

CHAPTER 8 - OPERATIONAL CATERING

0801. **Operational Catering Overview.** This chapter covers all aspects of operational catering both in the maritime and land environments. Operational catering will naturally differ depending on the environment in which catering is being conducted. The overriding principle is that the aim is always to provide as near normal a diet as possible in all environments. This will not always be possible due to the nature of the activity and the prevailing situation; in these instances the use of ORP may be necessary; however the aim must always be to migrate to fresh food whenever the operational tempo permits.

0802. **Catering Planning.** In order that a successful catering plan is developed to support operational activity it is essential that food service staff are represented at all planning meetings and briefings. Food services have a major part to play in the maintenance of morale, health and thus operational capability. Personnel will often have keener appetites having worked in difficult or arduous conditions and will therefore need additional energy or other supplements to their food. A careful balance will need to be struck between the requirement to conserve food stocks with the provision of a nutritious and wholesome diet. Applications for food supply for all overseas exercises should be made to the DFS OCM through the relevant FLC.

0803. **Food Services.** During operations the standard of food services must be maintained at the highest levels possible and food hygiene considerations must remain paramount in order to reduce the possibility of food related illness. Operations and exercises will each have requirements peculiar to the geographic location and type of support required; it is impossible to lay down standardised instructions for every possibility. Careful planning is essential, on a case by case basis, and a flexible approach must be maintained at all times.

TYPES OF OPERATIONS

0804. **Maritime Operations.** Whilst there have been recent operations where maritime logistic support has been utilised in support of the land environment, Naval assets have traditionally operated as discreet forces. The logistical food supply element is made up of a mixture of individual ship borne holdings and those carried in the Solid Support Ships (SSSs) operated by the RFA and managed by the Principal Stores and Transport Officers (Naval) (STO(N)). SSSs are required to hold a set range of food items, which are expressed in thousands of Man Months (MMs). This is known as the Food Balanced Load (FBL). Where the FBL is not carried, the Ships in company with the SSSs may order foodstuffs from the food supply contractor for storage in the RFA prior to deployment; this is known as storing transit loads. The key factor for logistical food supply for War Ships is the endurance factor. Each class or batch of ship has a stated food endurance factor (detailed in CB2002) to which the CO is required to store to and maintain at every opportunity. This may be alongside in a UK Naval Base, by Replenishment at Sea (RAS), by Solid Support Pack (SSP) or by storing in a foreign port. The minimum food holdings at any given time are set at 14 days for all classes; approval to drop below this minimum is the preserve of CINCFLEET.

0805. **Sea Based Logistics.** The provision of a responsive logistic support organisation is an essential requirement for a joint operation. Inherent mobility enables the sea base to provide support to chosen points over a broad front in the theatre. Additionally, the sustainability of the sea base allows the force to poise for extended periods of time in non-territorial waters until it is required, and then respond at short notice as a situation develops. The ability of the Solid Support Ships to warehouse and distribute foodstuffs into the Joint Operations Area (JOA) provides an additional route for operational food supplies.

0806. **Land Operations.** To accommodate the JRRF and NATO RRF, the logistical element has been structured to operate within the joint or combined environment. Army support for the Royal Marines and the RAF when operating in land environs is already established and, as discussed earlier, RN offshore support for land operations continues to be developed in order to facilitate ship to shore capability. The food element for catering support to deployed operations is currently met by a mixture of ORP and/or commercial food produce. Deployments may be extended on ORP if the operational situation dictates, however the aim is to move to fresh provisions as soon as the operational situation permits.

0807. **Land Based Logistics.** As part of Combat Service Support (CSS) the execution of effective in-theatre food service provision is the responsibility of the Logistic Support Staff. Bulk rations have to be transported from either the Sea Point of Disembarkation (SPOD), or the Air Point of Disembarkation (APOD), to the operational areas via the Lines of Communication (LOC). This requires a co-ordinated approach between food supply contractors, food supply specialists and military transport and distribution specialists.

a. **Food Supply “Push” System.** Distribution methods will naturally differ dependent on the prevailing phase of the operation and it is likely that in the early stages a “push” system of food supply will be adopted. This system is designed to place the responsibility for commodity selection with the supplier, utilising a provisioning plan, as opposed to the consumer. This system lends itself well to the distribution of ORP but has to be closely managed when distributing ambient and fresh provisions.

b. **Food Supply “Pull” System.** When the operational situation allows and food services staff are established a “pull system” for ambient and fresh provisions can be considered and implemented. This system is customer driven and requires trained catering specialists to place orders through the supply chain.

Frequency of delivery is dictated by the operational situation, the numbers requiring support and the logistic resources available. As a general principle it can be assumed that military warehousing and distribution will be required to cover the initial insertion of troops and will be further developed when the situation has matured sufficiently to allow greater use of contract support.

0808. **Air Operations.** The RAF has transitioned from a force mainly designed to fight from well-found Main Operating Bases (MOBs), to an expeditionary force, flexibly tailored to meet a range of threats and operational scenarios. The innate flexibility of air power must be matched by a correspondingly flexible support capability. Operations, including those in Europe, are now less likely to be conducted in areas with extensive Host Nation Support (HNS). Air power is constantly deployed over much wider areas. The escalation in the number of small deployments for non-war fighting tasks has increased the requirement for stand-alone support units. Catering support systems for deployed Air units mirror those in support of Land operations with the type and style of feeding being linked to, and dictated by, the operational tempo and the prevailing level of activity. The principles of ORP consumption, and the stated intention for the early transition to fresh rations, remain constant.

0809. **Air Logistics.** For single Service, and during the early phases of developing joint operations, the procurement, storage and distribution of rations within theatre is the responsibility of the OC Deployed Catering Squadron (OC Dep Cat Sqn), or his nominated representative. Once a mature food supply system is in place OC Dep Cat Sqn has the responsibility for the collection, storage and distribution within RAF, or RAF led, feeding sites. This system differs slightly from the Land Forces method as the RAF maintains the responsibility for the collection of rations from hub or spoke locations. Traditionally, 3 MC

Sqn provides catering support on deployed operations. Where 3 MC Sqn is not deployed units are responsible for their own ration supply arrangements and will generally deploy with dedicated chef support. In this instance the method of supply would be linked to the most suitable resource available.

STAFFING/PERSONNEL

0810. Maritime Logistics Personnel. Warships and Submarines are essentially sea based weapons platforms, and whilst the catering function is an essential part of maintaining the fighting platform and is paramount in the sustainment of personnel, it nevertheless must compete for resources within the hull space available. The lack of storage space, for dry, chilled and frozen foodstuffs makes the utilisation of pre-cooked, high tech products extremely limited within current hull designs. Thus, the requirement for professionally trained catering specialists employed within Naval vessels is a vital factor in maintaining the current operational effectiveness of sea-based units. Furthermore, during periods of tension or war it is necessary to conserve food stocks to increase operational endurance, this must be achieved by the careful balance of controlling issues whilst presenting attractive menus. The design of future warships will continue to maintain the primacy of weapons systems, and thus, the provision of catering areas will remain a secondary consideration during the design and build of future hulls. In addition to the catering function all personnel serving at sea are required to meet “whole Ship” activities such as replenishing at sea (RAS), fire fighting, damage control and first aid in addition to watch keeping and communal duties. Therefore highly trained uniformed catering manpower will continue to be a key element in meeting the future maritime operational requirement.

0811. Land Food Services Personnel. The feeding requirement for those directly engaged in, and those in support of, the fighting element is currently met by 24 Hr ORP which are individually held and heated rations. However, during operations there is also a requirement for collective feeding, either to meet the requirements of headquarters staff, or to provide a centralised production, service and distribution solution. The provision of 10 Man ORP, mixture of 10 Man and commercial food produce or purely commercial food produce are all options. Undertaking large scale feeding using operational, fresh or ambient rations requires specialist training. Food hygiene considerations and the requirement to operate specialist equipment in austere environments make it essential that skilled catering manpower is deployed on all operations where a collective feeding solution is required. Army caterers will be required to undertake a wide range of military tasks in support of their Units, therefore soldiering skills and flexibility are key to the maintenance of effective catering manpower.

0812. Royal Air Force Catering Personnel. In-theatre Deployed Operating Bases (DOBs) are important strategic assets and as such are vulnerable to attack. Personnel will be required to operate these bases for prolonged periods and require high standards of messing in order to maintain morale and operational effectiveness. In the deployed Air environment there is the additional dimension of flight safety and a need to ensure that aircrew receive a safe and balanced diet at appropriate intervals in the flying programme. Furthermore, all deployed caterers must be conversant in common core skills to enable them to undertake the full range of military duties. In addition to the tasks above, Trade Group 19 covers a broader spectrum of activity including service accommodation management, the provision of welfare support and general duties. DOBs are manpower intensive units whose catering requirements are in general met by group feeding solutions. The importance of trained skilled military chefs/caterers in these locations is paramount and the reasons for maintaining skilled uniformed RAF manpower are similar to those for the Army.

0813. Contractors Support to Operations (CSO). It is likely that as operations become more enduring, activities may be enhanced by the use of contract support. For the most part

this will result in contractors being used in relatively benign environments where there is a readily available workforce to draw upon. The decision to use contractors, and the level to which it is deployed in theatre, will involve a case by case consideration of the prevailing degree of military and commercial risk. The key issue to the deployment of contractors is the balance of risk and this decision normally rests with the military commander in situ. Further details relating to the rules and regulations regarding utilisation and management of contractors are contained within JSP 567.

FOOD SUPPLY FOR OPERATIONS AND EXERCISES

0814. **Introduction.** This section introduces food supply in operational theatres as well as exercises in detached locations. Food supply to small units on exercise detached away from their parent unit in the UK will be totally different to medium or large-scale operations or exercises in foreign countries. There are a variety of methods of dealing with different circumstances and these are briefly described below. The specific food supply solution and accounting procedures will be detailed in the Operation/Exercise Mounting Instruction issued by the Lead FLC prior to deployment. Further guidance can be sought from Command or DFS Team.

- a. **Public Funded Messing (PFM).** It may be that an amendment to the PFM contract would resolve the food supply problem. In these circumstances, the DFS Team would lead the organisation of the food supply solution and the Commercial Director (Command and Centre) (CD(C&C)) would let the contract. On a smaller scale, additional drop points in the UK/Germany.
- b. **Local Contract.** A local contract may be let in Theatre where an acceptable quality of product can be routinely supplied and value for money can be demonstrated. The TLB or the CD(C&C) may carry out the letting of the contract. For operations, this would only happen if prevailing political/military conditions allowed. For recurring exercises, there may be a dormant contract that is activated for the period of each exercise.
- c. **Cash In Lieu Of Rations (CILOR).** For small scale ops and exercises, it may be appropriate to purchase rations locally using CILOR outside of a contractual situation. Details on CILOR are explained in JSP 456 Vol 2 Chap 7.
- d. **Ration Troops.** RLC Ration Troops work in a variety of predominantly Army led Ops and Exercises. Details on Ration Troops are explained later in this chapter.
- e. **Airbridge.** The most common types of commodities provided via an Airbridge are ORP, fruit and vegetables; however, it may be extended to rations that might supplement the ORP diet such as flour, oil, cereal and seasonings. It is unlikely that full rationing would be conducted in this manner; rather, targeted commodities may be flown out to supplement existing food supply.
- f. **Supply from Sea.** Land operations may be supported by commercial or the Naval Service.
- g. **Host Nation Support.** Where the situation permits ration supply could be partially or totally provided through Host Nation agreements.
- h. **ORP.** Limited duration small scale exercises or operations would be supported primarily by 24 Hr ORP and/or 10 Man ORP supplemented with commercial food produce where possible.

- i. **Food Balanced Load (FBL).** Embarked by specific RFAs when directed by NCHQ, the FBL is designed to support the task force with a selection of basic food commodities.

0815. **ORP.** ORP is necessary to maintain the operational effectiveness of Service personnel where operational constraints prevent other types of feeding or food supply. It is a comprehensive ration normally based around a 24 Hr cycle. It would be the COs intention to move from ORP to ambient/fresh feeding as early as possible in any deployment, operational circumstances permitting. There are a variety of ORP available for both individual and group feeding situations where commercial food supplies are unavailable or only available in limited quantities. The ration types fall in to 2 main groups:

- a. Those suitable for group feeding where trained chefs and field catering equipment are available. This requirement is met by 10 Man ORP, supported, where possible, by an additional commercial food supplement.
- b. Individual rations designed to meet the requirements of an individual for 12 and 24 Hrs. There are a number of variants to cover all climatic conditions and some special ethnic or lifestyle dietary requirements. ORP does not provide for any allergy or medical dietary requirements.

0816. **Types of ORP.** The various types of ORP available are listed below with Annex A providing a break down of the contents by menu. Issue dimensions for each type of ORP is at Annex B.

- a. **Group Feeding Ration - 10 Man ORP.** The current version of this ration is supplied in 5 menu variants packed in separate boxes labelled Menus 'A' through to E. Each box contains sufficient food to feed 10 Men for 24 Hrs, 5 men for 48 Hrs, etc. Issue dimensions are at Annex B. The main components are contained in either pouches or tins and some of the components require re-hydration with the use of hot water. Basic catering equipment i.e. Operational Field Catering System (OFCS) and cooking utensils are required to prepare and cook meals using this type of ration and it is not suitable for use with individual cookers such as Hexamine Cookers. These rations are suitable for use in all climatic conditions. There are no ethnic or vegetarian variants of the current version. The 10 Man ration can be supplemented with fresh produce to increase the variety of meals provided with an associated increase in the calorific value. This product is primarily designed for use by trained food service staff.
- b. **24 Hr ORP.** There are currently 20 menu variants (1 to 20) of this ration. Each individual ration contains sufficient food to feed one man for 24 Hrs. The main components are contained in retort pouches which are designed for re-heating by the 'boiling in the bag' method on Hexamine Cookers. All components, with the exception of the beverage elements, are suitable for eating cold straight from their primary packaging. This ration is suitable for use in all climatic conditions however, where duties of an extremely arduous nature are being undertaken, rations that are tailored to the specific task may be available providing authority is obtained by DFS Team. These rations require a minimum of 4 months notice. The 24 Hr ORP Box A & B are produced in 20 different menus, box A (1 to 10) and box B (11 to 20). The ethnic and lifestyle dietary varieties are:

- (1) **24 Hr Vegetarian.** This ration is based on the 24 Hr ration with contents suitable for lacto-ovo-vegetarian diets. The main components are contained in retort pouches which are designed for re-heating by the 'boiling in the bag' method on Hexamine Cookers. All components, with the

exception of the beverage elements, are suitable for eating cold straight from their primary packaging. The ration is supplied in 6 menu variants (V1 to V6) and is packed with at least one of each variant into a 10 rations outer.

(2) **24 Hr Halal.** This ration is based on the 24 Hr ration and the contents are suitable for personnel of the Muslim faith. The main components are contained in retort pouches which are designed for re-heating by the 'boiling in the bag' method on Hexamine Cookers. All components, with the exception of the beverage elements, are suitable for eating cold straight from their primary packaging. The ration is currently supplied in 6 menu variants (H1 to H6) and is packed at least one of each variant into a 10 rations outer.

(3) **24 Hr Sikh/Hindu.** This ration is based on the 24 Hr ration and the contents are suitable for personnel of both the Sikh and Hindu faith. This ration also meets the requirement of a lacto-ovo-vegetarian diet. The main components are contained in retort pouches which are designed for re-heating by the 'boiling in the bag' method on Hexamine Cookers. All components, with the exception of the beverage elements, are suitable for eating cold straight from their primary packaging. The ration is currently supplied in 6 menu variants (S1 to S6) and is packed with at least one of each variant into a 10 rations outer.

c. **12 Hr Operational Ration Pack.** This is a light-weight ration designed specifically for a patrol of up to 12 hours duration. The ration is supplied in 6 menu variants (LPR1 to LPR6) and is not designed to replace the 24 Hr ration.

d. **Ships' Emergency Ration (SER).** The SER has been developed to provide emergency rations onboard HM Ships. Each ration contains enough to feed 10 men 3 meals over a 24 hour period.

0817. **Hexamine Cookers and Refills.**

a. **Hexamine Cooker.** This is a light-weight cooker which has been designed to be used with Hexamine heating blocks. Models are supplied with sufficient Hexamine blocks to last 24 Hrs. Items can be demanded singly however, where ever possible demands should be rounded to case size quantities of 48 per carton. Issue dimensions are at Annex B. The cooker is robust enough to last 5 days.

b. **Fuel Solid Hexamine.** Hexamine replacement fuel blocks are available for the Hexamine cooker. There are sufficient blocks in each packet to last 24 Hrs. Items can be demanded singly however, wherever possible demands should be rounded to case size quantities of 72 per carton. Issue dimensions are at Annex B.

0818. **ORP Management Procedures.** ORP and related items are held as a ready reserve in the event of military operations. The DFS Team as the ORP Commodity Manager, is the authority for all ORP issue and stock holding matters. All central stocks of ORP and related items are stored at Joint Support Chain Services (JSCS), Bicester. In addition, some theatres hold specific reserves of ORP and related items. Authority for the issue of all ORP and related items rests with the DFS Team, although the Joint Support Chain Services Ops cell manages the issue and distribution process in accordance with DFS Team guidelines.

0819. **ORP Pack Date and Re-examination Procedures.** All variants of ORP and 10 Man rations are commercially produced and components contain BBDs. The outer packaging of ORP contains a packing date (PD) month/year, denoting the packing phase in

which the rations were assembled. These rations are periodically inspected by the MoD Quality Assurance Contractor who advises on their life. The rations may be inspected 18 months after production and thereafter at a frequency detailed by the DFS Team, normally every 6 months. The DFS Team collate the life expectancy information and re-inspection dates from the QA Contractor and this information is published to the FLCs on a monthly basis. An explanation of the ORP life expectancies codes is shown below:

SS3 MATCON	BODMS MATCON	COMMENT
A1	A1	New stock in first class condition.
A2	GC	Good Condition. Stock that is in good condition but is no longer new. It has had a re-inspection date set.
	CA	Consumption Advised. This means that the chemist analysis, based on the results of the last inspection, has decided that the rations are beginning to show slight signs of deterioration. By declaring the rations CA the chemist is alerting units to the fact that they should begin to consume the relevant pack dates. It does not mean that the rations must not be eaten. It is merely a reminder that stock levels require to be under observation by units QM/Catering staffs.
	CSA	Consumption Strongly Advised. This means that the chemist has seen further deterioration in the rations and is alerting units to the fact that the relevant pack dates are at an intermediary stage. Units should be consuming rations in their possession as a priority.
E0	E0	Stock that is unfit for human consumption and is only fit for disposal in accordance with JSP 886, Vol 6, Pt 4

0820. **Storage and Turnover Procedures.** Although ORP is produced and packaged to a very high standard, care still needs to be taken in its storage. Exposure to extremes of temperature will dramatically shorten its shelf life and the products will become unpalatable. Ideal storage conditions are in a temperature range of between 8°C and 15°C in a store protected from the elements and safe from pests and vermin. Units holding ORP are to ensure that stock they are holding is stored in the optimum conditions, issued in the correct date order and used before its consumption date. To ensure that ORP stocks are turned over, earlier pack dates are issued for consumption during training exercises. Theatre War Reserves will be monitored and turned over by the DFS Team who will inform JSCS of the details and arrange the bulk transfer of stocks.

0821. **Demands for ORP.** Instructions on the demanding and issuing of ORP are contained in JSP 886 Vol 6 Pt 4. Issue of stocks are controlled by the DFS Team. All unit demands are to be submitted through their authorising authority to JSCS Ops (Con). Electronic demands are to be processed through UNICOM Q/USAS to DSDC. Those units without access to UNICOM Q/USAS may utilise the ORP Demand Form (AF G8620) (RN may use S145) and place demands by fax (not post) to JSCS. Additionally, the following is to be adhered to:

- a. **ORP Demand Information.** Demands for ORP are to be made by the generic NATO Stock Number (NSN) listed at Annex B, not by menu or pack date.

They are to be demanded by the number of rations required, not by boxes. Demands are to be placed in multiples of 10 rations. Hexamine demands should be demanded by 'each' and in multiples of box quantities (see Annex B) whenever possible. However, broken bulk will be issued where the issue of full boxes is not feasible.

b. **Special Instructions.** Units must enter ORP consumption information in the 'Special Instruction' box of the demand form. This will normally be the latest consumption date of the exercise for which the ORP is being demanded. For operations with no end date, the DFS Team will advise Joint Support Chain Services Ops (Con) ORP Section of what MATCONs may be issued, in consultation with the operations staff. This is to ensure that units are issued with in-date ORP. Where a special operations code is allocated to an operation, this is to be noted on the demand form. Also, Code 'E' is to be entered in the 'Reason for Demand' box.

c. **ORP Demand Priority Code.** Demands are to be at the priority authorised for the operation. All demands for training are to be at Priority 16, although the system is capable of meeting higher priority demands on approval from Formation HQs or with special authority from the DFS Team. Information on urgent demands can be obtained by telephoning Bicester which has a 24 hr helpline.

0822. **Issue of ORP.** The MATCONs (Materiel Condition) listed in para 0819 apply to ORP. The Stores System (SS3) MATCON will be printed in the MATCON field of the plain paper Issue Voucher that is generated by the new Base Ordnance Depot Management System (BODMS) computerised warehouse management system at JSCS Bicester. For ORP issues only, a BODMS MATCON will be printed in the 'Customer Reference' field of the Issue Voucher and will be indicated by << symbol before and >> after it (e.g. <<CD>>). These BODMS MATCONS are based on the QA Contractors consumption advice for the particular ORP holdings.

0823. **Stock Rotation.** When demands reach JSCS Ops (Con), the ORP Section will calculate the menu spread according to the quantity of stock ordered and DFS Team guidelines. In order to ensure that ORP stocks are turned over, stocks will normally be issued in the following BODMS MATCON order: CSA, CA, GC, A1. For the same reason, within each MATCON the stock with the earliest code date as advised by the DFS Team will be issued first.

0824. **ORP Distribution.** For units located in NW Europe, distribution will be via one of the following methods:

- a. Distribution outlets operated by JSCS .
- b. POD of the Operational Supply Chain.
- c. Collection from JSCS Bicester (by special arrangement only through the DFS Team).

0825. **Receipt of ORP.** Units should note that the generic ration NSN demanded will be met by a selection of menus and that units must bring them to account by the individual menu NSNs and not the generic NSN listed at Annex B. The DFS Team publishes monthly bulletins detailing the QA Contractors advice on the consumption of ORP holdings. Units should check the various menus and pack dates against the information contained in these bulletins. BODMS MATCON is only an indication of QA Contractors consumption advice at the time it was issued. The appropriate Command HQ should be consulted immediately if there is any doubt as to whether any 'E0' stock is still in-date.

0826. **Surplus Holdings of ORP.** Due to a unit's ability to receive ORP deliveries within 7 days, the requirement for units to hold surplus stocks should be avoided and discouraged. An exception to this requirement may be units authorised by the DFS Team, through Formation HQs. Surplus holdings of ORP are to be dealt with as follows:

- a. **Transfer of In-Date Stock.** Units holding surplus in-date stocks are in the first instance to apply to their formation HQ to enable stocks to be cross-serviced to other units within formation dependencies.
- b. **Backloading of Stocks.** Where there is no requirement for cross-servicing, formation HQs must seek clearance from the DFS Team, through the chain of command, to backload stocks to Joint Support Chain Services Bicester. Where approval to backload ORP is given, the DFS Team will issue authority in writing to HQ JSCS Ops and D4 Bicester giving information on items, quantity's and unit involved. Units must submit AF G8621 (Army Form for Request for Disposal Instructions) to D4 Bicester with the return of ORP stocks. Under no circumstances are units to return surplus ORP holdings to Bicester without first applying for authority from the DFS Team. JSP 886 Vol 6 Pt 4 refers
- c. **Out-of-date Stock.** Out-of-date ORP should be accounted for according to the regulations to affect write-off procedures. This will normally take place at unit level. In case of large quantities of out-of-date stocks (i.e. where the value exceeds a units write-off powers), units should refer the matter through formation HQs (HQ LAND Log Sp Svcs for Army Units) to the DFS Team for advice. In the UK, units may dispose of small quantities of out-of-date ORP in a deep land fill site, or incinerated depending on local authority regulations (JSP 886 Vol 6 Pt 4 refers).

0827. **Export and Import Procedures.** ORP is classified as military stores and is not required to conform to UK or EC Labelling Regulations. Units attempting to export ORP for training exercises may experience difficulties from both UK and Foreign Customs Authorities. Even countries within the EC may have differing food import/export requirements that need to be satisfied, particularly in the area of Bio-Security. Therefore, it is essential that Units wishing to export ORP for training exercises must seek authority from the DFS Team, through their chain of command, prior to the event. The authority for the export of ORP for operations or operational reserve stocks, is dealt with centrally. The information required by the DFS OCM is as follows:

- a. Unit.
- b. Contact name, telephone number and fax number.
- c. Type and number of rations to be exported.
- d. The date of movement out of the UK.
- e. Disembarkation point out of the UK.
- f. Operation or exercise name.

Due to the strict regulations imposed by Department Environmental Food Rural Affairs (DEFRA), in relation to import and Bio-Security, units are not to import ORP back into the UK.

0828. **Accounting Regulations.** The accounting regulations covering ORP are detailed in JSP 456 Vol 2 Chap 12.

0829. **Royal Logistic Corps (RLC) Ration Troops.** A residual capability exists within the Supply Regiments RLC to manage limited quantities of fresh rations as supplements to ORP. Each of the two regular Ration Troops, based at 6 and 9 Regts RLC in Germany and the UK respectively, are capable of supporting a force of up to 40,000 service personnel. A Ration Troop is capable of undertaking the following tasks:

- a. Receipt, storage and issue of ORP (12 Hr, 24 Hr and 10 Man) in support of a medium scale operation.
- b. Provide an ability to receive, store and issue an ambient supplement to 10 Man ORP, i.e. foodstuffs that do not require complex handling (e.g. packaged and tinned rations, some fruits and vegetables and frozen bread).
- c. Provide an ability to operate a limited chill/ cold fresh ration supply chain for up to a Battle Group sized unit by purely military means. This capability could also be used to support a Small Scale operation.
- d. Provide a limited capability to receive, store and issue palletised bottled water (until such time as this function can be passed to an appropriate Food Supply Contractor).
- e. Provide manpower for the Food Contract Supervisory Team (FCST) to provide liaison with and monitoring of the Food Supply Contract in the provision of fresh rations¹.

0830. **RLC Ration Troop Personnel.** Rat Tp personnel are trained at the Defence Food Services School in ration supply as 'Victualler Supervisors'. Victuallers' training encompasses food safety, food recognition, food storage, temperature and quality control, plus delivery methods.

0831. **Accounting for Operations and Exercises.** Instructions on maintaining individual Unit Ration Accounts will be contained in the Operational/Exercise Mounting Instruction issued by the Lead HQ prior to deployment. Instructions and procedures for accounting by RLC Rat Tps while deployed on operations can be found in JSP 456 Vol 2 Chap 19.

CATERING ORGANISATION IN THE FIELD

Note: Reference may also be sought from the Army Operational Feeding Doctrine.

0832. **Introduction.** Catering has a major part to play in the maintenance of good morale in the field. Personnel have keener appetites having worked in the open air, because there are fewer diversions from the normal routine, catering assumes an even greater importance than under benign conditions. The standard of catering in the field must, therefore, be as high as possible. Although conditions are inevitably less refined, catering staff must approach their job with determination and ingenuity. Special operations and exercises each have requirements peculiar to the location and type of support required. Careful planning is essential for each operation or exercise, and a flexible approach to all problems must be maintained.

¹ This function may also be undertaken by any suitably qualified tri-service catering specialist NCO.

0833. **Planning Considerations.** Before the Caterer can carry out any detailed field catering planning, it is essential that he understands the scope of the exercise or operation. Consequently, he must attend the initial planning meeting for an operation or exercise to accurately assess the catering task. The type of information required during this planning stage may include the following:

- a. What is the scope and possible duration of the operation?
- b. What is the commander's intent and what is the best feeding plan to support that intent?
- c. What is the feeding strength by Rank if appropriate?
- d. Where is the location of the operation/exercise?
- e. What types of rations are available?
- f. How many feeding locations will be required?
- g. Will there be a requirement for dispersed feeding?
- h. Is re-supply available? What is the frequency?
- i. Will a supply of fresh water be available?
- j. Will there be a requirement for a dining tent?
- k. Will there be a night meal or 24 Hour commitment?
- l. What equipment is available?
- m. What manning and catering support is available?

Answers to these and other questions pertinent to the situation will provide a planning basis for staff and equipment requirements, menus and rations.

0834. **Reconnaissance.** Having obtained as much information as possible from the initial planning meeting, the NCO IC field kitchen should attend the preliminary site survey. The type of surface and availability of level areas or hard standing should be noted. After a suitable reconnaissance and other known operational and administrative factors have been taken into account, recommendations should be made as to the most suitable location for the field kitchen and dining tents locations.

0835. **Staff Requirements.** During the planning phase the following staffing matters must be considered:

- a. Number of chefs for the task.
- b. Number of ancillary staff required.
- c. Provision of a kit list and administrative orders.
- d. Briefing staff to cover all specific functional requirements.
- e. R&R, time off and training.

0836. **Support Staff.** Many operations/exercises may require staff support from other sources, in which case maximum notice must be given to Formation staff. Manpower requirements will vary according to the commitment, and advice should be sought from Formation staff, once planning considerations are known. Only trained staff are to use field catering equipment. As a minimum requirement, all chefs are to have received formal field catering training and annual refresher training. Ancillary personnel are to have had induction training, supervised by a competent trainer covering field fire precautions, field hygiene and safety procedures.

0837. **Additional Labour Requirements.** Catering personnel may be required to undertake many other duties outside their normal cooking function. Cleaning tasks and pot wash duties, minor servicing and refuelling of field kitchen equipment, salvage, swill and refuse disposal, collection and handling of bulk rations are but a few of the catering staff's possible extended range of duties. Ideally, additional staff will be brought in to undertake these tasks.

0838. **Catering Standing Orders.** Elementary catering standing orders are to be produced and distributed to all catering personnel involved in the operation/exercise.

0839. **Lack of Dedicated Trained Chef Support.** In exceptional circumstances, there may be occasions where small detachments are deployed to locations without dedicated trained chef support. In such circumstances troops will be required to cater for themselves. Detailed guidance of the procedures to be undertaken by non-catering trained personnel should be provided by the Command responsible for the detachment in the form of a written aide memoire in addition to basic food safety training.

0840. **Personalities.** Key personalities to be identified early in the planning stage are, but not limited to:

- a. OIC of the exercise or deployment.
- b. The point of contact for briefings and SITREPs.
- c. Support staff for stores, transport, rationing and water supply.

0841. **Food Supply Requirements.** Rationing options will be provided by a mix of ORP, ambient food, and fresh, frozen or chilled food. All rations shall be accounted for utilising the tri service accounting regulations contained within JSP 456 Vol 2. In determining the food supply options the following require consideration:

- a. What is the commander's intent and what feeding plan will support that intent?
- b. What will be the sources of supply? Will re-supply be possible or will it be necessary to take all supplies at the outset?
- c. Will fresh and frozen rations be available?
- d. Will there be a need to take ORP?
- e. What are the Lines of Communication? Will rations be delivered or will transport be required to collect?
- f. What storage is required/available?

- g. What Mechanical Handling Equipment (MHE) is available?

Re-supply systems shall be established before deployment; this must include water, fuel, and rations and on extended operations/exercises may include personnel. Key information required will include mode of supply, delivery point and method of collection. The application for exercise food supplies outside of a training camp can be found at Annex C and should be submitted to DFS Team (Ops) through the Chain of Command 6 weeks prior for UK exercises and 10 weeks prior for exercises outside the UK.

0842. **Menu Structure and Timings.** Prior to deployment the following factors in relation to menu structure and meal requirements must be determined:

- a. Where possible menu cycles should be planned in advance but must remain flexible to support a developing exercise/operational scenario.
- b. Deployments may require separate messes to be erected, and separate meal timings.
- c. The requirement for meals out of the set meal timings such as early/late and night meals will need to be considered.

0843. **Field Catering Equipment Requirements.** One of the most important aspects of planning a successful field kitchen is that of equipment. The first consideration, however, should be transportation and freight space availability; therefore, the Caterer must tailor his needs accordingly. The following should also be considered:

- a. **Tentage.** It is normally advantageous for the Caterer to demand, draw, hold and transport tentage requirements for the field catering organisation. In planning a layout, due regard must be given to seating capacity, duration of operation/exercise, work pattern of operation/exercise personnel, equipment, food and personnel flows. Arrangements must be made for a suitable working party to be detailed to assist in mess and store tent erection at the beginning of the operation/exercise.
- b. **Dining and Kitchen Equipment.** Dining and kitchen equipment requirements must be carefully calculated well in advance of the operation/exercise and a demand should be placed for any equipment which cannot be provided from within the units' normal holding.
- c. **Lighting.** Responsibility for the provision of lighting must be clearly established during the early stages of planning. Is it to be a centralised engineering provision - by portable electric generator - an administrative provision, or a catering provision?
- d. **Transportation and Fuel.** If regular transportation is required a bid is to be made to the MTO detailing the forecast requirements and requesting drivers and vehicles. The provision of a water carriage packs must also be arranged.
- e. **Fuel Deliveries.** It will be necessary to arrange for fuel deliveries to the field kitchen. Ration vehicles are not to be used for this purpose. Pack fuel e.g. DIESO or Kerosene shall be carried in accordance with HAZMAT requirements. Liquid Propane gas cylinders shall be firmly lashed to the superstructure in an upright position close to the tail board.
- f. **Transportation.** Service chefs must ensure that any vehicles used for transporting rations and catering equipment are loaded in a logical way. Equipment

differs from unit to unit, it is therefore not practical to give exact procedures to be followed in vehicle loading. As a routine, tentage, food, catering equipment and fire extinguishers should be loaded on last, as they are likely to be required first on reaching a location.

0844. Planning a Field Catering Complex. There are a few hard and fast rules governing the layout of field catering complex. Only when the scope of the operation/exercise has been fully examined and the feeding patterns established can planning on this important aspect begin. Operational requirements will dictate the precise layout of field kitchen, but ideally the following should apply:

- a. A kitchen should be sited on dry ground, preferably on hard standing, to the leeward of the camp, on a slight slope to assist drainage, and close to a good road or track.
- b. Mess tents should be as near as possible to the kitchen in order to facilitate the quick and easy carriage of food from the servery to dining table.
- c. Soakaways should be built on the lower side of the site, but not too far from the kitchen, preferably not closer than 25 m (82 ft), depending on the terrain.
- d. Latrines, urinals, incinerators should be situated as far as possible from the kitchen and be both down-wind and down-hill from the kitchen.

0845. Kitchen and Dining Area Layout. The layout of the kitchen and dining area is dependent on the size and nature of the exercise or operation. The standard principles of linear flow, with minimal cross-over points must be applied. Where space allows kitchens, food preparation and storage areas should comply with current legislation. Where possible the standards should be:

- a. **Preparation Room(s).** Preparation room(s) should be kept well ventilated and used only for the preparation of food. A separate room for this purpose has the following advantages:
 - (1) The cooler, drier atmosphere is much more suitable for the preparation of pastry; also where flour and other similar commodities are being mixed by hand, clean air admitted to the mixture instead of smoke, fumes and dust as happens when preparation is carried out in the actual field kitchen.
 - (2) Certain advanced preparation of dishes to be served on the following day can be better arranged in the preparation room than in the kitchen, where space is often fully occupied by dishes in hand for current meals.
 - (3) Flies can be more easily controlled than in the kitchen where they are encouraged by the warmth.
- b. **Bread Store.** The bread store must be kept cool, dry and well-ventilated.
- c. **Grocery Store.** The grocery store should have a cool, dry atmosphere, with adequate shelving and it should be made as secure as possible.
- d. **Vegetable Store.** The vegetable store must be kept cool, dry and well-ventilated.

e. **Meat Store.** The meat store should be cool, well ventilated, and fly-proofed. It should provide adequate facilities for butchering meat. On smaller field exercises, temporary storage of meats may be achieved by utilising polar packs for chilled storage. On larger exercises or operations, when re-supply will be infrequent, consideration should be given to the provision of chilled or frozen storage facilities.

f. **Swill and Refuse.** A clearly defined swill area should be established and where possible sufficient bins, with well-fitting lids, should be provided for each type of refuse. Catering officers will need to be aware of local regulations for the disposal of waste.

0846. **Field Catering Equipment Maintenance.** Field catering equipment is potentially dangerous and must only be operated and maintained by trained personnel; this must be enforced by Line Managers. Operating instructions for OFCS can be found in Army Equipment Support Publication 7310-B-105-201, with Failure Diagnosis & Repair Instructions contained in AESP 7310-B-105-522. Operating instructions for the No5 Cookset can be found in the relevant Army Equipment Support Publications 7360-G-100-201. Operating instructions for the M67 Immersion heater are detailed in US Army Technical Manual TM 5-4550-202-12&P dated 16 Dec 80. For the RAF Mk3 and Mk3a cooksets, operating instructions can be obtained from the Trg Flt at RAF MCSU. The following standard checks must be undertaken on field catering equipment before it is used:

- a. Confirm by performing practical tests and checking records that the field catering equipment is in good working order, clean and serviceable.
- b. Check that adapters and regulators for use with cooksets utilising LPG are compatible with the gas cylinders available.
- c. Ensure that sufficient spares are held and that they are readily available.

0847. **OFCS Maintenance Schedule.** OFCS should be serviced and maintained as directed within the relevant AESP. PRE and other inspections are to be undertaken in accordance with JSP 341 and AGAI Vol 4.

0848. **Hygiene in the Field.** Wherever possible, hygiene in the field should replicate normal hygiene practices in kitchens. Refer to JSP 456 Vol 3 Chap 3.

0849. **Safety in the Field.** Because of their very nature, the way they are used and fuels which they burn, all field catering equipment must be considered inherently dangerous, and treated with the greatest of respect. All POL stores should be sited well away from tents or permanent buildings. The POL compound should be downwind, down hill and 50m from any other complex. If digging is permitted, all fuel containers should be dug in to approximately 0.3m (1 ft) or lashed by rope and pegged. As a last resort fuel containers can be sandbagged into a secure position. 'First aid fire fighting appliances' must also be secured to prevent accidental spillage or damage; however, they must never be tied as this would impede speedy access in an emergency. The following are the colour codes for the fuels specified:

- | | | |
|----|----------------------------|---|
| a. | CivGas (petrol) | Red |
| b. | Diesel (Dieso) | Yellow |
| c. | Kerosene (paraffin) | Blue/grey |
| d. | Methylated spirits (meths) | If stored in jerry cans it will be clearly marked |

'METHS' in white lettering on the can.

- e. Oils When stored in jerry cans they will be marked with a black circle with 'OMD (number)' in white lettering on the circle, e.g., OMD 45 is 2-stroke oil.
- f. Propane gas Red/orange cylinder - 12.7 kg (28 lb), 19 kg (42 lb), or 47 kg (104 lb).
- g. Butane gas Blue cylinder - 12.7 kg (28 lb).

0850. **Water Supplies.** The provision of an adequate and safe water supply is important for the maintenance of health and operational efficiency, and all water in the field must be regarded as unsafe unless obtained from an approved source or known to have been purified. Water should only be collected from approved water points, issued by Ops/Ex staff once approved by medical staff. The Army (Royal Engineers) is responsible for providing potable water in the field to all Services in all theatres in both peace and war. To discharge its responsibility the Army will normally set up water points at suitable locations to serve units in the locality. It is the unit responsibility to collect its requirements of water from the water points. When camps or expeditions are held in the UK, other than under field conditions, the parent unit is to make arrangements for water supplies. During mobility exercises, when it is possible to collect water from a neighbouring mains source, the unit is to collect water direct.

0851. **Water Quantities Required.** The quantities of water required for domestic purposes for personnel in the field are dictated by the operational scenario, however the following guidance should be considered:

- a. Initial stages of an operation or for periods of intense operations: 10lt per man per day.
- b. Steady state for field conditions: 25lt per man per day.
- c. Steady state for Temporary Deployable Accommodation (TDA): 70lt per man per day.
- d. Steady state for well-found accommodation: 150lt per man per day.

Calculations for the provision of domestic water requirements in the field should be used on the provision of 22.5 litres per man per day. In war conditions only, a reserve sufficient for 3 days at the rate of 6 litres per man per day is to be held at the field site to allow for disruption of supplies from the water points to units.

0852. **Catering in an CBRN Environment.** The problems of catering in a CBRN environment have caused confusion about when catering staff should wear CBRN Individual Protective Equipment (IPE) and when cooking should or should not take place. In the final analysis, this is a decision which can only be taken by the commander on the spot, for it is he who is responsible for the safety, training, efficiency and morale of his personnel at all times and under all conditions. The factors involved in reaching this decision are many and varied; however, the following guidance should be used where appropriate:

- a. **IPE.** Catering staff should wear IPE as per threat levels indicated in Technical Aide Memoires (TAMs) Part 2, Section 5. Food can still be prepared up to NBC Black when using protected cooking methods such as COLPRO and, boil in the

bag; however, when at CBRN Black, it may be advisable to go to cold rations if protection cannot be maintained.

b. **Action on Attack Warning RED.** Pre-Attack measures as per TAMs should be in position ensuring all foodstuffs are protected and under cover. On declaration of attack warning RED, catering staff are to take personal protection measures as detailed by the local commander. Cooking should cease and, if time allows, foodstuffs being used in the cooking process should be sealed in containers.

c. **Chemical IA Drill.** In the event of having to implement the IA drill, catering staff are, on completion of the drill, to:

- (1) Cease food preparation and cooking.
- (2) Check catering areas for liquid chemical contamination and dispose of foodstuffs that may be contaminated. If foodstuffs had been covered prior to the attack, this will reduce the need to check for contamination. Disposal of contaminated food waste should be dealt with as per SOPs
- (3) Seal uncontaminated foodstuffs in containers.

d. **Action on Declaration of CBRN State BLACK.** On declaration of CBRN state BLACK catering staff are to:

- (1) Don full CBRN IPE.
- (2) Cease food preparation and cooking.
- (3) Seal uncontaminated foodstuffs in containers.
- (4) Implement stringent contamination control measures to protect food and water stocks from contamination.

e. **Action of Declaration of All Clear.** On declaration of 'all clear' from attack (i.e. cancellation of Attack Warning RED) catering staff are to:

Hostiles Clear:

- (1) Revert to the previous level of protection when ordered to unmask or as ordered by the local commander.
- (2) Continue food preparation and cooking as the tactical situation allows.

CBRN Clear: On the declaration of 'all clear' from CBRN hazards (i.e. cancellation of CBRN state BLACK) catering staff are to:

- (1) Revert to the previous level of protection when ordered to unmask or as ordered by the local commander.
- (2) Continue food preparation and cooking as appropriate to the threat level. This will require careful monitoring of any food using detector paper or the Chemical Agent Monitor.

0853. **Peacetime Considerations.** The above guidance applies to peacetime training exercises as well as operations. However, on some exercises the administrative

requirement to have a hot meal at a certain time including post exercise or to avoid wasting food, may override the CBRN training scenario. In order to avoid teaching false lessons as a result of peacetime constraints, the following clarification is given:

- a. Where it is essential that the preparation of food continues regardless of the tactical scenario it is recommended that food preparation be completed in a 'white' area which is excluded from exercise play. In these circumstances personnel should not be required to wear CBRN clothing.
- b. Where catering staff are attached to a formation in a tactical situation as part of their operational role and/or are involved in CBRN training, they must adopt the form of dress appropriate to the CBRN threat before continuing with their tasks, if viable. If exercise controllers are concerned about unnecessary waste of food in preparation, they may choose one of the following courses of action:
 - (1) Advise units of a time by which feeding must be completed, based on the CBRN play timings.
 - (2) Advise units that food in preparation should be covered, for continuation of preparation and/or cooking for foods which lend themselves to such a procedure, on resumption of a lower threat state.
 - (3) Advise units that from CBRN HIGH, food should be prepared for cold consumption.

0854. **Wearing of CBRN Protective Clothing by Catering Personnel.** One of the main priorities for caterers in peacetime is to practise actions that would be taken in war. When the wearing of CBRN protective clothing is ordered all catering staff are to comply as follows:

- a. When employed on cooking duties they are to wear the full CBRN suit over at least one other layer of clothing.
- b. Helmets are always to be kept close. Respirators are to be carried at the waist so that the 9 second donning time remains viable at all times.
- c. Normal 'Buddy-Buddy' procedures are to be practised.
- d. The chef's apron is to be worn in conjunction with CBRN suits whilst preparing and cooking food in field conditions (Chefs Apron Field, olive drab (8415-99-132-2937)).
- e. Unless specifically directed by Unit Cdrs, catering staff who are temporarily employed outside kitchens on stand-to etc, need not don the additional layers of clothing required during exercises.
- f. CBRN suits' protective quality is degraded by external contamination caused by fat spillage or water. There is also a risk that, if it is too near a naked flame, it could begin to smoulder or ignite without the wearers' immediate knowledge. Such risks are to be drawn to the attention of all catering personnel who are to take appropriate precautions and keep a watchful eye on their colleagues.

0855. **Heat Stress.** Wearing CBRN protective clothing in hot kitchens can lead to heat stress. Heat stress tables are now included in TAM's, Section 5-19-5; however, the following factors are relevant:

- a. **Clothing Insulation.** Thick clothing restricts evaporation of sweat and will also interfere with heat exchange by convection and radiation. Extended wear of IPE will cause significant heat strain. Degradation of protection by contamination of IPE with cooking oils and other materials can be prevented by wearing the olive drab apron, but this will further increase heat stress.
- b. **Workload.** Work increases body temperature; the harder the work, the hotter the body will become. After each bout of work sufficient rest should be given to allow the body temperature to return to normal.
- c. **Environmental Temperature.** While IPE insulates the individual to a certain extent this added to hot weather can lead to an increase of susceptibility to heat stress. Furthermore, radiant heat resulting from the usual hot conditions in which catering staff are working can compound the problem. Equally since catering staff are conditioned in peace time to working in a hotter environment than normal, cold weather can also cause stress.
- d. **Type of Kitchen.** Consideration must also be given to the type of kitchen in use, e.g. field (open fires), messes, or AFBs. These vary widely as to location, quantity of radiant heating in use and the tasks involved.
- e. **Suffering Heat Stress.** Personnel suffering from heat stress may become flushed and irritable. In later stages they will suffer from fatigue, disinterest and lack of efficiency. Commanders should instigate the 'buddy buddy' system so that out of character behaviour indicating heat stress would be noticed. In situations where catering staff are unable to complete their operational task due to the high heat load of CBRN IPE in a kitchen environment, underclothing may be removed at the local Commander's discretion, to reduce the number of layers worn. It must be appreciated that this will reduce the protection afforded by the CBRN suit and, if personnel become chemically contaminated, the Immediate Decontamination (ID) drill assumes even greater importance. In the event of CBRN attack underclothing layers which have been removed must be replaced as soon as practicable.

0856 – 0899 Reserved.

(INTENTIONALLY BLANK)

CHAPTER 8 Annex A – 10 MAN ORP MENU'S A - E

Menu A	Menu B	Menu C	Menu D	Menu E
Breakfast				
Porridge Oats Bacon Grill Baked Beans In Tomato Sauce Sausages In Veg Oil Egg Substitute Strawberry Jam	Porridge Oats Bacon Grill Baked Beans In Tomato Sauce Sausages In Veg Oil Egg Substitute Wild Berry Jam	Porridge Oats Bacon Grill Baked Beans In Tomato Sauce Sausages In Veg Oil Egg Substitute Apricot Jam	Porridge Oats Bacon Grill Baked Beans In Tomato Sauce Sausages In Veg Oil Egg Substitute Orange Marmalade Jam	Porridge Oats Bacon Grill Baked Beans In Tomato Sauce Sausages In Veg Oil Egg Substitute Raspberry Jam
Main Meal				
Chicken In White Sauce Long Grain Rice Potato Flakes Garden Peas Whole Carrots Fruit Cocktail Instant Custard	Pasta Spirals Minced Beef With Gravy Potato Flakes Garden Peas Sweetcorn Strawberry Sponge Cake Instant Custard	Minced Beef With Gravy Potato Flakes Long Grain Rice Chopped Tomatoes Red Kidney Beans Fruit Cocktail Instant Custard	Stewed Steak In Gravy Potato Flakes Pasta Spaghetti Chopped Tomatoes Sweetcorn Chocolate Sponge Cake Instant Custard	Chicken In White Sauce Potato Flakes Long Grain Rice Whole Carrots Mushrooms Pineapple Slices Instant Custard
Snacks				
Beef Noodles Tuna Chunks In Veg Oil Cheddar Cheese Fruit & Nut Mix Milk Chocolate Bar Mixed Fruit Sweets	Tuna Chunks In Veg Oil Cheddar Cheese Sweet & Sour Rice Tropical Fruit Mix Milk Chocolate Bar Mixed Fruit Sweets	Pork Luncheon Meat Chicken & Mushroom Pasta Cheddar Cheese Fruit Mix Milk Chocolate Bar Mixed Fruit Sweets	Cheddar Cheese Balti Rice Corned Beef Milk Chocolate Bar Castus Bar Apricot Mixed Fruit Sweets	Chicken Noodles Cheddar Cheese Canned Ham Milk Chocolate Bar Castus Bar Strawberry Mixed Fruit Sweets

Drinks

Freeze Dried
Coffee
Tropical Drink
Powder
Drinking Chocolate
Original
Milk Powder Semi
Skimmed
Tea Bags
Granulated Sugar
Lemon Drink
Powder

Freeze Dried
Coffee
Tropical Drink
Powder
Drinking
Chocolate
Original
Milk Powder
Semi Skimmed
Tea Bags
Granulated
Sugar
Orange Drink
Powder

Freeze Dried
Coffee
Tropical Drink
Powder
Drinking
Chocolate
Orange
Milk Powder
Semi Skimmed
Tea Bags
Granulated
Sugar
Lemon Drink
Powder

Freeze Dried
Coffee
Tropical Drink
Powder
Drinking
Chocolate Mint
Milk Powder
Semi Skimmed
Tea Bags
Granulated
Sugar
Orange Drink
Powder

Freeze Dried
Coffee
Tropical
Drink Powder
Drinking
Chocolate
Mint
Milk Powder
Semi
Skimmed
Tea Bags
Granulated
Sugar
Orange Drink
Powder

Sauces/Soups

Balti Sauce
Beef & Tomato
Soup

Bolognese
Sauce
Mulligatawny
Soup

Chilli Sauce
Chicken Soup

Bourgignon
Sauce
Thick Veg Soup

Jerk Sauce
Mushroom
Soup

Chef's Pack Ingredients

Bicarbonate Of Soda
Strong White Flour - 500g
Garlic Powder
Pepper
Salt
Tomato Puree/ Powder
Soya Mince
Yeast
Margarine
Dried Onions
Mixed Herbs

* These are indicative menus only – individual components subject to change

CHAPTER 8 Annex A – 24 Hr MULTI CLIMATE RATION BOX A

Menu 1	Menu 2	Menu 3	Menu 4	Menu 5	Menu 6	Menu 7	Menu 8	Menu 9	Menu 10
Breakfast									
Strawberry Porridge	Oat Breakfast	Pork Sausage Omelette & Beans	All Day Breakfast	Chicken Sausage & Beans	Natural Muesli	Fruity Muesli	Strawberry Porridge	Fruity Muesli	Toasted Muesli
Main Meal									
Steak & Vegetables	Chicken Tikka Masala	Chilli Con Carne	Paella	Beef Ravioli in Mushroom Sauce	Yellow Chicken Curry	Sweet & Sour Chicken	Vegetable Korma	Beef & Cassava	Chicken Arrabiata
	Pilau Rice	Pilau Rice			Pilau Rice	Pilau Rice	Pilau Rice		
Tabasco Red	Tabasco Green	Tabasco Red	Tabasco Green	Tabasco Red	Tabasco Green	Tabasco Red	Tabasco Green	Tabasco Red	Tabasco Green
Pudding									
Fruit Cocktail in Pineapple	Lemon Sponge Pudding	Choc Chip Cake	Rice Pudding w. Jam Sachet	Fruit Cocktail in Light Syrup	Pineapple Tidbits	Sliced Peaches with Syrup	Sliced Pears in Syrup	Sliced Apples	Fruit Cocktail in Pineapple
Snacks									
Fruit and Nut Mix		Fruit and Nut Mix	Fruit and Nut mix	Fruit and Nut Mix			Fruit and Nut Mix	Fruit and Nut mix	Fruit and Nut Mix
Fruit and Oat Bar	Fruit Mix Bar	Mixed Fruit Grains	Mixed Fruit Grains	Golden Oat Bar	Biscuit & Sultana Flapjack	Caramel Snack Bar	Golden Oat Bar	Cranberry Energy Bar	Strawberry Fruit Bar
Western Tuna Pasta	Chicken & Vegetable Soup	Mexican Tuna Pasta	Ham & Tomato Noodle	Western Tuna Pasta	Pasta Salad	Italian Tuna Pasta	Western Tuna Pasta	Salmon Pasta Salad	Mixed Bean Pasta Salad

Sponsor – DFS Team Ops

Apple Raspberry Blackcurrant Fruit Puree	Strawberry Banana Apple Fruit Puree	Apple Peach Fruit Puree	Kiwi Passion Apple Fruit Puree	Mango Banana Apple Fruit Puree	Mango Banana Apple Fruit Puree	Kiwi Passion Apple Fruit Puree	Apple Peach Fruit Puree	Strawberry Banana Apple Fruit Puree	Apple Raspberry Blackcurrant Fruit Puree
Jammie Dodgers	Oat & Fruit Biscuit	Oreo Cookies	Ginger Biscuits	Ginger Biscuits	Oreo Cookies	Oat & Fruit Biscuit	Jammie Dodgers	Jammie Dodgers	Oat & Fruit Biscuit

Drinks

Exotic Isotonic	Exotic Isotonic	Cherry Isotonic	Lucozade Lemon Isotonic	Lucozade Orange Isotonic	Lucozade Orange Isotonic	Lucozade Lemon Isotonic	Cherry Isotonic	Lemon & Lime Isotonic	Exotic Isotonic
Raspberry Flavour	Berry Flavour	Orange & Cranberry Flavour	Strawberry Flavour	Blackcurrant Flavour	Blackcurrant Flavour	Strawberry Flavour	Orange & Cranberry Flavour	Berry Flavour	Raspberry Flavour
Lemon Energy	Raspberry Energy drink	Lemon Energy Drink	Raspberry Energy drink	Lemon Energy drink	Lemon Energy drink	Raspberry Energy Drink	Lemon Energy Drink	Raspberry Energy drink	Lemon Energy Drink
Hot Chocolate Original	Hot Chocolate Mint	Hot Chocolate Orange	Hot Chocolate Original	Hot Chocolate Mint	Hot Chocolate Orange	Hot Chocolate Original	Hot Chocolate Mint	Hot Chocolate Orange	Hot Chocolate Original

* These are indicative menus only as individual components are subject to change

CHAPTER 8 Annex A – 24Hr MULTI CLIMATE RATION BOX B

Menu 11	Menu 12	Menu 13	Menu 14	Menu 15	Menu 16	Menu 17	Menu 18	Menu 19	Menu 20
Breakfast									
Pork Sausage & Beans	Toasted Muesli	Fruitful Muesli	Bacon Omlette Beans	Fruity Muesli	Natural Muesli	Chicken Sausage & Beans	All Day Breakfast	Sausage Omelette & Beans	Oat Breakfast
Main Meal									
Tuna Rigatoni	Chunky Chicken Chilli	Chicken Tomato Pasta	Lamb Curry	Sweet & Sour Chicken	Thai Green Curry - Vegetable (W)	Beef Stroganoff	Green Chicken Curry	Beef Rib & Cassava	Paella
	Pilau Rice		Pilau Rice		Pilau Rice	Pilau Rice	Pilau Rice		
Tabasco Green	Tabasco Red	Tabasco Green	Tabasco Red	Tabasco Green	Tabasco Red	Tabasco Green	Tabasco Red	Tabasco Green	Tabasco Red
Pudding									
Lemon Sponge Pudding	Exotic Fruit Cocktail	Sliced Pears in Syrup	Sliced Peaches in Syrup	Pineapple Tidbits	Sliced Apple	Rice Pudding w. Jam Sachet	Chocolate Chip Cake	Fruit cocktail in light syrup	Exotic Fruit Cocktail
Snacks									
Fruit and Nut Mix		Fruit and Nut Mix		Fruit and Nut Mix		Fruit and Nut Mix	Fruit and Nut Mix	Fruit and Nut Mix	Fruit and Nut Mix
Caramel Energy Bar	Golden Oat Bar	Cranberry Energy Bar	Caramel Snack Bar	Strawberry Fruit Bar	Apricot Snack Bar	Golden Oat Bar	Caramel Energy Bar	Biscuti & Sultana Flapjack	Fruit & Oat Snack Bar
Tuna Chilli Pasta	Tomato & Basil Soup	Chicken & Vegetable Soup	Tomato & Basil Soup (D)	Bean Pasta Salaf	Pasta Salad (B)	Salmon Pasta Salad	Ham & Tomato Noodle	Mexican Tuna Pasta	Italian Tuna Pasta
Apple Raspberry Blackcurrant Fruit Puree	Strawberry Banana Apple Fruit Puree	Apple Peach Fruit Puree	Kiwi Passion Apple Fruit Puree	Mango Banana Apple Fruit Puree	Mango Banana Apple Fruit Puree	Kiwi Passion Apple Fruit Puree	Apple Peach Fruit Puree	Strawberry Banana Apple Fruit Puree	Apple Raspberry Blackcurrant Fruit Puree

Sponsor – DFS OCM

Oreo Cookies	Ginger Biscuits	Ginger Biscuits	Oreo Cookies	Oat & Fruit Biscuit	Oreo Cookies	Jammie Dodgers	Jammie Dodgers	Jammie Dodgers	Ginger Biscuits
--------------	-----------------	-----------------	--------------	---------------------	--------------	----------------	----------------	----------------	-----------------

Drinks

Exotic Isotonic	Lemon & Lime Isotonic	Cherry Isotonic	Lucozade Lemon Isotonic	Lucozade Orange Isotonic	Lucozade Orange Isotonic	Lucozade Lemon Isotonic	Cherry Isotonic	Lemon & Lime Isotonic	Lemon & Lime Isotonic
Raspberry Flavour	Berry Flavour	Orange & Cranberry Flavour	Strawberry Flavour	Blackcurrant Flavour	Blackcurrant Flavour	Strawberry Flavour	Orange & Cranberry Flavour	Berry Flavour	Raspberry Flavour
Lemon Energy Drink	Raspberry Energy drink	Lemon Energy Drink	Raspberry Energy drink	Lemon Energy Drink	Lemon Energy Drink	Raspberry Energy drink	Raspberry Energy drink	Raspberry Energy drink	Lemon Energy Drink
Hot Chocolate Original	Hot Chocolate Mint	Hot Chocolate Orange	Hot Chocolate Original	Hot Chocolate Mint	Hot Chocolate Orange	Hot Chocolate Original	Hot Chocolate Mint	Hot Chocolate Orange	Hot Chocolate Original

* These are indicative menus only as individual components are subject to change

CHAPTER 8 Annex A – 24Hr MULTI CLIMATE RATION SIKH/HINDU

Menu S1	Menu S2	Menu S3	Menu S4	Menu S5	Menu S6
Breakfast					
Meat Free Sausage & Beans	Non meat mini burgers & beans	Potato & Beans	Vegetarian All Day Breakfast	Mushroom Omelette	Toasted Muesli
Main Meal					
Mexican Bean Feast	Tortellini in Tomato Sauce	Spicy Vegetable Rigatoni	Mexican Rice	Spicy Vegetable Ditallini	Thai Green Vegetable Curry Pilau Rice
Tabasco Red	Tabasco Red	Tabasco Red	Tabasco Red	Tabasco Red	Tabasco Red
Pudding					
Sliced Peaches in Syrup	Sliced Apple	Choc Chip Cake	Lemon Sponge Pudding	Sliced Pears	Fruit Cocktail
Snacks					
Fruit and Nut Mix	Fruit and Nut Mix	Fruit and Nut Mix	Fruit and Nut Mix	Fruit and Nut Mix	Fruit and Nut Mix
Nut Mix	Nut Mix	Nut Mix	Nut Mix	Nut Mix	Nut Mix
Fruit Grains	Fruit Grains	Oat Bar	Oat Bar	Oat Bar	Fruit Grains
Tomato & Basil Soup	Pasta Salad	Mixed Bean Pasta salad	Vegetarian Ham & Tomato Noodle	Mixed Bean Pasta salad	Pasta Salad
Strawberry Fruit Bar	Apricot Fruit Bar	Mixed Fruit Grains	Berry Fruit Grains	Berry Fruit Grains	Biscuit & Sultana Flapjack
Apple Raspberry Blackcurrant Fruit Puree	Strawberry Banana Apple Fruit Puree	Apple Peach Fruit Puree	Kiwi Passion Apple Fruit Puree	Mango Banana Apple Fruit Puree	Apple Raspberry Blackcurrant Fruit Puree
Jammie Dodgers	Oat & Fruit Biscuit	Oreo Cookies	Ginger Crunch	Ginger Crunch	Oreo Cookies
Drinks					
Exotic Isotonic	Lemon & Lime Isotonic	Cherry Isotonic	Lucozade Lemon Isotonic	Lucozade Orange Isotonic	Lucozade Orange Isotonic
Blackcurrent Flavour	Strawberry Flavour	Orange & Cranberry Flavour	Berry Flavour	Raspberry Flavour	Raspberry Flavour
Lemon Energy	Raspberry Energy drink	Lemon Energy Drink	Raspberry Energy drink	Lemon Energy Drink	Raspberry Energy drink
Hot Chocolate Original	Hot Chocolate Mint	Hot Chocolate Orange	Hot Chocolate Original	Hot Chocolate Mint	Hot Chocolate Orange

* These are indicative menus only as individual components are subject to change

(INTENTIONALLY BLANK)

CHAPTER 8 Annex A – 24Hr MULTI CLIMATE RATION HALAL

Menu H1	Menu H2	Menu H3	Menu H4	Menu	Menu H6
Breakfast					
Meat Free Sausage & Beans	Non meat mini burgers & beans	Potato & Beans	Vegetarian All Day Breakfast	Mushroom Omelette	Toasted Muesli
Main Meal					
Chicken & dumpling Casserole	Steak & Vegetables	Lamb Stew	Chicken with Dahl	Lamb Tagine	Thai Green Vegetable Curry Pilau Rice
Tabasco Red	Tabasco Red	Tabasco Red	Tabasco Red	Tabasco Red	Tabasco Red
Pudding					
Sliced Peaches in Syrup	Sliced Apple	Choc Chip Cake	Lemon Sponge Pudding	Fruit Coctail	Sliced Pears
Snacks					
Fruit and Nut Mix	Fruit and Nut Mix	Fruit and Nut Mix	Fruit and Nut Mix	Fruit and Nut Mix	Fruit and Nut Mix
Nut Mix	Nut Mix	Nut Mix	Nut Mix	Nut Mix	Nut Mix
Strawberry Fruit Bar	Fruit Grains	Oat Bar	Oat Bar	Cranberry Energy Bar	
Fruit Grains					Fruit Grains
Tomato & Basil Soup	Pasta Salad	Mixed Bean Pasta salad	Vegetarian Ham & Tomato Noodle	Mixed Bean Pasta salad	Pasta Salad (B)
Strawberry Fruit Bar	Apricot Fruit Bar	Mixed Fruit Grains	Berry Fruit Grains	Berry Fruit Grains	Biscuit & Sultana Flapjack
Kiwi Passion Apple Fruit Puree	Apple Peach Fruit Puree	Strawberry Banana Apple Fruit Puree	Apple Raspberry Blackcurrant Fruit Puree	Apple Raspberry Blackcurrant Fruit Puree	Strawberry Banana Apple Fruit Puree
Oat & Fruit Biscuit	Jammie Dodgers	Jammie Dodgers	Oat & Fruit Biscuit	Oreo Cookies	Ginger Crunch
Drinks					
Lucozade Lemon Isotonic	Cherry Isotonic	Lemon & Lime Isotonic	Exotic Isotonic	Exotic Isotonic	Lemon & Lime Isotonic
Berry Flavour	Orange & Cranberry Flavour	Strawberry Flavour	Blackcurrent Flavour	Blackcurrent Flavour	Strawberry Flavour
Lemon Energy Drink	Lemon Energy Drink	Raspberry Energy drink	Lemon Energy Drink	Lemon Energy Drink	Raspberry Energy drink
Hot Chocolate Original	Hot Chocolate Mint	Hot Chocolate Orange	Hot Chocolate Original	Hot Chocolate Original	Hot Chocolate Mint

* These are indicative menus only as individual components are subject to change

(INTENTIONALLY BLANK)

CHAPTER 8 Annex A – 24Hr MULTI CLIMATE RATION VEGETARIAN

Menu V1	Menu V2	Menu V3	Menu V4	V Menu 5	Menu V6
---------	---------	---------	---------	----------	---------

Breakfast

Meat Free Sausage & Beans	Non meat mini burgers & beans	Potato & Beans	Vegetarian All Day Breakfast	Mushroom Omelette	Toasted Muesli
---------------------------	-------------------------------	----------------	------------------------------	-------------------	----------------

Main Meal

Mexican Bean Feast	Tortellini in Tomato Sauce	Spicy Vegetable Rigatoni	Mexican Rice	Spicy Vegetable Ditalini	Thai Green Vegetable Curry Pilau Rice
--------------------	----------------------------	--------------------------	--------------	--------------------------	---------------------------------------

Tabasco Red					
-------------	-------------	-------------	-------------	-------------	-------------

Pudding

Sliced Peaches in Syrup	Sliced Apple	Choc Chip Cake	Lemon Sponge Pudding	Sliced Pears	Fruit Cocktail
-------------------------	--------------	----------------	----------------------	--------------	----------------

Snacks

Fruit and Nut Mix					
-------------------	-------------------	-------------------	-------------------	-------------------	-------------------

Nut Mix					
---------	---------	---------	---------	---------	---------

Fruit Grains	Fruit Grains	Oat Bar	Oat Bar	Cranberry Snack bar	Oat Bar
--------------	--------------	---------	---------	---------------------	---------

Tomato & Basil Soup	Pasta Salad	Mixed Bean Pasta salad	Vegetarian Ham & Tomato Noodle	Mixed Bean Pasta salad	Pasta Salad (B)
---------------------	-------------	------------------------	--------------------------------	------------------------	-----------------

Strawberry Fruit Bar	Apricot Fruit Bar	Mixed Fruit Grains	Berry Fruit Grains	Berry Fruit Grains	Biscuit & Sultana Flapjack
----------------------	-------------------	--------------------	--------------------	--------------------	----------------------------

Apple Peach Fruit Puree	Kiwi Passion Apple Fruit Puree	Mango Banana Apple Fruit Puree	Mango Banana Apple Fruit Puree	Kiwi Passion Apple Fruit Puree	Apple Peach Fruit Puree
-------------------------	--------------------------------	--------------------------------	--------------------------------	--------------------------------	-------------------------

Ginger Crunch	Oreo Cookies	Oat & Fruit Biscuit	Jammie Dodgers	Jammie Dodgers	Oat & Fruit Biscuit
---------------	--------------	---------------------	----------------	----------------	---------------------

Drinks

Cherry Isotonic	Lucozade Lemon Isotonic	Lucozade Orange Isotonic	Lucozade Orange Isotonic	Lucozade Lemon Isotonic	Cherry Isotonic
-----------------	-------------------------	--------------------------	--------------------------	-------------------------	-----------------

Orange & Cranberry Flavour	Berry Flavour	Raspberry Flavour	Berry Flavour	Orange & Cranberry Flavour	Strawberry Flavour
----------------------------	---------------	-------------------	---------------	----------------------------	--------------------

Lemon Energy Drink	Raspberry Energy drink	Lemon Energy Drink	Lemon Energy Drink	Raspberry Energy drink	Raspberry Energy drink
--------------------	------------------------	--------------------	--------------------	------------------------	------------------------

Hot Chocolate Orange	Hot Chocolate Original	Hot Chocolate Mint	Hot Chocolate Orange	Hot Chocolate Original	Hot Chocolate Mint
----------------------	------------------------	--------------------	----------------------	------------------------	--------------------

* These are indicative menus only as individual components are subject to change

(INTENTIONALLY BLANK)

CHAPTER 8 Annex A - 24Hr COMMON ITEMS

Sugar x 4	Whitener x 4	Kenco Coffee x 2 (sticks)	Teabags x 2	Boiled Sweets	Matches	Tissues	Steri Tabs	Wet Wipes x 2	Dental Chewing Gum	Re- useable poly bag	Spoon
--------------	-----------------	---------------------------------	----------------	------------------	---------	---------	------------	------------------	--------------------------	----------------------------	-------

Sponsor – DFS OCM

(INTENTIONALLY BLANK)

CHAPTER 8 Annex B - OPERATIONAL RATION PACKS – ISSUE DIMENSIONS

Ser No:	NSN	Description	D of Q	No: of Rations Per Carton	Weight per Carton (Kg)	No of Rations per Pallet	Weight per Pallet(Kg)
1	8970-99-567-4173	10 Man General Purpose Ration Menu A to E	Ration	10*	24	350	840
2	8970-99-001-9027	24 Hr Multi Climate Mixed Menu A & B (Trial)**	Ration	10*	23	350	805
3	8970-99-001-9028	24 Hr Multi Climate Mixed Menu Sikh/Hindu (Trial)**	Ration	10*	20	350	700
4	8970-99-001-9029	24 Hr Multi Climate Mixed Menu Halal (Trial)**	Ration	10*	20	350	700
5	8970-99-001-9030	24 Hr Multi Climate Mixed Menu Vegetarian (Trial)**	Ration	10*	20	350	700
6	8970-99-575-0992	12 Hr Operational Ration pack	Ration	10*	15	500	555
7	8970-99-730-9279	24 Hr Mixed Menu General Purpose Ration**	Ration	10*	20	350	700
8	8970-99-932-8528	24 Hr Mixed Menu Halal**	Ration	10*	20	350	700
9	8970-99-212-9399	24 Hr Mixed Menu Sikh/Hindu**	Ration	10*	20	350	700
10	8970-99-849-4067	24 Hr Mixed Menu Vegetarian**	Ration	10*	20	350	700
11	7310-99-883-3123	Hexamine Cooker Solid Fuel 5 Day	Each	48*	19	1920	760
12	9110-99-124-2229	Hexamine Fuel Refill	Each	72*	19	2880	760

Note * denotes minimum order quantity; ** these rations will be superseded by the 24 Hr ration NSNs TBC

Sponsor - DFS OCM

(INTENTIONALLY BLANK)

CHAPTER 8 Annex C – ORP EXERCISE APPLICATION FORM

APPLICATION FOR FOOD SUPPLIES OUTSIDE A TRAINING CAMP

Three copies to be sent via the Chain of Command

(All applications are to be with DFS Team 6 weeks prior for Europe & 10 weeks prior for outside of Europe)

From.....Unit Ref.....

To Defence Food Services (Via HQ LF Food Svcs)
Attn DFS Ops Team 2 A
Beckford Block, Enslough
Bath BA1 5AB

EXERCISE NAME.....

1. Dates of Exercise/Training.....
2. Location of Exercise/Training
Name of Site.....
Address.....
Grid Ref.....Map
Series/Edition.....
3. Number of deliveries required from the contractor (UK)..... (Overseas).....
4. Dates of required deliveries.....
5. Feeding Strengths, broken down into periods, and feeding patterns are:
 - a. Advance Party
 - (i) From.....to.....=.....days
 - (ii) Strength.....
 - (iii) Fresh..... days
 - (iv) ORP and bread (10 Man).....days
 - (v) ORP (24 hr).....days
 - b. Main Party
 - (i) From.....to.....=.....days
 - (ii) Strength.....
 - (iii) Fresh.....days
 - (iv) ORP and bread (10 Man).....days
 - (v) ORP (24 hr).....days
 - c. Rear Party
 - (i) From..... to.....=.....days
 - (ii) Strength.....
 - (iii) Fresh.....days
 - (iv) ORP and bread (10 Man).....days
 - (v) ORP (24 hr).....days

Date..... Signature.....

Name (block capitals).....OC Unit

(INTENTIONALLY BLANK)