Army Center of Excellence, Subsistence (ACES)

Food Service Workshop
WOPD

Army Food Service Program; A Look Forward

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- **Where We Came From:**

  - **Continental Congress of 1775 Established First Formal Military Food Program**

  - **Attempted to Standardize Rations & Preparation**

  - **Established Basic Ration:**
    - **1# Beef, ¾ # Pork, or 1# Salt Fish**
    - **1# Bread or Flour**
    - **1 Pint of Milk or Payment of 1/72 Dollars**
    - **1 QT of Cider or Spruce Beer**
    - **3 Pints of Peas or Beans**

*** Reduced after the Revolutionary War**

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- **Where We Came From:**

  - **1777: Company-level Feeding Introduced**

    - **Focus on Personal Cleanliness**
    - **Close Supervision of Food Prep & Cooking**
    - **Large Cooking Pots Introduced**
    - **First Use of Prepositioned Rations**
    - **Use of Commercial Trans Introduced**

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- **Where We Came From:**

  - **1832:** Coffee and Sugar Authorized

  - **Civil War**
    - **Union Army Over .5 Million**

    - **Hardtack & Salt Pork Main Food Staples**

    - **Canning & Evaporated Milk Developed**

    - **Desiccated Vegetables**

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- **Where We Came From:**

  - **Post Civil War**

    - **Improved Food Processing Methods**
    - **Advancements in Handling and Transporting**
    - **Published Cook Books**
    - **Running Water, Ice Boxes, Cast Iron Ranges**
    - **1st Cook & Baker's School - 1905 @ Fort Riley**

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- **Where We Came From:**

  - **Spanish American War - WWI**

    - **Importance of Food Handling & Preparation**
    - **Additional Cook Schools Established**
    - **New Types of Camp Stoves, Mobile Kitchens & Field Baking Ovens**
    - **Birth of the QM Corps – 12 August 1912**
    - **Projection of Forces**

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- **Where We Came From:**

  - **World War II**

    - **Requirement to Feed a Global Army**
    - **Diverse Family of Rations Developed**
    - **Improvements in Food Service Equipment**
    - **Army Cooks Serving 24 Million Meals + Daily**

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- **Where We Came From:**

  - **Viet Nam**

    - **Perishable Foods Shipped in Vans**
    - **Major Log Bases Throughout Country**
    - **Insulated Food Containers via Helicopters-**
    - **Family of B Rations Developed**
    - **Meal Combat Individual (MCI or C Ration)**

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- **Today:**

  - **Meals Ready to Eat (MRE) w/ Flameless Ration Heater**
  - **Unitized Group Rations: UGR-A, UGR-H&S &**
  - **Mobile Kitchen Trailer (MKT)**
  - **Containerized Kitchen (CK)**
  - **Food Sanitation Center (FSC)**
  - **Subsistence Prime Vendor (SPV)**

DA Handbook Quality of Life Standards for CONOPS

CONOPS Feeding Plan Timeline

(Condition Based)

Standard	Expeditionary < 6 Months					Temporary < 24 Months	
						Military	LOGCAP
Ration Cycle	M-M-M	U-M-M	U-M-U w/one UGR (A) meal every third day	U-M-U	U-M-U	U-M-U	21 Day CONOPS Menu
Theater Ration Mix	MRE 100%	UGR (H&S) 34%	UGR (H&S) 56%	UGR (H&S) 34%	UGR (H&S) 10%	UGR (H&S) 05%	Force Provider, LOGCAP or Direct Contract 90 % Supported by SPV Platform 10 % Combination of MRE's, UGR's Condition based
			MRE 33%	MRE 33%	MRE 20%	MRE 15%	
		MRE 66%	UGR (A) 11%	UGR (A) 33%	UGR (A)+ 70%	UGR (A)+ 80%	
Facilities		MKT, KCLFF, CK, Tents, Refers			MKT, CK, Unit Tents, Force Provider, Refers		Force Provider LOGCAP & SPV
Deployment Days D+	1-20 days	21-30	31-60	61-90	91-180	181 Days to 24 Months	

Notes:
1. Ration Legend: MRE-M, UGR (H&S) or UGR (A) – U, UGR (A) with Short Order Supplemental Menus – UGR (A)+
2. Units deploying into developed areas may move directly into the temporary standard depending upon their mission and the theater logistical capabilities at that location.

14 April 2006

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Tomorrow:

- **First Strike Ration (FSR)**

  - **For Use in First 72 Hours of Combat**
  - **3 Different Menus**
  - **9 Meals per Case**
  - **2900 Calories**
  - **Minimum Shelf Life: 2 Years @ 80 Degrees**
  - **Reduces the Weight & Cube by 50%**

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Tomorrow:

- **Unitized Group Ration Express (UGR-E)**
  - **Provides a Complete Hot Meal for 18 Warfighters**
  - **6 Different Lunch Dinner Menus + Holiday Menu**
  - **Heats in 30-45 Minutes**
  - **No Cook or Food Service Equipment Required**
  - **Breakfast Menus in the Process of Development**
  - **1st Shipments being Airlifted to Iraq**

UGR-E Menus

Menu 1	Menu 2	Menu 3
8970-01-539-4581	**8970-01-539-4586**	**8970-01-539-4692**
Pasta w/ Sausage	Chicken Breast in Gravy	Burgundy Beef Stew
Peas	Cornbread Stuffing	Green Beans
Spice Cake	Corn	Mashed Potatoes w/ Brown Gravy
Italian Seasoning	Devil's Fudge Cake	Walnut Tea Cake
Nut Raisin Mix w/ Chocolate Disks	Cranberries	Vegetable Seasoning
Dairyshake	Beverage	Dairyshake
Sugar Free Ice Tea		Sugar Free Ice Tea
Serving Utensils	Serving Utensils	Serving Utensils
(2) Spoons	(2) Spoons	(1) Spoon
(1) Slotted Spoon	(1) Slotted Spoon	(1) Slotted Spoon
(1) Spatula	(1) Spatula	(1) Spatula

UGR-E Menus

Menu 4
8970-01-539-4594
BBQ Pork Ribs
Macaroni & Cheese
Corn
Dulce de Leche Cake
Pan Coated
Peanut Butter Disks
Butter Granules
Dairyshake
Sugar Free Ice Tea

Serving Utensils
(2) Spoons
(1) Slotted Spoon
(1) Spatula

Menu 5
8970-01-539-4598
Szechwan Chicken
Brown Rice
Carrots
Caramel Chocolate Chip Cookies

Chocolate Covered Coffee Beans
Butter Granules
Soy Sauce
Beverage

Serving Utensils
(2) Spoons
(1) Slotted Spoon
(1) Spatula

Menu 6
8970-01-539-4603
Spaghetti w/ Meatballs
Green Beans
Lemon Cake
Cherry Licorice

Italian Seasoning
Vegetable Seasoning
Dairyshake
Sugar Free Ice Tea

Serving Utensils
(1) Spoon
(1) Slotted Spoon
(1) Spatula

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. **Prepares food for 250** in 90 minutes.

Description: equipped with a **Tray Ration Heater** System. Includes insulated food and beverage containers, work tables. Transported on HMMWV and HMT or future replacement.

BOI: **One for one replacement** of the KCLFF. 20 per SBCT; 17 per Heavy/Light BCT

War fighter Criticality/Value:

Operational Responsiveness

→ **Heat-on-the-Move** technology

→ Capable of supporting more than one Sustainment Replenishment Site (SRS) per day and augmentation of feeding capability at Mission Staging Site (MSS).

Reduced Logprint / Resources

→ Prepares the **UGR H&S exclusively** with no additional resources necessary for support.

Status: MS C ORD Approved Mar 04; required qty 2,110; FUE 3Q FY07

Issue: **Initial procurement delayed until FY07; HMMWV and LTT availability beyond SBCT's**

AOR Automation Initiative

❑ Army Food Management Information System (AFMIS)

- Systems provides Automation for Ordering, Receipt, Inventory, Issue and Preparation of Subsistence
- Provides Headcount and Account Management Operations
- Same as current CONUS based AFMIS
- DSS supported Reports – Viewed at all Levels of Command
- Provides Veterinarian Reporting & Tracking
- System will order both OPRATs and SPV Subsistence

AOR Initiative
Continued

❑ Army Food Management Information System (AFMIS)

- **Working Headcount Operations – D-Bids/SPOT**
  - **Currently system does provide data needed for automated HC accountability for all category of diners**
  - **System must be fast – need to be able to read bar code**
- **Training in Aug 07 timeframe – Camp Arifjan, Kuwait**
- **Implementation in Sept/Oct 07 timeframe**

Field Manual (FM) 10-23 Revision

- Last Revision – 1996
  - New Equipment , Technologies & Rations
- New Name: FM 4.20.2
  - Field Feeding
  - Subsistence Sustainment
  - Army Family of Rations
  - Class I Planning and Operations
  - Valuable Tools for Deployment Training and Evaluation
  - Fielded Late This Year

Multi-Temperature Refrigerated Container System (MTRCS)

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).

Description: 8 X8X20 Refrigerated container with dual evaporators and a **movable partition, which allows compartment volume to be adjusted according to type subsistence.**

BOI: **TBD** modeling on-going; minimum of 76 per **subsistence platoon** and **1 per CK/MKT in SBCT/BCT's.**

War fighter Criticality/Value:

Enhanced Deployability

→ **Configured Load Distribution Enabler.**

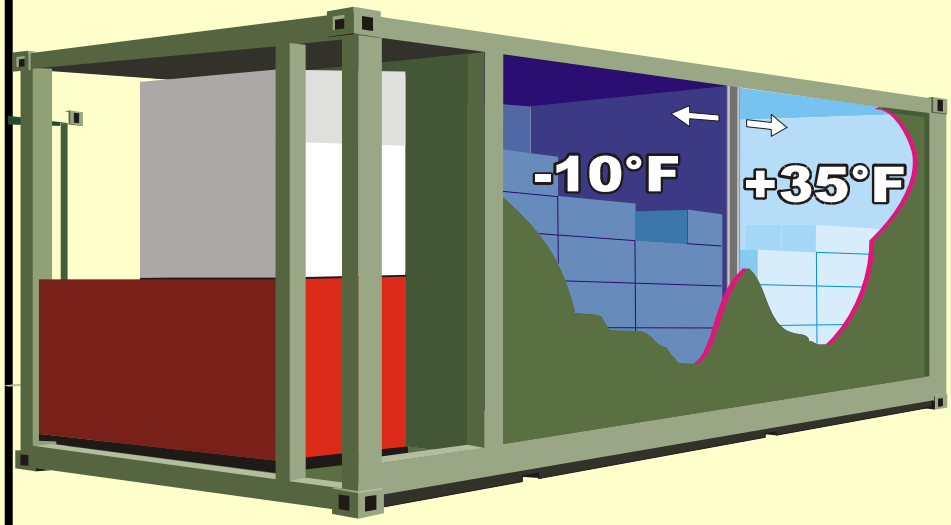
→ Reduced logistics footprint, performs mission that typically required portions of 2 refrigerated containers and a semi-trailer.

Operational Responsiveness

→ Movable partition within temperature zones.

→ Refrigeration is operational while on the move.

→ HEMTT-LHS compatible w/ bale bar



Status: MS B ORD approved APR 2002; Solicitation APR 03; Contract Awarded Feb 04; Design complete; prototypes developed; PQT recommended May 06. MS C FY07; required qty 3,256; FUE 4QFY07/1QFY08

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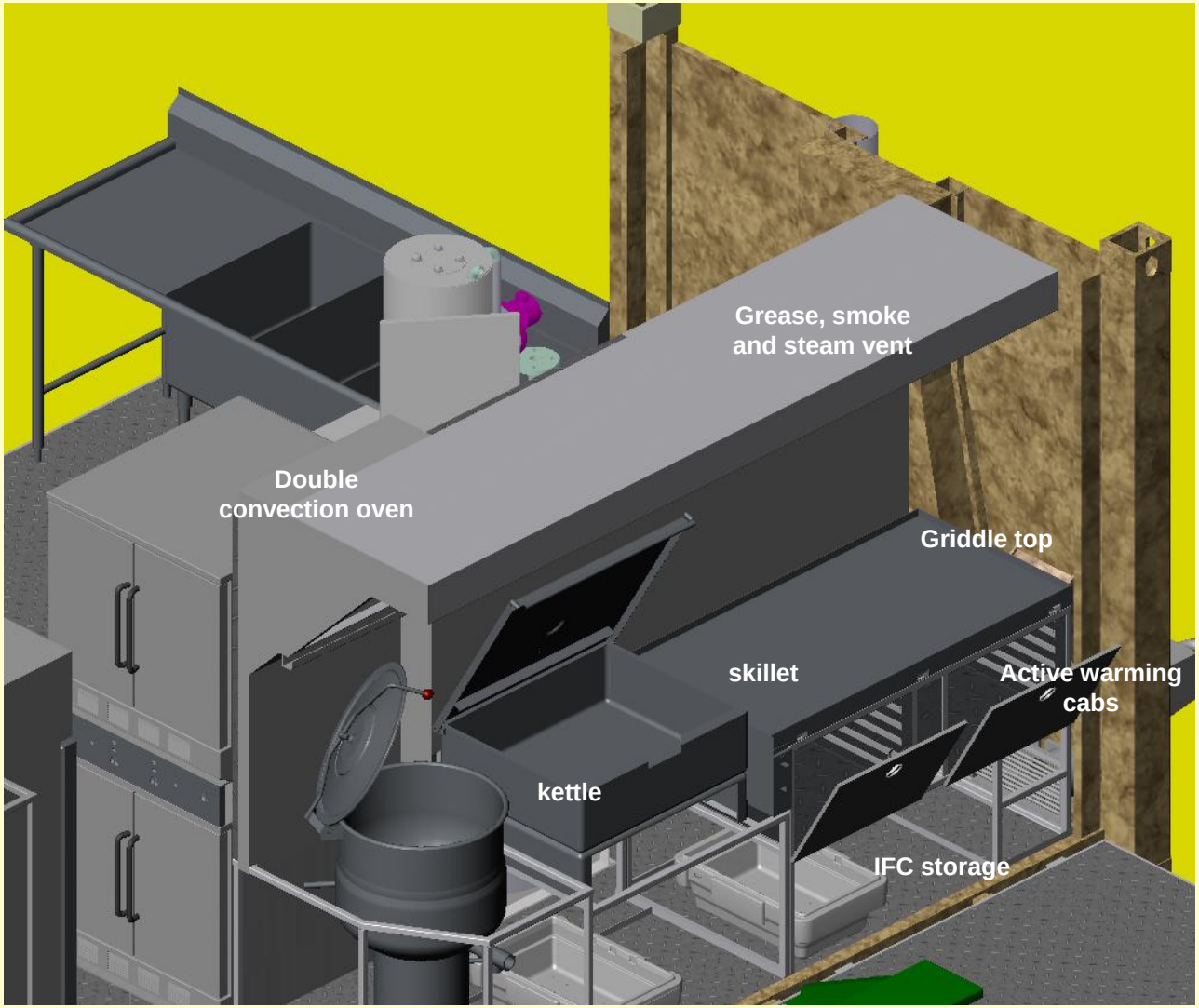
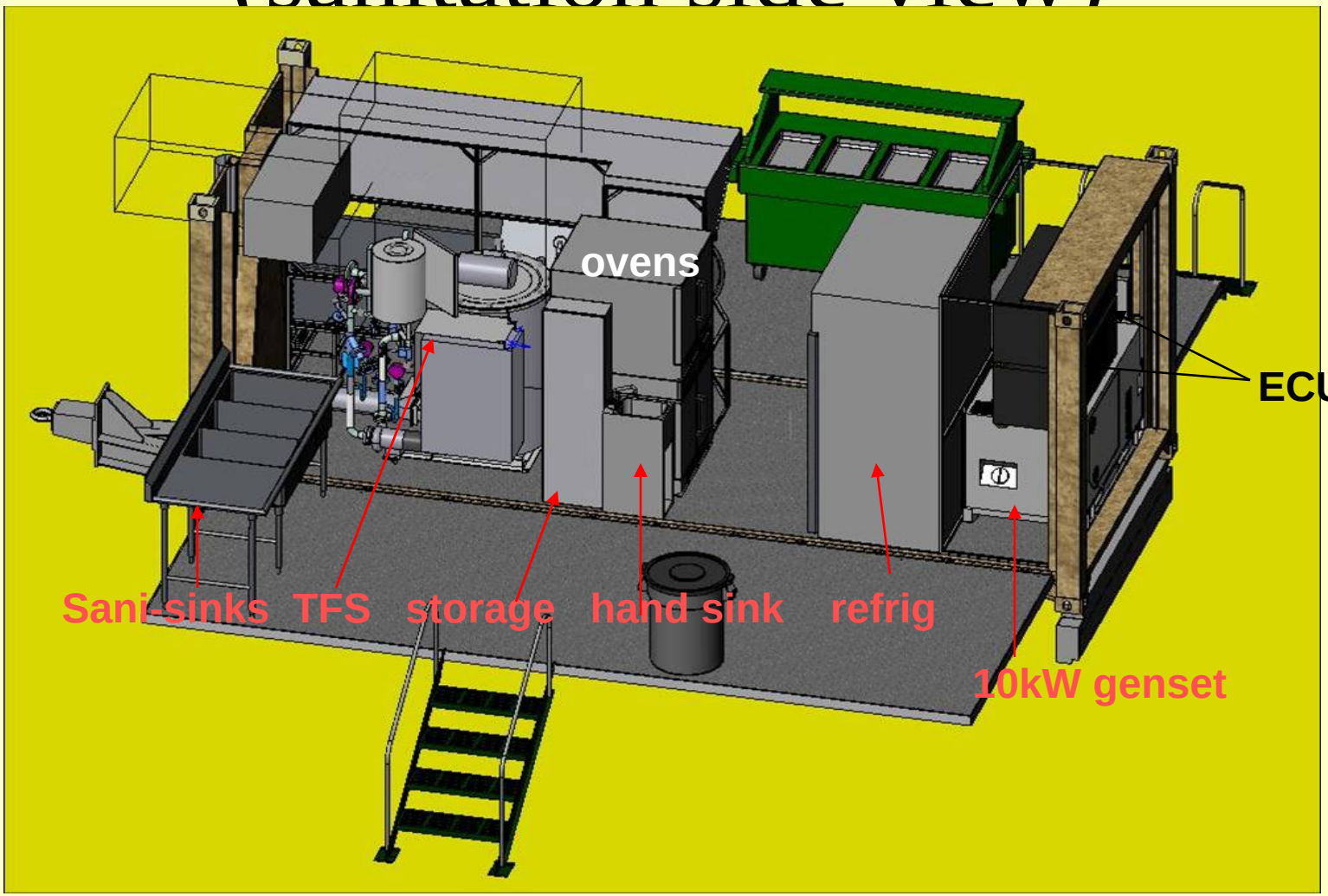
- **Tomorrow:**
  - **Thermal Fluid Containerized Kitchen (TFCK)**
    - **Restaurant Style Cooking Appliances**
    - **Heated by Thermal Fluid Heating System**
    - **Operates on JP-8**
    - **Integrated Food Sanitation Center**
    - **Natick to Test – 20-24 August**
    - **Projected Fielding - 2011**

TFCK – Appliance Placements



TFCK – Design Concept (sanitation side view)



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- **Beyond Tomorrow:**

  - **MKT- Future MTV Platform**

    - **Based on MTV w/ 2.5 Ton Trailer (M1082)**
    - **Trailer Height is 5’ vs. MKT’s 3’**
    - **Operates on Thermal Fluid Heat Transfer**
    - **No Open Flames**
    - **Modern High Capacity Appliances w/ Timers & Thermostats**
    - **Much Higher Water Heating Capability**
    - **Integrated Sanitation**

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- **Concerns:**

  - **Eroded Skill Sets Eroded**

    - Large % of Cooks Not Performing in MOS During Deployments

    - Consolidation has Reduced Manager Opportunities

    - 47% of IMCOM DFACS Contracted at End of 2006

    - Commands not Putting Cooks in DFACs after Deployments

    - Units Requesting Catered Meals During Training Exercises

  - **Frustrated 92Gs Leave the Army or Change MOS**

Making SPV System Work

- Customer Driven Process
  - SPV Provides What Customer Wants
    - Presentation at Food Show, ETC.
    - IFA Invites Vendor
    - Introduction of New Products
    - Assess Customer Response
    - Cuttings
  - When Item Goes on , One should Come Off
  - Responsibility to Utilize what we Want

Written Communications

- Watch What You Put in Emails
- Consider Who is on the “To” & “Cc” Lines
- Proof Read What You Have Written
- Have I Attacked Someone’s Character?
  - Am I “Building Up” or “Tearing Down”?
- You May want to Sleep on it Before Hitting the Send Button

PAO Articles

- Proper Supervision & Training
- Are Cooks in Proper Uniform?
  - Head Gear etc.
- Are Cooks Following Proper Procedures?
  - Using Measuring devices
- Following Proper Sanitation Procedures
  - Jewelry

QUESTIONS
OR
COMMENTS...?