Appendix 6

SEAMANSHIP SYLLABUS

Seamanship is to be taught in accordance with the syllabus laid down in current Defence Council Instructions, depth of coverage of the syllabus being determined by the number of hours allocated to Seamanship for each branch.

J.S. ..... 3 ..... 170
J.A.Ck., J.S.A. ..... 56
J.E.M. 
J.M.(E.), J.N.A.M., J.N.A. ..... 
J.R.O. ..... 26
Appendix 7

S.O. SYLLABUSES – (G), (T.A.S.), (R.P.)

A. BASIC GUNNERY SYLLABUS

<table>
<thead>
<tr>
<th>SUBJECT</th>
<th>No. OF HOURS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Close Range</td>
<td>94</td>
</tr>
<tr>
<td>Introduction to Gun Instruction</td>
<td>114</td>
</tr>
<tr>
<td>Ammunition</td>
<td>4</td>
</tr>
<tr>
<td>Introduction to Control</td>
<td>20</td>
</tr>
<tr>
<td>Organisation</td>
<td>3</td>
</tr>
<tr>
<td>Communications</td>
<td>2</td>
</tr>
<tr>
<td>Revision and Tests</td>
<td>10</td>
</tr>
</tbody>
</table>

Close Range (94 hours)

Introduction to Close Range. The problem, types of attack, control systems and guns. Film A.164 Pt. 11.

The 40/60 Gun. General description. The 40/60 breech. The parts of the breech and how they work. Film S.A. 358 Pt. 1, D.N. 172.

The 40/60 Louder. The parts of the loader and how they work. The firing cycle. D.N. 171, D.N. 184. Film S.A. 358 Pts. 3 and 4.

Practical 40/60 aiming.

Brief acquaintance on Sea Cat.

Introduction to Gun Instruction (114 hours)

Introduction to Medium Range AA. Briefly the problem, types of attack, type of control and the gun.

The 4.5 in. Mk. 4/5 Gun. Capabilities, rate of fire, type of control, duties of the crew, use in surface and AA. fire. D.V. 2. Film A.164 Pts. 1, 2 and 3.

The 4.5 in. Mk. 5 Mtg. Build-up of mounting (to include elevation and training arrangements).

The 4.5 in. Mk. 4/5 breech. Parts of the breech and how they work in S.A. fire. D.B. 82.

Firing the Gun. Electric and percussion arrangements. The interruptor and shifting striker.

Recod and recuperator. The general arrangements briefly. Films D.B. 41 and D.B. 41/1, D.B. 83, S.A. 208 Pts. 1A and 1B.

receivers. Types of receivers used. General description, lining up and reading off, with particular application to the receivers used at H.M.S. Cambridge.

The 4.5 in. Mk. 5 Mtg. Brief description of the Auto System and switching of power.

Ammunition (4 hours)


Ammunition safety. N.M.E.R's as far as they cover the Seaman Gunner.

Film D.E. 11, 36. B.R. 162.

Ammunition supply and ammunitioning.

B.R. 697

App. 7-1
Introduction to Control (20 hours)

Introduction to control. Why control systems are necessary. Outline of an A.A./S.U. system. Walk round a destroyer system to explain briefly the general layout without any details of operation. Film D.N. 38. S.A. 161.

Target Detection. How targets are detected by radar and sighting. Brief description of Air and Surface Warning Radar without operating details. Description of the guns Direction System explaining the function of each part of the equipment without operating details. The procedure from detection to indication. Film D.M. 14, D.M. 33, D.N. 36.

Armament Direction. The duties of the P.C.O., G.D.O. (Blind) and G.D.O. (Visual) and the Director Officer, sufficient to describe how the armament is put on to the target.

Command and Control orders. What they mean and how they are used. B.R. 975.

Target Tracking. Brief description of Gannetry Radar. How the target is tracked in blind and visual and how the information is used on the A.F.C.B. Mk. 10. The principles behind the spotting instructions and how the information they provide is used to aid target finding—without details of groups used. Film S.A. 162.


Fuse Number. Why a fuse is necessary in Starshell fire. Briefly production of fuse number and briefly how a T.M. fuse works. Brief description of V.T. fuses.

Walk round destroyer system as a complete resume on Introduction to control. Binooculars. Revision of use and care. Lookouts. Revision of routines and methods of reporting. Film A. 191 Pt. 3.

Organisation (3 hours)

Duties of Gannetry Department. The Gannetry Officer, T.S. Officer, Explosives Accountant Officer, Ordnance Engineer Officer, C.P.O.G.I., Gannetry Instructors, Ordnance Artificers and the Gannetry Office Writer.

Degrees of readiness, Watch and Station Bill, Commissioning Cards. Examples of degrees of readiness in a destroyer.

Communications (2 hours)


Practical period on gannetry orders and reports. Use and care of Gannetry Communications Equipment.

Revision and Tests (10 hours)

Tests are to consist of—

40/60 Mark 7. S.P.T.
4½ in. Mk. 3. S.P.T.
General S.P.T./S.A.T. as convenient.

Appendix 7-2
B. BASIC T.A.S. SYLLABUS

Length of course: 54 hours

<table>
<thead>
<tr>
<th>SUBJECT</th>
<th>NO. OF HOURS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Introduction to T.A.S. Sonar</td>
<td>24</td>
</tr>
<tr>
<td>Weapon and Mine Warfare</td>
<td>24</td>
</tr>
<tr>
<td>Practice Demolitions</td>
<td>6</td>
</tr>
<tr>
<td>Revision and Tests</td>
<td>6</td>
</tr>
</tbody>
</table>

Introduction to T.A.S. Sonar (24 hours)


Types of sonar and ships in which they are fitted. (Brief mention of type 184 and 199). Describe 170. Film "Type 170" (A52) Part 1). Differences of 1/4 from 170. Use of "Q" and "I". Show recorders and 164 layout. Film: "Principles of Sonar operating procedures" (A1270).

Practical operating type 164.


Type 170 build up of set. Block Diagram. Tie up with requirements of A/S control problem.

Practical operating Type 170.


Classification.


Film: "Type 170, Mortar Mk. 13 System Pt. I. Discussion of Principles." Describe 170/177 Layout in Leander Class Frigate. Tie up with M. Mk. 10 and Wasp helicopter.

Film: "Type 177" Brief description of Type 177. Describe Type 176, 184, 199 and 185 (U/W Tel). Hunter/Killer submarines and Wessex Helicopter. Short discussion on Future Developments.

Weapons and Mine Warfare (24 hours)


Give general outline of Mechanical Torpedoes. Mk. 8** Performance figures. Mention other S.M torpedoes. Blowing heads. Discuss S/M and above water discharge. Mention Mk. 9**.

B.R. 697

App. 7-3
A/S weapons in service history of development of weapons and equipment.
Mortar Mk. 10 mounting and handling room.
Film: 'A/S Mortar Mk. 10' (AS21 Part 2). Details of Crew duties.
Handling and Loading equipment. Routine for loading. Mention different loading arrangements and magazine/handing room routes.
Dummy drills on models.
Squad. Simple control diagram. Loading arrangements. Details of mounting working, andking room layout etc.
Practical duties of Squid's crew.
Mortar Mk. 10. Design and layout of depth setting arrangements. Weapon control panel. Hinge pump and operation.
Bathythermograph. Description. Use of B/T. Reading the slides.
Interpretation of Slides. Operational Storage, Streaming and recovery. Strip Film: 'Bathythermograph' (S.A. 333).
Operation. Streaming and recovery of Uniforax and Type 182.
Mining materials. Description of Ground mines, buoyant mines and sinkers.
Practical demolitions using dummy explosives.
Practical demolitions.
C. BASIC R.P. SYLLABUS

Length of course: 60 hours

**RADAR**

<table>
<thead>
<tr>
<th>SECTION</th>
<th>SUBJECT</th>
<th>NO. OF HOURS</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Principle of Radar</td>
<td>2</td>
</tr>
<tr>
<td>2</td>
<td>Type 293</td>
<td>2</td>
</tr>
<tr>
<td>3</td>
<td>Reporting</td>
<td>6</td>
</tr>
</tbody>
</table>

**SECTION 2: Principles of Radar** (2 hours)

Purpose and principles of warning radar; range and bearing measurement; the basic radar set, essential components; Classification of sea; characteristics of each. Aerial arrays and resulting horizontal and vertical-coverage diagrams. (978, 293, 963).

**SECTION 2: Type 293 Radar** (2 hours)

(a) Operation (1½ hours)

Brief description, Performance and Uses.

(b) General (½ hour)

Firefighting, electric shock and artificial respiration; causes of fire and ways of preventing fire; action in the event of fire. How to deal with a shocked person; methods of artificial respiration.

**SECTION 3: Reporting** (6 hours)

Reporting procedures and practical reporting; practical setting up and lining up of the P.P.

**PLOTTING**

<table>
<thead>
<tr>
<th>SECTION</th>
<th>SUBJECT</th>
<th>NO. OF HOURS</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Surface plotting</td>
<td>30</td>
</tr>
<tr>
<td>2</td>
<td>Voice communications and logging</td>
<td>8</td>
</tr>
<tr>
<td>3</td>
<td>General</td>
<td>4</td>
</tr>
<tr>
<td>4</td>
<td>Tests</td>
<td>8</td>
</tr>
</tbody>
</table>

**SECTION 1: Surface plotting** (30 hours)

Surface plots – Types used in A.I.O. and their sources of information; symbols, conventions and standard colours; what a surface plot should show.

The A.R.L. table. Outline of how the table works with particular reference to the part played by each of the controls and the difference between log and clock drive.

The L.O.F. scale. Duties of personnel. Setting up plotting sheets. Practical plotting by graticule up to 6 plots per minute.

God plotting up to 4 plots per minute.

**SECTION 2: Voice communications and logging** (8 hours)

R.T. technique, procedure; composition of message;—Call, text, ending, common pro-words. Instructions for calling and answering. Vocabularies. Logging abbreviations, practical logging of a ships’ net to 15 words per minute.

App. 7-5

B.R. 97
SECTION 3 General (4 hours)
Brief history of A.I.O., layouts and functions; compartments, why needed and what is required of them. Brief description of internal communications.

SECTION 4 Tests (8 hours)
Surface plotting – L.O.P. at 5 plots per minute.
GRID at 6 plots per minute.
Logging – One script of 300 words on ship/lair net at 15 words per minute.
General paper.
## Appendix 8

**TECHNICAL SYLLABUSES**

<table>
<thead>
<tr>
<th>A. JUNIOR ENGINEERING MECHANICS</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Introduction; materials; hand tools; screw threads</td>
<td>8</td>
</tr>
<tr>
<td>I.C. Engines; lubrication; practical I.C.E.</td>
<td>10</td>
</tr>
<tr>
<td>Hydraulics; valves; pumps</td>
<td>4</td>
</tr>
<tr>
<td>Sources of power; transfer of heat; generation of steam</td>
<td>6</td>
</tr>
<tr>
<td>Boilers</td>
<td>10</td>
</tr>
<tr>
<td>F.F.O. combustion; boiler cleaning and preservation; F.F.O. systems; flashing up</td>
<td>8</td>
</tr>
<tr>
<td>Steam systems</td>
<td>4</td>
</tr>
<tr>
<td>Main propulsion machinery</td>
<td>8</td>
</tr>
<tr>
<td>Feed water systems; auxiliary machinery; auxiliary systems; distilling plant</td>
<td>12</td>
</tr>
<tr>
<td>Steering gear</td>
<td>2</td>
</tr>
<tr>
<td>Turbo generators</td>
<td>2</td>
</tr>
<tr>
<td>Flight deck machinery</td>
<td>2</td>
</tr>
<tr>
<td>Stowage of F.F.O.; fueling; confined spaces; hull preservation; raising steams</td>
<td>10</td>
</tr>
<tr>
<td>Engine room organisation</td>
<td>2</td>
</tr>
<tr>
<td>Benchwork</td>
<td>26</td>
</tr>
<tr>
<td>Damage Control</td>
<td>18</td>
</tr>
<tr>
<td>Sea training</td>
<td>2 weeks</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>B. JUNIOR NAVAL AIR MECHANICS</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Names and parts of aircraft; safety precautions; demarcation of trades</td>
<td>8</td>
</tr>
<tr>
<td>Care and use of tools; materials; threads; A.G.S. parts; corrosion</td>
<td>16</td>
</tr>
<tr>
<td>Dismantling mechanisms; locking; basic engineering; pipelines; bonding</td>
<td>24</td>
</tr>
<tr>
<td>How an aircraft flies</td>
<td>4</td>
</tr>
<tr>
<td>E.B.U.G.S.; air ordnance; cowlings and panels; maintenance of aircraft; lubrication</td>
<td>22</td>
</tr>
<tr>
<td>Lifting appliances; airfields; hangar fire precautions; safety equipment; ground equipment</td>
<td>16</td>
</tr>
<tr>
<td>Aircraft cleaning and polishing; moving aircraft; carrier; picketing and securing</td>
<td>8</td>
</tr>
<tr>
<td>Aircraft engines</td>
<td>12</td>
</tr>
<tr>
<td>Air publications; Form A. 700; airmanship notes</td>
<td>16</td>
</tr>
<tr>
<td>Examinations</td>
<td>8</td>
</tr>
</tbody>
</table>

B.R. 697

App. B-1
C. JUNIOR NAVAL AIRMEN

Familiarisation; history of F.A.A.; glossary of air terms; demarcation of trades; chain of command

Airfield organisation; carrier organisation; use of tools; names and roles of naval aircraft and squadrons

Aircraft construction; how an aircraft flies; safety precautions

Layout of airfield; moving aircraft; tractor driving; aircraft handling; packeting and securing

Firefighting

Firefighting (carrier); Phot.; Met.

Air traffic control; voice procedure

Safety equipment; ordnance; radio; radar; electricity

Fueling aircraft; gas turbines; piston engines; engine running precautions; propellers; systems

First aid

Damage control

Servicing routines and publications

Advancement

Revision

Examination

D. JUNIOR ELECTRICAL MECHANICS

Total time allocated 184 hours

Introduction to the Course, Aims, Examinations etc.

Type Electrical Branch. History and Trade Structures


No. 1. Blow Lamp

Soldering. Types and Precautions etc.

No. 2. Electrical Safety Precautions. Ashore and Afloat

No. 3. Electrical Fittings. Wiring; Joining; Stripping; Plugs; Sockets.

No. 4. Methods. Practical Exercise

No. 5. Planned Maintenance. Good and Bad Workmanship. Lubrication.

No. 6. Test Equipment

No. 7. Test Job. Soldering and Fitting. Make and Wire Up Chassis

N.B.C.D. Instruction

No. 8. Electrical Theory Instruction. Structure of Matter, Current, E.M.F., Explanation of V.I. & R. Ohm's Law. Lab. Work; Wiring Circuits; Resistive Circuit, Calculations; Power Law; Energy; Consumption; Circuit Testing: Simple Test; Revision

No. 9. Earth's Magnetism; Resistances; Voltages; Current Division; Magnetism; Electro Magnetism; Conductors, Principles of Motors; The Ohm-meter, Ammeters and Voltmeters

No. 10. Revision

No. 11. Examination

App. B-5
### E. JUNIOR MEDICAL ATTENDANTS

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Introduction to Branch—Duties etc.</td>
<td>2</td>
</tr>
<tr>
<td>Anatomy and Physiology</td>
<td>62</td>
</tr>
<tr>
<td>First Aid</td>
<td>20</td>
</tr>
<tr>
<td>Hygiene</td>
<td>20</td>
</tr>
<tr>
<td>Service Administration</td>
<td>20</td>
</tr>
<tr>
<td>Pharmacy</td>
<td>4</td>
</tr>
<tr>
<td>Nursing</td>
<td>24</td>
</tr>
<tr>
<td>Revision</td>
<td>10</td>
</tr>
<tr>
<td>Examinations</td>
<td>10</td>
</tr>
<tr>
<td>Damage Control</td>
<td>12</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>144</strong></td>
</tr>
</tbody>
</table>

The above covers the first four weeks of the Adult 16 weeks R.N.H. Haslar Syllabus, enabling Juniors from H.M.S. Ganges to be streamed into classes that are five weeks on course.
Appendix 9

COMMUNICATIONS SYLLABUS – J.R.O. (U)

<table>
<thead>
<tr>
<th>SUBJECT</th>
<th>NO. OF HOURS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Morse Manuscript Reception</td>
<td>130</td>
</tr>
<tr>
<td>Morse Manual Transmitting</td>
<td>12</td>
</tr>
<tr>
<td>Touch Typing</td>
<td>100</td>
</tr>
<tr>
<td>Basic Procedure</td>
<td>20</td>
</tr>
<tr>
<td>Radio Organisation</td>
<td>18</td>
</tr>
</tbody>
</table>

PASSING OUT STANDARD

<table>
<thead>
<tr>
<th>Speed</th>
<th>ACCURACY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Morse Manuscript Reception</td>
<td>15 wpm</td>
</tr>
<tr>
<td>Morse Manual Transmitting</td>
<td>8 wpm</td>
</tr>
<tr>
<td>Touch Typing</td>
<td>23 wpm</td>
</tr>
<tr>
<td>PERIOD</td>
<td>TIME (Hours)</td>
</tr>
<tr>
<td>--------</td>
<td>-------------</td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>
| 1      | 2           | Introduction to course:  
(a) Outline of cook’s branch—structure and advancement.  
(b) Personal and working hygiene.  
(c) Basic first aid and artificial respiration.  
Lecture—equipment:  
(a) Use of equipment.  
(b) Correct use of tools.  
(c) Cooking equipment and ranges.  
(d) Cleaning of equipment.  
(e) Knife drill. |
| 2      | 2           | Basic preparation and cleaning of vegetables.  
Recognition and storage of common herbs and seasonings.  
Lecture: What is cooking and why is food cooked.  
Various cooking temperatures.  
Costing: Basic outline of S.I.P. From the commencement of cooking all dishes produced by students are to be costed. |
| 3      | 2           | Lecture demonstration—Stocks—Brown, white, fish.  
Theory of game and chicken. |
| 4      | 2           | Practical work by students on basic vegetable preparation and cutting—knife drill. |
| 5      | 2           | Students as class produce one of each stock.  
Re-cap on instruction to day. |
| 6      | 2           | Lecture demonstration: Soups and sauces.  
Soups—broth, purée, thickened, consommé.  
Sauces—brown, tomato, veloute, white, mayonnaise.  
Explanation of derivations sauces produced from these. |
| 7-12   | 12          | Practical work by students on stocks, soups, sauces. |
| 13     | 2           | Lecture demonstration: Methods of cooking.  
Frying, braising, baking, poaching, frying—deep and shallow, grilling. |
| 14     | 2           | Lecture demonstration: Egg dishes—boiled, omelette, buttered and fried.  
Explanation of garnishes suitable for omelettes and buttered eggs. |
| 15-16  | 4           | Practical work by students on egg dishes. |
| 17     | 2           | Re-cap on all subjects taught to date, random selection of work to be given. |

App. 10-1

B.R. 697
<table>
<thead>
<tr>
<th>Period</th>
<th>Time (Hours)</th>
<th>Subject</th>
</tr>
</thead>
<tbody>
<tr>
<td>18</td>
<td>2</td>
<td>Fish</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Recognition and preparation: cod, mackerel, hake, sole, haddock, whiting, plaice, herring. Theory on—Turbot, halibut, salmon. Demonstration to include: (a) Freshness and selection. (b) Cleaning, filleting, boning and skinning of: (i) Round fish. (ii) Flat fish. (c) Keeping qualities and storage. (d) Use of fish in sick cookery. (e) Use of court bouillon.</td>
</tr>
<tr>
<td>19</td>
<td>2</td>
<td>Lecture demonstration: Methods of cookery applied to Fish. (a) Deep fried, batter and breadcrumbs. (b) Shallow fried, meuniere. (c) Poaching—use of fish stock. (d) Grilling. (e) Boiling—use of court bouillon. (f) Steaming—applicable to sick cookery. Lecture to include various garnishings, beurre meuniere and maitre d'hôtel butter.</td>
</tr>
<tr>
<td>20-25</td>
<td>12</td>
<td>Practical work by students of fish dishes. During this time they are to produce an appropriate sauce with each dish and at times a soup as well.</td>
</tr>
<tr>
<td>26</td>
<td>2</td>
<td>Lecture demonstration: Made up fish dishes using cooked fish. Dishes taken from basic recipes.</td>
</tr>
<tr>
<td>27-29</td>
<td>6</td>
<td>Practical work by students on made up fish dishes. During this time they are to produce an appropriate sauce with each dish and at times a soup as well.</td>
</tr>
<tr>
<td>30</td>
<td>2</td>
<td>Lecture demonstration: Shellfish. (a) Selection and cooking. (b) Basic preparation for (i) Crab (ii) Lobster.</td>
</tr>
<tr>
<td>31</td>
<td>2</td>
<td>Lecture: Garnishing of fish dishes applicable to MCM. Re-cap on subjects taught to date. (theory). Revision period. During this time students are to be given selected dishes covered during instruction.</td>
</tr>
<tr>
<td>32-33</td>
<td>4</td>
<td>Written examination covering subjects taught to date.</td>
</tr>
<tr>
<td>34</td>
<td>2</td>
<td>Lecture demonstration: Meat dissection. (a) Hindquarter of Beef. (b) Carcass of lamb. Lecture to include uses of various cuts and joints.</td>
</tr>
<tr>
<td>35</td>
<td>2</td>
<td>Lecture: Veal, pork, bacon, offal. Cuts, joints and uses for. Lecture—Meats. (a) Preparation and cooking of various joints. (b) Quality, timing. (c) Meat diseases. (d) Fresh and frozen meats. (e) Meat refrigeration and thawing. (/) Meat pickling, brine tub.</td>
</tr>
<tr>
<td>36</td>
<td>2</td>
<td>App. 10-2</td>
</tr>
<tr>
<td>Period</td>
<td>Time (Hours)</td>
<td>Subject</td>
</tr>
<tr>
<td>--------</td>
<td>-------------</td>
<td>---------</td>
</tr>
</tbody>
</table>
| 37     | 2           | Lecture demonstration—Preparation and cooking of:  
|        |             | (a) Loins, lamb.  
|        |             | (b) Chops, cutlets.  
|        |             | (c) Fillet beef.  
|        |             | (d) Tourneados.  
|        |             | (e) Nuisettes.  
|        |             | (f) Meat for pies/puddings. |
| 38     | 2           | Lecture demonstration—Oifal:  
|        |             | Preparation and cooking of:  
|        |             | (a) Sheep's hearts.  
|        |             | (b) Ox hearts.  
|        |             | (c) Kidneys—lamb, ox, pigs.  
|        |             | Lecture demonstration—Accompanying sauces for meats  
|        |             | —Bread, mint, horseradish. |
| 39-43  | 10          | Practical work by students on meat dishes. During this time they are to produce an appropriate sauce with each dish. |
| 44     | 2           | Lecture demonstration—Cooked meat dishes. Dishes demonstrated to be taken from basic recipes. |
| 45-47  | 6           | Practical work by students on cooked meat dishes. During this time they are to produce an appropriate sauce with each dish, and at times a soup as well. |
| 48     | 2           | Lecture demonstration—Chicken.  
|        |             | Basic preparation for:  
|        |             | (a) Roasting.  
|        |             | (b) Frying.  
|        |             | Garnishes appropriate for use in MCM.  
|        |             | Lecture—Meats in the menu, variety and planning. |
| 49-50  | 4           | Practical work by students on offal dishes producing an appropriate sauce with each dish and in addition one soup. |
| 51-53  | 6           | Re-cap on subjects taught to date, students given random dishes to produce. Written examination. |
| 54     | 2           | Lecture demonstration—Types of pastries:  
|        |             | (a) Short crust.  
|        |             | (b) Rough puff.  
|        |             | (c) Suet.  
|        |             | (d) Choux.  
|        |             | (e) Cheese.  
|        |             | (f) Batter (yeast and egg)  
|        |             | Pastry formulas—Uses for pastries, principles of making. |
| 55     | 2           | Meat dishes—to include various meat dishes using appropriate pastries. |
| 56     | 2           | Sweet pastry dishes—as for meat, various sauces served. |
| 57-60  | 8           | Students produce meat pastry dishes, with sauces as necessary. |
| 61-64  | 8           | Students produce sweet pastry dishes. |
| 65     | 2           | Lecture demonstration—Small tea fancies using basic pastries. |
| 66     | 2           | Students produce various tea fancies. |
| 67     | 2           | Lecture demonstration—Sweet dishes non-pastry hot use with Taken from basic recipes. |
| 68-71  | 8           | Students produce non-pastry sweet dishes with sauces as necessary. |

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App. 10-3
<table>
<thead>
<tr>
<th>Period</th>
<th>Time (Hours)</th>
<th>Subject</th>
</tr>
</thead>
<tbody>
<tr>
<td>72</td>
<td>2</td>
<td>Lecture demonstration—Use of cheese and choux pastry to produce cocktail savouries.</td>
</tr>
<tr>
<td>73</td>
<td>2</td>
<td>Students produce cocktail savouries.</td>
</tr>
<tr>
<td>74</td>
<td>2</td>
<td>Lecture demonstration—Classification and preparation of vegetables. (a) Classifications. (b) Correct preparation and cleaning. (c) Cooking and serving. (d) Dried pulse vegetables. (e) Dehydrated vegetables.</td>
</tr>
<tr>
<td>75–78</td>
<td>8</td>
<td>Practical work by students on vegetable dishes. Adding soups and sauces in addition.</td>
</tr>
<tr>
<td>79–90</td>
<td>24</td>
<td>Students produce various dishes on subjects taught to date at times producing two dishes together. Revision on costing, etc.</td>
</tr>
<tr>
<td>91–92</td>
<td>4</td>
<td>Preparation and practical testing.</td>
</tr>
</tbody>
</table>
Appendix 11

JUNIOR STORES ACCOUNTANTS—TRAINING SYLLABUS

Length of course: 184 hours

Introduction:
Basic types of stores handled.
Staff—civil and naval.
Books of Reference and miscellaneous orders.
Description of range of stores and explanation of terms.

6 hours

Storerooms:
Position of storerooms within ship.
Layout within storerooms.

4 hours

Grouping of Stores, Allowances and Replenishment:
Classes and groups of naval stores.
Sections and sub-sections of naval stores (Air).
R.A.F. equipment.
Spare parts.

16 hours

Victualling stores.
Allowances of stores.
Replenishment of stores and storing periods.

Sources of supply:
Naval stores.
Naval stores (Air).
 Victualling stores including service and non-service provisions
Stockholding depots.

12 hours

Ledgers:
Ledger keeping and information to be found in ledgers.
DoD ledgers.
Reclassification of stores.

Dues record.

16 hours

First Supply and Demands:
First supply of stores.
Demands for naval stores and naval stores (Air)—S.145 series.
Preparation and disposal of S.145 series.
Demands for naval stores (Air) on R.A.F.
Priorities system.
Demands for Victualling stores.

20 hours

Supply of stores and receipts on board:
Delivery of naval stores and naval stores (Air).
Receipt of naval stores and naval stores (Air).
Delivery of Victualling stores.
Receipt of Victualling stores.

10 hours

Stowage of stores:
Stowage of naval stores and provisions—preservation.
Identification of stores.

4 hours

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App. 11—
JUNIORS' TRAINING INSTRUCTIONS

Internal Issues of Permanent Stores:
Specimen Signature Lists.
Types of Issue.
Temporary Loan.
Permanent Loan.
Fittings.
Furniture and Furnishings.
Trophies.
Modifications to Aircraft.
Individual and Personal Loans.

20 hours

Internal Returns of Permanent Stores:
Voucher Used.
Exchange Transactions.

Unservicable Naval Stores (Air).

Typing.

Revision.

Gaining experience in Supply Department of H.M.S. Ganges.

Written progress tests at 12th, 26th and 30th weeks on course.

Final Examination set by H.M.S. Pembroke.

8 hours

30 hours

24 hours

14 hours

App. 11-2
Appendix 12

NEW ENTRY PART I – SYLLABUS

General Naval Knowledge (Naval Ratings Handbook—B.R. 1938)

Marks of respect. Duties of the various branches in the Royal Navy. Organiza-

Seamanship (B.R. 1938)


 Gunnery

Squad drill—(R.N. Handbook of Parade and Riffle Drill—B.R. 1834, Part I). Riffle drill—(B.R. 1834, Sections 100-129 inclusive). Ability to fire a rifle and handle it with safety. A general account of magazine safety regulations and safety of ammunition when being embarked or disembarked – B.R. 862. Aid to Civil Power.


P. and R.T. and Swimming

One tenth of the courses should be allocated to P. and R.T. swimming and organised games. Special endeavour is to be made to bring backward swimmers to the standard of the Provisional Swimming Test. Elementary artificial resuscitation. Manual lifting and handling of stores.

Expedition Training

As a weekend activity except at H.M.S. Raleigh where time does not allow.

School and General Education

The educational aims of Part I training are as follows:—

(a) To prepare New Entries for the Educational Test for Able Rating. This test MUST be passed before a rating may proceed to Part II.

(b) To prepare New Entries for the Educational Test for Leading Rating. Ratings who are at the required standard are to be given an opportunity to sit E.T.L.R. during Part I training.

(c) To start the more educationally advanced New Entry on a course of part-time study in preparation for the Higher Education.

B.R. 697
Juniors' Training Instructions

Syllabus

Arithmetic. Application of the first four rules to numbers and quantities. Vulgar fractions and decimals, Proportion, Averages, Percentages, Time, Speed and Distance problems.

English. Spelling, dictation, the simple parts of speech. Elementary rules of grammar. Common errors.

History. (Textbook - Your Navy - Past and Present) Background to the modern Navy. Short simple accounts of British naval victories illustrated by diagrams and models. Presentations arranged to illustrate the unvarying qualities whose development results in naval discipline.

Citizenship and Current Affairs. Talks or discussions weekly.
BN 697—Juniors (U) Training Instructions—Change No. 1
(N/T 74/68—28 June 1968)

Manuscript Amendments
Title on cover, title page and on pages throughout book, amend 'Juniors' Training Instructions to read 'Juniors (U) Training Instructions'

Chapter 2
Page 2-1
0285(iii), delete 'in T.S. 75'.

Page 2-2
0209(b), 2nd line, amend 'Recruiting Staff Officer' to read 'Regional Careers Staff Officer'.
0208(a), 2nd line, amend 'Recruiting Offices' to read 'Careers Offices'.
0209(b), 2nd line, delete 'T.S. 112' and insert 'S. 1273'

Page 2-3
0210(d), 2nd line, delete 'Form T.S. 113' and insert 'Ganges Form 168'.
0211, heading, amend 'Recruiting Instructions, Art. 0735'y to read 'Recruiting Instructions, Art. 0742'.

Chapter 6
Page 6-2
0610(e), amend Q.R. and A.L. to read 'Q.R.(R.N.)'.

Appendix 6
Delete 4 lines of text, insert 'In course of revision'.

Appendix 12
Amend 'Appendix 12' to read 'Appendix 14' and amend page numbers 'App. 12-1' and 'App. 12-2' to read 'App. 14-1' and 'App. 14-2'.

Extract and destroy pages

<table>
<thead>
<tr>
<th>Insert revised pages</th>
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</thead>
<tbody>
<tr>
<td>v to vii</td>
</tr>
<tr>
<td>3-3 to 3-5 (reverse blank)</td>
</tr>
<tr>
<td>4-1 to 4-4</td>
</tr>
<tr>
<td>5-1 to 5-3 (reverse blank)</td>
</tr>
<tr>
<td>7-1 to 7-3 (reverse blank)</td>
</tr>
<tr>
<td>8-1 to 8-3 (reverse blank)</td>
</tr>
<tr>
<td>App. 2-1 to App. 2-3 (reverse blank)</td>
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<tr>
<td>App. 3-1 (reverse blank)</td>
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</tbody>
</table>

Insert new pages

<table>
<thead>
<tr>
<th>Insertion</th>
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<tbody>
<tr>
<td>App. 3-1 (reverse blank)</td>
</tr>
<tr>
<td>App. 12-1 to App. 12-3 (reverse blank)</td>
</tr>
<tr>
<td>App. 13-1 to App. 13-3 (reverse blank)</td>
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</tbody>
</table>

Check contents of book against list of effective pages.

Enter insertion of Change No. 1 in the 'Record of Changes'.
LIST OF EFFECTIVE PAGES
June 1968

Title page ...... i (reverse blank) ...... ...... Original
List of effective pages iia (reverse blank) ...... ...... Change 1
Record of changes...... iii to iv ...... ...... Original
Contents ...... v to vii (reverse blank) ...... ...... Change 1
Introduction ...... ix (reverse blank) ...... ...... Original
Chapter 1 ...... 1-1 (reverse blank) ...... ...... Original
Chapter 2 ...... 2-1 to 2-3 (reverse blank) ...... ...... Original
Chapter 3 ...... 3-1 to 3-2 ...... ...... Original
Chapter 4 ...... 4-1 to 4-4 ...... ...... Change 1
Chapter 5 ...... 5-1 to 5-3 (reverse blank) ...... ...... Change 1
Chapter 6 ...... 6-1 to 6-3 (reverse blank) ...... ...... Original
Chapter 7 ...... 7-1 to 7-3 (reverse blank) ...... ...... Change 1
Chapter 8 ...... 8-1 to 8-3 (reverse blank) ...... ...... Change 1
Appendix 1 ...... App. 1-1 (reverse blank) ...... ...... Original
Appendix 2 ...... App. 2-1 to App. 2-3 (reverse blank) ...... ...... Change 1
Appendix 3 ...... App. 3-2 (reverse blank) ...... ...... Change 1
Appendix 4 ...... App. 4-1 to App. 4-3 (reverse blank) ...... ...... Original
Appendix 5 ...... App. 5-1 to App. 5-12 ...... ...... Original
Appendix 6 ...... App. 6-1 (reverse blank) ...... ...... Original
Appendix 7 ...... App. 7-1 to App. 7-6 ...... ...... Original
Appendix 8 ...... App. 8-1 to App. 8-3 (reverse blank) ...... ...... Original
Appendix 9 ...... App. 9-1 (reverse blank) ...... ...... Original
Appendix 10 ...... App. 10-1 to App. 10-4 ...... ...... Original
Appendix 11 ...... App. 11-1 to App. 11-2 ...... ...... Original
Appendix 12 ...... App. 12-1 to App. 12-3 (reverse blank) ...... ...... Change 1
Appendix 13 ...... App. 13-1 to App. 13-3 (reverse blank) ...... ...... Change 1
Appendix 14 ...... App. 14-1 to App. 14-2 ...... ...... Original
(existing App. 12 re-numbered)

at App. 14

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ii

Change No. 1