

101-92G-2004
Lead Food Sanitation Center (FSC) Operations as a Culinary NCO
Status: Approved

Security Classification: U - Unclassified

Distribution Restriction: Approved for public release; distribution is unlimited.

Destruction Notice: None

Foreign Disclosure: FD1 - This training product has been reviewed by the training developers in coordination with the FT. GREGG-ADAMS, VA 23801 foreign disclosure officer. This training product can be used to instruct international military students from all approved countries without restrictions.

Conditions: As a Culinary NCO, assigned to a field feeding unit tasked to lead Food Sanitation Center (FSC) Operations in a field environment during day or night operations with considerations of the operational environment (OE) and large-scale combat operations (LSCO), given an operational FSC and required equipment, and the required reference ATP 4-41. Some iterations of this task should be performed in MOPP 4.

Standards: Lead Food Sanitation Center (FSC) Operations without error IAW ATP 4-41, using the "GO/NO GO" checklist

Special Conditions: Culinary NCO should lead the disassembly of the FSC in MOPP 4 in a simulated chemical environment as needed.

Safety Risk: Low

MOPP 4: Sometimes

Task Statements

Cue: None

DANGER

Adhere to all Danger Banners while using the equipment Regulations and Technical Manuals.

WARNING

Adhere to all Warning Banners while using the equipment Regulations and Technical Manuals.

CAUTION

Adhere to all Caution Banners while using the equipment Regulations and Technical Manuals.

Remarks: None

Notes: In the event a reference listed in this task is updated, use the current published reference.

Note: All associated materials are components of the equipment.

Performance Steps

1. Lead FSC Pre-Deployment Operations.
 - a. Brief Field Feeding Team on Mission Requirements.
 - b. Ensure Field Feeding Team is Trained on FSC Procedures.
 - c. Prepare Deliberate Risk Assessment Worksheet (DD 2977).
 - d. Conduct Pre-Operation Checks.
 - e. Lead Equipment Preventive Maintenance Checks, and Services (PMCS).
Note: Complete before, during, and after PMCS.
 - f. Dispatch Required Equipment.
 - g. Prepare Load Plan for FSC Operation.

2. Lead FSC Field Site Set Up.

3. Lead FSC Operation.

- a. Ensure Water is Potable.
Note: Potable water can be stored in the M149A Water Buffalo or the Camel II.
- b. Enforce Food Sanitation Center Procedures.
- c. Enforce Food Protection procedures.
- d. Ensure Kitchen Police are Provided.

4. Lead FSC Redeployment Operations.

(Asterisks indicates a leader performance step.)

Evaluation Guidance: Score the Culinary NCO "GO" if the Culinary NCO passes all performance measures. Score the Culinary NCO "NO GO" if any performance measure is failed. If the Culinary NCO scores "NO GO", show the Culinary NCO what was done wrong and how to do it correctly

Evaluation Preparation: Ensure to select a suitable site to lead FSC operations. Dispatch all necessary equipment IAW unit SOP.

PERFORMANCE MEASURES	GO	NO-GO	N/A
1. Led FSC Pre-Deployment Operations.			
2. Led FSC Field Site Set Up.			
3. Led FSC Operation.			
4. Led FSC Redeployment Operations.			

Supporting Reference(s):

Step Number	Reference ID	Reference Name	Required	Primary	Source Information
	ATP 4-41	Army Field Feeding and Class I Operations	Yes	Yes	
	DA PAM 30-22	OPERATING PROCEDURES FOR THE ARMY FOOD PROGRAM	Yes	No	
	TB MED 530/NAVMED P-5010-1/AFMAN 48-147_IP	Tri-Service Food Code	Yes	No	
	TM 10-7310-281-13&P	Operator's, Unit and Direct Support Maintenance Manual including Repair Parts and Special Tools List (RPSTL) for Modern Burner Unit (MBU) (NSN 7310-01-452-8137) Modern Burner Unit (MBU-V3) NSN 7310-01-507-9310	Yes	No	
	TM 10-7360-206-13	OPERATORS, UNIT AND DIRECT SUPPORT MAINTENANCE MANUAL FOR KITCHEN, FIELD, TRAILER MOUNTED, MKT-75 (NSN 7360-00-138-7782) (EIC: YBC) MKT-75A (7360-01-092-0470) (EIC: YBL) MKT-82 (7360-01-155-6020) (EIC: Y	Yes	No	
	TM 10-7360-211-13&P	OPERATORS UNIT, AND DIRECT SUPPORT MAINTENANCE MANUAL INCLUDING REPAIR PARTS AND SPECIAL TOOLS LIST FOR FOOD SANITATION CENTER (FSC), (NSN 7360-01-277-2558) (EIC: YCE) (REPRINTED W/BASIC INCL C1-6) (THIS	Yes	No	
	TM 10-8145-222-10	Technical Manual Operator Manual for Multi-Temperature Refrigerated Container System MTRCS01 (NSN 8145-01-534-3597) MTRCS02 (NSN 8145-01-592-9018)	Yes	No	
	TM 9-6115-673-13&P	Operator's, Unit and Direct Support Maintenance Manual Including Repair Parts and Special Tools List for 2 KW Military Tactical Generator Sets 120 VAC, 60 HZ	Yes	No	

TADSS : None

Equipment Items (LIN):

LIN	Name
W98825	Trailer Tank: Water 400 Gallon 1-1/2 Ton 2 Wheel W/E
G36237	Generator Set Diesel Engine Driven: 60HZ AC: MEP-531A
JA1004	Modern Burner Unit(MBU) Mobile Kitchen Trailer(MKT)
M30688	Multi-Temperature Refrigerate Container System: MTRCS
S33399	FOOD SANITATION CN
JA604D	M59A Accessory Outf
L28351	KITCHEN FIELD TRAILR

Materiel Items (NSN) :

Step ID	NSN	LIN	Title	Qty
No materiel items specified				

Environment: Environmental protection is not just the law but the right thing to do. It is a continual process and starts with deliberate planning. Always be alert to ways to protect our environment during training and missions. In doing so, you will contribute to the sustainment of our training resources while protecting people and the environment from harmful effects. Refer to the current Environmental Considerations manual and the current GTA Environmental-related Risk Assessment card.

Safety: In a training environment, leaders must perform a risk assessment in accordance with current Risk Management Doctrine. Leaders will complete the current Deliberate Risk Assessment Worksheet in accordance with the TRADOC Safety Officer during the planning and completion of each task and sub-task by assessing mission, enemy, terrain and weather, troops and support available-time available and civil considerations, (METT-TC). Note: During MOPP training, leaders must ensure personnel are monitored for potential heat injury. Local policies and procedures must be followed during times of increased heat category in order to avoid heat related injury. Consider the MOPP work/rest cycles and water replacement guidelines IAW current CBRN doctrine. Adhere to all Safety Banners while using the equipment Regulations and Technical Manuals.

Prerequisite Individual Tasks : None

Supporting Individual Tasks : None

Supported Individual Tasks : None

Supported Collective Tasks : None

Knowledges :

Knowledge ID	Knowledge Name
101-K-EA046	Know proper food safety and sanitation requirements
K28662	Know how to conduct the training
K22839	Know how to Apply Basic Leadership Skills

Skills :

Skill ID	Skill Name
101-S-EA050	Maintain food safety and sanitation requirements
011-417S	Conduct training
S-551-H-0061	Ability to lead and supervise

ICTL Data : None