



“Operational Ration Update”



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2012 Partnership Day





Individual Combat Rations

☐ Meal, Ready to Eat (MRE)

- Primary Ration of US Forces since 1980
- Provides 1250-1300 nutritionally-balanced calories per meal
- Shelf-stable for 3 years @ 80° F
- 24 varieties, including 4 vegetarian meals
- Flameless Ration Heater heats entrées, sides, and drinks



☐ First Strike Ration (FSR)

- Daily ration designed for first 2-10 days of mobile conflict
- 2900 calories per ration, includes variety of eat-on-the-move components
- Shelf-stable for 2 years @ 80° F
- 9 varieties available in FY12 (increase from 3)



☐ Meal Cold Weather (MCW)/Long Range Patrol (LRP)

- Meets requirements for cold weather and reconnaissance ops
- Provides 1500 nutritionally optimized calories per meal
- Shelf-stable for 3 years @ 80° F
- Dehydrated entrées resist freezing in extreme environments
- MCW: 3 Rations per day (4500 calories)
- LRP: 1 Ration per day (1500 calories)





Group Rations



❑ Unitized Group Ration-Heat & Serve (UGR-H&S)

- Usually first hot meal available in the field
- Prepared using Tray Ration Heater or boiling water
- Provides 1450 nutritionally-balanced calories per meal
- Shelf-stable for 18 months @ 80° F
- Contains all accessories and serving equipment needed for a group meal
- Includes 14 lunch/dinner menus and 3 breakfast menus
- **Feeding Plan changed to increase use in Army field feeding**



❑ Unitized Group Ration-Express (UGR-E)

- Self-contained, self-heating group meal for up to 18 Warfighters
- Heats entrees in 30-45 minutes using same flameless heating technology
- Provides 1300 nutritionally-balanced calories per meal
- Shelf-stable for 18 months @ 80° F
- Includes 8 lunch/dinner menus, 4 breakfast menus, and 1 holiday menu (Turkey)
- **Most recent development. Used primarily in AOR.**





Group Rations



Unitized Group Ration-A (UGR-A)

- Uses semi-perishable & frozen components
- Using field kitchen (Mobile Kitchen Trailer or Containerized Kitchen) with refrigeration capability
- Provides 1450 nutritionally-balanced calories per meal
- Includes 14 lunch/dinner menus and 7 breakfast menus
- **Highest Demand for Army Field feeding**



Unitized Group Ration-A Short Order (UGR-A SO)

- Uses semi-perishable & frozen components
- Mostly hand held items that provide more variety and alternate menu choices when served with the UGR-A
- Provides 1450 nutritionally-balanced calories per meal
- Includes 7 lunch/dinner menus
- **Now Available Army wide**





“UGR-A Short Order Update”



UGR-A Short Order

The new Unitized Group Ration-Short Order (UGR-SO) meals are NOW available to be ordered Army wide. There are seven different Lunch/Dinner menus that will surely compliment the fourteen UGR-A mainline meals that are currently available.

The UGR-SO menus are complete nutritional meals (mostly handheld items) that can be ordered, prepared and served as the only meal option or can be used in conjunction with the UGR-A menus as a partial optional meal choice. The intent is to provide “mainline and short order options” at meal time.

Improving even the best field feeding





“UGR-A Short Order Update”



Variety

Popular

Choices

“Improving even the best field feeding”

***Diner
Boredom***

***Repetitive
Menus***

“Our minds are like our stomachs; they are whetted by the change of their food, and variety supplies both with fresh appetite”. [\[Marcus Fabius Quintilian\]](#)





“UGR-A Short Order Update”



HAMBURGER & HOT DOGS

• PLAIN & BUFFALO CHICKEN NUGGETS

CHOICES

OPTIONS



Pepperoni Stromboli



WINGS OF FIRE

VARIETY



Philly & Cheese Steak Hoagie



Beef Enchiladas

ITALIAN SAUSAGE SUB





What Soldiers and Operators Want



- Variety
- Choices
- Popular Brands
- Options
- Lower Sodium
- Trans Fat Free Items
- Whole Grains/Multi-Grains
- Quality





What Soldiers and Operators Want



- Reduced Cube
- Juice Fortification
- Deliverable Nutrients
- Non-Pork Alternatives
- Lower Fat Breakfast Meats
- Whole Muscle Meats
- *Taste of Home*





Continuous Improvement

Legislative



Research & Development for
DOD Combat Rations

Judicial



Representatives for what
Soldiers and Operators Want



Executive



Supply Chain Management:
Link to Industry Acquisition





Got Questions?



JOINT CULINARY CENTER OF EXCELLENCE
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