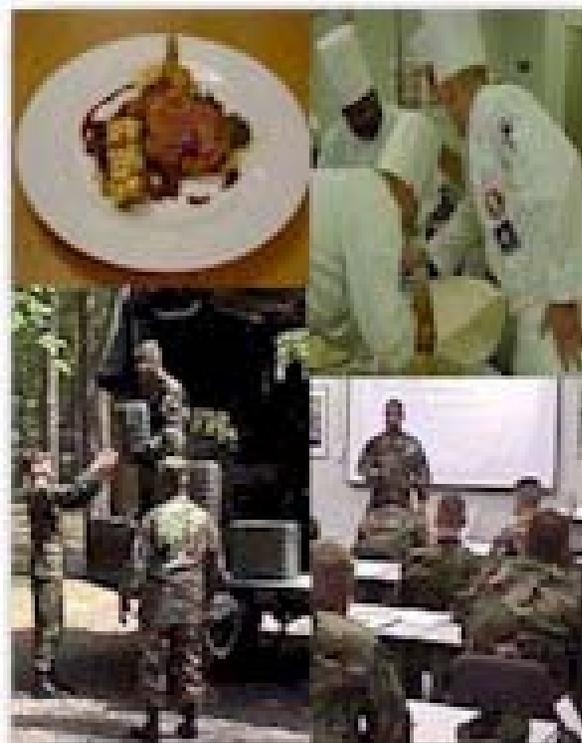
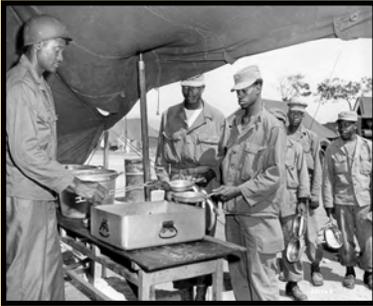


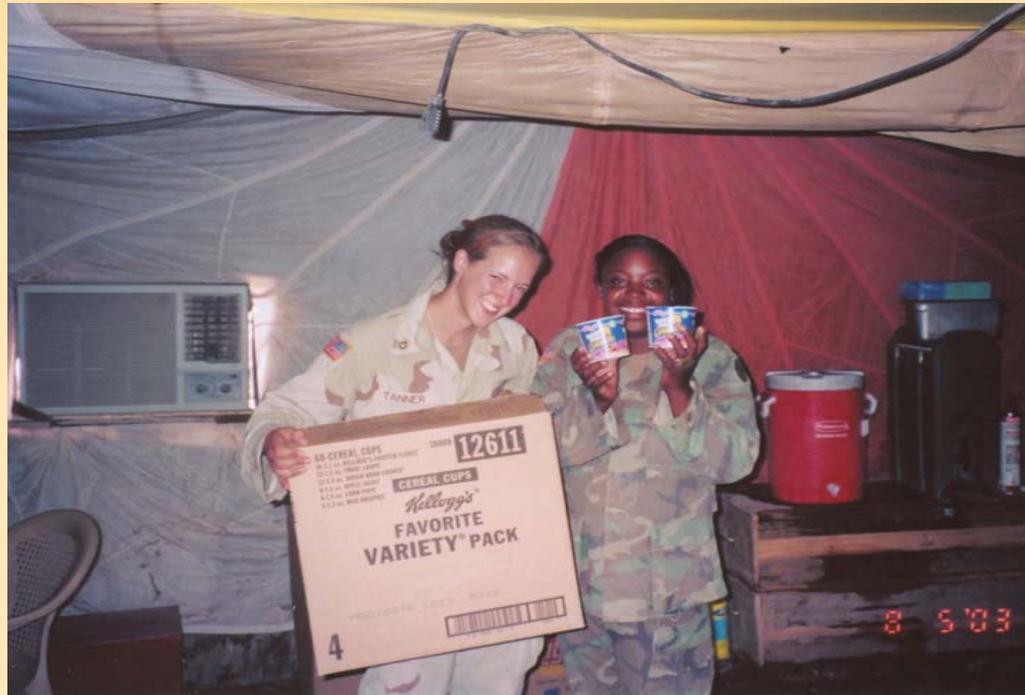


# Army Center of Excellence, Subsistence



*2003 Army Worldwide Food Conference*





*“Partnerships, Transformation, and the Future of Army Food Service”*



# The Corporate Partnership

- **MACOMS**
- **Installation Management Agency**
  - **Region Food Program Directors**
- **Soldier, Biological & Chemical Command**
- **Combined Arms Support Command**
  - **Quartermaster Combat Developments**
- **Defense Supply Center Philadelphia**
- **Industry**



**CSA**  
Chief of Staff, US Army

**Army G-4**

**ACSIM**

**IMA**

**ACES**

**MACOM**  
Food Advisors

**IFA Region**  
Food Program Director

**Senior Mission CDR**

**Tactical Food Advisor**

**Installation Garrison CDR**

Unit/  
Organization

Unit/  
Organization

Unit/  
Organization

**DFAC**

**DFAC**

**DFAC**



# Avenues of Approach

- **Joint Service Operational Ration Forum**
- **Army Food Advisory Board**
- **DOD Food Council**
- **Industry input**
- **Food Nutrition Research and Engineering Board**
- **Training the food service MOS**
- **Reserve Component Food Service Workshop**
- **Food Management Assistance Teams**





# Corporate Vision

- **Ensure high quality hot meals in garrison and and in the field.**
- **Adapting to the changing battlefield**
  - **Doctrine, Training, Policy, Leader Development**
- **We must be proactive and go after new ideas**
  - **Health and Comfort Packs**
  - **New missions for the 92G**
  - **Home Meal Replacement Program**





# Army Food Program Advisory Board

- **Looking at future field feeding concepts**
- **Benchmarking garrison dining facilities**
- **Change 1 to AR 30-22**
- **Excess MRE's**
- **CONOPS Feeding Standard**
- **Connelly Awards Program**
- **Working with the industrial base**



# ACES Partnership Forum

- **Meet and mix with the cooperate staff**
- **Walk the halls and grounds of ACES**
- **Interact with soldiers and marines**
- **See cooks training in progress**
- **Climb on the equipment**





# Our Food Service Specialists and the serious business of War:



*“Instilling Warrior Ethos”*











Reuters





# *A look at Operation Iraqi Freedom*



# Team Objectives

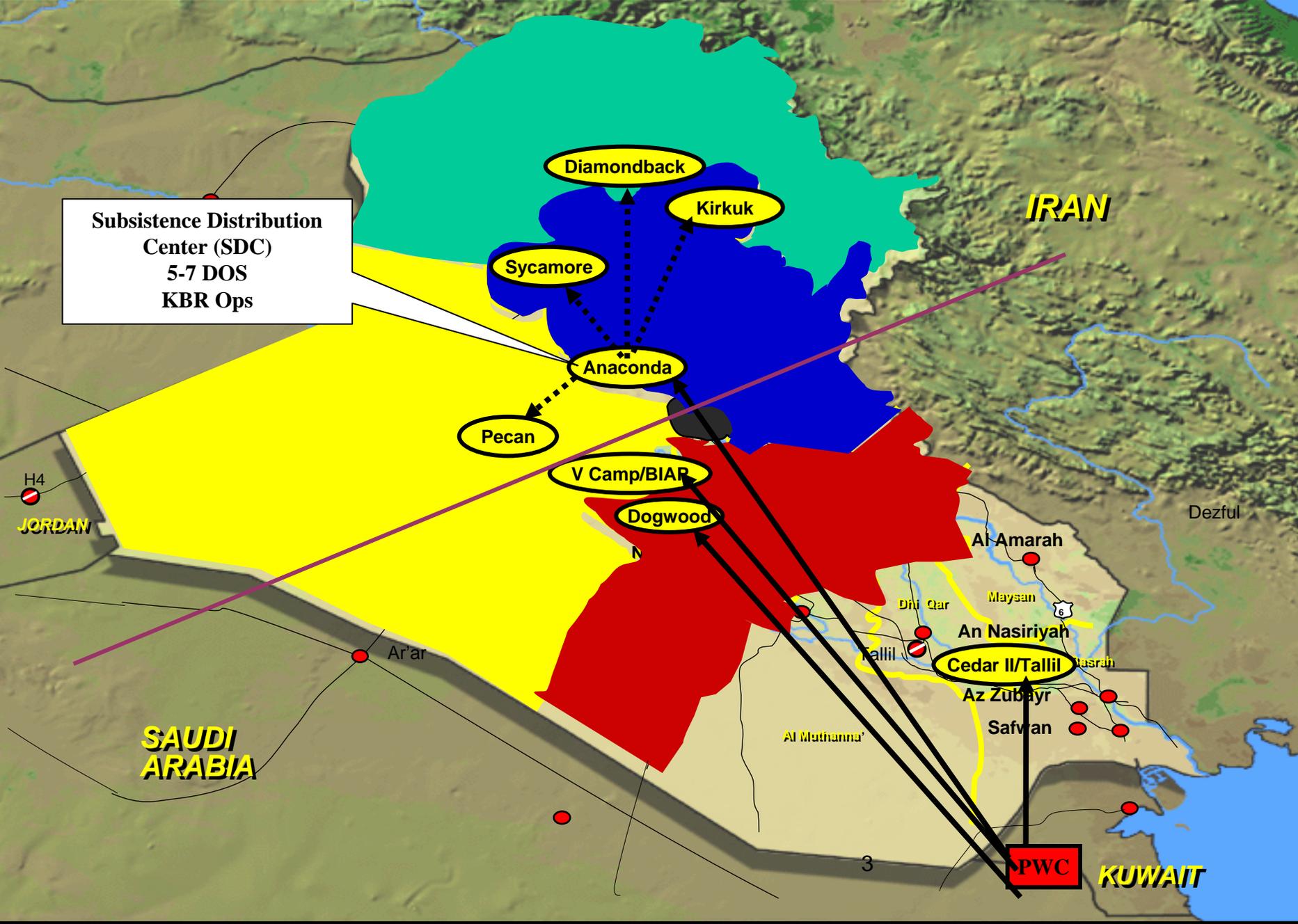
- **Analyze the Class I Supply chain from end to end – concentrate on in-theater support with emphasis on providing the right mix of rations for the right situation.**
- **Work with CFLCC and CJTF-7 to develop a Command Feeding Plan that applies to the entire theater and that addresses the adequacy of Class I and food service resources.**
- **Assist CJTF-7 with the transition to LOGCAP and the Army 21-Day CONOPS Menu.**
- **Identify significant issues faced during support of OIF and work with CFLCC and CJTF-7 to develop solutions to all such issues.**
- **Seek recommendations on Class I NCOIC MOS: 92A to 92G**



# Subsistence Op Plan

- **Currently 32 KBR DFACS are in operation**
  - 10 more may open
  - Great facilities that are transitioning to the Army 21 day CONOPS menu
  - KBR will continue to bring in their product until PWC PV is established
  - Transition to the customer will be invisible
- **KBR DFACS to maintain 5-7 DOS at each site**
- **KBR to establish a Subsistence Distribution Center (SDC) in Anaconda**
  - SDC will maintain 5-7 DOS and distribute north
  - Drastically cuts down on LOC
  - Potential to distribute south will be explored
- **PWC PV to deliver to the KBR SDC and direct to units in the south**
- **Remaining Issue: Security of the MSR is the weak link and every effort has to be made to ensure convoys stay intact and reach their destination**

**Subsistence Distribution  
Center (SDC)  
5-7 DOS  
KBR Ops**



PWC Delivery  $\longrightarrow$

KBR Delivery  $\cdots\cdots\cdots\longrightarrow$



# Prime Vendor out of Turkey

- **Why not establish a Prime Vendor Platform out of Turkey to support the Northern Sector of Iraq?**
  - **Support from a PV in Turkey would be a violation of the contract with PWC who has contractual support responsibility for Iraq.**
  - **If support from North pursued, it would have to be carried out under the existing PWC PV contract**
  - **There is no PV support established in Turkey. It is provided remotely via logistical operations in Italy.**



# Area of Concern

- **Unapproved food establishments**
  - Local national operations
  - Food sources unknown and food bio terrorism is a concern
  - Disclaimer on door: “Eat at your own risk”
  - Preventive Med has posted a sign saying it is an unapproved facility
  - Ice described a sewage on a stick- used for cooling of products
- **Recommendation**
  - Employ our Food Service Specialists
  - Have AAFES set up its food court establishments





# Equipment

- **MKTS's and CK's performed very well**
  - **Noted one CK generator went down**
- **Modern Burner Units**
  - **Heat sensor shuts them down as designed**
  - **Natick has retrofit to overcome the problem**
- **Units deployed without full complement of equipment**
- **Sanitation Centers**
  - **100 have arrived and distribution has begun**
- **Purchased 60 reefers**
  - **Not the right type for this environment**
  - **Small gas tanks and external generators on a cart**
  - **Army must look at this for the future**





# “Feed”back from the Warfighter

**“I’m astonished at how good the food really is.”  
Ted Koppel**

**“MRE’s are a hit but the M&M bag are always busted open.”  
LTC Dean (Kandahar)**

**“No one can eat that much peanut butter.”  
Soldier in IRAQ**

**“Love the jalapeno cheese spread. Give us more.”  
Private Walz**

**UGR H&S meals are a hit. “I eat every scrap.”  
Soldier in Kuwait**

**The multi-purpose use of MRE’s:**







# Recommendations

- **Use MKT's/CK as Kiosks**
- **Continue to monitor retrograde of 20 foot containers**
- **Monitor the establishment of KBR's 11 ice plants in Iraq**
- **Monitor ration issue frequency schedule to prevent redundancy in menus**
- **Monitor feeding standard for continued operations at battalion level**
  - **Short order menus to compliment Op rations**
  - **Will ensure menu variety for even the most remote soldier**





# Conclusions

- **Commanders all want to do the right thing for their soldiers**
- **Cooks did very well with the limited resources they were given**
  - **With a full compliment of rations they are as good as any contract facility**
- **Class I break points are operating under some very austere conditions**
  - **Lack of equipment**
  - **Lack of assets to receive, store, and distribute Class I**
- **Don't limit prime vendor support to one company in a theater**
- **Operational rations were a huge success**
- **Preplanning food operations is a must**
- **Security and C2 is a must!**





# Hallmark Events

**Culinary Arts Competition**  
**9-12 March 2004**  
**Fort Lee, Virginia**



**Philip A. Connelly Awards**  
**22-26 April 2004**  
**Denver, Colorado**



**World Wide Food Conference**  
**20-23 July 2004**  
**San Antonio, Texas**





Iraqi Navy 2003 G. Rash, Washington





# Questions

