

CHAPTER 9

CLASS I AND ARMY FIELD FEEDING OPERATIONS



INTRODUCTION

This chapter describes the doctrinal principles of field feeding on the current and future battlefield. These principles serve as the direct link to existing field feeding and subsistence doctrinal manuals. They also provide a link to the tactics, techniques, and procedures manuals under development or revision.

RESPONSIBILITIES

Unit commanders are responsible for the overall field feeding operation. Commanders are supported in this effort by DSU and GSU commanders and by the food service section of their unit or of the supporting unit. The responsibilities of the unit commander, the DS and GS commander, and the unit food service section are outlined in the following paragraphs.

Commander

The commander must ensure that--

- The unit has all the authorized field kitchen equipment listed by the MTOE, AR 71-13, and applicable CTAs.
- All field feeding equipment is properly maintained and ready for operation.
- Food service personnel needed to perform the mission are available, properly trained, and provided adequate time to perform their duties.
- A transportation support capability exists to provide the required mobility.
- Personnel strength data reports are submitted by supported units to supporting units promptly to ensure timely subsistence supply support. Data should include those present for duty by service component and meals sold for cash.

- Food service operations follow field feeding provisions of AR 30-21 and FM 10-23 and sanitation standards in FM 21-10.

DSU and GSU Commanders

The DSU and GSU commanders must ensure that--

- Subsistence items are available based on the theater feeding plan (push system) or unit requisition (pull system), as appropriate.
- Bread is provided through Class I channels or procured from commercial sources. Phaseout of the field bakery units now in the force structure will be completed in FY 95.

Food Service Section

The food service sergeant (FSS) of the supporting food service section must ensure that--

- Work schedules for food service personnel are adequate to provide proper support to the supported units.
- Equipment and subsistence are accounted for properly.
- Coordination is maintained with supported unit commanders and DSU or GSU subsistence support sections. This will ensure timely strength data input and timely subsistence supply support.

CONCEPT OF OPERATIONS

The end of the cold war and ensuing world events have changed the nature of the threat facing the Army. The Army has gone from being forward deployed to a force projection Army. It is prepared to deploy forces anywhere in the

world on short notice. Deployments could be from the continental United States (CONUS) or from forward-presence locations. This shift in strategy requires more mobility, responsiveness, and flexibility from Army field feeding operations. The new Army Field Feeding System-Future (AFFS-F) is designed to meet these requirements. The AFFS-F improves Army field feeding operations; provides efficiencies in labor, water, and fuel requirements; and increases mobility.

ARMY FIELD FEEDING CONSIDERATIONS

The feeding standard; rations, bread, and the equipment used in support of field feeding; and the area feeding concept are main elements of both the AFFS and AFFS-F. Other important ancillary considerations involve ice, garbage disposal, and refrigeration; veterinarian support; and subsistence shelf life.

Feeding Standard

The feeding standard is that soldiers will be provided three quality meals daily. When units deploy under combat conditions or in support of contingency plans, they will initially consume the meal, ready-to-eat (MRE). As the theater matures and METT-T allows, soldiers will also consume a variety of group feeding rations. Among these rations are the T- (heat-and-serve), B-, and A-Rations. Under AFFS-F the group rations will be configured in unitized group rations (UGRs). The meals are configured in six boxes (core module-4 boxes, and sustainment module-2 boxes) which contain all components with the exception of the main entree. The main entree will be either the T- (heat and serve), B-, or A-Ration entree and any authorized supplemental items such as fresh fruits and vegetables. Each pallet contains sufficient meals to feed 400 soldiers. Since the choice of entree and availability of personnel and equipment affect one's ability to prepare A- and

B-Ration meals, the commander must consider these factors when deciding on the type meals to be requisitioned.

Rations

Rations are packaged as individual meals or group meals. The MRE is the general individual operational ration. Both types of meals are discussed below.

Individual meal. This operational ration is best suited for intense levels of combat, when soldiers are in transit, in movement to contact, or in convoy. It is supplemented with an individual ration-heating device, the flameless ration heater (FRH). It may also be heated by using the new mounted water/ration heater (MWRH) for tracked vehicles and some wheeled vehicles. These meals are issued for consumption in the fighting position, in tracked vehicles, or at remote sites when it is not possible to use a prepared group ration.

Group meals. The group meals (T- [heat and serve], B-, or A-Rations or the new UGR) are best used when units are located in more stable or uncontested regions on the battlefield or in the area of operations. Group meals can be prepared by the heat-and-serve method (T-Rations) or the full-scale, raw food preparation method using a combination of B- or A-Ration components. These meals require more time and other resources (water, fuel, labor) to prepare and serve. The supply system is responsible for delivering all Class I components. Details on equipment needed to support field feeding operations are in FM 10-23.

Bread

Bread or bread-like components are essential components of Army field feeding. When the MRE is used, pouch bread will be the primary source for bread. It will always be the initial source for bread on the battlefield. As the tactical and logistical situations permit, fresh

bread may be provided by host-nation support or commercial vendors. Host-nation support or commercial contracting will be the primary source of fresh loaf bread.

Equipment

There are several items in the Army inventory used in support of field feeding. They range from individual pieces of equipment such as the canteen cup stand to items designed to support entire units such as large field kitchens. The two primary pieces of equipment remain the mobile kitchen trailer (MKT) and the kitchen, company level field feeding (KCLFF) or KCLFF-Enhanced (KCLFF-E).

MKT. This is a fully equipped kitchen mounted on a field trailer. It is fully deployable by airlift using a helicopter or cargo aircraft. It can also be towed by a standard 2 1/2-ton or 5-ton cargo truck. It is designed to prepare up to 300 A-, B-, or heat-and-serve Ration meals three times daily. It requires a crew of four personnel (MOS 94 B). The components, uses of, capabilities, and maintenance procedures for the MKT are outlined in FM 10-23.

KCLFF-E. This is an assemblage of various pieces of equipment (tray pack heater, field range, and insulated food containers). It is designed primarily for serving heat-and-serve meals or T-Ration meals with a limited A-Ration capability. It can be transported in the HMMWV, CUCV, or 5-ton cargo truck. It can serve 200 soldiers one T-Ration (heat and serve) meal per day. It requires a crew of one MOS 94B soldier and one other soldier (non-MOS specific) provided by the unit.

Area Feeding Concept

Feeding schedules are based on established operations orders and time lines established by the commander. Units may operate in areas with no food service capability. In that case, they will either subsist on the MRE or be serviced

by other units in the area that have food service capabilities. Before the latter will occur, careful prior coordination must be made to ensure adequate rations are available. Coordination must also be made to ensure adequate personnel are provided to help with the increased meal preparation requirement.

Ice, Garbage Disposal, and Refrigeration

Food service operations also require that provisions be made for ice, garbage disposal, and refrigeration. These are discussed below.

Ice. Ice will be obtained through HNS, commercial support, or from the limited organic equipment available. As water must be inspected by preventive medicine personnel for potability, so must ice. If trained veterinary personnel are not available, medical or field sanitation personnel may inspect the ice.

Garbage disposal. It is very important to dispose of all garbage properly to avoid leaving signature trails. If possible, make arrangements to back haul garbage. UGRs come with plastic bags for waste disposal. Since garbage takes last priority on any vehicle, make the bundles as small as possible by nesting items (for example, plates, cups, and empty tray packs) to take up minimal space.

Refrigeration. The number of A-Ration meals will be determined by the available refrigeration. Refrigeration may be organic or obtained through host-nation support.

Veterinarian Support

All subsistence (to include water and ice) must be inspected upon receipt, during storage, and before issue or consumption. At theater and corps levels veterinary personnel will perform these inspections. Below corps level these inspections will be performed by assigned medical personnel. If large quantities or entire lots of

subsistence are suspected of being spoiled or unfit for consumption, veterinary personnel can be requested to perform further inspections.

Subsistence Shelf Life

All subsistence items carry a shelf life. This shelf life can be drastically reduced if precautions are not taken to control storage and climate conditions. Shelf life is shortened and subsistence items damaged in both arid and frigid environments. Every effort must be made to ensure proper storage and refrigeration requirements are met. Avoid prolonged exposure to extreme temperatures to prolong shelf life and reduce spoilage.

SAFETY

There are some safety concerns when storing, preparing, and serving food on the battlefield. Pest control, foodborne illness from spoilage, and the special concerns associated with an NBC environment are just a few. Pests can be avoided if proper storage techniques are observed. This includes the use of available equipment such as trailers and pallets. The packaging used on most subsistence items will protect them from moisture and biological contaminants. Additional foodborne illness can be avoided if food is properly inspected, stored, and prepared. Protective measures specific to NBC conditions include the following:

- Cover all Class I supplies with plastic sheeting or a tarpaulin. Plastic sheeting offers the best protection while tarpaulins offer limited protection.
- Place food items in a natural or man-made hole in the earth to protect them against moisture and other contaminants. To protect against nuclear contamination, chemical liquids, or aerosols, cover food items with dirt while keeping them in the hole. If this is not an option, use heavy (not less than 10-millimeter) plastic sheeting.
- **DO NOT** prepare or consume rations when NBC contamination is present.

- Have the food service sergeant work with the NBC decontamination team to ensure evacuation and decontamination of food items and equipment. Evacuate all subsistence from the contaminated area before decontaminating, preparing, or serving food. Once decontamination is complete, the food service sergeant will tell the commander when it is safe to serve operational rations or prepared meals.

DISTRIBUTION

Based on lessons learned in operations Just Cause and Desert Shield/Storm, the Class I distribution process is under concept revision. The current system and the system being developed under AFFS-F are outlined below.

Current System

During the initial phase of a conflict, all rations will be pushed forward. Personnel strength, unit locations, type of operations, and feeding capabilities will determine the quantities and types of rations ordered and pushed forward. As the situation permits and the battlefield stabilizes, the determination will be made to go to the pull system. Within a division using the pull system, a unit submits a requisition to the forward Class I supply point where all Class I requests are consolidated and submitted to the DMMC Class I section. From there, the request is sent to the COSCOM. Rations are then delivered to the DSA ration breakdown point (RBP). There they are broken down and delivered to the BSA RBP for issue to the requesting unit. In delivery of Class I, corps assets are used for movement forward. Rations are throughput as far forward as possible. If the situation permits, the perishable subsistence platoon will distribute A-rations in the theater.

AFFS-F Concept

During the initial phase of a conflict, subsistence will still be shipped under the push system. Changes are evident once the pull system begins.

The new concept calls for a theater subsistence distribution company (TSDC) that will be responsible for subsistence throughout the theater. This company will be responsible for receiving and requisitioning subsistence for the theater. Another change is the configuration of the rations. Rations will be in modules that contain all the items needed for a complete meal, less the fresh items. Each UGR module will be able to feed 100 soldiers. Units will order subsistence based on the number and type of breakfast, lunch, and dinner modules required. Additionally, the request must state if any enhancements or supplements (bread, fruit, chocolate milk) are needed. Eventually, these requisitions will be automated to ensure more accurate and faster delivery. Once the order is received, the TSDC will throughput the UGR to the subsistence platoon in the corps forward area. Subsistence platoons will break down rations to the battalion level and deliver them to the servicing RBPs. At this location, MREs and unit piles will be merged for unit pickup.

EMERGING CONCEPTS AND MATERIEL

Army field feeding is constantly evolving as technologies emerge and requirements change. Some of the new technologies are described below.

Containerized Kitchen (CK)

The CK is a self-contained, trailer-mounted, multifueled field kitchen with multiration capability. It has the ability to prepare and serve up to 550 prepared meals three times daily. The flexibility the CK provides the field commander is immeasurable.

KCLFF-Enhanced (KCLFF-E)

The KCLFF-E can support company-level field feeding for up to 90 days. It is intended to provide the added capability of one A- or B-Ration per day. It is used when a complete field kitchen cannot be operationally deployed.

Powered Multifuel Burner (PMB)

There are now no burners available for field feeding that use battlefield fuels. The PMB will modify the M2/M2A burner to allow for hot meals using existing fuels already found on the battlefield.

Insulated Food Container (IFC)

The IFC will provide the capability to maintain cook-prepared meals at proper serving temperatures for up to four hours. This will enhance the morale of soldiers at remote sites and ensure they receive properly prepared meals, served hot.

Meal, Ordered Ready-to-Eat (MORE) and Self-Heating Meal, Ordered Ready-to-Eat (SMORE)

Both items use commercially available, easily recognizable, and shelf-stable food items. They include entrees, fruit and pudding cups, beverages, and deserts. The only difference between the two rations is the self-heating capability of the SMORE.

FUTURE DOCTRINE

Future doctrine and concepts, such as the new distribution concept and the new equipment, have already been discussed. The success of these new ideas and all future Class I support is based on the assumptions that--

- The CK has a limited ability to produce fresh-baked bread and pouch bread is available. Even so, the host nation will continue to provide most of the fresh bread products.
- Other services will provide their own field feeding support.
- No special requirements will exist for medical rations.
- Cook personnel will drive prime movers in support of field feeding.
- All rations will be unitized, within capabilities.
- Automation will be developed to support ordering rations in a nongarrison environment.

All future concepts support feeding of group and individual meals during battle stages 1 through 4. They also support the expanded role of the Army in OOTW missions. As automation continues to develop and is fielded in the operational area, requisitions will be made simpler and quicker. More host-nation purchases will be possible.

RELATED DOCTRINE

A number of publications exist which cover or expand on Class I supply and Army field feeding operations. Table 9-1 lists these publications.

Table 9-1. Publications related to class I and field feeding

Army Regulations	Topic
30-21	The Army field feeding system
Field Manuals	Topic
10-23	Basic Army doctrine for field feeding
10-23-1	Commander's guide to food service
10-27	General supply
10-27-1	QM GS supply operations
10-27-2	QM DS supply and field services
10-27-3	QM headquarters organizations