



UNITED STATES MARINE CORPS

MARINE FORCES RESERVE
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NEW ORLEANS, LA 70146-5400

IN REPLY REFER TO:
ForO 10110.1A
G-4

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FORCE ORDER 10110.1A

From: Commander, Marine Forces Reserve
To: Distribution List

Subj: STANDING OPERATING PROCEDURES FOR FOOD SERVICE (SHORT TITLE: SOP FOR FOOD SERVICE)

Ref: (a) MCO 10110.14M "Food Service and Subsistence Program"
(b) MCO 10110R.1T W/CH 1 "Issue and Sale of Meals to Selected Marine Corps Reserve (SMCR) Unit Personnel"
(c) NAVMED P5010-1 "Preventive Medicine"
(d) MCRP 4-11.8A "Marine Corps Field Feeding Program"
(e) MCO P10110.42B "Armed Forces Recipe Service"
(f) FM 10-23 "Basic Doctrine for Army Field Feeding and Class 1 Operations Management"
(g) MCO P4790.2C W/CH 1 "MIMMS Field Procedures Manual"
(h) MCO 4030.33E "Packaging of Materiel"

Encl: (1) Standard Operating Procedures for Food Service

1. Situation. To provide instruction, establish procedures, and regulations for the effective and efficient accomplishment of Marine Forces Reserve (MARFORRES) Food Service mission per the references.

2. Cancellation. ForO 10110.1.

3. Mission. To issue policies for the management, operation, and administration of field messes and subsistence management.

4. Execution

a. Commander's Intent and Concept of Operations

(1) Commander's Intent. Commanders at all echelons are responsible for implementation of the policy and procedures contained herein for the Marine Corps Food Service and Subsistence Management Program within the Marine Corps.

(2) Concept of Operations. This revised Order reflects substantial changes and should be reviewed in it's entirety.

DISTRIBUTION STATEMENT A: Approved for public release; distribution is unlimited.

5. Administration and Logistics. Upon signature, this Order effectively cancels directives cited in paragraph 2.

6. Command and Signal

a. Command. This Order is applicable to the Marine Corps Reserve Total Force.

b. Signal. This Order is effective the date signed.



R. E. BRAITHWAITE
Executive Director

Directives issued by this Headquarters are published and distributed electronically. Electronic versions of the Force directives can be found at: <http://www.marines.mil/unit/marforres/MFRHQ/G1/Adjutant/ForceOrders/default.aspx>

LOCATOR SHEET

Subj: STANDING OPERATING PROCEDURES FOR FOOD SERVICE

Location: _____
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RECORD OF CHANGES

Log completed action as indicated.

Change Number	Date of Change	Date Entered	Signature of Person Incorporated Change
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CHAPTER 1

MARFORRES FOOD SERVICE AND SUBSISTENCE PROGRAM

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CHAPTER 1

MARFORRES FOOD SERVICE AND SUBSISTENCE PROGRAM

1000. GENERAL. Field food service operations differ significantly from garrison operations, primarily due to the varying types of rations and equipment used, and driven by the geographical environments in which field operations are conducted. Normally, buildings and equipment are limited in field operations; consequently, meals must be prepared and served under varying conditions. In addition, the Area of Operations (AO) may have undesirable features relative to subsistence storage and sanitary conditions. The tactical situation and the Commander's desires are the primary factors that will govern the establishment of field food service operations. Therefore, a feeding concept must be established early in the planning phase to reduce potential problems during and after the exercise/deployment. References (a) and (b) provide Marine Corps policy and procedures for Food Service.

1001. FIELD FEEDING POLICY

1. Basic Policy. Field feeding policy is based upon one Meal, Ready-To-Eat (MRE) and two hot meals per day, which parallels the Marine Corps wartime feeding policy. Ideally, breakfast and dinner should be hot meals, while a MRE is provided for the lunch meal. Hot meals will consist primarily of Unitized "B" and Unitized Group Rations, Heat and Serve (UGR, H&S) rations. Enhancements are fresh fruits and vegetables, milk, bread, etc, that are used to augment "B" and UGR, H&S rations variety, dietary fiber and increase troop acceptance.

2. Maximize use of Hot Meals in Field Operations of Over 10 Days. Every effort should be made to serve hot meals as soon as tactically and logistically possible. At a minimum, for field operations of 10 days or more, a field mess providing hot meals should be established by day 10 utilizing UGR's. This procedure is established to achieve subsistence economy, enhance troop morale, and effectively train Food Service personnel in use of field food service equipment and supplies.

1002. MISSION STATEMENT. The mission for the MARFORRES Food Service Program is to provide a trained food service force capable of responding to wartime tasking and contingency operations worldwide.

1003. OBJECTIVES. The Food Service Program is designed to encourage all units to use food service personnel and equipment as the primary source of meals during drill weekends and AT, whether in garrison or in the field. Catered meals and Packaged Operational Rations (POR) are a necessity at those training centers that do not have food service personnel assigned.

1004. RESPONSIBILITY OF THE COMMANDER, MARFORRES

1. Appoints a Food Service Officer (FSO) to function as a Special Staff officer (under the cognizance of the Assistant Chief of Staff, G-4) who recommends action and interprets policies and directives that concern food service matters within the MARFORRES.

2. Ensures the policies, standards, and criteria of the food service program are maintained per the references.

1005. RESPONSIBILITY OF THE ASSISTANT CHIEF OF STAFF, G-4

1. Exercises staff cognizance over the food service program.
2. Apprises the Commander of the status of the day-to-day operation of the program.

1006. RESPONSIBILITY OF THE FOOD SERVICE OFFICER

1. Serves as a Special Staff Officer under the cognizance of the Assistant Chief of Staff, G-4.
2. Directs the food service program.
3. Maintains all records and documents pertaining to the food service program.
4. Keeps the Commander, via the Assistant Chief of Staff, G-4, apprised of the status of the food service program.
5. General duties are outlined in reference (a).

1007. RESPONSIBILITY OF INSPECTOR-INSTRUCTORS WITH FOOD SERVICE MESS CHIEFS ASSIGNED

1. Ensure Food Service Mess Chiefs are used primarily for the management of the food service program within the command.
2. Establish a training plan for all food service personnel.
3. Make maximum use of technical assistance available from the MARFORRES (G-4/FSO).
4. General Duties are outlined in reference (a).

1008. RESPONSIBILITY OF RESERVE COMMANDING OFFICERS WITH FOOD SERVICE PERSONNEL AND EQUIPMENT

1. Establish a training plan for food service personnel.
2. Maintain all messing equipment necessary to accomplish the unit's food service mission.
3. Use food service personnel and equipment as the primary source of meals during drill weekends and annual training, whether in garrison or in the field, except in those cases where it would interfere with unit training.
4. Ensure that all policies and procedures for operating a garrison or field mess are followed.

5. Make maximum use of technical assistance available from the MARFORRES (G-4/FSO).
6. Require food service personnel (E-4 through E-9) enroll in the Reserve Field Food Service Supervisor (MCI 33.33).
7. Maintain and repair all required embark boxes for food service equipment and supplies and ensure equipment is maintained in a mission-ready status.
8. Ensure all Food Service Specialists are scheduled to attend the annual Reserve Field Food Service course at Ft Lee, VA.
9. General Duties of Unit Mess Chief, Mess Officer, and Food Service Specialist are outlined in reference (a).

CHAPTER 2

ISSUE AND SALE OF MEALS

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CHAPTER 2

ISSUE AND SALE OF MEALS

2000. ISSUE OF SUBSISTENCE IN-KIND. Commanding Officers of SMCR units are authorized to issue Subsistence in-Kind (SIK) to Enlisted personnel who perform inactive duty training for periods of eight or more hours. The maximum number of meals authorized is as follows:

1. Enlisted personnel performing two drills totaling a period of eight or more hours may be furnished one meal.
2. Enlisted personnel performing four drills on two consecutive days and residing at home during evenings of drill periods may receive two meals.
3. Enlisted personnel performing four drills in two consecutive days or five drills in three consecutive days and utilizing government quarters or contract billeting may be furnished up to six meals. To qualify, the individual must:
 - a. Be a member of the SMCR unit performing the drills.
 - b. Reside outside the 50 mile radius from the site at which authorized drills are performed, unless terrain or large bodies of water require driving more than 50 miles.
 - c. Be scheduled to perform multiple drills (minimum of two 4 hour training periods, exclusive of meal hour) on the day following the use of government or commercial billeting.
4. Enlisted personnel performing four drills in two consecutive days or five drills in three consecutive days may be furnished up to six meals when training is conducted in the field overnight.
5. The Commander, MARFORRES may authorize issuance of additional meals in special or unusual circumstances. Requests to exceed the number of authorized meals should be submitted via the Chain of Command to the Commander, MARFORRES (G-4/FS).
6. Training Category Pay Group "P" personnel rate the issuance of Subsistence in-Kind, (Poolees).

2001. SALE OF MEALS

1. Officers of SMCR units are required to pay the discounted meal rate for all meals consumed under every condition. Enlisted members are authorized Subsistence in-Kind, but Officers are not.
2. Commanding Officers and Inspector-Instructors (I&I's) of units possessing cooks and equipment may authorize the sale of meals prepared by the unit's Cooks at the rates prescribed in the current Marine Corps Bulletin in the 10110 series. These sales may be authorized to SMCR officers and to members of the I&I staff.
3. Packaged Operational Rations (POR) may be sold to SMCR Officers and members of the I&I staff at the rate prescribed in the current Marine Corps Bulletin in the 10110 series.
4. Contract meals (meals obtained from a commercial source) may be sold to SMCR Officers and members of the I&I staff at the standard DoD meal rates prescribed in the current Marine Corps Bulletin in the 10110 series.
5. The desired method of collecting funds for the sale of meals to Officers and I&I Staff members in the field during weekend drills and annual training will be a payroll check-age. The method of collecting of funds for the sale of meals to Officers during drill weekends having been determined by the Commanding Officer as performing field duty will also be a payroll checkage.
 - a. Active Duty Officers. Personnel in this category will have a "Field Rations" checkage run for all time spent at AT. Meal cards (DD-Form 714) will be issued at the training center prior to departure for the Annual Training site. Reference (b) requires a checkage from the first day of duty in the field to preclude the handling of funds and includes Reserve Officers on active duty over 30 days.
 - b. SMCR Officer. The method that will be used to collect funds for meals from Reserve Officers on active duty less than 30 days will be a pay checkage inducted on a Military Pay Order (DD Form 114). Upon completion this form will be submitted to S-1 Administration for processing.
6. Payroll Deduction. Military members receiving full BAS and not on per diem orders should have collection for meals deducted from their pay account when assigned to field or sea duty. The collection will be for full days at the discount meal rate except that the first and last day will be collected at 25 percent of the daily discount meal rate. It is the intent of DoD that cash collections during field and sea duty are kept to a minimum. Therefore, members should have their pay checked at the appropriate daily discount meal rate. Payroll deduction is based on meal availability, not consumption. The members pay will be checked for three meals per day regardless of how many meals are consumed.

2002. ACCOUNTING FOR MEALS ISSUED AND SOLD

1. Each Marine, prior to receiving a meal, will fill out either the Meal Verification Record (NAVMC 10789) or payroll deduction.

2. Meal verification Record (NAVMC 10789). Enlisted personnel both reserve and regular, not in receipt of commuted rations or per diem, is authorized Subsistence in-Kind. Prior to receiving the meal, each individual will fill out the Meal Verification Record (NAVMC 10789) except under the follow conditions:

a. During operations and exercises when actually subsisting under field conditions.

b. Under those circumstances when an individual who is part of a unit, group, or formation that is subsisting at a remote location by means of PORs, box lunches, flight meals, or containerized hot meals provided by the units cooks.

c. During mass troop movements by air, rail or vehicle convoy.

d. Personnel not required to sign for meals by reason of the exceptions cited above will be accounted for as follows:

(1) Under those conditions cited above, a signed statement will be made on the applicable Meal Verification Record (NAVMC 10789). Example: "I acknowledge receipt of 10 (must be numerical) meals this date which are for ten (spelled out) individuals who are entitled to subsistence in-kind."

(2) A separate Meal Verification Record (NAVMC 10789) will be used for each meal. Each block signature will be supported by a list of names, initials, rank, and last four of social security number.

(a) A sample of Meal Verification Record (NAVMC 10789) is contained in reference (a).

(b) This form will be used to document the issue of meals prepared by the unit's cooks, contract meals, and PORs.

(c) The Meal Verification Record (NAVMC 10789) will be maintained in the subsistence files of the unit for three months to justify the quantity of subsistence items purchased and issued.

2003. EXCESS CONTRACT OR UNIT PREPARED MEALS

1. If deemed appropriate by the Unit Commanding Officer, contract meals or meals prepared by the unit's cooks may be offered as seconds. When excess meals are issued as seconds, a memorandum for the record will be inserted into the subsistence file stating such. Personnel that must pay to consume meals may not consume seconds unless they paid for the meal when it was initially offered.
2. Leftovers will be disposed of in the best interest of the government. When leftovers from contract meals are discarded, a memorandum for the record will be inserted into the subsistence file attesting to that fact. Leftovers from unit meals will be accounted for on the Cook's Worksheet (NAVMC 36). Under no circumstances will meals prepared in a field mess be served at a later meal.

2004. Developing Country Combined Exercise Program (DCCEP)

1. The Developing Country Combined Exercise Program (DCCEP), is authorized by 10 U.S.C. 2010 to use DoD Funds to pay for incremental expenses for a developing country to participate in a combined exercise with U.S. Forces. Such expenses normally include rations, fuel, training, ammunition, and transportation. The Joint Staff in coordination with the combatant commander manages DCCEP. This must be identified during the Initial Planning conference (IPC).
2. Military Interdepartmental Purchase Request (MIPR). The DD 448 authorizes funds for an external command, outside the Department of the Navy, to perform work or services for the requesting command. For example, if a Marine unit is training at an Army base, the unit will contact MARFORRES G-4 Food Service to send funds to the Army Base comptroller with the DD 448 to fund work or services required by the Marine unit.

CHAPTER 3

PACKAGED OPERATIONAL RATIONS

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CHAPTER 3

PACKAGED OPERATIONAL RATIONS

3000. DEFINITIONS

1. The Marine Corps Field Feeding Program (MCEFP) family of combat rations authorized for use for field feeding consist of POR, unitized group rations, and A-ration enhancements, as described in MCO 10110.14M. Under certain conditions, field contract meals and host nation messing are authorized. Unitized rations include Unitized Group Ration-Heat and Serve (UGR-H&S), Unitized Group Ration-B (UGR-B) and Unitized Group Ration-A (UGR-A). PORs include Meals Ready to Eat (MREs); Religious Meals (Kosher and Halal); and Ultra-Heat Treatment (UHT) milk. A- Ration enhancements should be added to PORs and Unitized Ration meals to increase dietary fiber and increase troop acceptance.
2. The approved Marine Corps field feeding policy is one POR and two hot meals per day. Ideally, PORs should be served for lunch, and hot meals should be served for breakfast and dinner. The primary rations for hot meals during all field feeding are the UGR-B and UGR-H&S. The UGR-A is by exemption only; primarily due to the logistical requirement for distributing the ration. The UGR-A is primarily used by the Army who is better equipped to support the use of this ration. The inclusion of two unitized group ration meals in the standard of three quality meals per day is based on units having the required personnel and equipment necessary for implementation.
3. The POR is designed for individual or small group feeding when the tactical situation is so unstable that a field mess cannot be established. The MRE is best used when the levels of combat are intense or unit activity precludes the use of prepared Unitized Group Rations. Examples of the right time and place for Marines to use the POR are when conducting combat operations in fighting positions or widely dispersed at remote sites. PORs should not be used as the sole daily diet beyond 21 days. The UGR-H&S is used as a bridge between the POR and the UGR-B. The UGR-B is best used when units are located in more static regions on the battle field or AO. These meals require more time and resources to prepare and depend upon a secure area and the logistical capability to sustain operations.
4. Operational planning shall be based on the following ration mix:
 - a. Days 1-21 consist of PORs (MRE).
 - b. Days 22 to 90 consist of the following computation of the total personnel to be fed:
 - (1) 20 percent-PORs three meals per day.
 - (2) 30 percent-UGR-H&S, two meals per day/POR, one meal per day.
 - (3) 50 percent-UGR-B (or by exemption UGR-A), two meals per day/POR, one meal per day.

c. Unitized Group Ration meals shall be introduced into the feed plan as soon as the tactical, operational, and logistical situation permits. The feed plan is the standard introduction of appropriate rations mission, enemy, terrain and weather, troops and support available time available (METT-T) dependent.

5. Patients in field hospitals will receive three hot UGR-B ratio meals daily augmented with the medical diet field feeding supplement. MREs are authorized for patients in hospitals only in emergency situations when other rations are not available. Perishable foods/enhancements will be added to the menu as they become available.

6. A ration is an amount of food that is nutritionally adequate to feed one person for one day (3 Meals).

7. Major Subordinate Command FSO/Food Technicians/Mess Chiefs will provide Commanders the options for choosing the appropriate ration that best supports the Commander's tactical situation. When ordering MRE's, UGR-B's, UGR, H&S, and A-ration Enhancements units must request their orders 120 days prior to O-CONUS and 45 days prior to CONUS exercises.

3001. ALLOCATIONS FOR PACKED OPERATIONAL RATIONS

1. Meal, Ready to Eat (MRE). The MRE is the Marine Corps primary POR. Each MRE is designed to sustain an individual engaged in heavy activity such as military training or during actual military operations. MREs are packaged meals designed for consumption as individual meals or in multiples of three as a complete day's ration. With the exception for the beverages, the entire meal is ready to eat. The MRE also contains a ration supplement, flameless heater (RSFH) in each flexible pouch to heat the entrée. Each meal provides an average of 1,250 kilocalories (13 percent protein, 36 percent fat and 51 percent carbohydrates). Each box contains 12 meals. The net weight per case is approximately 22 pounds; size is 1.02 cubic feet. The ration has a shelf life of three years when stored at 80 F, and 6 months when stored at 100 F. All requests for MRE's are ordered through the MARFORRES Food Service Office. OCONUS requests need to be ordered 120 days prior to start of exercise. CONUS requests should be ordered 45 days prior to start of exercise.

2. Meal, Religious. Religious meals consist of Kosher and Halal meals. These meals feed those individuals in the military service who have been Command screened and whose religious preferences require them to maintain a strict Kosher or Halal diet.

a. These meals are designed for consumption as individual meals or in multiples of three as a complete day's ration.

b. Each meal consists of Kosher or Halal certified entrée and religiously certified/acceptable complementary items sufficient to provide the daily nutritional requirements. It is a totally self contained meal; however; it is not contained in a flexible meal pouch. Each case of religious meals contains two intermediate boxes, one box with twelve entrees and one box with twelve component accessory items. Except for the beverages, the entire meal is ready to eat. Each meal also contains a RSFH for heating the entrée. Each meal provides an average of 1,200 kilocalories (11 to 13 percent protein, 37 to 40 percent fat and 48 percent carbohydrates). Each box contains twelve meals. The ration has a shelf life of 10 months.

3. Unitized Group Ration-Heat and Serve (UGR-H&S)

a. Purpose. The UGR H&S Ration is generally the first group ration made available to the Marines in theatre, utilized in combination with the MRE for daily feeding. The objective of the UGR-H&S is to decrease inventory carrying cost and simplify the ordering, distribution, and logistical process while providing war fighters with top quality, easy to prepare meals. All requests for UGR, H&S are ordered through the MARFORRES Food Service Office. OCONUS orders need to be requested 120 days out and CONUS orders 45 days prior to start of exercise.

b. Characteristics. The UGR-H&S is designed to be the first group meal provided to Marines in early deployments where field kitchens without refrigeration capabilities are available. For that reason all components of the ration are pre-cooked and are shelf stable for up to eighteen months at 80 F (27 C). One of the primary components in this ration is the polymeric tray container, which is the primary shelf stable food component in the UGR-H&S. These trays contain side dishes and desserts that are pre-prepared and thermally processed or baked, allowing a critical reduction in preparation time. The food is thematically sealed within the trays and can be heated by simply submerging the tray in boiling water for 30-45 minutes. There are three breakfast and 14 lunch/dinner menus available for this ration. One module of the UGR-H&S is designed as a self contained menu, unitized into 3 fiber board cartons that include food components, disposables (serving trays and utensils, and trash bags). A single UGR-H&S module feeds 50 Marines, and one pallet contains 8 modules, or 400 meals. The UGR, H&S Ration is prepared in the Tray Ration Heating System, (TRHS).

(1) Average Weight/Module: 124 lbs (56.7 kg)

(2) Cube/module: 5.25 cubic feet (15 cubic meters)

c. Nutritional Data. Including mandatory supplements, each meal provides an average of 1,450 calories (10 percent protein, 35 percent fat Carbohydrate).

4. Unitized Group Ration-A (UGR-A)

a. Purpose. The UGR-A is designed to maximize the use of commercial items and simplify the process of providing high quality food service in a field environment. The UGR-A is the only military operational ration that contains frozen food components. For that reason, it is based on a build-to-order assembly process that requires refrigeration/frozen storage and a Field Food Service System (FFSS) for preparation.

b. Characteristics. The UGR-A, in addition to semi-perishable/frozen type entrees is designed to provide the luxury of an A-Ration meal in the field. However, it is configured into individual meal modules for ease of ordering, distribution and preparation. With the exception of mandatory supplements, such as bread, milk and cold cereal, and optional enhancements like fresh fruit, vegetables, and salad, the 7 breakfast and 14 lunch/dinner menus contain all food items and disposable items (cups, compartment trays, napkins, utensils, and trash bags) necessary to feed 50 individuals. One UGR-A module serves 50 war fighters and one pallet contains 10 modules or 500 meals.

(1) Average Weight/Module: 124.5 lbs (56.7 kg)

(2) Cube/Module: 5.25 cubic feet (10 percent protein, 35 percent fat, 55 percent Carbohydrates).

5. Unitized Group Ration-B (UGR-B)

a. Purpose. The UGR-B is used primarily by the Marine Corps. It is designed to meet requirements for providing Marines with high quality group rations that do not require refrigeration and are quick and easy to prepare. All ingredients in the ration are shelf stable, with an emphasis placed on including commercial products in all menus. Marine cooks utilize the ingredients provided in the UGR-B to prepare a high quality, group serving meal following a standard recipe.

b. Characteristics. All orders for UGR-B rations must be submitted through the MARFORRES Food Service Office. OCONUS orders are submitted 120 days prior and CONUS orders 45 days prior to start of exercise.

c. The UGR-B consists of 5 breakfast and 14 lunch/dinner menus that incorporate a balance of dehydrated and commercial items. One module is unitized into three fiber board cartons that contain all shelf stable ingredients, disposable serving trays, utensils, and trash bags. Each module provides 50 meals and each pallet contains 8 modules, or 400 meals. Modules are assembled at government depots and have a shelf life of eighteen months at 80 F (27 C). UGR-B rations are prepared using the FFSS.

(1) Average weight/module: 125 lbs (56.7kg)

(2) Cube/Module 5.25 cubic feet (15 cubic meters)

d. Nutritional Data. Each meal provides an average of 1300 calories (15 percent protein, 30 percent fat, and 55 percent carbohydrates).

6. Unitized Group Ratio-E (UGR-E)

a. Purpose. The UGR-E is designed to provide a complete hot meal for up to 18 Marines in remote locations where group field feeding would not otherwise be possible. It is a compact self contained module that does not require Cooks or a field kitchen for preparation. With the simple pull of a tab, the food is heated in 30 to 45 minutes and is served in trays to Marines like a cooked, prepared meal. All requests for UGR-E rations must be requested through MARFORRES Food Service Office and then be approved by LFS-4, HQMC.

b. Characteristics. The UGR-E, module provides all of the items necessary for a complete meal to serve up to 18 War fighters, including group serving polymeric trays, drink pouches, snack/candies, compartmented dining trays, disposable eating and serving utensils, condiments, beverage bases, napkins wet naps and trash bag. Like the UGR-H&S, this "Kitchen in a carton" provides a protein based entrée, starch, vegetable and dessert, all of which use polymeric tray containers. The technology supporting this ration is a safe, exothermic chemical reaction similar to that of a flameless ration heater. Heaters containing a magnesium-iron compound are sandwiched between the four polymeric trays. With the pull of a tab, a saline solution is distributed to the heaters and the reaction is initiated. Optional enhancements like fresh fruits are also available. The 2 breakfast and 6 lunch/dinner menus contain all food items (cups, compartment trays, napkins, utensils, and trash bags) necessary to feed 18 War fighters, and one pallet contains 3 layers of 6 modules per layer.

(1) Average weight/module: 43lbs (20 Kg)

(2) Cube/module: 1.9 cubic feet (0.5 cubic meters)

c. Nutritional Data. Including supplements, each menu, provides an average of 1300 kilocalories (12 percent protein, 38 percent fat, and 50 percent carbohydrates) per serving.

7. Enhancements

a. An enhancement is the fresh subsistence item added to the meal for nutritional purposes (fresh fruits, vegetables, milk, bread, coffee, Gatorade and etc) a supplement is the authorized monetary allowance to be added to the cost of the meal for procurement of the enhancement items.

b. For security and safety purposes, A-ration enhancements that are not provided by a Defense Supply Center Philadelphia (DSCP) approved Prime Vendor must be certified as an approved source of supply before procurement. Local procurement of food will not be made without coordination and approval of veterinary service team or Navy Preventive medical Unit (PMU).

c. A-Ration enhancements are perishable items that require refrigeration and increased fuel, equipment, and water requirements. The workload, liquid, and solid waste disposal and sanitation requirements for food service personnel are also increased. Concurrent with the introduction of perishable rations into the theatre of operations, refrigerated transportation and storage assets are required from the receiving theatre subsistence distribution activity to the using field mess. Refrigeration sources include existing T/E assets (organic tactical refrigeration, refrigerated international organizations (ISO) containers from Maritime Prepositioning Ships (MPS) and contracted refrigeration).

8. Enhancement to POR. A-ration enhancements are authorized for use with POR (MRE) only when PORs are the sole diet. A-ration enhancement items will be limited to hot/cold beverages, soups, fresh fruits, and/or vegetables. The amount of monetary supplement authorized for POR enhancements is limited to 8 percent per POR box cost. The cost of the UHT milk is not included in the authorized 8 percent supplemental allowance. All enhancements must be submitted through the MARFORRES Food Service Office. OCONUS request are submitted 120 days prior and CONUS requests are submitted 45 days prior to start of exercise.

9. Enhancement to Unitized Group Rations. When tactical, operational, and logistical situations permit, A-ration enhancements consist of bread, milk, cereal, fresh fruits, vegetables, etc. The supplemental allowance of the enhancements consists of bread, milk, fresh fruits, and vegetables, etc. The supplemental allowance of the enhancements will not exceed 15 percent of the module cost of the primary ration consumed. Overseas exercises that must pay a higher cost for enhancement items are authorized a supplemental allowance not to exceed 20 percent of the module cost of the primary ration consumed. UHT milk costs are not included in the 15 percent (CONUS) and 20 percent (OCONUS) supplemental allowance for exercises.

10. Victory Meals/Holiday Meals in the Field

a. A Warrior/Victory meal is not recognized as a separate feeding requirement during an exercise or training event. If a command or unit desires to have a Warrior/Victory meal at the end of the exercise or training event the funds to support this is within the authorized funds for the enhancements for the primary operational ration for that exercise or training event. A command or unit will not be authorized additional 1105 funds to support a Warrior/Victory meal.

Example: The feed plan is 2 hot meals, breakfast and dinner, and MRE for lunch and UGR's are being used for the breakfast and dinner meal. Total cost for UGR's is \$30,000.00, you are authorized 15 percent of the cost of UGR's for enhancement funds, resulting in \$4,500.00 to spend on enhancements. The mess chief needs to plan to support the feeding mission with fresh fruits and vegetables during the duration of the exercise and plan a Warrior meal without exceeding the \$4,500.00 enhancement limit).

b. Using just steak for the victory meal is too costly and will likely cause excess use of enhancement funding. Recommend 25 percent steak, 25 percent chicken, 40 percent hamburgers, and 10 percent hot dogs; or a similar combination of this example.

11. Ultra High Temperature Milk (UHT). Milk must be available with each unitized ration meal and may be UHT or whole milk. Two half-pint containers of milk are served for breakfast with cereal and one half pint container is served with lunch and dinner. UHT milk should be used before procuring fresh commercial items.

12. Individual Ration heating Devices. The ration supplement, flameless heater (RSFH) is the only flameless heater available to heat POR entrée packets, dehydrated entrees in Meals Cold Weather (MCW) and water for instant soups and beverages. The RSFH is water activated, exothermic, chemical heating pad, packaged with each MRE and MCW.

13. Host-Nation Feeding. One of the first planning factors to consider is Host Nation feeding. Host Nation feeding consists of four categories: Food service Host-Nation Support (HNS) and Host-Nation Messing (HNM), contract feeding and Field Support. When feasible, plans should make maximum use of HNS available within the theatre of operations. HNS can augment organic food service capabilities, however, HNM and contract feeding is not a substitute for essential organic capabilities and should be considered when organic capabilities are not feasible. When using HNM dining areas should be inspected by Preventive Medicine Unit (PMU) to ensure sanitary requirements are met.

14. Host-Nation Support (HNS). An HNS agreement may be entered into by the US government and friendly nations. There are two types of host nation agreements: wartime and peacetime. Food service HNS consist of selected food service items procured from the local economy and prepared by Marine Corps food service personnel. Generally, items consist of A-ration enhancements, (produce, milk, bread) and are used to enhance Unitized Rations and PORs. If a unit anticipates a need for HNS, it must notify the appropriate Headquarters to ensure that a current agreement is in effect. The unit receiving HNS must ensure all billing documents are retrieved before departing the host nation. All subsistence provided by a host nation must be inspected by US Army veterinary personnel.

15. Host-Nation Messing (HNM). HNM consist of bulk food purchased for US military organizations (as opposed to individual service members), with the host nation or contractor providing the food and the preparation of food. HNM involves Marine Corps personnel subsisting in a Host Nation facility in which the Marine Corps will reimburse the Host Nation for the meals provided. HNM differs from HNS in that Marines actually receive full messing support in a foreign military or civilian dining establishment and in most cases, no food service Marines or attendants are needed. Units requiring HNM must identify the requirement 90 days before support is provided. Procedures to obtain billing documents must be coordinated with the host nation early in the planning process to ensure that all paperwork is compiled in a timely manner at the end of the operation or exercise.

16. Contract Feeding. At times units will operate in areas where a civilian contractor or Host Nation government provides meals through Contractor Logistic Support (CLS) agreements. Contract feeding is any feeding that is prepared by a contractor (O-CONUS/CONUS) or Host Nation government outside the services mess hall, where individual meals are provided. This method of feeding Marines should be used in accordance with the guidelines specified in MCO 10110.14M and only after all efforts to obtain subsistence support from other military/Host Nation sources have been exhausted. Contracting Agent/Contingency Contracting Officer, usually at a military installation or embassy nearest the feeding site, must negotiate contract feeding requirements. All non food cost incurred by the contractor (labor, equipment, materials, etc) must be paid for with unit Operation and Maintenance, Marine Corps (O&MMC) funds. The subsisting unit collects all accounting data pertaining to the subsistence operation before departing the AO.

17. Reserve Personnel Marine Corps (RPMC)

a. Subsistence in Kind (SIK) 1108. MPMC SIK funds are used to procure bulk subsistence items from DSCP (Prime Vendor) or other contracted commercial sources. Bottle water and ice are not considered food items for purchase and must be procured using Operations and Maintenance Marine Corps (O&MMC) 1106.

b. When Contract feeding/Host Nation support is provided, MPMC SIK Funds may be used to pay for raw subsistence items. Under these conditions the SIK account will only reimburse contract/Host Nation cost at the discounted meal rates for the Breakfast and Dinner meals. Units are required to use MRE's for the Lunch meal under all field conditions. Contract feeding/Host Nation contract cost above the discounted meal rates must be paid with unit/exercise O&MMC 1106 funds; this includes contract labor, overhead, and profit.

18. Operations and Maintenance Marine Corps (O&MMC) 1107 Funds. O&MMC funds are used to support base operational expenses and training cost. This includes consumable supplies, cleaning gear, fuel, repair parts, ice, and water.

19. Field Support. This method of feeding is when the contractor or the Host Nation procures only bulk food from an approved source of supply. The military services set up a field mess and prepare their own meals.

20. Acquisition and Cross Servicing Agreements (ACSA). Occasionally, U.S. Forces will conduct joint training exercises with foreign military forces. Title 10 USC2341-2350 authorizes DOD to enter into mutual logistics support agreements with the Defense Departments of foreign nations. When conducting a joint exercise, the Officer scheduling the exercise should determine the appropriate reimbursement for messing support for each participant based on existing ACSA. If in doubt, the Unit Fiscal Representative will have information on all existing agreements and should be the POC to determine if an ACSA is in place.

21. MARFORRES (G-4/FSO) is the sole source of supply for PORs for all units of MARFORRES, unless furnished with prior written authorization for specific circumstances.

22. Under no circumstances will units submit their requisitions to Defense Supply Center Philadelphia (DSCP).

23. PORs are to be considered the sole property of MARFORRES. They will not be issued or loaned to any other organization without prior approval of the Commandant of the Marine Corps (LFS-4), via MARFORRES (FSO).

3002. STORAGE PROCEDURES. Units are authorized to store PORs for the quarter of intended consumption only. Cancelled training or drill strength fluctuations may cause excesses. Subsequent requisitions should therefore be reduced to offset the surplus. Ensure that older stocks are consumed first. Guidance on the storage of PORs is contained in reference (b).

3003. INSPECTION PROCEDURES. PORs must be inspected on certain occasions to ensure that meals are being handled and stored properly and to prevent contamination. Detailed instructions on the types and procedures for inspections are contained in references (b) and (d).

1. Receipt Inspection. All PORs will receive a detailed inspection upon receipt.

2. In Storage (Cyclic) Inspection. A detailed inspection will be performed on a scheduled basis as follows:

a. Monthly for damaged/deteriorated lots, regardless of age.

b. Every three months for lots that are within six months of or have already exceeded, the recommended shelf life prescribed in references (a) and (b).

c. Every six months for lots that have more than six months recommended shelf life remaining.

3. Inspection Prior to Shipment or Issue. Prior to shipment or issue, PORs should be inspected for condition. A detailed inspection will not be conducted if scheduled inspections have been performed. However, if PORs scheduled for shipment or issue has not received a receipt and/or cyclic inspection, they will receive a special inspection.

4. Special Inspection. A special inspection is a detailed inspection performed as a result of a request from the accountable officer, based on a complaint from the using activity. It is also conducted when the responsible veterinary inspector determines a lot needs inspection prior to the next scheduled inspection.

3004. DISPOSITION INSTRUCTIONS

1. PORs that have been on hand past the optimum storage period should be consumed as soon as practical, if a quality assurance inspection indicates they are fit for consumption.
2. If consumption of meals in this manner is considered to be impractical, the number of excess meals should be accounted for and maintained by the unit and reported to MARFORRES Food Service Office.
3. When PORs have been determined to be unfit for human consumption by medical/veterinary personnel, an Unsatisfactory Material Report (DD Form 1608) and Product Verification Record (DD Form 1714) will be submitted to this MARFORRES (G-4/FSO) with a request for disposition instructions (format contained in figure 3-1). Supporting medical/veterinary personnel shall contact the local property Disposal Officer for proper disposal procedures of contaminated PORs per reference (b).
4. Should disposition result in the need for replacement of PORs to meet operational requirements, advise MARFORRES (G-4/FSO) immediately.

CHAPTER 4

FIELD AND GARRISON MESS OPERATIONS

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CHAPTER 4

FIELD AND GARRISON MESS OPERATIONS

SECTION 1: GENERAL

4100. PURPOSE. The purpose of this chapter is to assist the Unit Commander in deciding how to feed his troops during weekend drill and Annual Training (AT) and what planning needs to be done to accomplish the plan.

1. Food Service in the MARFORRES is to be viewed primarily as a training evolution. Reserve Food Service personnel support their respective units during training and in the event of mobilization. As such, it is important that they are adequately trained to provide the necessary support.

2. Administrative requirements have been tailored to fit the needs of the reserve community and have been significantly reduced from that required in the active Fleet Marine Force (FMF). The forms and reports outlined in this chapter are the only paperwork required to operate a Reserve Field Mess during a weekend drill or AT.

4101. ASSISTANCE. Food Service Mess Chiefs are located in selected 4th Marine Division, 4th Marine Aircraft Wing and 4th Marine Logistics Group units. Assistance in planning for food service operations should be requested through the chain of command to the appropriate Headquarters. The Food Service Officer and Food Technician for MARFORRES are available to provide guidance, site visits and inspections if requested. It is strongly recommended that commanders make maximum use of their I&I and Food Service personnel.

CHAPTER 4

FIELD AND GARRISON MESS OPERATIONS

SECTION 2: WEEKEND DRILL OPERATIONS

4200. FIELD MESS SET-UP. Units vary in asset availability and geography when setting up a field mess for weekend drills. Unit commander will establish local policies that fit their needs.

4201. MENU PLANNING

1. The Cook's Worksheet (NAVMC 36) is the form used in menu preparation. Blocks A, C, D, E and F, prepared in advance, will result in a complete menu that show all menu items to be prepared, how much of each item is required, and when it is necessary to start preparing each item. Reference (a) contains an example of a Cook's Worksheet (NAVMC 36).
2. Care should be taken in the menu planning stage to ensure that a well-balanced meal is planned and prepared. MCO P10110.17 should be used to assist in menu planning. The Food Service Officer MARFORRES will review the units feed plan prior to requisitioning subsistence items.
3. Reference (e) and (f) will be used to help select items for a menu. The recipe cards show all ingredients required to prepare particular items as well as the step-by-step process of preparation. Use of these cards will ensure that the menu planned is workable. Reference (a) contains a sample of a recipe card.
4. Once the Cook's Worksheet has been completed, a Breakout Sheet (locally produced form) must be prepared. This is a sheet listing of items required to prepare all menu items. It may be constructed by using the recipe card for each desired menu item and listing all required ingredients. A copy of the Breakout Sheet will be submitted to the subsistence clerk for requisitioning of the items necessary for preparation of the meal. Reference (a) contains an example of a Breakout Sheet.

4202. SUBSISTENCE REQUISITIONING

1. All subsistence items needed to prepare meals for weekend drills, annual training, or exercises will be ordered through the MARFORRES Food Service Office.
2. When ordering subsistence items, consideration should be give to location of sites, lead time required for requisitions, minimum quantity orders, unit pack differences, and cost.
3. The appropriation data to be used in requisitioning for subsistence items will be charged to the account of MARFORRES Food Service office. This accounting procedure will be transparent to the using Unit.
4. The Breakout Sheet will be used when requisitioning menu items to ensure that all ingredients required for preparation are obtained.
5. No subsistence items are to be stored at the reserve center from drill to drill. Units are authorized to pick up, or have delivered, subsistence items five days before they are scheduled to be prepared.
6. Upon receipt of subsistence items, the Stock Record and Inventory Control Card (NAVMC 708) will be completed. Reference (a) contains a sample NAVMC 708.

4203. SUBSISTENCE ISSUE

1. On the day when a meal is to be prepared, the timely organization of the cooks is imperative to ensure that the meal will be prepared on time.
2. The Chief Cook will complete the Cook's Worksheet by assigning individual cooks to particular menu items and issuing any required special instructions.
3. The Chief Cook will take a copy of the Breakout Sheet to the storeroom to draw out all of the items required for preparation of the meal.
4. The Subsistence Clerk will fill out Subsistence Issue Receipts (NAVMC 10568) for each category of food (i.e., dry stores, meat, dairy, breads, milk, frozen produce, fresh produce, and miscellaneous) drawn from the storeroom. Reference (a) contains the sample Subsistence Issue Receipt (NAVMC 10568).
5. Cooks will complete Product Sheets (NAVMC 10616) for each assigned menu item. Reference (a) contains a sample Product Sheet.
6. The Chief Cook will collect all completed product sheets from the cooks for the specified menu. A check will be conducted to ensure they are prepared per column (c) of the Cook's Worksheet and that the sheet is mathematically correct. Once all product sheets have been certified as correct, the Chief Cook will submit a breakout sheet for all subsistence items necessary for preparation of the meal.

7. The Chief Cook will complete the Cook's Produce Requirement Sheet (NAVMC 10615). This form will be given to the cook assigned to the salad room and is used to prepare for individual menu items per the special instructions contained on the form. This process will allow the cooks to prepare the individual menu items and, when there is a vegetable ingredient required, it may be drawn (already chopped or sliced) from the salad room.

8. At the end of the meal, the Subsistence Issue Receipt is to be initialed by the Chief Cook, verifying the proper use. At the end of the last day's meal, it will be signed by the storeroom clerk, certifying the items issued for use in the dining facility and the accuracy of the total quantity. The storeroom clerk then passes the Subsistence Issue Receipt on to the "708 card clerk", who posts the issue on the NAVMC 708 in the "Quantity Decrease", and "Available for Issue" block to reflect the appropriate change.

4204. SUBSISTENCE PREPARATION

1. Timing is important during the preparation of the meal. The goal is to have all items, with the exception of items to be cooked progressively, completed by the time the meal is scheduled to be served. The Cook's Worksheet gives times to start preparation of each menu item.

2. When Cooks are preparing menu items, the product sheet is to be followed exactly. Its contents, taken from the recipe cards, provide specific instructions on how individual food items are to be prepared.

CHAPTER 4

FIELD AND GARRISON MESS OPERATIONS

SECTION 3: ANNUAL TRAINING OPERATIONS

4300. PLANNING. A significantly greater amount of planning is required to feed a unit during AT than is required for weekend drill operations where only one or two meals are prepared.

1. Feed Plan. The Feed Plan is essential to the planning of AT operations. The Unit Mess Officer and Mess Chief will make recommendations to the Commander on the feed plan based on input from Operations personnel (S-3) and the following:

- a. Garrison/Field mess requirements of all subordinate units.
- b. Host unit/installation guidelines for subsistence requisitions.
- c. Installation mess facilities available.
- d. Vehicle support required to support the mess operation.
- e. Personnel required to support the proposed feed plan, (i.e., Cooks, Messmen, and Preventive Medicine personnel).
- f. Consumable supply requirements (i.e., paper plates, paper cups, knives, forks, spoons and cleaning supplies).
- g. Field food service equipment available/required to support the operation (i.e., field ranges, tray ration heaters, sinks, insulated food and beverage containers, tentage, fuel, water trailers, and refrigeration).

2. The senior food service representative should ensure that all subordinate units with messing requirements are involved in all stages of planning to insert changes in the plan as the exercise nears.

4301. SOURCES OF SUPPLY FOR SUBSISTENCE. The source of supply for an exercise is generally determined by the installation where the exercise is to be conducted. Each installation has its own rules concerning submission requirements and documentation. As a visiting unit, the regulations of the hosting installation will be a decisive factor in the administrative system necessary to support a messing operation during AT. The following is a listing of the methods used to access various subsistence accounts routinely used by elements of this Command during AT and the forms and reports they require. The one exception to this procedure is for Packaged Operational Rations (POR's). The source of supply for all MARFORRES units requiring POR's during AT is the MARFORRES, Food Service Office. (FSO).

4302. U.S Army and National Guard Installations

a. The U.S. Army and National Guard have assigned to larger installations a Troop Issue Subsistence Activity (TISA). The TISA is the source of supply for all subsistence consumed aboard the installation. Units should make advance liaison with the TISA as early as possible.

b. Procedures for requisitioning and receiving subsistence from the TISA are as follows:

(1) Obtain a Subsistence Report and Field Ration Request (DA Form 2970) which is the U.S. Army and National Guard's form used to requisition subsistence.

(2) Obtain the TISA's schedule of subsistence issues, the installation's daily schedule for submission of chow requests, and pick-up dates. A Notification of Delegation of Authority/Receipt for Supplies (DA Form 1687) must be submitted at least 30 days prior to the pickup of subsistence supplies.

(3) Fill out Section B of DA Form 2970 for submission to the TISA. At the end of each day and prior to picking up the next day's subsistence supplies, fill out the Headcount Record (DA Form 3033), and submit a copy to the TISA.

(4) Close monitoring of changes to the training schedule, excessive amounts of leftovers (cooked and uncooked) and changes to basic onboard strength all should be considered prior to preparation of subsequent requisitions to ensure that excess subsistence inventories are not on hand at the end of the exercise.

4303. REQUIRED FORMS. All forms required for AT operations aboard Marine Corps installations are contained in reference (a).

4304. ANNUAL TRAINING CONCLUSION. At the conclusion of AT all forms, requisitions, and bills generated as a result of the messing operation will be retained to calculate expenses incurred during the exercise and to measure the level of the cooks' expertise in administrative record-keeping of required forms.

CHAPTER 5

MAJOR W. P. T. HILL MEMORIAL AWARD

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CHAPTER 5

MAJOR W. P. T. HILL MEMORIAL AWARD

5000. BACKGROUND. Reference (a) discusses the Major General W. P. T. Hill Award. The award is announced annually by Marine Corps Bulletin in the 10110 series. The following is a brief history and background to the award.

1. Hill Memorial Awards Program. In 1985, the Marine Corps was invited to participate in the Hill Awards Program to honor excellence in Marine Corps Food Service. The Marine Corps' category in the Hill Award is named in honor of the late Major General W. P. T. Hill, who served as quartermaster General of Marine Corps from 1944 until 1955.

2. Reserve Participation in the Hill Award. In 1989, the Marine Corps Reserves were added to the program and given a separate category - Reserve Field Mess. This program is designed to emphasize and acknowledge the vital role of Food Service personnel in maintaining high morale in the Marine Reserves.

5001. ELIGIBILITY. All Selected Marine Corps Reserve (SMCR) Food Service sections within the MARFORRES are eligible to participate.

5002. NOMINATIONS. MARFORRES will submit three finalists to CMC (LFS-4) for the best Reserve Field Mess. To accomplish this, all eligible participants will be evaluated to determine the three finalists.

5003. RESPONSIBILITIES

1. 4th Marine Division. Each Regimental CO/I-I will be responsible for determining the Best Field Mess within their command. Each Regiment (23d, 24th, 25th, and 14th) may submit one nominee to MARFORRES (G-4) by 25 September each year. Each separate Battalion CO/I&I may also submit their Food Service section as a nominee.

2. 4th Marine Logistics Group. Nominations must be received by 25 September each year.

3. 4th Marine Aircraft Wing. Nominations must be received by 25 September each year.

4. MARFORRES Food Service Officer and Food Technician are Responsible for evaluating the nominees from each command to determine the two finalists for submission to CMC (LFS-4).

5004. PROCEDURES

1. Phase I. By 25 September each year, the Units in paragraph 5003 above will submit their nominee to MARFORRES (CMC) for evaluation by the MARFORRES Food Service Officer. Units should request primary and alternate evaluation dates to enhance the scheduling process.
2. Phase II. During the period of 01 September through 01 December each year, the MARFORRES Food Service Officer and Food Technician will evaluate all nominees to determine the three finalists to be submitted to CMC. The evaluation must be conducted on a weekend Lunch or Dinner meal of a drill weekend to ensure standardization of the evaluation process. All TAD funding associated with this evaluation will be the responsibility of MARFORRES.
3. Phase III. During the period through 31 December each year, the Hill Evaluation Team will evaluate the Reserve finalists. Dates will be coordinated with MARFORRES (G-4FS) and the evaluation schedule published by CMC (LFS-4).
4. Phase IV. The Hill Evaluation Team will determine the winner. All decisions of the team will remain strictly with the team until officially released by 31 January each year.
5. A copy of the checklist (Field Feeding Evaluation Record) is contained in reference (a) and should be used to prepare the unit for the competition. Certain portions of the checklist may not apply to the Reserves. Each year a Marine Corps Bulletin in the 10110 series is published announcing the next year's Hill Award and provides instructions and timeframes for that next year.

CHAPTER 6

FIELD FOOD SERVICE (T/E) EQUIPMENT

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FIELD FOOD SERVICE (T/E) EQUIPMENT

6000. INFORMATION. The authorized allowance for field food Service equipment is contained in the "M" and "N" series Tables of Equipment (T/E). Funding for T/E field food service equipment is the responsibility of the respective unit commander.

6001. RESPONSIBILITY. Each unit commander possessing field food service equipment is responsible for maintaining this equipment in a high state of operational readiness and ensuring that Food Service personnel are properly trained on maintenance, operation, safety and the cleaning of equipment.

6002. SAFETY PRECAUTIONS. At a minimum, the following safety precautions will be used in a field mess operation.

1. Only personnel who have been trained in the operation of field food service equipment will be allowed to operate or refuel the fuel-fired equipment.
2. The burner units will be shut down and allowed to cool completely before refueling.
3. Rechargeable fire extinguishers will be readily available, adjacent to burner units while in operation. In addition, fire extinguishers will be available in the refueling area.
4. Refueling will take place outside the cooking enclosure and at least 50 feet away from the fire units which have not cooled completely before refueling.
5. Smoking or open flames of any sort, inclusive of electrical short/discharge possibilities, will not be allowed within 50 feet of the refueling area.
6. All personnel will be cautioned about the dangers inherent in the refueling area.
7. Under no circumstances will field food service equipment be stored inside buildings or packing crates prior to the removal of flammable liquids and gases.

6003. INSPECTIONS. Field food service equipment will be inspected and inventoried bi-annually to ensure the equipment is maintained in a high state of operational readiness. Therefore, each major subordinate command will implement an aggressive inspection program to preclude equipment deficiencies. The inspection program will consist of periodic scheduled inspections in addition to pre/post deployment inspections.

6004. MAINTENANCE. Maintenance will be performed on field food service equipment per reference (h) and as follows:

1. Using Unit. The using unit is responsible for organizational maintenance on field food service equipment such as inspecting, cleaning, servicing, lubricating, adjusting, and preserving, as replacement. Each unit will develop and maintain a spare parts block of minor replacement parts. The block should contain a 30 day supply of parts, based on the unit's usage data accumulated from training exercise history.

2. Repairs and Modifications. Repairs or modifications to field food service equipment beyond the capabilities of the using organization will be performed by support organizations.

3. Painting. Items of field food service equipment will be painted only in the original color code. All items susceptible to oxidation will be kept as free of rust as possible during use. Prior to storage, all rust will be removed from these items, and they will be coated with Petroleum, NSN 8030-00-251-5048.

6005. EMBARK BOXES. Embark boxes will be kept on hand for all items of field food service equipment. These embark boxes will be displayed for scheduled inspections of the field food service equipment.

6006. PRESERVATION/PACKING GUIDANCE. The purposed for preservation/packing food service T/E equipment is to reduce man hours dedicated to equipment maintenance, reduce corrosion of equipment, decrease occurrence of missing/misplace parts and increase equipment readiness.

1. Reference (i) provides technical guidance relative to the degree of preservation/packing authorized for all material. In summary those guidelines provide for:

a. Level A Pack. Maximum protection designed to preserve material against the most severe conditions. This level applies to long term (2-10 years) storage and is the most expensive in regard to packing material and labor costs.

b. Level B Pack. Intermediate protection required to protect material against known favorable conditions. This level is commonly used when equipment would be unpacked for use/inspection within 6 months or less.

2. In order to utilize the appropriate level of preservation/packing while avoiding unnecessary and frequent cleaning, inspection, and repacking of food service T/E equipment the guidance is provided:

a. Only food service equipment not necessary for normal unit operations may be preserved and packed.

b. The level of preservation/packing must be based on the frequency of equipment use and economy.

c. Equipment must be inspected and approved for preservation/packing by the command/local Food Service Officer.

d. The level of packing must be consistent to prevent unnecessary expense of packing material and labor costs.

e. The preservation/packing will be done only by the 4th Marine Logistic Group, Preservation, Packing, and Packaging Section.

6007. EQUIPMENT REQUIREMENTS. A guide for field Food Service equipment requirements is contained in reference (e).

1. Field Food Service System TAMCN:C5810,NSN:7360-33-201-2934. The Field Food Service System (FFSS) is configured within three 8 by 8 20-foot shelters that meet ISO container dimensions. The FFSS shelters do not have the same load capacity or stacking weight as series one ISO freight containers. The stacking weight for eighteen units fielded is 49,600 pounds. All other systems will have a stacking weight of 22,400 pounds for shipboard storage aboard MPS.

a. The FFSS is a combination of the Marine rapid deployment kitchen (MRDK), which is figured between two shelters and the field sanitation unit (FSU) within one shelter. The FFSS is capable of feeding 850 meals during a four hour period (this does not include set-up time of approximately 3 hours) twice daily.

b. The FSU provides the capability to properly clean and sanitize food service equipment and miscellaneous food service components while providing sufficient hot water for general sanitation.

c. With the exception of the M59 field range components identified in the users logistics support summary (ULSS) for retention, the FFSS replaces the M59 field range outfit with an M2 burner, field range accessory outfit, and immersion water heater. The M59 field range is being used in the Enhanced-Tray Ration Heating System (ETRHS).

2. Operational Characteristics. The FFSS will be used to support designated elements of the MAGTF with two hot meals daily. The commander can use the FFSS in expeditionary operations to provide meals that enhance unit morale, performance, and health while meeting nutritional standards established by the US Navy Bureau of Medicine and surgery. Meals may be served from the FFSS at the preparation site or placed in insulated containers for remote feeding. The expected set up and operating range for the FFSS is from -24F to 125F. The normal range of set up of the FFSS is no more than 5% slope. Under extreme conditions it can go as high as 6.5% of slope. That being a slope no greater than 6.5% this will hinder the operational capabilities of the FFSS.

3. Power Requirements. The FFSS requires an external generator or electrical power source to provide electrical power for all operations. The FFSS utilizes three phases, 120/208 volts, 50/60 hertz (Hz), alternating current (AC), capable of North Atlantic Treaty Organization (NATO) conversion.

a. The FFSS is powered by two 100 kilowatt (kW) 60 Hz or three 60 kW 60 Hz generators typically employed for operational scenarios, as well as conventional commercial power sources.

b. An electrical power distribution buss duct has been fielded separately from the FFSS. The buss duct will enable the system to be powered by either of the 100kW generator, and refrigeration units can be used with addition of a third 100 kW generator. Additionally, the buss duct enables the system to be powered by three 60 kW generators. Electric requirements for the FFSS are as follows:

4. Maintenance. The only level of maintenance is at the crew/operator level. Operator maintenance includes proper care, use, operation, cleaning, inspecting, preserving, lubricating, adjusting and testing, replacing parts, minor assemblies, and subassemblies as prescribed in the FFSS technical manual.

MRDK (2 containers)	144 kW
FSU Subsystem (1 container)	54 kW
Total	198 kW
Note: 198 kW is the maximum electrical power required to support the FFSS when 100 percent of the equipment is in use at the same time. This does not include refrigeration units external to the FFSS.	

a. CLS repair was purchased for the first 60 months of the systems life. The CLS contract has expired. Maintenance cost above the crew/operator level is to be paid for by the using unit.

b. There is no formal agreement with the contractor to provide life cycle sustainment at this time. The below address is for the manufactures representative in the United States. While a move to establish maintenance teams at the maintenance battalion level has been facilitated with parts blocks it is dependent on the using units to establish this process.

ARPA Support Service Incorporated
 12800 NW 38TH AVE
 MIAMI FL 33054

PHONE: (305)477-3992
 FAX: (305)777-3929

5. Expeditionary Field Kitchen TAMCN: C0034 NSN: 7360-01-579-1956. The Expeditionary Field Kitchen (EFK) (figure 3-2) is a self contained mobile feeding platform. The EFK is an ISO Container in Mobile Container Configuration mounted on the MCC20 Trailer. (Fielding schedule for FY-12)

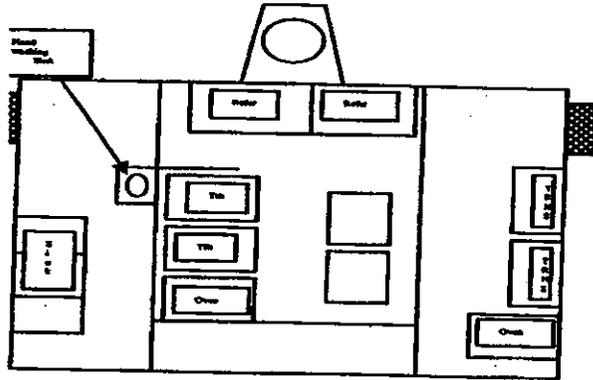


Figure 3-2. Expeditionary Field Kitchen

(below).

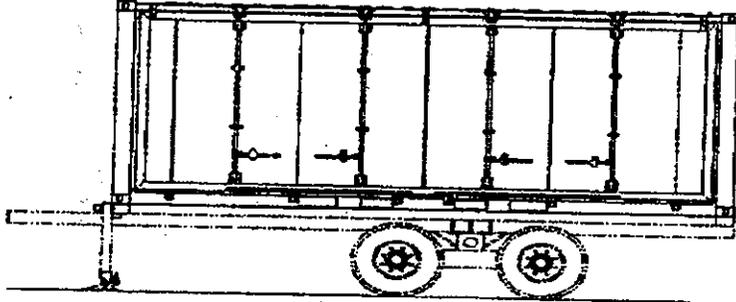


Figure 3-3. Expeditionary Field Kitchen on Trailer.

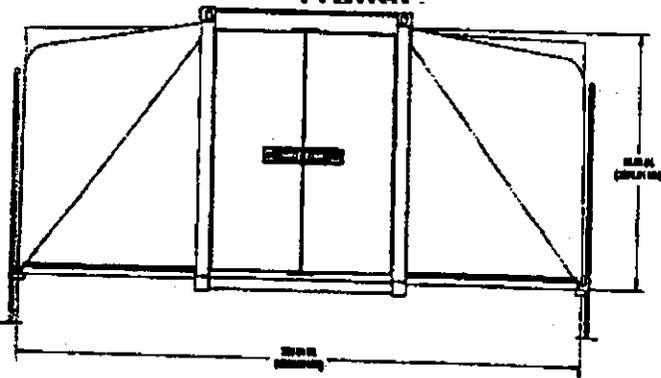


Figure 3-4. Expeditionary Field Kitchen with sides expanded.

The system is composed of two tilt skillets, two ovens, two Tray Ration Heating Systems (TRHS), and a Field Sanitation Three Sink Unit. The components all use the Airtronic Burner as their heat source. It also includes two reach in style refrigerators. The two TRHS's, one oven, hand washing sink, and the field sanitation unit are mounted on casters to allow the components to be moved into place on the wing walls of the EFK. All other components are mounted to the floor.

6. Operational Characteristics. The EFK will be used to support designated elements of the MAGTF with 500 hot meals twice a day. The commander can use the EFK in expeditionary operations to provide meals that enhance unit moral, performance and health while meeting nutritional standards identified by the US Navy Bureau of Medicine and Surgery. Meals may be served from the EFK at the preparation site or placed in insulated food containers for remote feeding. The set-up and operating range for the EFK is from -24F to 125F and the storage range is from -25F to 160F.

7. Physical Requirements. The EFK is comprised of one ISO container, 8 X 8 X 20 feet, mounted on the MCC20 trailer. The weight of each system is 23,000 lbs. This weight includes the trailer, container, and container contents. The systems prime mover is the medium tactical vehicle replacement, (MTVR)..

8. Power Requirements. The EFK requires an external generator or electrical power source to provide electrical power for all operations. The current power requirements are 6 Kw for the EFK. The EFK utilizes three phase, 208volts, 50/60 hertz (Hz), alternating current (AC), capable of North Atlantic Treaty Organization (NATO) conversion.

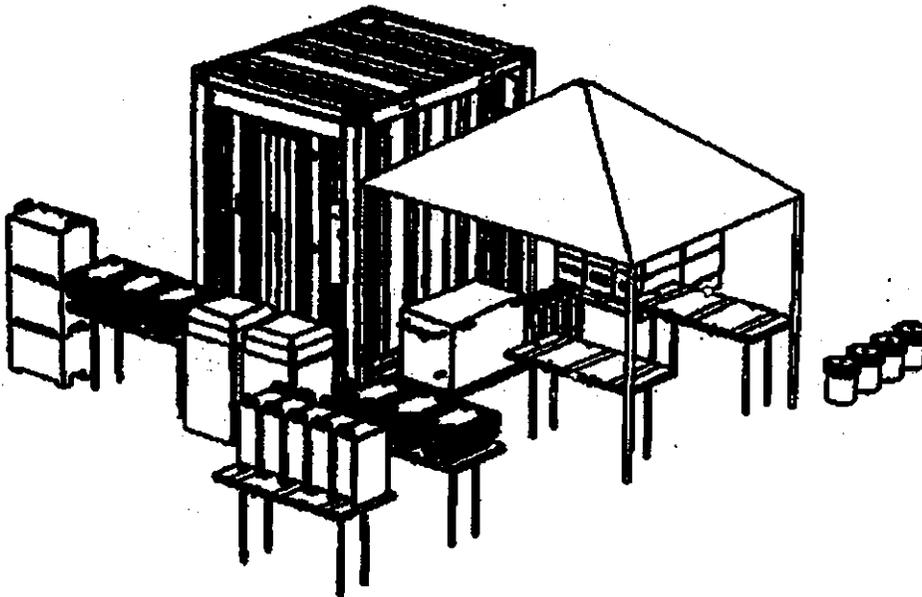
a. The EFK is powered by a 10 Kw, 60 Hz power supply or generator typically employed for operational scenarios, as well as conventional, commercial power sources.

b. The generator, TAMCN: B0891, NSN 6115-01-275-5061, for the EFK was purchased by the Family of Field Feeding for the engineer community, and is an associated TAMCN that deploys with the EFK.

9. Maintenance. There are two levels of maintenance: operator/crew and field. Operator/crew maintenance includes proper care, use, operation, cleaning, inspecting, preserving, lubricating, adjusting and testing, replacing parts, minor assemblies, and subassemblies as prescribed by Supply Maintenance recoverability (SMR) Codes. Any repair of the system that exceeds the operator level maintenance based off of SMR Codes will be done at the field level.

10. Enhanced Tray-Ration Heating System TAMCN: C0035, NSN: 4520-01-564-3917, TM 09211A-14&P. The Enhanced Tray-Ration Heating System, E-TRHS, (see figure 3-5) is composed of the Tray Ration Heating System, and the Small Field Refrigeration System (SFRS) with shelving and tie down equipment, two M-59 Field ranges, two PMB Sleds with Burners, and collateral Material Kit. All the items fit with-in the SFRS for transport. A detailed pack out of the equipment is included in the technical manual for the Tray Ration Heating System. The SFRS is an associated TAMCN that deploys with the E-TRHS. (Fielding schedule for FY-11)

6-7



11. Power Requirements. The E-TRHS requires an external generator or electrical power source to provide electrical power for all operations. The current power requirements are 5 KW for the E-TRHS.

a. The E-TRHS utilizes a three phases, 208 volts, 50/60 hertz (Hz), alternating current (AC), capable of North Atlantic Treaty Organization (NATO) conversion. The E-TRHS is powered by a 10 KW, 60 Hz power supply or generator typically employed for operational scenarios, as well as conventional commercial power sources.

b. The generator, TAMCN: B0891, NSN 6115-01-275-5061, for the E-TRHS was purchased by the Family of Feeding for the engineer community and is an associated TAMCN that deploys with the E-TRHS.

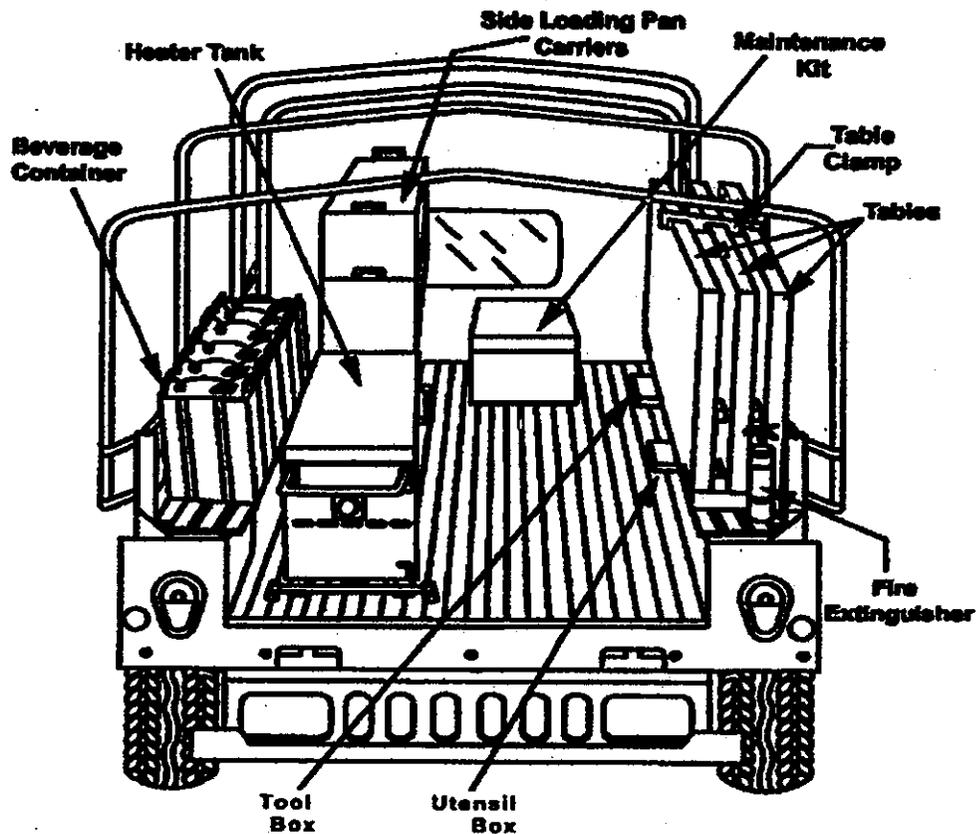


Figure 3-6. Tray Ration Heater View.

12. Range, Outfit, Field, Gasoline, Model M59 and Accessories NSN: 7360-00-082-2153. The M59 field range outfit (see figure 3-8) is portable and can be adapted to many different cooking configurations. One field range outfit may be used to cook for up to 50 people. Field ranges can also be grouped together to cook for more than 50 people. Each field range comes with pots, and cooking and serving utensils. One accessory kit is authorized for every two ranges (see figure 3-9). The M59 field range can be used to bake, roast, grill, and deep fat fry foods. The range may also be used as hot line or a steam table.

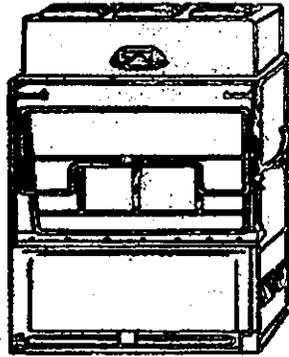


Figure 3-8. M59 Field Range Outfit.

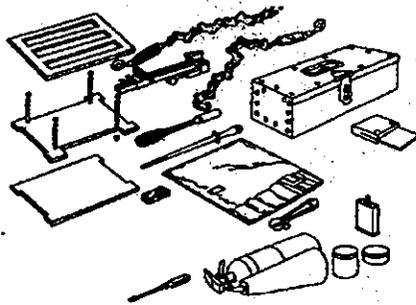


Figure 3-9. M59 Field Range Accessory Kit

13. Airtronic Burner Unit with Powered Multi-fuel Burner (PMB) Sled, NSN 7310-01-535-6997. The airtronic burner, NSN 7310-01-442-8340, (see figure 3-10) is the heat source of the M59 field range, Enhanced Tray-Ration Heating System, and the expeditionary field kitchen. The burner is inserted into the PMB Sled, NSN 7310-01-535-6986 (see figure 3-11). The Sled is then placed only in the bottom of the M-59 Field Range. The Mess Chief must then ensure that the cooks operate the PMB Sled with burner, safely and in a manner that protects the environment. They must be trained in fire prevention and control.

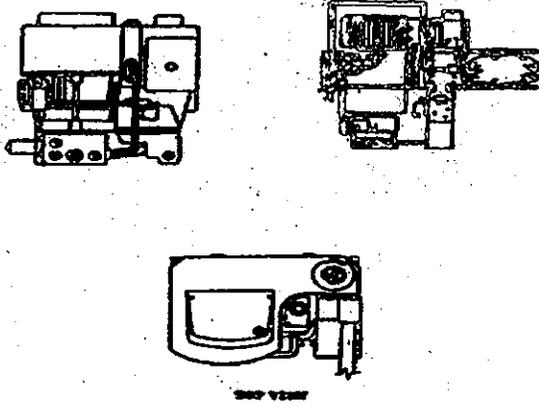


Figure 3-10. Airtronic Burner.

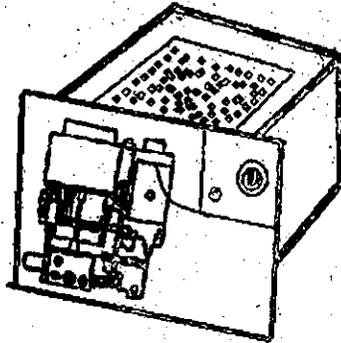


Figure 3-11. Airtronic Burner inserted in Sled.

14. Maintenance. There are operator/crew maintenance task. Operator/crew maintenance includes proper, use, operation, cleaning, inspecting, preserving, lubricating, adjusting and testing, replacing parts, minor assemblies and subassemblies as prescribed by Supply Maintenance Recoverability (SMR) Codes. Any repair of the system that exceeds the operator/crew level of maintenance will require the burner to be turned into the Repairable Issue Point for exchange of a working burner.

15. Generator Set, Skid Mounted, Model Mobile electric Power-007BTAMCN:B1045, NSN: 6115-00-036-6374 TM 074648-12. The model mobile electric power (MEP)-007B is a self contained source of AC electric power. A 100 kW synchronous, brushless generator is directly driven by a turbo charged six cylinder diesel engines. Both the engine and the generator are mounted on a welded i-Beam skid base and contained within a steel paneled housing enclosure. The generator set is provided with the controls, instruments, and accessories necessary for its operation, monitoring and control. An MOS 1345 (Equipment Engineer Specialist) is required to start and maintain this generator. This generator and/or the MEP 806B tactical quiet generator are key elements of the field mess and planning guidance with utilities personnel prior to the set-up of any field mess.

16. Generator set, Skid Mounted, Tactical Quiet, MEP-806B TAMCN: B1021, NSN: 6115-00-462-0291, TM 09244A. The MEP-806B is a fully enclosed, self contained, skid mounted, tactical quiet 60KW 50/60 Hz portable unit. It is equipped with controls, instruments and accessories necessary for operation as a single unit or in parallel with another unit of the same class and mode. It requires an MOS 1345 to set up, start, and maintain this generator. The generator is a key element of the field mess, and planning guidance should be addressed with utilities personnel prior to the set-up of any field mess.

17. Small Field Refrigeration System (SFRS), 8by 8 by 6.5 Feet TAMCN: B00757B, NSN: 4130-01-156-7655. The refrigerated container is an insulated container without a refrigeration unit (see figure 3-14). The overall refrigerator container assembly is a one piece welded steel frame with permanently assembled, riveted aluminum alloy panels. It contains, in the E-TRHS configuration:

a. Two wire shelves with supports. The supports fit into the wall of the refrigerated box

b. Four tie down mounts are on the interior corners to aid in securing items.

c. The wall is fitted with tracks for mounting racks for mounting racks and tie down loops.

d. A thermometer and the controls are mounted on the refrigerator unit at the back of the box.

18. The container may be lifted by crane or by forklift. It should be placed on a flat level surface or platform capable of withstanding 250 lbs per square foot. It is advisable to pick a shaded area to increase the efficiency of the refrigerator. The enhanced refrigeration unit (ERU) will fit into the cavity on the back wall of the container. A 208/230 volt, 50/60, three wire cable is required (provided by the user) to power the receptacle on the back wall of the container for the lighting circuit. This unit is usually located with the engineers or the utility personnel of a unit and is task organized when needed.

APPENDIX A

<u>CONTENTS</u>	<u>PAGE</u>
ADMINISTRATION	A-2
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ADMINISTRATION

1. How many times in the last 12 months have Food Service Personnel prepared a meal during a weekend drill using field gear?

2. Has the unit appointed, in writing, a Mess Officer? (MCO 10110.14M)

YES _____ NO _____ N/A _____

3. Has the unit appointed, in writing, Mess Cashiers in sufficient quantity to adequately collect funds? (MCO 10110.14M)

YES _____ NO _____ N/A _____

4. Has a Memorandum of Food Service Operations been submitted each time the Unit food service personnel prepare a meal? (ForO 10110.1A)

YES _____ NO _____ N/A _____

5. Are proper procedures being followed if the unit wishes to exceed the maximum number of meals authorized on a drill weekend? (ForO 10110.1A and MCO 10110R.1T)

YES _____ NO _____ N/A _____

6. Are the following publications maintained at the unit and available for use by Food Service Personnel? (MCO 5600.31 section III)

	<u>ALLOW</u>	<u>O/H</u>	<u>REMARKS</u>
a. MCO 10110.14M			
b. MCO 10110R.1T			
c. MCO 10110.40			
d. MCO 10110.21			
e. MCO 4400.15			
f. FM 10-23			
g. ForO 10110.1A			
h. TM 5-4540-202-12 & P.			
i. TM 10-7360-204-13 & P			
j. MCO 10110.25			
k. NAVMED P5010-1			
l. MCO 10110.42			
m. MCO 10110.43			
n. MCO P10110.45			
o. FSC C8900-SL			

7. Is the unit properly utilizing the COOK'S WORKSHEET (10110) NAVMC 36? (MCO 10110.14M)

YES _____ NO _____ N/A _____

8. Has the unit locally manufactured a Breakout Sheet for use in Class 1 requisitioning and issue? (MCO 10110.14M)

YES _____ NO _____ N/A _____

9. Are subsistence items being recorded on the STOCK RECORD and INVENTORY CONTROL CARD (4440), NAVMC 708 in accordance with current directives? (MCO 10110.14M)

YES _____ NO _____ N/A _____

10. Is the unit properly utilizing the SUBSISTENCE ISSUE RECEIPT, NAVMC 10568?

YES _____ NO _____ N/A _____

11. Is the unit properly utilizing the COOK'S PRODUCT CONVERSION SHEET (10110), NAVMC 10616? (MCO 10110.14M)

YES _____ NO _____ N/A _____

12. Is the unit properly utilizing the COOK'S PRODUCE REQUIREMENT SHEET (10110), NAVMC 10615? (MCO 10110.14M)

YES _____ NO _____ N/A _____

13. Is the unit utilizing the MEAL VERIFICATION RECORD (10110), NAVMC 10789? (MCO 10100.14M)

YES _____ NO _____ N/A _____

14. Is the unit properly utilizing the CASH MEAL PAYMENT SHEET/PAID SUPERNUMERARY RATION REGISTER, NAVMC 10298? (MCO 10110.14M)

YES _____ NO _____ N/A _____

15. Is the proper appropriation data being cited for catered meals and raw subsistence? (ForO P7300.1)

YES _____ NO _____ N/A _____

16. When leftovers are discarded is a Memorandum for the record, containing information being inserted into the subsistence file?

YES _____ NO _____ N/A _____

17. Are any subsistence items, being maintained by the unit between drills? (ForO 10110.1A)

YES _____ NO _____ N/A _____

18. Are proper procedures being followed if leftovers are reoffered at another meal?

YES _____ NO _____ N/A _____

POR'S

1. Is the unit in a current status with the POR REQUIREMENTS/USAGE REPORT?

YES _____ NO _____ N/A _____

2. Are MRE requirements projected in annual requests valid with respect to quantities requisitioned? (ForO 10110.1A and MCO 10110.40)

YES _____ NO _____ N/A _____

3. Does a comparison of the number of meals ordered/received and the actual drill attendance indicate that meals were ordered in excess of needs? (See chart)

YES _____ NO _____ N/A _____

4. Does a comparison of the number of POR's issued and the actual drill attendance indicate excess POR's being issued? (See MEAL USAGE DATA CHART)

YES _____ NO _____ N/A _____

5. Are POR's controlled on STOCK NUMBER and INVENTORY CONTROL RECORDS (708 Cards) by lot number and date of pack? (MCO 10110.40)

YES _____ NO _____ N/A _____

6. Are MRE's being inspected by qualified veterinary personnel when required? (MCO 10110R.1T and MCO10110.40)

YES _____ NO _____ N/A _____

7. Are Reports of Contaminated Meals, Ready-to Eat being submitted when required? (MCO 10110.40 and MCO 10110.14M)

YES _____ NO _____ N/A _____

MEAL USAGE DATA

<u>MONTH/YR</u>	_____	_____	_____	_____
<u>MEALS ORDERED</u>	_____	_____	_____	_____
<u>MEALS SOLD</u>	_____	_____	_____	_____
<u>POR'S ISSUED</u>	_____	_____	_____	_____
<u>DRILL ATTENDENCE</u>	_____	_____	_____	_____
<u>USMCR* OFFICERS</u>	_____	_____	_____	_____
<u>USMCR ENLISTED</u>	_____	_____	_____	_____
<u>OTHERS</u>	_____	_____	_____	_____
<u>STAFF* MEMBERS</u>	_____	_____	_____	_____

Other: i.e., Corpsman, attached personnel, poolies.

*Denotes those personnel who must pay.