

SCHOOL FOR BAKERS AND COOKS

MISSION

LINEAGE

School for Bakers and Cooks

STATIONS

ASSIGNMENTS

COMMANDERS

HONORS

Service Streamers

Campaign Streamers

Armed Forces Expeditionary Streamers

Decorations

EMBLEM

MOTTO

OPERATIONS

COMPILING the history of the School for Bakers and Cooks, Kelly Field, Texas, the early problems of the Staff, which consisted of one Captain, one First Lieutenant and twelve Sergeants First Class, should be taken into consideration. They were those, which were confronted by almost every School Staff sent out to new fields of endeavor. These men were detailed on special duty from Fort Sam Houston and Camp Travis, Texas. They were assigned one store tent in the Second Training-Brigade, and after borrowing a typewriter from Fort Sam Houston, and a desk from the

Supply Office of the Brigade, opened the office for business in one end of the store tent. Seventeen officers, all of whom were second lieutenants, were detailed by the Commanding Officer of Kelly Field, to undergo a course of instruction in Mess Management, and ordered to report to the Officer in Charge. Classes were held for them, and they were taught practically and theoretically how to cut meat, cook and care for it, and also how to make dough and care for it, besides the other duties of a Mess Officer.

The course was made compulsory for all Mess Sergeants and cooks in the Field and certain tents, as convent places throughout the field, were designated as class rooms. Each division instructor would assemble his cooks off duty, both morning and afternoon, for theoretical instruction.

Mach 28th, 1918, orders were given to tear down the store tent in which the School Office and Sleeping Quarters were located. and Mess Hall No. 67 was used as a class room and quarters in which place the School continued its work until June 19th, 1918, when it moved into its magnificent quarters, which were especially erected for it on the Capt. J. F. CROSSON corner of Quartermaster Road and Headquarters Street. From this time on school work was reorganized systematically. In the east end of the Cooking Department Barracks provision was made for a class room; one of the finest in furnishings, equipment and exhibits. Here the student learns the Range, its care, and the evolution of the various food stuffs from their creation until they are prepared for human consumption.

As the physical features of the Camp changed, so also the method of instruction necessarily was changed by the Officer in Charge and his assistants, which greatly assisted in bringing the messes to the highest degree of efficiency in kitchens and dining halls, the improvement in the preparation and serving of the meal, the value of proper nutrition, and sanitation amplified by personal cleanliness.

That some idea of the work accomplished by the School may be thoroughly understood the records show that since its institution there have been graduated from the Students enrolled, approximately one hundred Mess Officers, one hundred and sixty-five Mess Sergeants, and twenty-two hundred Cooks.

This record clearly indicates the scope of the work accomplished, and it may be added that much of the credit for the excellent Mess Kelly Field organizations have been favored with is directly traceable to the School for Bakers and Cooks. The following are the different, departments that have been developed since the School has moved into its new home: Planning Dept., Improvement Dept., Cost and Maintenance Dept., Personnel Dept, Supply Dept., Department of Instruction and Practical Instruction Dept.

USAF Unit Histories
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Sources
Air Force Historical Research Agency. U.S. Air Force. Maxwell AFB, AL.