

## FIELD KITCHEN MANAGER

TYPE	TYPE 1	NO TYPE 2
<b>DESCRIPTION</b>	The Field Kitchen Manager is responsible for managing a field kitchen in support of feeding operations.	Not Applicable
<b>CATEGORY</b>	<b>CRITERIA</b>	<b>CRITERIA</b>
<b>EDUCATION</b>	Not Specified	Not Applicable
	<b>NOTES:</b> Not Specified	
<b>TRAINING</b>	<ol style="list-style-type: none"> <li>1. IS-100: Introduction to Incident Command System (ICS), ICS-100</li> <li>2. IS-200: ICS for Single Resources and Initial Action Incidents</li> <li>3. IS-700: National Incident Management Systems (NIMS) An Introduction</li> <li>4. IS-703: NIMS Resource Management</li> <li>5. IS-800: National Response Framework (NRF), An Introduction</li> <li>6. IS-288: The Role of Voluntary Agencies in Emergency Management</li> <li>7. Training for nationally recognized food safety certification</li> </ol>	Not Applicable
	<b>NOTES:</b> Not Specified	
<b>EXPERIENCE</b>	<p>Knowledge, Skills, and Abilities:</p> <ol style="list-style-type: none"> <li>1. Knowledge of procurement procedures for feeding operations and United States Department of Agriculture (USDA) commodities</li> <li>2. Knowledge of operational safety procedures for a Field Kitchen and its associated workers</li> <li>3. Knowledge of safe food handling procedures</li> <li>4. Knowledge of the mobilization, operation, and demobilization processes for a Field Kitchen</li> </ol> <p>Demonstrated experience in the following:</p> <ol style="list-style-type: none"> <li>1. Operational experience in Field Kitchen mobilization, operations, and demobilization</li> <li>2. Operational experience recording and reporting statistical daily meal counts and projections in service delivery</li> <li>3. Operational experience managing the logistics necessary to operate a field kitchen, including utilities and consumables</li> <li>4. Experience ensuring the operational safety of a Field Kitchen and its associated workers</li> <li>5. Experience ensuring a safe food handling environment</li> <li>6. Experience preparing and delivering food in a safe and timely manner</li> </ol>	Not Applicable
	<b>NOTES:</b> Not Specified	



TYPE	TYPE 1	NO TYPE 2
PHYSICAL/MEDICAL FITNESS	Ability to perform duties under arduous circumstances, characterized by working consecutive 12-14 hour days under physical and emotional stress for sustained periods of time.	Not Applicable
	NOTES: Not Specified	
CURRENCY	Not Specified	Not Applicable
	NOTES: Not Specified	
PROFESSIONAL AND TECHNICAL LICENSES AND CERTIFICATIONS	Food Safety Certification - Manager Level	Not Applicable
	NOTES: Not Specified	



## ORDERING SPECIFICATIONS OR DESIGNATIONS

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1. (X) Can be ordered as an individual asset
2. ( ) Can be ordered in conjunction with a NIMS typed team
3. (X) Can be ordered in conjunction with a NIMS typed unit (Field Kitchen Unit)

## REFERENCES

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1. Further guidance on food procurement systems may be found on the National Voluntary Organizations Active in Disaster website at [www.nvoad.org](http://www.nvoad.org).
2. FEMA, NIMS 508-9 Field Kitchen Unit

## NOTES

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Nationally typed resources represent the minimum criteria for the associated category.