchen equipment, and supervising staff are also valuable tasks within a culinary operation, they are considered secondary or supportive to the core function of meal preparation. The main emphasis for a Culinary Specialist lies in the actual cooking and serving processes, as this directly impacts the daily lives of sailors.

5. What document outlines the manning for Food Service Attendants (FSA's)?

- A. Daily Operations Plan
- B. Ships Manpower Document**
- C. Food Service Manual
- D. Personnel Assignment Form

The correct answer is the Ships Manpower Document, which outlines the overall manning requirements and personnel assignments for various roles on board, including Food Service Attendants (FSA's). This document specifies the number of personnel necessary to efficiently operate the food service department, ensuring there are enough FSAs to meet the operational demands and maintain the standards of service. This document is crucial because it takes into account factors such as the size of the ship, the number of personnel onboard, and the operational tempo, providing guidance on staffing levels needed for effective food service operations. Additionally, it ensures compliance with Navy regulations and standards regarding personnel readiness and service quality. While the Daily Operations Plan may provide specific details on daily tasks and responsibilities, and the Food Service Manual contains the procedures and standards for food service practices, it does not typically address manning levels directly. The Personnel Assignment Form is used for tracking individual assignments rather than the overall manning framework. Therefore, the Ships Manpower Document is the authoritative source for understanding the required staffing for Food Service Attendants.

6. Which column of the NAVSUP 338 indicates the daily meals sold for cash?

- A. Column 6**
- B. Column 15
- C. Column 12
- D. Column 19

The NAVSUP 338, a form used in Navy food service operations, provides a detailed breakdown of various meal transactions and sales data. The column that indicates the daily meals sold for cash is specifically designed to track cash transactions, which are crucial for managing the financial aspect of food service operations. Column 6 is designated for recording the number of meals sold for cash, which is essential for accurate accounting and inventory management. This information helps culinary specialists understand the cash flow from meal sales and assists in making informed decisions regarding budgeting, meal pricing, and inventory control. Understanding the significance of this column is vital for culinary specialists to ensure that proper financial practices are followed and to maintain transparency in sales transactions.

7. What is the functional account number for ashore CONUS?

- A. 73110**
- B. 73170
- C. 73160
- D. 73180

The functional account number for ashore CONUS installations is 73110. This account number is utilized to track and manage funds related to various operations and expenses associated with dining facilities and food services in ashore locations within the Continental United States (CONUS). In the context of Navy Culinary Specialists, understanding the correct functional account number is crucial for ensuring accurate financial reporting, budget management, and adherence to regulations within the Navy's logistics and support frameworks. It is essential for culinary specialists to be familiar with this number as it pertains to their operational responsibilities and fiscal accountability. The other options represent different functional account numbers used for various purposes within the Navy's accounting system but do not correspond to ashore CONUS operations, highlighting the importance of precise knowledge in these financial classifications.

8. What is the primary purpose of the NAVSUP 1359 report?

- A. To document food item requests
- B. To summarize the general mess operations**
- C. To track food expenditures
- D. To prepare meal preparation worksheets

The primary purpose of the NAVSUP 1359 report is to summarize the general mess operations. This report serves as a comprehensive overview of the activities and functions related to food service operations within Navy establishments. It encompasses details such as meal counts, inventory levels, and overall performance metrics, allowing the management to assess the efficiency and effectiveness of the culinary operations. By providing a clear summary of mess operations, the NAVSUP 1359 report assists culinary specialists and command leadership in making informed decisions regarding food service management, resource allocation, and operational improvements.

9. What is the noun name of the NAVSUP 1336?

- A. Requisition Log**
- B. Order Confirmation
- C. Food Supply Report
- D. Inventory Adjustment Record

The NAVSUP 1336 is officially referred to as the Requisition Log. This document is vital within the Navy's supply chain management as it is used to track and record requisitions for food and supply items. The Requisition Log aids in ensuring that orders are properly logged, monitored, and managed, facilitating accurate inventory control and accountability. The other choices, while related to supply and inventory processes, do not correctly represent the NAVSUP 1336. Order Confirmation pertains to acknowledging receipt of an order but does not encapsulate the record-keeping function of the NAVSUP 1336. Similarly, the Food Supply Report and Inventory Adjustment Record serve different purposes within the supply chain and reporting structure, focusing on the status of food supplies and adjustments in inventory, respectively. Therefore, the correct answer highlights the primary function of NAVSUP 1336 as a tool for maintaining visibility and management of requisitioned items.

10. What is the primary goal of food safety and sanitation practices?

- A. To prepare meals quickly and efficiently
- B. To prevent foodborne illnesses and ensure health**
- C. To reduce food waste in the kitchen
- D. To improve the taste of the food served

The primary goal of food safety and sanitation practices is to prevent foodborne illnesses and ensure health. This focus is essential in any culinary environment, particularly in the Navy, where the health and well-being of personnel directly impact mission readiness. Implementing proper food safety protocols, such as proper handling, cooking, and storage of food, is crucial to minimize the risk of contamination and ensure that food served is safe for consumption. This focus on health extends beyond merely following guidelines; it involves creating a culture of safety that prioritizes washing hands, cleaning surfaces, and monitoring food temperatures. The emphasis on preventing foodborne illnesses aligns with overarching health standards and regulations, as protecting individuals from potential health risks is fundamental in culinary operations. While preparing meals quickly and efficiently, reducing food waste, and improving the taste of food are important aspects of culinary work, they do not address the critical necessity of health and safety, which is paramount in food service environments.

Next Steps

Congratulations on reaching the final section of this guide. You've taken a meaningful step toward passing your certification exam and advancing your career.

As you continue preparing, remember that consistent practice, review, and self-reflection are key to success. Make time to revisit difficult topics, simulate exam conditions, and track your progress along the way.

If you need help, have suggestions, or want to share feedback, we'd love to hear from you. Reach out to our team at hello@examzify.com.

Or visit your dedicated course page for more study tools and resources:

<https://navycsrecords.examzify.com>

We wish you the very best on your exam journey. You've got this!

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