

RESOURCE TYPING DEFINITIONS FOR MASS CARE

FIELD KITCHEN UNIT

DESCRIPTION	Field Kitchen Units are deployable feeding units, typically a trailer or tractor-trailer, set up at a stationary location to produce a significant quantity of meals with accompanying personnel.		
RESOURCE CATEGORY	Mass Care	RESOURCE KIND	Unit
OVERALL FUNCTION	Field kitchens provide a centralized food production site to prepare and serve food to survivors and responders or for distribution by Food Service Delivery Units. Food service capabilities are based on a predetermined standard meal.	COMPOSITION AND ORDERING SPECIFICATIONS	The type of kitchen ordered depends on the number of meals needed This resource is not recommended for short-term service delivery, and once this unit is delivered, it typically is not moved until demobilization See Reference #2: Supplemental Aid to Resource Typing Definitions for Mass Care for additional ordering specifications

RESOURCE TYPES			TYPE I	TYPE II	TYPE III	TYPE IV
COMPONENT	METRIC / MEASURE	CAPABILITY				
Equipment	Maximum Daily Meal Count	Unit output: meals served	20,000+ meals	20,000 or fewer meals	10,000 or fewer meals	5,000 or fewer meals
			NOTES: Food service capabilities are based on serving sizes by volume of eight-ounce entree, six-ounce vegetable and six-ounce fruit			
Personnel	Per unit	Management/ Oversight	1 Field Kitchen Manager	Same as Type I	Same as Type I	Same as Type I
			NOTES: Deploying agency will determine the team structure and span of control as defined within Incident Command System (ICS) for managers and subordinates Field Kitchen Manager is a supervisor or manager certified to a nationally recognized standard of food service preparation			
Personnel	Per unit	Direct Services & Support	40 workers	30 workers	20 workers	15 workers
			NOTES: Logistics for team operations are included in the reference <i>Supplemental Aid to Typed Resource Definitions for Mass Care</i>			

COMMENTS

- Consumable items such as food, water/ice, picnic packs, insulated food containers, and food safety supplies may not be delivered with the Field Kitchen Unit. The requestor should initiate the coordination of the supply and re-supply of these consumable items at the time the Field Kitchen is ordered. Additional consideration should be given to the coordination of extra vehicles, equipment, and supplies such as insulated food containers, fuel, etc.
- Compliance with food safety, sanitation, and solid waste and other public health requirements and standards are established and required by the Authority Having Jurisdiction (AHJ).

REFERENCES

1. Ensure food procurement system is addressed by referencing the National Voluntary Organizations Active in Disaster (NVOAD) *Multi-Agency Feeding Plan Template (MAFPT) Guidance*, <http://www.nvoad.org/>.
2. Draft Supplemental Aid to FEMA 508-9: Resource Typing Definitions for Mass Care