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## PREFACE

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### PURPOSE

This FM provides doctrine through tactics, techniques, and procedures for the operation and management of garrison dining facilities and Class I operations. It provides guidance for commanders, Class I officers, food advisors, troop issue subsistence officers, food service officers, food service supervisors, food service sergeants, subsistence supply handlers, cooks, and bakers. Guidance from other manuals has been incorporated to provide comprehensive information in one document. This document represents the final consolidation of portions of the following manuals: FM 10-22, FM 10-24, FM 10-25, FM 10-26, and TM 10-415. FM 10-23, December 1991, also consolidated portions of these manuals. These manuals are hereby superseded and will no longer be maintained.

### ORGANIZATION AND COVERAGE

This manual is divided into five parts. Part One discusses responsibilities, budgets, manpower, contracts, and management. Part Two deals with training, energy management, safety, sanitation, menus, nutrition, and equipment replacement. Part Three provides guidance for troop issue activities, storage, transportation, and handling of Class I supplies. Part Four deals with dining facility accounts, headcount procedures, and production within dining facilities. Part Five covers food preparation and serving in garrison facilities.

### USER INFORMATION

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Unless this publication states otherwise, masculine nouns and pronouns do not refer exclusively to men.