



**NEW EPISODES
MONDAYS
AT NOON EST**



CS1 (SW) Thomas P. McNulty, PCC

Culinary Specialist First Class Thomas McNulty is a Personal Certified Chef through the American Culinary Federation. He began his military cooking career with the Navy in 1999. He attended Mess Management “A” School at Lackland AFB in San Antonio, Texas. His first tour of duty was aboard the USS La Salle in Gaeta, Italy, where he served as a galley supervisor and Commanding Officer’s cook.

CS1 McNulty is credited with organizing a chapter of the International Food Service Executives Association while based in Everett, Washington. As a result, 23 culinary specialists became food safety specialists and certified food executives.

CS1 McNulty has extensive experience organizing meals for large formal gatherings including dinners, buffets, and cruises. He is an honor graduate of the Starkey International Institute for Household Management. CS1 McNulty is currently an enlisted aide with Commander Navy Region Southwest, San Diego, California, where he is responsible for the admiral’s quarters and operates the Flag Mess located at the Headquarters Building.