



Army Center of Excellence, Subsistence  
(ACES)

# Food Service Workshop WOPD

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The Army Food Advisor



# Agenda

- Revisions
- New Equipment
- 92G Skills
- Prime Vendor
- Opportunities
- Leadership Issues
- Questions



## 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.**

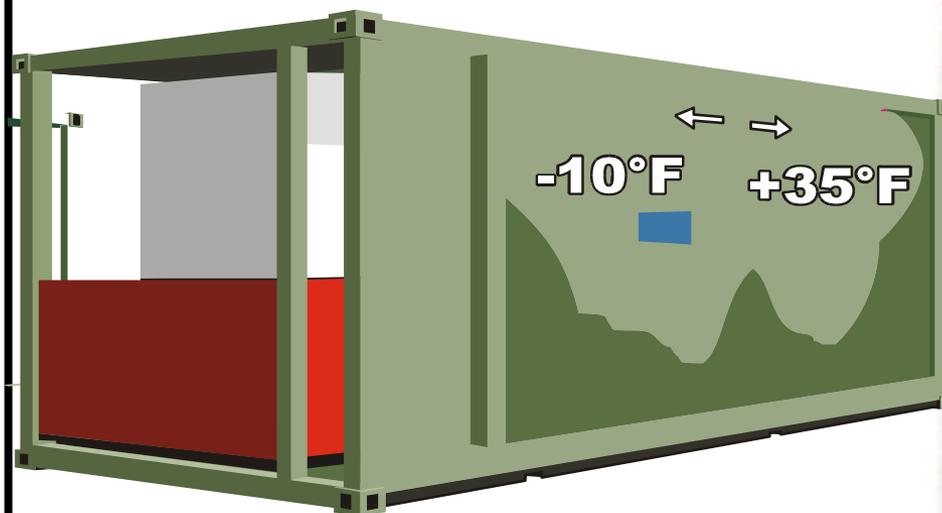
**BOI:** TBD modeling on-going; minimum of 76 per subsistence platoon and 1 per CK/MKT in SBCT/BCT's.

### **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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- **Thermal Fluid Containerized Kitchen (TFCK)**
  - **Restaurant Style Cooking Appliances**
  - **Heated by Thermal Fluid Heating System**
  - **Operates on JP-8**
  - **Integrated Food Sanitation Center**
  - **Tested a APG – Summer 2008**
  - **Project Cancelled Due to Numerous Shortfalls**



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## ■ **Beyond Tomorrow:**

- **Battlefield Kitchen (BK) MKT- Replacement**
  - **Possibly Based on MTV w/ 2.5 Ton Trailer (M1082)**
    - **Trailer Height is 5' vs. MKT's 3'**
  - **Discussed Operating on Thermal Fluid Heat Transfer**
  - **Discussed Possibility of "Babington" Appliances**
  - **Equipment Must be Removable from Trailer**
  - **Possibly On-board Sanitation**



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## ■ **Tomorrow:**

### • **MKT- Reset**

- **Current Weight a Concern; 1000 LB Beyond Rated Capacity**
- **Major Appliances on One side of Aisle**
- **Field Oven w/ Thermostatic Control Unit (TCU)**
- **Replace Current 2KW Gen w/ 3KW or COTS 2 KW**
- **Tilt Skillet w/ Removable Cover in lieu of Griddle**
- **Solar Shade w/ Photovoltaic Powers as Possible AAI**



# 92G Skill Degradation Study



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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  
Warrior Logisticians



# Background

- April 2008: CW4 Longstaff, Ft. Carson presented an overview of a Ft. Carson 92G credentialing program and 92G refresher training to the TRADOC ACofS G3/5/7, MG Turner
- May 2008: ACES Tasked to Conduct Survey
- August 2008: ACES ICW CASCOM Conducted Survey



# Findings

- **73% Respondents Believe Additional Training is Required**
- **Large% of 92Gs Require Training Upon Redeployment**
- **Common for Soldiers to Deploy After AIT**
- **Pre-prepared Products Diminish Skills**
- **92Gs Making E4/E5 w/ Little/No Experience**
- **Training should be Approximately 14 days**
- **Home Station Training is the Preferred Method**



# IMPACT

- Inexperienced Soldiers Must be Trained Upon Return from Deployments and Operating Garrison DFACs
- Junior NCOs with Little/No Experience
- 92Gs Discouraged
- NCOs Need to Learn Latest Version of AFMIS



# Recommendation



- Unit Provided Training w/ Assistance from QMC&S
  - Training is Unit Responsibility (Food Advisor)
  - Unit is Most In Touch w/ Personnel
  - Unit Knows Training Needs
  - Mentorship Opportunities



# DOT Training



## Food Service Training:

- Mobile Training Teams (MTT)
  - Food Service Management Course (FSMC)
  - Garrison Operations, SL 10 Training
  - Field Feeding
  - Sanitation and Food Safety
  - Army Food Management Information System (AFMIS)



# CSPD Training



## Concepts, Systems, and Policy Division:

- Mission: Provide guidance to the Army Food Program in garrison and field as related to the following:
  - Food Service Contract Management
  - Prime Vendor Oversight
  - Army Food Program Concepts, Policies, Procedures, & Doctrine
  - Army Food Program Operations Automated Systems
  
- Responses to Inquires via Direct Contact or Website
- Requested Site Visits for Training Assistance in Mission Areas
- Provides Army Food Program Informational Newsletter
- Conducts Annual Training Workshops for Entire Army Food Program
- Training areas include but not limited to:



# CSPD Training, Continued



## **FOOD SERVICE CONTRACT MANAGEMENT:**

- FSCM Certification Course
- Performance Work Statement Development

## **PRIME VENDOR OPERATIONS:**

- Prime Vendor Contract Obligations
- Discrepancy Reports
- New Item Selection and Introduction

## **CONCEPTS, POLICIES, PROCEDURES, AND DOCTRINE:**

- New Garrison Concepts
- Food Program Policy Requirements
- Garrison and Field Operating Procedures and Doctrine

## **ARMY FOOD PROGRAM OPERATIONS AUTOMATED SYSTEMS:**

- Training on System Changes
- User Operations Management Training



# FMAT Training



## Management Assistance Division:

- Mission:
- Team provides assistance visits on regular schedule program per AR 30-22 (12 Month OCONUS and 18 Month CONUS)
- Team also provides “Request” special assistance that can provide assistance as required. Pre- and Post- Deployment; Garrison or Field Feeding operations; 92G10 level to 40 Level. Training can be tailored to specific needs of the unit or individual.
- Topics range from but not limited to:
  - **Food Service Operations – Garrison and Field**
  - **Installation Food Program Training**



# FMAT Training



## **Food Service Operations – Garrison and Field:**

- D-FAC Administration Training
- D-FAC Account Management Training
- Inventory Management Training
- Food Protection & Sanitation Training
- Food Preparation and Service Training
- Menu Standards Training
- Energy Conservation Training
- 92G Utilization Assessment Training
- Receipt & Storage of Subsistence Training
- Customer Service Training

## **Installation Food Program Training:**

- Food Program Management Training
- Dining Facility Utilization Training
- AFMIS Training
- Garrison Kitchen Equipment Training
- Contract Compliance Training (Performance Review only)



# QUAD Training



## Quality Assurance Division:

- Mission: To provide quality assurance to the Army Food Service Program in garrison and field as related to the following:
  - Environmental & Food Safety Issues
  - Menu Planning & Nutrition
  - Field Feeding & Class I Operations
  
- Web-Based Input and Response to Inquiries
  
- Requested Site Visits for Training Assistance in Mission Areas (Funded by Requesting Unit)



# QUAD Training



## Class I Operations – Army Field Feeding Program:

- Ordering, Storage, Planning and Execution of the Family of Operational Rations
- Environmental, Food Safety and Food Defense Training (HACCP; Field Sanitation Team)
- Condemnation of Class I (Veterinary)
- Class I Distribution Training
- Readiness Training on Health & Comfort Packs
- Preparation and Serving of Operational Rations

## Installation Food Program Training:

- Menu Planning and Nutrition Training



# RESERVE COMPONENT FOOD SERVICE TRAINING

- Host Worldwide Food Service Training Workshops (Every 2 years)
- Provide Instruction at National, Regional and State Logistic Training Seminars
- Provide on-site hands-on training unit level and above (FSC, MKT, MBU, CK, RCSS, AFMIS)
- Provide assistance to Commands Preparing for DA Connelly and Culinary Program



# RESERVE COMPONENT FOOD SERVICE TRAINING

- Conduct Command Logistic Assessments – NGB/USAR
- Assist in Writing, Changing, and Developing Regulations and Field Manuals
- Assess and Assist with Mobilization and De-mobilization Feeding Operations at Reserve Installations.
- Assist with Implementing and Fielding the Automated Food Management Information System (AFMIS) to the Reserve Component



# Summary



- Majority of Respondents Indicate that Reintegration Training is Needed
- Home Station Training is the Preferred and Recommended type of Training
- Home Station Training is the Most Cost Effective and Convenient
- ACES has the Assets Available to Assist Units in Providing Training to 92Gs Upon Returning from Lengthy Deployments



# Food Service Technician (MOS 922A)

Compo	Authorized	On Hand	% Fill
Active	165	173	105
ARNG	208	68	33
USAR	90	35	39
TOTAL	463	276	60



# 922A: Food Service

	<b>CW5</b>	<b>CW4</b>	<b>CW3</b>	<b>CW2/W01</b>
<b>Authorized</b>	7	96	80	280
<b>Assigned</b>	4	93	50	129



# 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



# OPPORTUNITIES

- ILE
- ILE Instructors
- T-LOG
- Contracting Command



# Golden Rule for Officers

- Mentor younger officers; always set the example
  - Always Avoid Improper Relationships
  - Do not Tolerate Racial/Sexual Harassment
  - Avoid Use of Position for Private Gain
  - Be Careful w/ Contractors & Private Organizations
  - Be Leary of Accepting Personal Gifts
  - Subordinates are not Servants
  - Get your Education – Read as Much as You Can



# Character

- Stand Up and Be Counted
- Be a person Of Character
- Be On the Alert
- Stand Firm
- Be Strong



# Nice to Know

- 2 Years on Station Rule
- Keep ORB Updated (Deployment Time)
- Keep Branch manager Informed
- Contracting Command
- Military Training Teams (MiTT)
- Intermediate Level Education (ILE)
- T-LOG
- Multi-functionality



# 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



# Support Branch Manager

- Keep Informed
  - Profiles & Medical Issues
  - Family Needs/Situations
  - Contact Information
- Keep Tent Pegs Loose
  - Ready to Move After 2 Years
- Be Willing to Accept Challenging Positions
- Be a Person of Your Word



# QUESTIONS?