



COMMANDERS FOOD SERVICE SURVIVAL GUIDE



COMMANDERS' FOOD SERVICE GUIDE

TABLE OF CONTENTS

PREFACE

Acknowledgements	iv
Introduction.....	v

CHAPTER 1: DUTIES AND RESPONSIBILITIES

Commander (Installation).....	1
Food Program Manager.....	3
Subsistence Supply Manager.....	4
Commander.....	4
Food Service Advisor, Technician.....	5
Food Operations NCOs.....	7
Food Service Officer.....	7

CHAPTER 2: SUPPORT AGENCIES

Installation Management Command (IMCOM).....	8
--	---

Quartermaster School (QMS).....8

Joint Culinary Center of Excellence (JCCoE)8

JCCoE, Army Center of Excellence Directorate of Operations (DOO)10

JCCoE, Joint Culinary Training Directorate (JCTD).....11

USAR/ARNG Source Information.....12

CHAPTER 3: FIELD OPERATIONS

Army Field Feeding Systems.....14

Operational Rations.....14

Food Service Field Equipment.....15

Contingency Operations (CONOPS).....15

Military Oversight in Contracted Dining Facilities.....16

CHAPTER 4: SPECIAL PROGRAMS AND COURSES

Culinary Arts Competition.....17

Philip A. Connelly Awards Competition.....17

US Army Culinary Arts Team (USACAT).....	17
Enlisted Aide Training Course	17
Advance Culinary Skills Training Course.....	18
Food Service Management Course.....	18
Food Safety and Protection Certification Course.....	18
Credential Opportunities On-Line.....	18
<u>GLOSSARY</u>	19
<u>REFERENCES</u>	19

Acknowledgement

Special thanks and acknowledgment to the Warrant Officer Advance Course classes 002-2008, 003-2008, 001-2009 and 002-2009 and instructors who provided their subject matter expertise and hours of dedication in writing this guide to increase the knowledge of food service throughout the Army for all Commanders.

Introduction

1. The Army Food Service Program involves more than just the service provided in our dining facilities. The program entails the procedures, methods, facilities, equipment and regulations that govern it. Most importantly, it is the effective and efficient use of food service resources through planning, organizing, directing, coordinating, and controlling to achieve the stated objectives.

2. This edition of the Commanders Food Service Guide is intended to familiarize the commander with several key functions within The Army Food Service Program, as well as some external resources that can be used. It is not designed to replace ARs, DA PAMs, TB Meds, or Field Manuals. The intent of this guide is to provide you with techniques to supplement the detailed instructions. It contains some key food service issues that are often misunderstood or overlooked. The enclosed information, if adhered to, will ensure that you will meet the basic criteria to be successful.

3. This guide is recommended reading for all food service management personnel, from shift supervisors to the food service officer, and should be maintained in the garrison dining facility as a reference. Use of this smart book will help achieve the overall objective of providing the highest quality of product and service mix to our Soldiers.

Chapter 1

Duties and Responsibilities

The following, details the roles and responsibilities of key personnel responsible for the success of the Army Food Service Program outlined in [AR 30-22, The Army Food Program](#), and [DA PAM 30-22 Operating Procedures for the Army Food Program](#).

INSTALLATION COMMANDER

The installation commander plays a major role in the food service program. The installation commander is charged with overseeing the operational efficiency of all appropriated funded dining facilities. Therefore, installation commanders are charged with the success of the Army's Food Service Program as prescribed in [AR 30-22, The Army Food Program](#), and [DA PAM 30-22 Operating Procedures for the Army Food program](#). The following is a list of duties and responsibilities of the Installation Commander as outlined in the regulation.

- Supervises and promotes the operational efficiency of all appropriated fund (APF) food service activities on the installation.
 - Establish an installation food service management board (FSMB).
 - Designate a food program manager (FPM) to supervise the installation's assigned, tenant, and satellite APF food service activities.
 - Designate in writing and individual(s) to conduct required semiannual (March and September) closeout inventories in each operational dining facility.
 - Ensure that required reviews (cash counts and quarterly reviews) are conducted.
 - Establish measures to prevent the wrongful diversion of rations.
 - Establish installation policy under which cash paying customers may purchase meals in APF dining facilities.
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- Establish a budget to provide adequate support for the maintenance and repair of food service facilities and equipment, for the installation of new and replacement equipment, and for utilities.
- Ensure compliance with food service sanitation and adhere to [TB MED 530](#).
- Verify consideration of Dining Facility (DFAC) consolidation/closure based on mission and DA utilization rate.
- Establish an evaluation policy for all dining facilities and reward them with the awards program.
- Monitor account status of all installation dining facilities to ensure financial reconciliation.
- Appoint an installation control officer for cash books.
- Coordinate and implement an energy management program for food service.
- Authorize change funds for dining facilities in accordance with [DOD 7000.14-R, volume 5](#), when appropriate.
- Promote a comprehensive nutrition program for all operational dining facilities on the installation per the standards in [AR 40-25, chapter 2](#).
- Ensure procedures contained in this regulation regarding staff duties of the FPM, food advisors, and the operational duties of FSOs will not be performed by one individual at any level of command without prior approval from the installation's respective IMA region.
- Compare food service contract requirements (all types) with the actual food service requirements on the installation 1 year prior to the conclusion of the contracts.
- Complete the food service portion of the installation status report.
- Program for new construction, alteration, modernization, maintenance, and repair of unit and consolidated food facilities.

The Installation Food Program Manager

The FPM is the senior food analyst (military or civilian) to the installation commander and is responsible for the garrison food program on the installation. The FPM is responsible for the daily functions as outlined in [AR 30-22](#), [DA Pam 30-22](#) and Occupational and Environmental Health Food Sanitation Technical Bulletin (TB MED 530) with emphasis on the following: .

- Direct and manage the installation food service program to ensure that maximum results are achieved at the least cost to the Government.
- Write and enforce local policies and procedures consistent with the DOD, HQDA, and installation commander's policies.
- Ensure that funding requirements to operate dining facilities (including equipment replacement) are included in the annual budget.
- Monitor all dining facility accounts to ensure that they remain within authorized standards and that required reviews are conducted. Ensures that all dining facilities operate under the regulatory requirements.
- Determine the financial status of the installation food program at the conclusion of the FY. The total value of the installation's dining facilities overspent accounts must be equal to or less than the total value of under spent accounts.
- Serve as chairperson and voting member of the installation FSMB.
- Coordinate and provide assistance to all food service personnel assigned to or operating at the installation.
- Ensure that food protection, food safety, and sanitation programs are in place in accordance with [DA Pam 30-22, paragraph 3-7](#).
- Ensure proper distribution and action required by all U.S. Military, U.S. Coast Guard, and Army and Air Force Exchange Service Activities (ALFOODACT) messages.

Subsistence Supply Managers

The Subsistence Supply Managers (SSMs) is the accountability sales officer. The SSM provide sufficient Class I support to installation dining facilities and field kitchens. (See [chapter 4, DA PAM 30-22 for field kitchen support responsibilities](#) and [chapter 5](#) for dining facility support responsibilities).

Commander

Unit and organization commanders are responsible for the operation of a dining facility in support of their Soldiers. Commanders support their feeding mission and support requirements to ensure the DFAC's are providing a wholesome nutritional meal IAW with current Army doctrine and regulations. The Commander is also responsible for ensuring the proper utilization of 92G personnel (addressed below).

The key to success in utilization of the 92G is adequate coordination between the logistical staff planners, Class I supply managers, and food service personnel. Commanders should utilize the managerial and technical expertise of food service Warrant Officers and Senior NCOs to maximize the productivity of personnel and equipment resources provided.

The Current policy can be found in [AR 30-22, The Army Food Program, paragraph 3-19](#). The Unit Commander will do the following in support of the US Army Food Service Program:

NOTE: The Army recognizes that with today's OPTEMPO it needs civilian contractors to perform select services in wartime to augment Army forces; but, that does not mean that 92Gs are no longer relevant in today's Army feeding mission. Commanders need to develop a plan on where and how to use food service personnel. All leaders must ensure that food service personnel are ready for mission support, and have a synchronized plan to be used in addition to normal 92G duties.

- Ensure that assigned food service personnel are working in their primary MOS and adequate food service personnel are available to accomplish the mission.
- Ensure that assigned personnel are properly trained and proficient in preparing and serving subsistence in all dining facility operations

- Ensure proper accounting procedures are implemented.
- Ensure account remains in tolerance (plus 3% or minus 10%) to include maintaining inventory.
- Subsistence is safe guarded and accounted for all subsistence supplies purchased, issued, prepared, and served.
- Ensure that garrison dining facility operations conform to the highest attainable standards in food preparation, service, atmosphere, and sanitation.
- Attach all food service personnel to the unit that maintains operational control of the dining facility, whenever possible.
- Appoint a FSO and alternate (only when staffed with Army cooks) in writing for the purpose of administering duties as specified in [AR 30-22](#) and [DA Pam 30-22](#).
- Ensure cash collection procedures and books are maintained properly.
- Ensure that IMCOM is supporting DFAC operations (building, equipment, and oversight).
- Ensure that nutritional information is being provided and available for all diners.
- Ensure that authorized garrison food service preparation sanitizing and serving equipment, to include décor items, is available and operational.

Food Service Advisor, Technician

The Food Service Advisor (FSA) is the Subject Matter Expert (SME) for the Commanders food service program. The FSA (WO1-CW4) duties and responsibilities begin at the Brigade level and continue to support each respective commander all the way up to the Corp level. The CW5 duties and responsibilities become more logistical and less food service. CW5s are master-level experts that support brigade, division, corps, echelons above corps, and major command operations. They provide leader development, mentorship, advice, and counsel to Warrant Officers and branch officers. CW5s have special Warrant Officer leadership and representation responsibilities within their respective commands. The FSAs primary duty and responsibility will be to support the commanders' food service program. The FSA will:

- Ensure food service requirements are met in support of war, tactical and routine garrison missions as they apply to the Division, Brigade or SPO.
- Develop and implement SOPs and procedures while providing great food service support to the Unit.
- Provide timely advice and technical assistance to the Corps G4, Division G4, Brigade S4 and Commanders pertaining to equipment, facilities, personnel, and training.
- Conduct monthly and quarterly evaluations on facilities operations, accounts, food preparation, personnel, supplies, sanitation, and all major equipment (Brigade level Advisors).
- Maintain incentive programs such as the Culinary Arts Program, NCO/Junior Chef of the Quarter, Garrison and Field Philip A. Connelly Competition, Thanksgiving, Christmas, and the Army's Birthday Holiday meals.
- Conduct field evaluations, and monitor field accounts to ensure accurate data is provided to the supporting TISA.
- Foster a positive climate with staff counterparts and supporting IMCOM Food Service.
- Establish food service training for Soldiers within the Installation and enhance the food service incentives.
- Provide mentorship, guidance, and advice to the Senior Food Operation Sergeants within the Corps, Division, and Brigade on MOS training and Dining Facility Operations.
- Educate food service personnel and other service members on the Army's nutritional awareness program.
- Monitor Army Ration Credit System (ARCS) requisitioning and accounting.

- Coordinate with veterinary and preventive medicine personnel concerning subsistence inspections and food safety Class I supply operations.
- Attends and advises the Food Service Management Board of Class I subsistence issues and operations.

Food Operations NCO's

Food Management Operations NCO's will assist FSO and FOS. They will advise their respective commanders and unit Command Sergeants Major on all matters related to dining facility management, food preparation, equipment, facilities, training, and personnel. The responsible food operations NCO will help assist the FSA with providing information through inspections. They will help assist in the completion of an action plan ([AR 30-22, paragraph 3-13](#)) that will serve as a quarterly review of the dining facility account. Food Operations NCO's will do the following:

- Ensure that assigned personnel are properly trained and proficient in preparing and serving subsistence in all dining facility operations that is applicable to their skill level.
- Develop and provide Noncommissioned Officer Professional Development, (NCOPD), training to the Senior Food Operations Sergeant.

Food Service Officer

The food service officer (FSO) is appointed by the commander and trained by the food service advisor. The FSO acts as a liaison between the commander and the FOS in all matters pertaining to the food service operations.

Chapter 2

Support Agencies

Installation Management Command (IMCOM)

The mission of the IMCOM is to provide the Army installation capabilities and services to support expeditionary operations in a time of persistent conflict, and to provide a quality of life for the Soldiers and families commensurate with their service. The primary mission of the IMCOM is to ensure that they provide an environment which Soldiers and Families can thrive. They will also provide a structure that supports unit readiness in an era of persistent conflict. The last mission is to provide a foundation that supports Army transformation. IMCOM is one of the building blocks for the Army's transformation in food service. They provide various areas needed to sustain and formulate change in food service.

Quartermaster School (QMS)

QMS mission is to provide Quartermaster Warriors who are tactically and technically proficient leaders and Soldiers; develop and sustain adaptive Quartermaster battlefield functions that are globally executable by the joint war fighter to ensure mission success. QMS is primary location for all food service personnel training in the Army Center of Excellence and Subsistence (ACES).

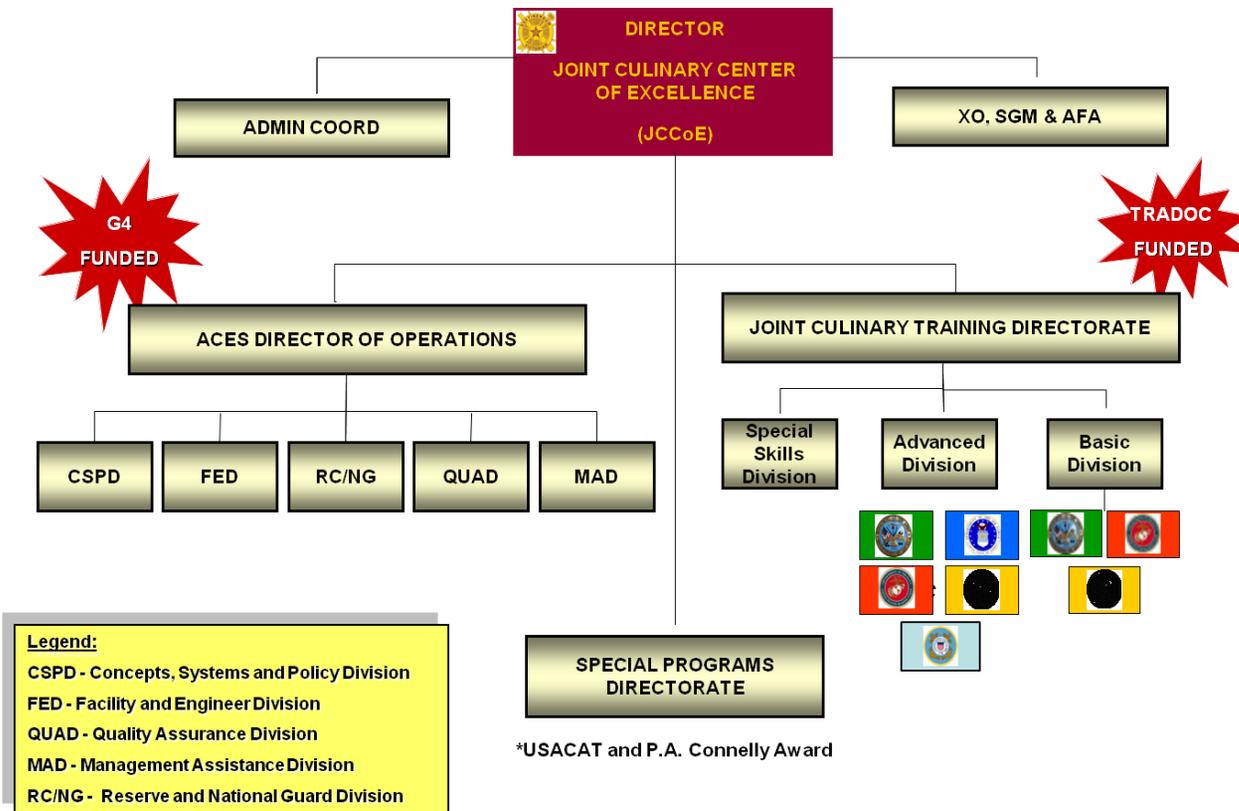
Additional food service training information can be found at the following website.

http://www.quartermaster.army.mil/jccoe/jccoe_main.html

Army Center of Excellence and Subsistence

- The proponent for Army Food Program issues.
- Monitors materiel development, acquisition, and fielding.
- The Army Food Advisor is the QMC&S Commander liaison for the vital part of food service in the US Army.
- The Army Food Advisor is responsible for all training and information that comes from ACES.

Note: ACES will be changing to the Joint Center of Excellence (JCOE) tentatively scheduled for Jan 2010. Information on these programs is located at http://www.quartermaster.army.mil/jccoe/jccoe_main.html



JCCoE, Army Center of Excellence Directorate of Operations (DOO)

The Directorate of Operations (DOO), Army Center of Excellence, Subsistence (ACES) represents Headquarter Department of the Army G4 and Sustainment Center of Excellence commanding General on issues involving subsistence management and feeding in both garrison and battlefield environments. The DOO serves as the Army representative/voting member on the Joint Service Committees, administers the Army Food Program for DA/G4, provides Food Advisors to the USAR and ARNG, oversight for Food Safety and Sanitation, Joint Service Technical Service Officer to NATICK, and is a link between DA/G4 ACOMs, Installations, and industry.

Concepts Systems and Policy Division (CSPD): Automation Systems; Contracting; Army Regulation writer; FM writers; Budget; Subsistence Prime Vendor Program

Facility and Engineer Division (FED): MCA Projects; Renovation Projects; Décor Project for Dining Facilities; Equipment - both Field and Garrison, SME for MAD for Facilities and Engineers

Quality Assurance Division (QUAD): Menu Design; BDFa; Operation Rations - Both group and individual; Nutrition; Food Safety; Veterinarian

Management Assistance Division (MAD): Performs on Site Food Service compliance with Installations; Trains and educates Food Service Staff on operations as required.

Reserve Component/National Guard (RC/NG): Liaisons for RC and NG HQs on all food service matters; performs CLRTs with NG/RC HQs for compliance and training

Special Programs: USA Culinary Arts Team for worldwide competition; Philip A. Connelly-Evaluation and Recognition Awards program for Active and RC units - Field, Small Garrison and Large Garrison Categories submitted by ACOM and IMCOM.

Joint Culinary Training Directorate (JCTD):

Serves as the principal advisor to the Director, JCCoE, the Commander and to the DA DCSLOG on all issues involving food operations and subsistence management training. Supervises the development and conduct of resident and nonresident training in field and garrison food service and subsistence supply operations for the Total Army and in conjunction with the Marine Corps Director, for the Marine Corps. Manages and coordinates new equipment, mobile training, and recruiting promotional teams. Provides all logistical and training development functions to support Marine Corps Food Service Training under Interservice Training Review Organization. Manage development of new training methodology, to include distance learning, TNET capability, and commander networking.

Basic Food Service Training Division

- Develops Training Materials
- Conducts all Basic Cook Hands-on Training for Army and Marines
- Develops and Conducts Advanced Culinary Courses for all Services
- Conducts Annual Culinary Competition
- Conducts Annual Enlisted Aide Competition
- Manages the U.S. Army Culinary Arts Team

BFSTD Branches

- Garrison Operations Training Branch
- Craft Skills Training Branch
- Advanced Culinary Skills Training

Advanced Food Service Training Division

- Develops Training Materials
- Conducts all Advanced Food Service, Automation, and Class I Management Training
- Conducts Training for Senior Food Service NCO's, Warrant Officers, and Officers
- Develops and Conducts Teletraining Network (TNET) Broadcasts
- Develops and Conducts All Field Food Service Training

AFSTD Branches

- o Food Service Management
- o Field Operations Training Branch
- o Special Skills
- o Automation Management

DOT - Marine Corps Food Service Training Courses

- Food Service NCO Course
- Food Service Staff NCO Course
- Senior Food Service Course
- Food Service Subsistence Clerk
- Field Food Service Reserve Component

USAR/ARNG Information

The Reserve Component and Army National Guard Food Advisors perform similar duties as their active component counterpart. They serve as the commander's representative for the administration and compliance of the Army Food Program. They also have oversight for the preparation and issue of annual budgets to their respective components (ARNG Advisor for each state and territory and USAR Advisor for Regional Readiness Command), Installation Status Reporting, Philip A. Connelly Program, Army Food Service Management Boards, Command Logistics Review Teams, and Joint Service Operation Ration Forums.

The USAR and ARNG follow same policy and doctrine as Active Army Command in support of feeding operations. This doctrine has been integrated into the Army's joint doctrine field manual, [FM 3-0, Operations, February 2008 \(Appendix D\)](#) available at http://www.army.mil/usapa/doctrine/active_fm.html

Reserve Component Personnel - Points of Contact

Reserve Component Food Advisor/Command Logistic Review Team (CLRT-X) US Army Center
Quartermaster Center and School, ACES
ATTN: ATSM-CES-RC
1201 22nd Street, Rm 301, Fort Lee, VA 23801-1601
(804) 734-4282 / DSN 734-4282/FAX (804) 734-3690

USAR Food Advisor
Quartermaster, Army Reserves
1401 Deshler Street SW, Fort McPherson, Georgia, 30330-2000
(404) 464-8118 / DSN (312) 367-8118

NGB Senior Food Advisor/Command Logistic Review Team (CLRT-X)
NGB-ARL-E, 111 South George Mason Drive, Arlington, VA 22204-1328
(703) 601-7344 / DSN 329-7344/FAX (703) 607-8529

- U.S. Army Reserves Homepage: <http://www.armyreserve.army.mil/ARWEB>
- Army National Guard Homepage: <http://www.arng.army.mil/default.aspx>

Chapter 3

Field Operations

Army Field Feeding Systems

The best way to support Army field feeding is to develop a feeding system that can sustain all aspects of Class I support. The Army field feeding system and Class I supply and distribution system supports the Army's operational concepts. This objective is best achieved by a feeding system that provides the commander with a flexible Class I system and a field feeding system that can be tailored to the tactical situation and unit mission in both the training and combat environments. The family of operational rations (for example: Unitized Group Rations - A (UGR-A) and Heat & Serve (H&S); meal, ready-to-eat (MRE); ration, cold weather (RCW)) meets this requirement. The family of rations enables planners to establish a ration mix that is best suited to meet mission, storage, and transportation capabilities and war reserve requirements. All this information can be found in [AR 30-22](#).

Operational Rations

Operational Rations have an important part in the Army Field Feeding System. These rations were developed to support the troops and many areas from extreme cold weather to standard feeding. The various types of operational rations are as follow:

- Meal Ready Eat (MRE)
- Meal, Religious, and Kosher for Passover
- Meal, Religious, Kosher/Halal
- Meal, Cold Weather/Food Packet, Long Range Patrol (MCW/LRP)
- First Strike Ration(FSR)- Compact, eat on the move assault ration designed for using short durations of the initial periods of highly intense, highly mobile combat operations.
- Unitized Group Rations - A Option (UGR-A): Includes perishable frozen type entrees along with commercial type components.
- Unitized Group Rations - Heat & Serve (UGR-H&S): Tray packs components, pre-prepared, shelf-stable foods.

- Unitized Group Ration - Express (UGR-E): Serve hot meals for up to 18 soldiers without kitchen equipment, cooks, fuel or a power source.

Food Service Field Equipment

The U.S Army field of food service equipment has been moving in the right direction in support of our field feeding mission to support our soldiers. The Assault Kitchen (AK) and the Multi-Temp Refrigerator Container System (MTRCS) are new pieces that have been introduced to our equipment line.

Assault Kitchen (AK)

Capability: Provides heating and serving of the **UGR-H&S to company sized elements** at an objective force sustainment replenishment site (SRS) or in support of current force **remote site** feeding. **The AK has the capabilities to prepare food for 250 in 90 minutes.** Assault Kitchens will replace the Kitchen, Company Level Field Feeding (KCLFF) on a one for one basis. Refer to http://www.quartermaster.army.mil/jccoe/jccoe_main.html for updated fielding date.

Multi-Temp Refrigerated Container System (MTRCS)

Capability: A LHS capable, **Multi-Temp, Refrigerated Container System (MTRCS)** to distribute & store mixed rations: fresh, chilled, frozen (perishable/semi-perishable). MTRCS is currently in the test phase of development. The MTRCS dimensions are 8' x 8' x 20' with the ability to hold 14 standard manufacturer's pallets double stacked and is designed to sustain 800 soldiers for two days. Refer to http://www.quartermaster.army.mil/jccoe/jccoe_main.html for updated fielding date.

Mobile Kitchen Trailer (MKT)

Capability: Is a complete kitchen unit mounted on a trailer chassis that can be towed by a standard 1 ½ ton or 5 ton vehicle to include sling load capability. The MKT can be set up in 30 minutes by 4 experienced food service soldiers and has the capability to prepare and serve up to 250 soldiers.

Containerized Kitchen (CK)

Capability: Trailer mounted rapidly deployable, containerized field kitchen capable of supporting up to 500 soldiers. The kitchen gives cooks the capability to roast, grill, boil, fry and bake. Equipment is interchangeable on the CK's four burners, allowing cook's maximum flexibility. The kitchen is stored in an expandable commercial 8-foot by 8-foot by 20-foot steel container mounted on a trailer and pulled by the latest Family of Medium Tactical Vehicle 5-ton truck. The kitchen can be transported by ship, rail or air. The CK replaces two MKTs and takes 45 minutes to set up vs. 30 minutes needed per MKT

Food Sanitation Center (FSC)

Capability: Used with MKT's and CK's to sanitize pots, pans and utensils that serves up to 400 troop units in the field on a sustaining basis. Can be set up in one hour by four soldiers and prepares for movement within 30 minutes with day and night operations. FSC can be transported on a 5-ton tactical cargo vehicle or 2 ½ ton cargo vehicles.

Kitchen Company Level Field Feeding.

The kitchen is designed for support of company- size units or Light Infantry Divisions.

Insulated containers are used to hold precooked hot or pre-chilled cold prepared items to dispersed squad-size units or to hold pre-cooked items for mass feeding. Provides capability of cooking, baking, frying, roasting, and grilling food. Transports ice and cold food. Provides flexibility of serving precooked and field cooked meals. Utilizing the range outfit, griddle assembly and ice chest, enables one 92G MOS to prepare limited UGR-A and H&S meals for up to 50 persons utilizing the MBU. The KCLFF-E kitchen has all the equipment and capabilities of the KCLFF kitchen with the additional capability to prepare limited UGR-A, and UGR-H&S rations and beverages in the field, in basic hot and cold climatic conditions with or without shelter from the environment.

Contingency Operations (CONOPS)

Class I support plans for contingency operations are different, depending on the mission and location of each operation. Units may be alerted to deploy directly into combat, humanitarian,

or peacekeeping missions. Units may deploy into a developed location with an existing logistical infrastructure or an undeveloped location with limited or no Host Nation logistical support capabilities. Additionally, US forces may use undeveloped locations in adjacent countries as staging areas for further deployment into the contingency operational area.

NOTE: CONOPS is formulated at the initial notification of the mission. The food service sections orders are derived from the OP-ORDER by the command. The Class I logistical support is supported by various areas of food service operation such as DLA, DSCP and ACES. The unit cannot function without the support of Class I. When a unit deploys, it is vital that the food service section is a part of the planning of the operations.

- The designated Theater of Operation (TO) logistical planners are responsible for developing the CONOPS class I support plan.
- Commanders and logistical planners of deploying units should begin immediate coordination with their respective theater logistical planners and review the CONOPS Feeding Plan Timeline.
- CONOPS Feeding Plan Timeline has the following three standards of support: expeditionary (<6 months), temporary (<24 months), and long-term (>2 years).

Military Oversight in Contracted Dining Facilities

Contracts for garrison food service operations in appropriated fund Government-owned facilities will be consistent with Army mission requirements, and will only be used for services in support of enlisted personnel. In the Area of Operations the use of these facilities are vital in the support of all Class I food service.

- Full Food Service (FSS)
- Dining Facility Attendance (DFA)
- Management & Food Production (M&FP) **Contracting Officer (KO)**

CHAPTER 4
SPECIAL PROGRAMS AND COURSES

COURSES AND PROGRAMS	SCOPE	ATTENDEES	TIMELINE/ CRITERIA
Culinary Arts Competition	<p>Promote growth in the culinary profession</p> <p>Sanctioned by the American Culinary Federation</p> <p>Various competitive categories</p>	<p>All services Active duty Reservist National Guard DoD Civilians</p>	<p>Packet submission: 1 February of that year</p> <p>Competition: March of that year</p>
Philip A. Connelly Competition	<p>Improve the professionalism of food service through competition in garrison and field</p>	<p>Active duty Reserve National Guard</p>	<p>Packet submission: August of that year</p> <p>Competition: Oct –Dec</p>
U.S. Army Culinary Arts Team (USACAT)	<p>Competitions to offer the military chef opportunity to sharpen and broaden his or her cooking skills.</p>	<p>Army chefs</p>	<p>Compete local, national and international level</p> <p>Accessed annually Recommended by Commander</p>

Enlisted Aide Training Course	Training for select food service personnel for assignment as an enlisted aide serving on the staff of a General Officer in his assigned government quarters.	Active duty and reserve volunteers	Refer to www.quartermaster.army.mil for latest course schedule.
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SPECIAL PROGRAMS AND COURSE CONTINUATION

COURSES AND PROGRAMS	SCOPE	ATTENDEES	TIMELINE/ CRITERIA
Advanced Culinary Arts Course	Provides advanced techniques and skills required for menu planning, advanced gourmet food prep/production, menu evaluation, and meal service.	<ul style="list-style-type: none"> • All branches of service • E-5 and above with food service related MOS 	Refer to www.quartermaster.army.mil for the latest course schedule
Food Service Management Course	Provides advanced level food service training to food service managers and advisors	<ul style="list-style-type: none"> • Active Army, Reserve, NG and foreign military • 2 LT thru MAJ • 922A Warrant Officer • 92G Senior NCO's 	Refer to www.quartermaster.army.mil for latest course schedule
Food Safety and Protection Certification Course	Distance learning course to facilitate renewal of certification IAW TB Med 530	Active Army, Reserve and NG	Refer to www.quartermaster.army.mil for registration
Credentialing Opportunities On –Line (COOL)	Explains how Army Soldiers can meet civilian certification and license requirements related to their MOS.	Army Soldiers	Refer to www.cool.army.mil for requirements and cost.

GLOSSARY

A la carte

A system in which wide varieties of food items are available for selection, and are purchased separately. Each food item is individually priced based on cost.

"A" ration

Perishable (fresh or frozen) and semi perishable items necessary to comply with garrison menu standards.

Basic allowance for subsistence (BAS)

A cash allowance paid to soldiers, officer and enlisted, to help reimburse them for the expense of subsisting themselves.

Box lunch

A meal prepared in the dining facility using in house food items as part of the normal ration, or box lunches obtained from the prime vendor. Each box lunch contains sufficient subsistence for one person for one meal.

Commander

A commissioned/warrant officer, who by virtue of his or her grade and assignment, exercises primary command authority over a military organization or prescribed territorial area that is recognized as a command by official directive.

Cooling beverage

Water, fruit juices, or beverage base mixes that have been chilled to be more palatable to the Soldier in hot weather.

Entitlement

Enlisted soldiers are authorized a daily ration for each day of active duty except when entitled to monetary payment (basic allowance for subsistence) or the meal portion of per diem in lieu thereof. Officer personnel are authorized a monetary payment to defer subsistence expenses.

Field operations

Units training in the field who require billeting in field accommodations for DFAS action for participants.

Field training (local training area)

Training in the field that is less than 24 hours in duration and does not require DFAS action (that is weapons NBC and CTT training, and so forth).

First Strike Rations (FSR)

Compact, eat on the move assault ration designed for using short durations of the initial periods of highly intense, highly mobile combat operations.

Food operations sergeant

A food service sergeant or civilian equivalent managing a dining facility.

Food program manager

The senior food analyst (military or civilian) and advisor to the installation commander.

Food service personnel

Persons engaged in food preparation, food service supervision, or service.

Full food service contracts

Contracts governing those activities that comprise the full operation of an Army dining facility. This includes, but is not limited to, requisitioning, receiving, storing, preparing and serving of food. Also included is the performance of related administrative, custodial, and sanitation functions.

Issue factor

The amount of food required for 100 persons as specified in the recipes and menus. This factor is used to calculate the exact quantity required to be issued each dining facility based on the number of meals required to be prepared.

Meal

A specific quantity of nutritionally adequate food provided one person during one scheduled serving period.

Meal card

Applies primarily to the DD Form 714; DD Form 714-E; DD Form 2A (BCT and AIT trainees only) and DD Form 2A (RES). These cards are used to identify subsistence in kind entitlement for Active and Reserve Component soldiers.

Meal, ready-to-eat

A packaged operational meal designed for issue as individual packets or in multiples of three for a complete ration. The components are packaged in flexible envelopes.

Operational ration

A ration prescribed for individuals performing duty in time of war or other emergencies and composed of semi perishable items. Operational rations are used in peacetime for emergencies, travel and training to assist in the rotation of War Reserves.

Performance work statement

A document normally prepared by or under the supervision of the chief or commander of the function involved. It prescribes the work, services, and products, if any, to be furnished; the quality standards to be met; and, the time of performance or delivery. When incorporated in a solicitation or contract package, the PWS becomes Section C (Description and Specifications of the uniform contract format).

Quality assurance

Standards established by the Government for the purpose of evaluating the quality of contractor performance and assuring compliance with contract requirements. In food service contracting, Quality Assurance has the same meaning as "inspection".

Quality assurance evaluator

An individual assigned duties of inspecting a contractor's performance in accordance with quality assurance provisions of the contract.

Receiving point

A location where Class I supplies are received, inspected for condition, counted, and weighed (when applicable).

Remote sites

A location where alternative food facilities do not operate during prescribed installation meal hours or are not located within practical commuting distance.

Subsistence-in-kind (SIK)

Describes soldiers who do not receive BAS, are authorized to subsist for free in an appropriated fund dining facility, and who reside in the barracks on an Army installation.

Troop issue subsistence activity

The element of an installation responsible for processing requisitions and receipts for subsistence items. When required, it will also receive, store and issue subsistence items for organizations and activities authorized to purchase.

Unitized group rations

Unitized group rations are composite stocks that are configured to provide a definite number of meals. It is configured for ease of distribution, accounting, and preparation.

Unitized group rations-A

Unitized rations are made up of the types of perishable items normally found in a garrison environment. It is used to provide a higher quality meal in a less austere field environment. It requires more subsistence personnel and equipment than other operational rations. Replaces line item A rations for field feeding.

Unitized group rations-heat and serve

Unitized, tray packed rations that are used to provide meals that are more pleasing than individual meals but require less subsistence personnel and equipment than the UGR-A.

Unitized group rations- Express (UGR-E)

Serves hot meals for up to 18 soldiers without kitchen equipment, cooks, fuel or power source.

Warming beverage

Coffee, tea, hot chocolate, and soups served to soldiers in cool/cold environments.

References

[AR 30-22 -The Army Food Service Program](#)

[AR 40-25 -
Nutrition Allowance, Standards, and Education](#)

[AR 25-400-2 -
The Army Records Information Management System \(ARIMS\)](#)

[AR 600-38 -
Meal Card Management System](#)

[AR 385-10 -
The Army Safety Program](#)

[AR 40-656 -
Veterinary Surveillance Inspection of Subsistence](#)

[DA PAM 30-22 -
Operating Procedures for the Army Food Service Program](#)

[FM 10-23 \(FM 4-20.2 will replace FM 10-23\) -
Basic Doctrine for Army Field Feeding](#)

[FM 10-23-1 \(FM 4-20.51 will replace FM 10-23-1\) -Commanders Guide to Food Service
Operations](#)

[FM 10-23-2 \(FM 4-20.52 will replace FM 10-23-2\) -
Tactics, Techniques, and Procedures for Garrison Food Preparation and Class I Operations
Management](#)

