

FIELD KITCHEN UNIT

DESCRIPTION	Field Kitchen Units are deployable feeding units, typically a trailer or tractor-trailer with accompanying personnel, set up at a stationary location to produce a significant quantity of meals.		
RESOURCE CATEGORY	Mass Care	RESOURCE KIND	Unit
OVERALL FUNCTION	Field kitchens provide a centralized food production site that prepares and serves 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	1. The type of kitchen ordered depends on the number of meals needed 2. This resource is not recommended for short-term service delivery, and once this unit is delivered, it typically is not moved until demobilization

RESOURCE TYPES			TYPE 1	TYPE 2	TYPE 3	TYPE 4
COMPONENT	METRIC/ MEASURE	CAPABILITY				
Equipment	Maximum Daily Meal Count	Unit output: meals served	20,001+ meals	10,001 - 20,000 meals	5,001 - 10,000 meals	1 - 5,000 meals
			NOTES: Food service capabilities are based on the volume of meals served with a serving size of (or equivalent to) an eight-ounce entree, six-ounce vegetable, and six-ounce fruit. Operational needs guide actual serving size provided during an incident/event.			
Personnel	Per unit	Management/ Oversight	Same as Type 4	Same as Type 4	Same as Type 4	1 NIMS Type 1 Field Kitchen Manager
			NOTES: A NIMS Type 1 Field Kitchen Manager is a supervisor or manager certified to a nationally recognized standard of food service preparation as described in NIMS Job Title and Position Qualification (509-9): Field Kitchen Manager.			
Personnel	Per unit	Direct Services & Support	40 workers	30 workers	20 workers	15 workers
			NOTES: The deploying agency determines the team structure and span of control for managers and staff, as recommended by the National Incident Management System (NIMS) guidelines.			

COMMENTS

1. Consumable items such as food, water, ice, picnic packs, insulated food containers, and food safety supplies might not be delivered with the Field Kitchen Unit. The requestor should initiate coordination for the supply and re-supply of these consumable items at the time the Field Kitchen Unit is ordered. Additional consideration should be given to coordinate extra vehicles, equipment, and supplies such as insulated food containers, fuel, etc.
2. The Field Kitchen Unit and its personnel must comply with food safety, sanitation, solid waste, and other public health requirements as defined by the jurisdiction where the services are provided.

REFERENCES

1. Further guidance on food procurement systems may be found on the National Voluntary Organizations Active in Disaster website at www.nvoad.org.
2. FEMA, NIMS 509-9 Field Kitchen Manager

NOTES

Nationally typed resources represent the minimum criteria for the associated component and capability.