



**Information Brief**  
*For*  
**RC Food Service Workshop 2008**

*Class I and Food  
Service Support in the AOR  
&  
Future of the 92G*



## **Class I & Food Service MTT Assistance Mission**



# **Class I & Food Services in the AOR**

*Observations, Issues,  
Conclusions  
&  
Recommendations*

**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	<b>28 Day CONOPS Menu</b>
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		<b>Force Provider LOGCAP &amp; SPV</b>
Deployment Days D+	1-20 days	21-30	31-60	61-90	91-180	<b>181 Days to 24 Months</b>	

**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.



## *SPV Food Audit*

- Conducted by DSCP, USDA and USDC
- ACES & CFLCC Participated
- Food items ranging from meats, to seafood to canned goods evaluated IAW USDA & USDC Standards

**Exceptional Rating  
100%**



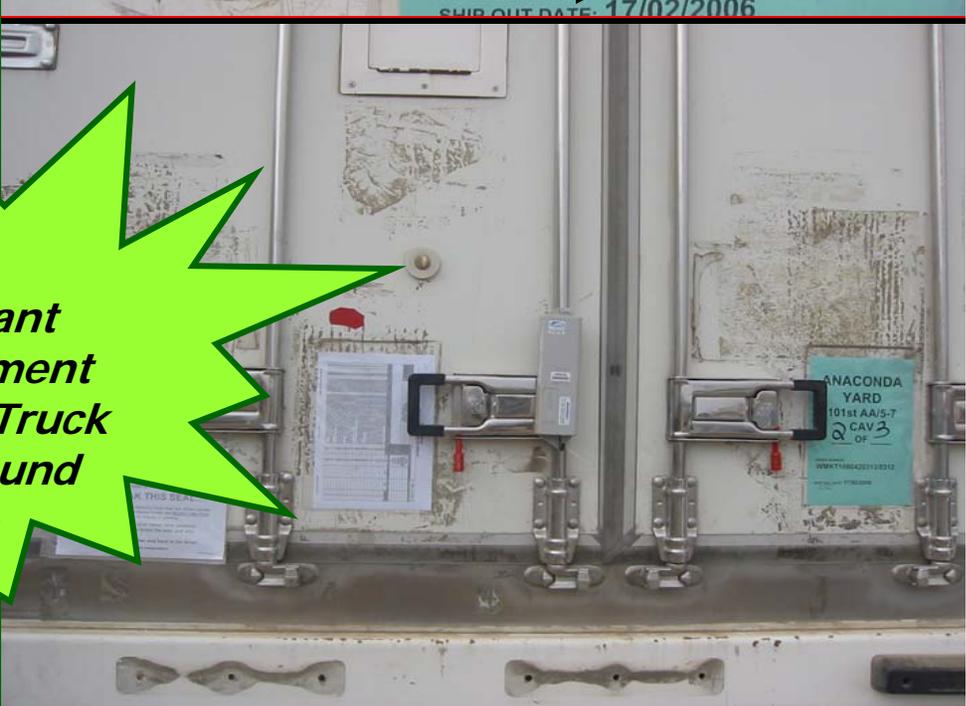


**Trained 900+  
To date  
In the AOR**

## ***COTR Training & Certification***

- Follow-on duties as COTR & PEs
- Positive impact towards progress realized in account management discipline
- **Future on site training requested to be conducted in Iraq**
- **Consider RC train-up at MOB Site**
- **Develop TTP**





**Significant  
improvement  
In Agility Truck  
Turn-around  
time**



## Class I & Food Service MTT Observations & Conclusions



### □ Class I & SPV (Agility) Support in the IZ AOR:

#### ▪ Observations: Significant Improvement During Past Year

- Turn-around Time of Agility Trucks (from Kuwait to stage-for-return)
  - ✓ BIAP 3-5 days - **TQ 14 days**
  - ✓ LSA Anaconda-DFACs 3-6 days; Arrow Exp 2 Days; **MKT's 19 days**
  - ✓ Speicher 10-12 days
- Contributing Factors:
  - ✓ Agility Transportation Officers at all Hubs
  - ✓ Agility Squad Leader Program accompany convoys
  - ✓ Agility Micro Transportation System (truck tracking & level 6 data)
  - ✓ Private Security
  - ✓ **Trucks held/not released due to security reasons or held due to lack of refrigeration at the MKT site**
- KBR and Military COTRs report satisfaction with fill rates & condition of product received at dining facility



## Class I & Food Service MTT Observation & Conclusions



### ❑ LOGCAP Dining Facilities:

▪ **Observations: Maintaining high standards in facilities and overall food service operations and service in the IZ**

- ✓ Meets or exceeds standards in most cases (KBR with Sub-contractors Gulf Catering at BIAP, Tamimi Global at Anaconda and Renaissance at Speicher)
- ✓ Food Safety – PM Providing Monthly Sanitary Inspections
- ✓ 92G/922A trained & performing as COTR & QA/PE-making a difference in all areas of food service operations in the IZ AOR

**LOGCAP KBR DFAC**  
**Gulf Catering**  
**Baghdad, Iraq**





**KBR DFAC**  
**(Tamimi Global Co.)**  
**LSA Anaconda, Iraq**





## Class I & Food Service MTT Observations & Conclusions



### ❑ LOGCAP Account Management Procedures continued:

#### ▪ MTT Account Mgt Processes & Procedures:

- ✓ Implemented Headcount Procedures
- ✓ Implemented Portion Control
- ✓ Eliminated High Dollar Self Service Bars
- ✓ Eliminated Carry-out Abuse
- ✓ Implemented BDFA and Account Management
- ✓ AFMIS to Start in CY2007/Training in August 07

*On Track!  
brought discipline  
to the ordering  
and inventory  
control  
processes*



**Food Service at the FOB's  
UGR-A's w/ S/O Supplements**



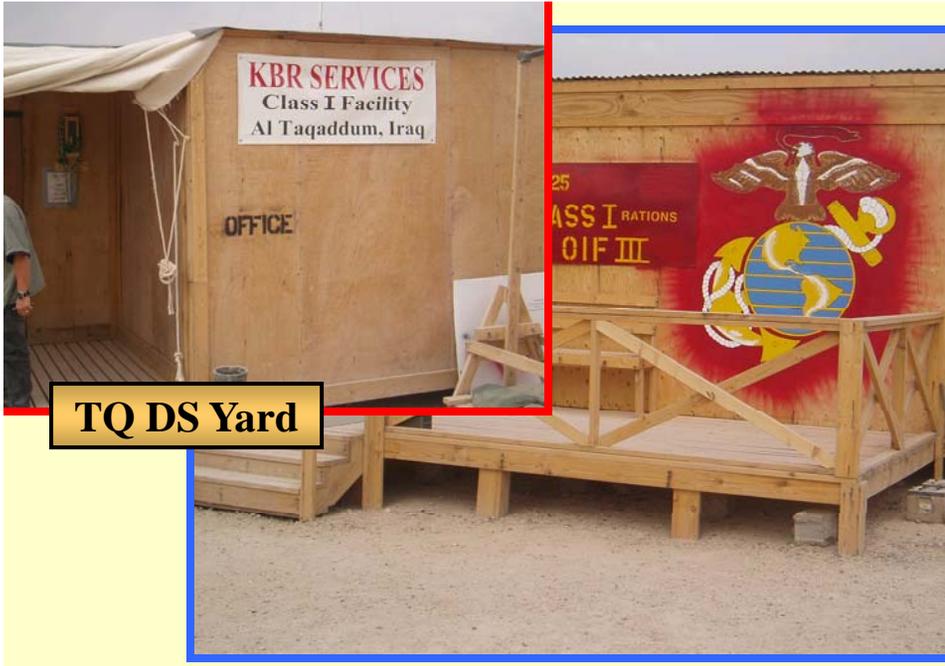


## Class I MTT & Assistance Visit Observations & Conclusions



❑ **Operational Ration Stockage Objectives: Significant progress made to reduce operational stocks (MRE's, UGR-H&S &UGR-A)**

- **MRE Stockage Objective Reduced:**
  - ✓ **GS from 15 to 5 DOS**
  - ✓ **DS from 5 to 3 DOS**
  
- **Eliminated UGR H&S from Stockage Objective**



**TQ DS Yard**



**MREs 850 pallets  
Heat stressed & destroyed  
Loss @ \$3,548,784**



**UGR H&S 900 pallets  
Heat stressed & destroyed  
Loss @ \$**



WXPS1

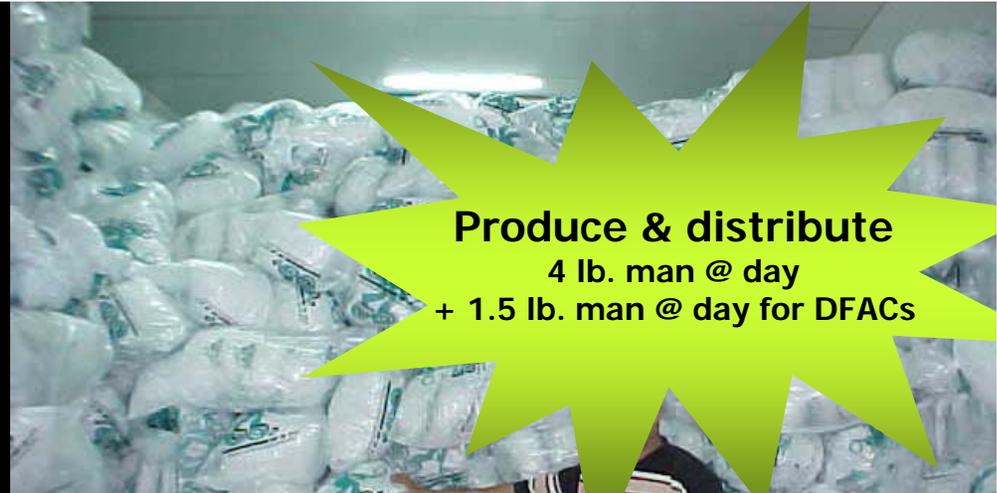


**FLB Speicher  
LOGCAP GS Yard**



**Move MRE's here! Prevents premature condemnation.  
Retro the containers**





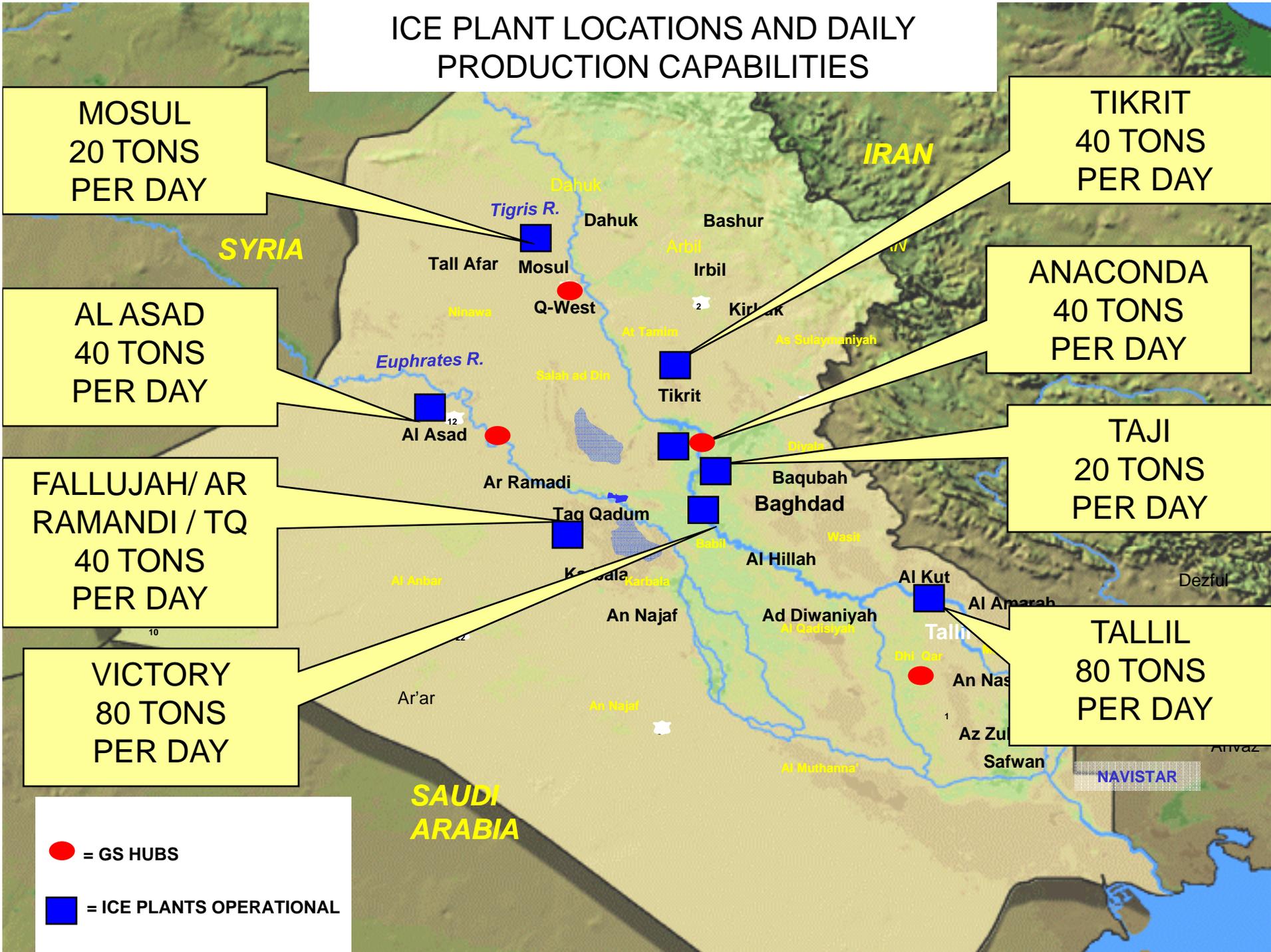
**Produce & distribute**  
4 lb. man @ day  
+ 1.5 lb. man @ day for DFACs

## **LOGCAP Ice Plants (8 in Iraq)**

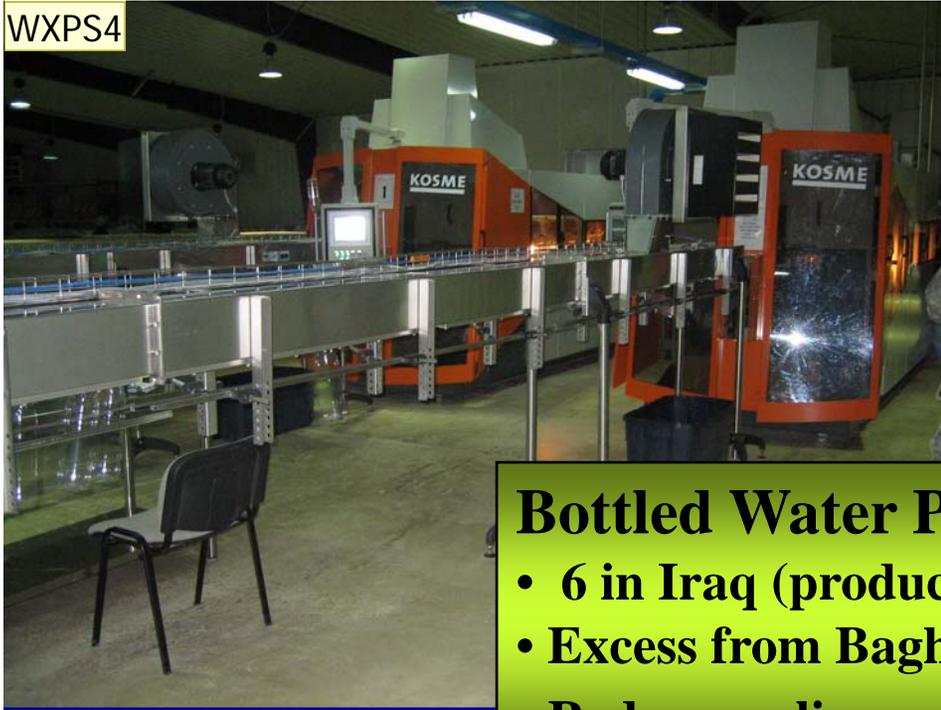
- Added 4 machines in 2006
- 24% increase in production
- No Supplemental Support from Kuwait or Jordan Required



# ICE PLANT LOCATIONS AND DAILY PRODUCTION CAPABILITIES



WXPS4



## **Bottled Water Plants:**

- **6 in Iraq (production capability exceeds requirement)**
- **Excess from Baghdad Backhauled to Tallil**
- **Reduces reliance on outside sources**



*Facilitates convoy  
mitigation  
Significant Accomplishment!*





# **Class I & Food Service MTT & Assistance Visit**



## **Follow-on Actions**



# Class I MTT & Assistance Visit

## Observations & Conclusions



### ▪ Issue: Identification of Diners for Cash Collection

#### • Observations: DoD/DA Contractors

- ✓ DCMA Does not have Plan to Identify Entitlements
- ✓ Contracts Differ in Entitlements from Provided Meals to No Authorization Identified
- ✓ No Central Point for Consistent Identification of Entitlements by Meals on Orders, CAC or Contract.

#### • Observations: AAFES, MWR, Red Cross, Etc. (Support)

- ✓ Support Personnel do not Have Contracts and No Identified Meal Entitlement

#### • Recommendation:

- ✓ DCMA Needs to Identify Each Contract's Meal Entitlement
- ✓ All Future Contracts Need to Include Meals Provided
- ✓ No Per Diem Entitlement for Contractors in CJOA, OIF & OEF



## Class I MTT & Assistance Visit Observations & Conclusions, CJTF-82



- **Issue: Utilization of Food Service Personnel (922A/92Gs)**
  - **Observations: 922A/92Gs Not Utilized being Utilized in LOGCAP DFACs**
    - ✓ LOGCAP DFACs - KBR Personnel are Pulling Headcount Duties. Previously Noted by past MTTs and AAA
    - ✓ Contracting Officer Technical Representative (COTR) Duties are not being Performed Daily IAW Policy
    - ✓ This Is Also a Major Security Oversight Requirement in LOGCAP DFACs
    - ✓ CJTF-82 Trained Pre-deployment on COTR Duties
  - **Recommendation:**
    - ✓ Have 922As And Senior 92Gs Perform COTR Duties
    - ✓ Assign Food Service Personnel to Provide Oversight of DFACs Daily – Use COTR Checklist
    - ✓ Assign Military Headcounts to LOGCAP DFACs



## Class I MTT & Assistance Visit Observations & Conclusions



### ▪ Challenges in Afghanistan

#### • Observation: Some Isolated Teams are on M-M-M

- ✓ Tough Distribution Conditions - Mountainous Terrain at 12K ft
- ✓ Some Camps required to use Donkeys to Haul Supplies
- ✓ No Infrastructure at Base – Food Service Equipment, Cooks, or Storage to Support Feeding Operations

#### • Way Ahead / Recommendation:

- ✓ Maximize Utilization of UGR-E and First Strike Ration
- ✓ Soldiers are Rotated Every Two Weeks



## **Class I MTT & Assistance Visit Follow-on Actions**



- **Take lead to accelerate approval and production of the UGR-E to facilitate MiTT feeding requirement**
- **Monitor Operational Ration Stockage and Consumption**
- **Continue to work SPV Summit action items via teleconferences**
- **Insert Lessons Learned into doctrine, policy and training**
- **Expand 21 Day Menu to 28 Days/Make Periodic Changes**
- **Provide AFMIS Training/Implement Program**



## Class I MTT & Assistance Visit Observations & Conclusions, MNF-I



- **Way Ahead in Iraq:**
- **Observations:**
  - ✓ Paper Products Used In DFACs: Major Landfill Consideration
  - ✓ Cost of Paper Products is Expensive
- **Recommendation/ Fix:**
  - ✓ Installation of Dishwashers Can Realize Savings after 6 Months
  - ✓ Modify Existing Contracts to Install Dishwashers
  - ✓ Future Construction Will Include Dishwashers
  - ✓ Required Trucks Reduced MSRs



## Class I MTT & Assistance Visit Follow-on Actions



- **Continue to provide COTR training via MTT (all services)**
  - ✓ **Bring Training to the IZ (BIAP or Anaconda suggested)**
  - ✓ **Take Training to Deploying Units (Pre-deployment)**
- **Incorporate Account Management Training**
  - ✓ **Conduct in conjunction with the COTR MTT**
- **Stay Engaged in “Base Consolidation Plan” and Provide Upfront Assistance**
- **Continue Coordination and Oversight with DSCP in SPV Pricing Structure**



## Class I MTT & Assistance Visit Observations & Conclusions, MNF-I



- MNF-I Command Issues:
- **Getting Back to “The Good Enough” Standard**
  - **Observation:**
    - ✓ We are Way Beyond “The Good Enough Standard”
    - ✓ Additional Items put more Trucks on the Road;  
More Lives at Risk
    - ✓ Soldiers/Diners are Eating Well
  - **Recommendation:**
    - ✓ Make Gradual Reductions in the Menu and SPV Catalog  
without Taking away from the Soldier
    - ✓ ACES will work with MNF-I/MNC-I with Recommendations



*What's the future hold for  
the 92G MOS?*



# MTO&E 92G Employment in Garrison



- 92G manage & operate garrison dining facilities when not deployed
- Keeps 92G motivated, and proficient in their MOS while providing IMA with *“Borrowed Military Labor”* at no cost
- 9,000 + cooks in our Force Structure

**QMC&S**  
is proponent for  
92G MOS - *no intent to  
remove mil cooks from  
Garrison Food Svc Op*





# MTO&E 92G During Deployments and Field Exercises



- Units deploys with MTOE Cooks and Equipment
- Uses the Army Family of Rations
- Transitions to SPV, LOGCAP and the DA CONOPS 21-Day Menu during Extended Long Term Deployments
  - 92G continue to perform mission at MKT/CK's, and FOB's & Force Provider
  - Perform as COTR's or PE's at LOGCAP DFAC's





# MTO&E 92G Employment in Garrison & Field OPs



**•QMC&S Conclusion:** *Continue to employ MTOE 92G MOS population in both garrison and field Kitchen operations*

*See no Value added in outsourcing FS at TOE Installations nor having DLA assume FS acquisition*





# Army Center of Excellence, Subsistence (ACES)



## ■ **Concerns:**

### • **Eroded Skill Sets**

- **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**



# *What's the future hold for the 92G MOS?*



- **What can We do?**
  - **Utilize Cooks During Exercises**
  - **Ensure Personnel Remain Proficient in Their MOS**
  - **Provide Refresher Training/OJT Programs**
  - **Encourage Civilian Training Opportunities**
  - **Compete in Army Food Service Programs**



# Army Center of Excellence, Subsistence (ACES)



## 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%**



# First Strike Ration (FSR)



- New eat-on-the-move assault ration designed for Warfighters during the initial period of high OPTEMPO conflict
- Initiated in S&T to provide new capability for the asymmetric battlefield
  - 1 FSR replaces 3 “field stripped” MREs per day, eliminating up to 50% discard
  - Reduces Warfighters’ load; insures adequate nutrition; and saves money

MREs 3/day      FSRs 1/day



Rations for 20 Warfighters for 3 days

**Impact:  
Reduced  
Logistics  
Costs**

LOG PIPELINE IMPACT 72 hours	Meal Bags	Weight lbs	Cube ft <sup>3</sup>	Cost Individual \$	Cost Company (140) \$
MRE	9	14.70	.711	65.24	9132.90
FSR	3	7.50	.320	34.90	4886.00
Δ	6	7.20	.391	30.34	4246.90
<b>% Reduction</b>	<b>66.67</b>	<b>48.97</b>	<b>55.02</b>	<b>46.50</b>	<b>46.50</b>



# Initial First Strike Ration Menus



Menu 1	Menu 2	Menu 3
<p><b>Filled French Toast Pocket</b></p> <p><b>Bacon Cheddar Pocket Sandwich</b></p> <p><b>Pepperoni Pocket Sandwich</b></p> <p><b>Cheese Spread, Jalapeno</b></p> <p><b>Wheat Snack Bread</b></p> <p><b>ERGO Drink (x 2)</b></p> <p><b>Mini HooAH! (x 2)</b></p> <p><b>Dessert Bar, Peanut Butter</b></p> <p><b>Beef Snack (x 2)</b></p> <p><b>Applesauce, CHO Enhanced</b></p> <p><b>FSR Nut Fruit Mix, Type III</b></p> <p><b>Gum, Stay Alert</b></p>	<p><b>Brown Sugar Cin Toaster Pastry</b></p> <p><b>Italian Pocket Sandwich</b></p> <p><b>Chunk Chicken (Tyson, 5 oz)</b></p> <p><b>Tortillas</b></p> <p><b>Peanut Butter</b></p> <p><b>Cracker, Plain</b></p> <p><b>ERGO Drink (x 2)</b></p> <p><b>Mini HooAH! (x 2)</b></p> <p><b>Dessert Bar, Mocha</b></p> <p><b>Beef Snack (x 2)</b></p> <p><b>Applesauce, CHO Enhanced</b></p> <p><b>FSR Nut Fruit Mix, Type III</b></p> <p><b>Gum, Stay Alert</b></p> <p><b>Mayonnaise, Fat Free</b></p> <p><b>Hot Sauce</b></p>	<p><b>Lemon Poppyseed Pound Cake</b></p> <p><b>BBQ Beef Pocket Sandwich</b></p> <p><b>Albacore Tuna (Starkist, 3oz.)</b></p> <p><b>Tortillas</b></p> <p><b>Cheese Spread, Plain</b></p> <p><b>Cracker, Plain</b></p> <p><b>ERGO Drink (x 2)</b></p> <p><b>Mini HooAH! (x 2)</b></p> <p><b>Dessert Bar, Choc Banana Nut</b></p> <p><b>Beef Snack (x 2)</b></p> <p><b>Applesauce, CHO Enhanced</b></p> <p><b>FSR Nut Fruit Mix, Type III</b></p> <p><b>Gum, Stay Alert</b></p> <p><b>Mayonnaise, Fat Free</b></p> <p><b>Hot Sauce</b></p>

\* Each menu also contains an accessory pack with beverage, towelette, salt, matches, tissue, and zip lock pouch



# Evolution of the MRE Menu Bag





# MRE™ Meal Bag Re-Design



- **Initial Phase**
  - Developed 18 different designs
  - Current design used as control
  - Utilized on-post warfighters (Human Research Volunteers)
  - Voting slip for rank order preference
  - **Downselected to 9 designs**
- **Second Phase**
  - Evaluated 9 designs at Sergeant's Major Academy, Ft. Bliss TX, in Dec 06
  - Behavioral science tools utilized: intensity of liking/disliking scales; Preference Survey; open ended comments; one-on-one interviews
  - **Design adjust and downselect to 5 choices**

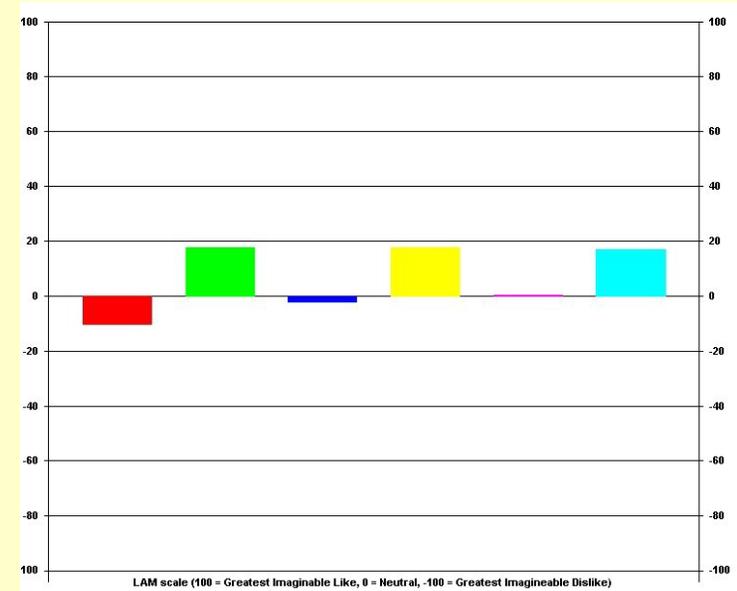


# MRE™ Meal Bag Re-Design



- Final Phase

- Obtained warfighter feedback via the internet
- Sites: JRTC-MC, AOR-Iraq-Army, Quantico-MC, NCO Academy-Army
- Tools: LAM, 9-point Hedonic Scale
- All modified to reflect one color only
- Both tools demonstrated 3 of 6 statistically significantly preferred



- 1 - Original
- 2 - NSC logo, Future font
- 3 - DOD logo, Stencil font
- 4 - DOD logo, Stencil font
- 5 - DOD logo, Stencil font
- 6 - Soldier silhouette



# And the Winners Are...



- Next Steps
  - Plate cost \$450 per design
  - 24K bags, 8K of each design
  - **JSORF concurrence 30 April 07**



# New MRE Items (2009)



- Buffalo Chicken
- Beef Brisket
- Biscuit/Cheese & Granola w/Blueberries
- Maple Sausage
- Potato Cheddar Soup Biscuit
- Corn Bread
- Chocolate Chip Snack Bar
- Cran Apple Snack Bar
- French Toast Cookie
- Cracker Combos, Pepperoni/Cheddar
- Beef Jerky in Hot Sauce
- Ranch Dressing
- True Lemon Packet
- Ice Breakers Gum, Xylitol





# New UGR H&S Items (2008)



- Sweet & Sour Pork
- Meatballs in Gravy
- Pork Carnitas/Beef Tacos (split menu)
- Hoppin' John (Seasoned Black Eyed Peas with Bacon)
- Corn Bread
- Apple Scones
- Biscuits
- Apple Filled Turnovers
- Sugar Free Electrolyte Beverage, Fruit Punch & Lemon Lime
- Caffeinated, Sugar Free Cranberry & Orange Beverage



# New UGR A Items (2008)



## **Breakfast**

- Southwest Skillet Potatoes
- Sausage Skillet Potatoes
- Breakfast Pork Chop
- French Toast Sausage Tornado
- Shelf Stable Bacon
- Bakery/Snack Items
- Transfat Free Biscuit
- Blueberry Pancakes
- Apple Cinnamon Tornado
- Maple Pancake
- Cinnamon Roll Cookie (shelf stable)
- Choc Chip Muffin
- Apple Cinnamon Snack Cake
- Blueberry Snack Cake
- Chocolate Go Tart (shelf stable)
- Strawberry Waffle Cookie (shelf stable)
- Strawberry Go Tart (shelf stable)
- French Toast Cookie (shelf stable)
- Cinnamon Roll with Icing

## **Lunch/Dinner**

- ISP Chili
- Chicken Nuggets (Plain & Buffalo)
- Southwest Chicken Pasta
- Pork Chop Enchilada/ Pollock
- Blue Ribbon Brownie
- Lemon Cooler Cake
- Blonde Brownie w/Maple Syrup
- Amaretto Cream Cake
- Apple Tornado
- Mini Chips Deluxe Cookies (shelf stable)
- Raspberry Bar
- Strawberries & Cream Cake
- Blueberry Snack Cake
- Chocolate Decadence Cake
- Rice Krispie Treat (shelf stable)
- Caffeinated, Sugar Free Cranberry Beverage
- Tropical Passion Fruit Juice
- Sugar Free Electrolyte Bev, Lemon-Lime/Fruit Punch
- Caffeinated, Sugar Free Bev Apple & Orange



# Army Center of Excellence, Subsistence (ACES)



## 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**
  - **1<sup>st</sup> Shipments being Airlifted to Iraq**



# Unitized Group Ration – Express (UGR-E)

- Complete, self-contained, self-heating group meal for 18 Warfighters – pull tab activated
- Initiated in S&T to provide new capability for the asymmetric battlefield
- Targeted for remote units / Military Transition Teams
- Reduced logistics (no cook, equipment, fuel, sanitation) and field waste (activate what you need, when you need it)



*"...this could be the 'group ration' that fits the MiTT mission"  
MG Gainey*

*Extensively  
Used  
in OEF/OIF*

## UGR-E

- **Integral, one step heating system**
- **No set-up**
- **1 Warfighter**
- **NO: Prime mover, fuel, equipment, water, sanitation center, cooks**

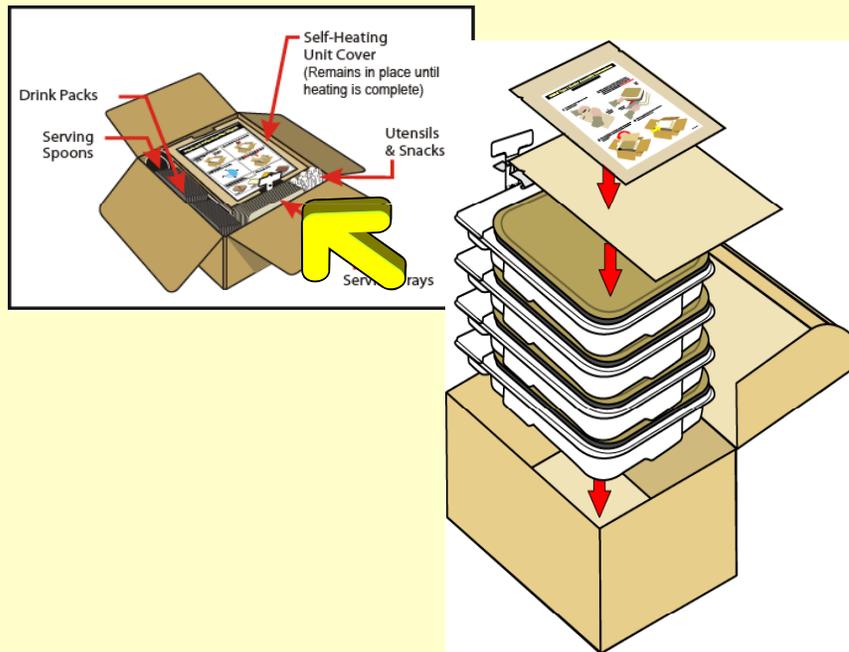




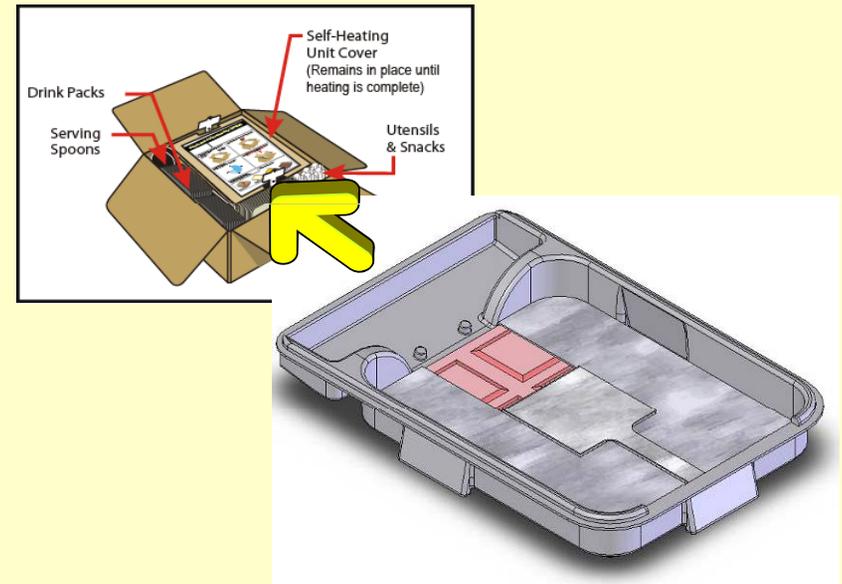
# UGR-E Configuration



- **Type I UGR-E**



- **Type II UGR-E**



- **Type I:** Over-wrapped heaters; Inserted at time of use
- **Type II:** Integral, sealed-in heaters; Ready-to-use



# UGR-E Menus



## Menu 1

8970-01-539-4581

Pasta w/ Sausage

Peas

Spice Cake

Italian Seasoning

Nut Raisin Mix w/

Chocolate Disks

Dairyshake

Sugar Free Ice Tea

Serving Utensils

(2) Spoons

(1) Slotted Spoon

(1) Spatula

## Menu 2

8970-01-539-4586

Chicken Breast in Gravy

Cornbread Stuffing

Corn

Devil's Fudge Cake

Cranberries

Beverage

Serving Utensils

(2) Spoons

(1) Slotted Spoon

(1) Spatula

## Menu 3

8970-01-539-4692

Burgundy Beef Stew

Green Beans

Mashed Potatoes w/ Brown Gravy

Walnut Tea Cake

Vegetable Seasoning

Dairyshake

Sugar Free Ice Tea

Serving Utensils

(1) Spoon

(1) Slotted Spoon

(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



# UGR-E Proposed Breakfast Menus



## Breakfast Menu 1

Biscuit

Cream Ground Beef or Sausage

Sliced Ham

Raspberry Swirls

Caramel Apple Bar

Dairy Shake/OJ

Coffee, Creamer and Sugar

## Breakfast Menu 2

Breakfast Cake with Syrup

Corned Beef

Hash & Sausage Links

Apple Dessert

FSR Bar (Formerly Hooah  
Bar)

Dairy Shake/Grape Juice

Coffee, Creamer and Sugar



# 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
- **Provides Veterinarian Reporting & Tracking**
- System will order both OPRATs and SPV Subsistence



## 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.

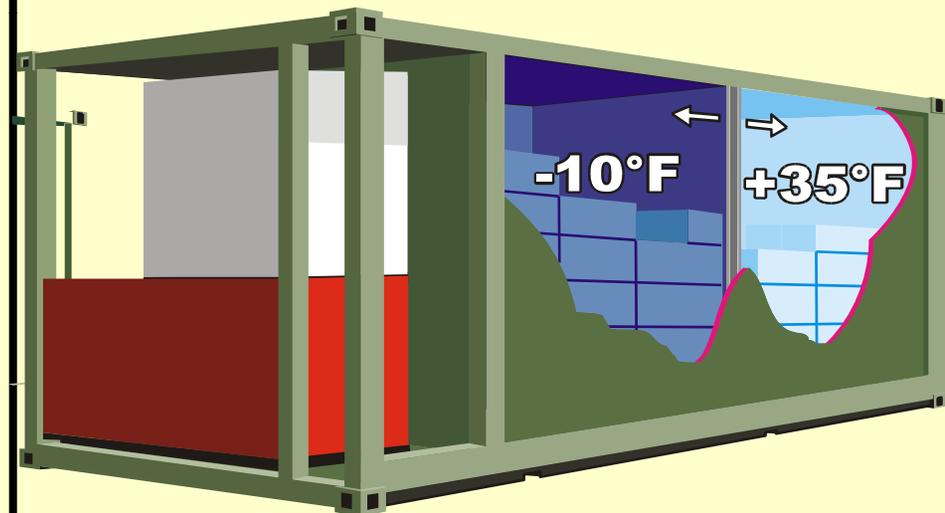
## **War fighter Criticality/Value:**

### ***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



# Army Center of Excellence, Subsistence (ACES)

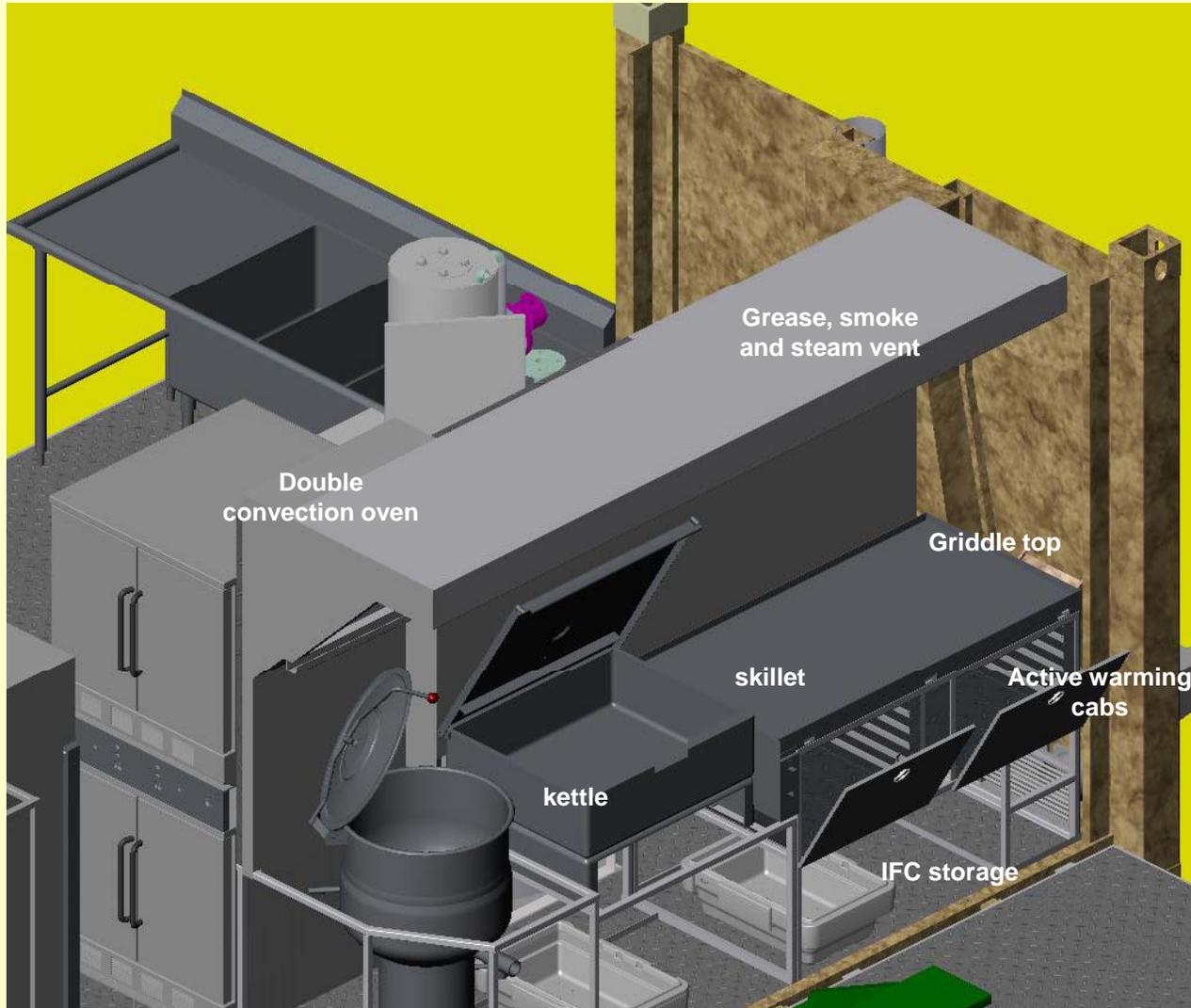


## ■ **Tomorrow:**

- **Thermal Fluid Containerized Kitchen (TFCK)**
  - **Restaurant Style Cooking Appliances**
  - **Heated by Thermal Fluid Heating System**
  - **Operates on JP-8**
  - **Integrated Food Sanitation Center**
  - **Natick Tested – 20-24 August 07**
  - **Projected Fielding - 2011**

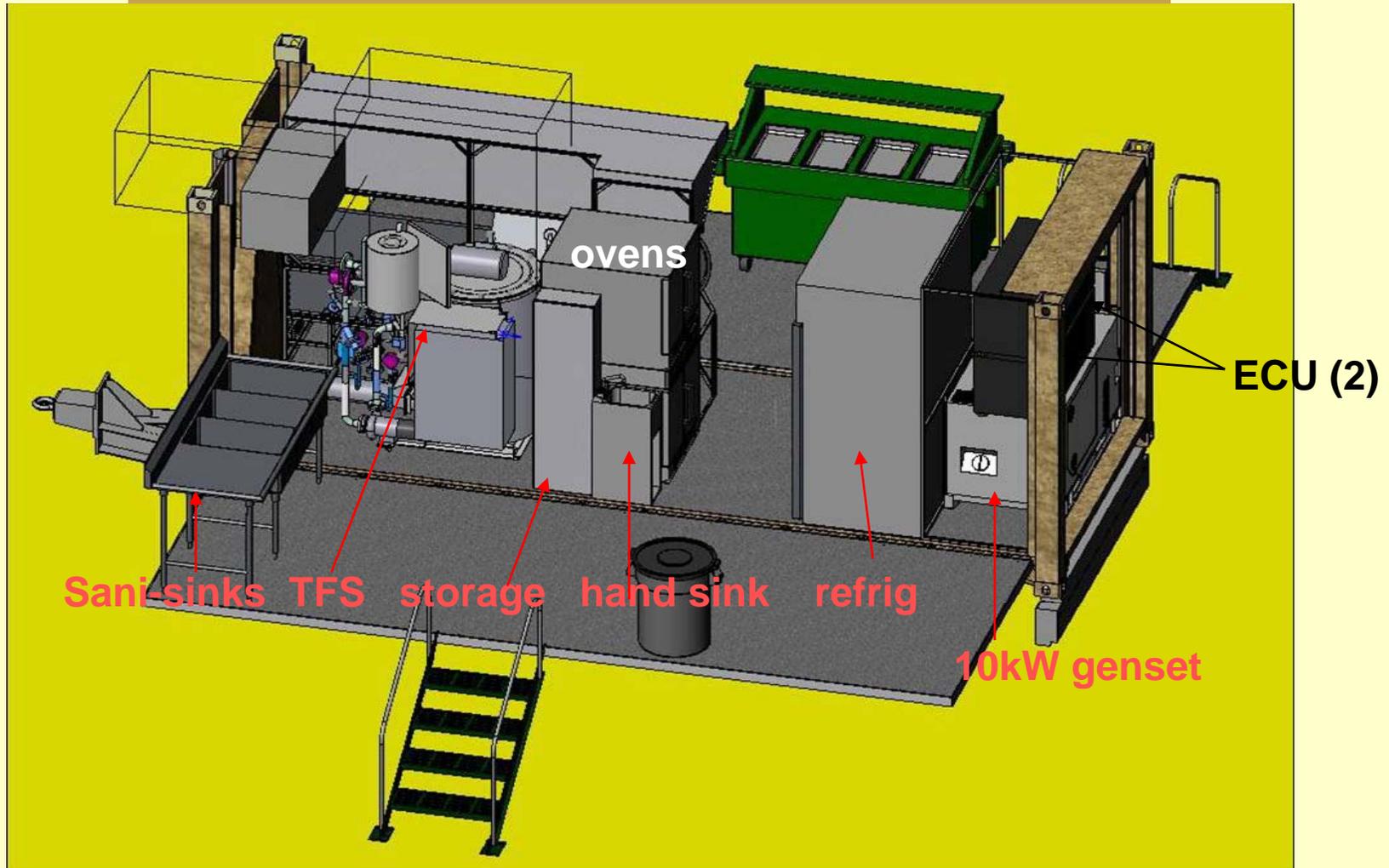


# TFCK – Appliance Placements





# TFCK – Design Concept (sanitation side view)





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## ■ **Beyond Tomorrow:**

- **Battlefield Kitchen – To Replace MKT**
  - **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**



**QUESTIONS  
OR  
COMMENTS...?**