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April 15, 2024

***To our hard working 92G Culinary Specialists:***

We want to express to you how thankful we are of the hard work you do every day. We know that you face a lot of mission demands, and we want you to know that the Quartermaster leadership cares and supports you.

Our Army has shifted from focusing on Counter-Insurgency Operations (COIN) to Large Scale Combat Operations. Our logistics will be contested throughout the spectrum of warfare from competition, through crisis, and conflict. In such an environment, we will no longer have the luxury of the A-M-A ration cycles we became accustomed to in COIN.

Consequently, the Quartermaster School, and the Combined Arms Support Command (CASCOM) is revising doctrine and force structure to focus feeding using Operational Rations such as Unitized Group Ration-Heat & Serve, Unitized Group Ration-Expeditionary, MREs, and the new Close Combat Assault Ration. This will place a greater emphasis on the effective use of Assault Kitchens and less on the Containerized Kitchen.

To aid this transition, the Sustainment Enterprise and the Joint Culinary Center of Excellence are working in collaboration with ACOMs and ASCCs to transition installation feeding with flexible feeding options that require less 92Gs so you can focus more on tactical feeding. The purpose is to provide innovative and healthy, 21st Century "Campus Style" dining options for Soldiers and families by using industry best standards and practices, and to provide optimal fuel to support peak physical and mental performance.

Thanks again for everything you do for our Army and the Quartermaster Corps!

***Supporting Victory!***

TONYA SIMS  
CSM, USA  
Command Sergeant Major

JIN H. PARK  
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Commandant