



# U.S. ARMY LOGISTICS

SUSTAINING AMERICA'S ARMY: THE STRENGTH OF THE NATION

AMERICA'S ARMY: THE STRENGTH OF THE NATION™



# DLA Food Conference

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# Agenda

## ❑ G-4 Mission and Vision

## ❑ History of Army Subsistence (WWII to 9/11)

- Previous Wars
- Today's Conflicts
- Future

## ❑ The Joint Force

- Successes of Contracted DFACs

## ❑ Where are we going?

- Return to Full Spectrum Operations
- Relationships with Contractors & Contract Food Support

## ❑ Inside the Army

- Back to the Basics
- Re-Building Atrophied Skills
- Operational Ration Planning
- Field Preparation Skills





# G-4 Mission & Vision

## *Mission*

**Enable a ready Army by providing and overseeing integrated logistics policies, programs, and plans in support of Army Force Generation**

## *Vision*

**Recognized as the preeminent source on the Army Staff for relevant, value-added logistics expertise. Actively engaged in sustaining, preparing, resetting, and transforming the Nation's Army in support of full spectrum operations.**





# History of US Military Rations

## World War II

- Troops ate "C-Rations" for up to 90 days.
- Generally disliked by Soldiers
- Did not consume all components due to menu monotony.

## Korean & Cold War

- Research continued but yielded few changes
- Soldiers were forced to eat the surplus of WWII C-Rats
- New items included canned fruits, cakes and bread.



## Late '80s – Late '90s

- Warfighter feedback drove the MRE™ continuous improvement program beginning in 1993.
- Menus increased from 12 to 24, more variety and enhancements e.g. the flameless ration heater, vegetarian meals, and commercial items.



## The Vietnam Era

- Primarily C-Rations
- Birth of the MRE™
  - 1956: new requirement
  - 1970: first prototype
  - 1980: first procurement



## Today's Family of Rations

- Warfighter feedback drives improvements.
- The DoD Combat Feeding Program invests in high payoff science and technology.





# Thank You! Our Industry Partners

- ❑ ***Splendid support to a myriad of subsistence needs around the world, 24 X 7***
  - Push Packet: DLA-TS provided rations on ground in a timely manner so we did not have to stay on MREs
  
- ❑ ***Your ability to feed all of the troops, to include Coalition Partners and civilians***
  
- ❑ ***Providing food contracts to set up rations early; your quick response when requirements surfaced with little or no prep time or advanced notice***
  - DLA provided a variety of meals to consume, never became overwhelmed (No lasagna for 30+ days)
  
- ❑ ***For entering into partnership with us to get the job done***



# Field Feeding Equipment

## ❑ Mobile Kitchen Trailer (MKT):

- Began fielding in 1975
- Prepares full range of rations (includes UGR-A+)
- Food preparation environment for 75-300 personnel
- 1,785 still required after CK Fielding is completed in 2013



## ❑ Containerized Kitchen (CK):

- Large, mobile field feeding platform
- Prepares full range of rations (includes UGR-A+)
- Food preparation environment for 301-800 personnel (Battalion sized)
- 674 fielded to date out of 1,038





# Field Feeding Equipment

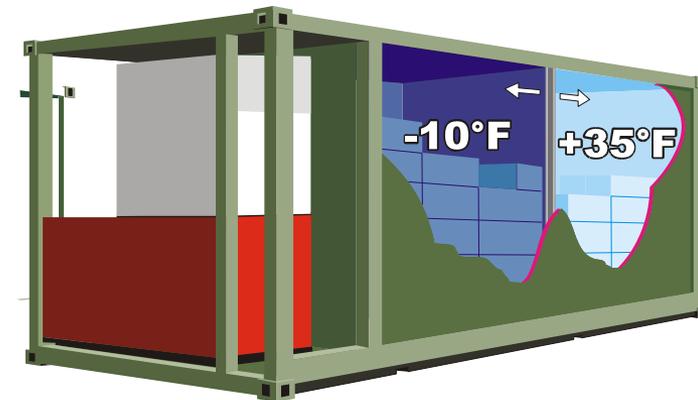
## ❑ Assault Kitchen (AK):

- Provides heating & serving of UGR-H&S to company sized elements
- Force sustainment replenishment site (SRS) or in support of current force remote site feeding
- Prepares food for 250 in 90 minutes



## ❑ Multi-Temp Refrigerated Container System (MTRCS):

- Load Handling System (LHS) capable
- Distributes & stores mixed rations: fresh, chilled, frozen (perishable/semi-perishable)
- 378 Produced and 250 fielded (100 in-transit to OEF)





# Individual Combat Rations Today

## ❑ Meal, Ready to Eat (MRE)

- Primary Ration of US Forces since 1980
- Provides 1300 nutritionally-balanced calories per meal
- Shelf-stable for 3 years @ 80° F
- 24 varieties, including 4 vegetarian meals
- Flameless Ration Heater heats entrées, sides, and drinks



## ❑ First Strike Ration (FSR)

- Daily ration designed for first 2-10 days of mobile conflict
- 2900 calories per ration, includes variety of eat-on-the-move components
- Shelf-stable for 2 years @ 80° F
- 9 varieties available in FY12 (increase from 3)



## ❑ Meal Cold Weather (MCW)/Long Range Patrol (LRP)

- Meets SOF/USMC requirements for cold weather and reconnaissance Ops
- Provides 1540 nutritionally optimized calories per meal
- Shelf-stable for 3 years @ 80° F
- Dehydrated entrées resist freezing in extreme environments
- MCW: 3 Rations per day (4500 calories)
- LRP: 1 Ration per day (1500 calories) <http://hotchow.natick.army.mil/>





# Group Rations

## Unitized Group Ration-A (UGR-A)

- Uses semi-perishable & frozen components to provide freshest-quality field rations
- Using field kitchen (Mobile Kitchen Trailer or Containerized Kitchen) with refrigeration capability
- Provides 1450 nutritionally-balanced calories per meal
- Includes 16 lunch/dinner menus and 7 breakfast menus (14 menus starting Oct 11)



## Unitized Group Ration-Heat & Serve (UGR-H&S)

- Usually first hot meal available in the field
- Prepared using Tray Ration Heater or boiling water
- Provides 1450 nutritionally-balanced calories per meal
- Shelf-stable for 18 months @ 80° F
- Contains all accessories and serving equipment necessary for a group meal
- Includes 14 lunch/dinner menus and 3 breakfast menus



## Unitized Group Ration-Express (UGR-E)

- Kitchen in a Carton<sup>®</sup> is a self-contained, self-heating group meal for up to 18 Warfighters
- Heats entrees in 30-45 minutes using same flameless heating technology of MRE™
- Provides 1300 nutritionally-balanced calories per meal
- Shelf-stable for 18 months @ 80° F
- Includes 8 lunch/dinner menus, 4 breakfast menus, and 1 holiday menu (Turkey)





# Army Food Management Information System (AFMIS)

- ❑ **Supports the Army Food Program in Important Ways:**
  - *Army's web-based, fully integrated, subsistence accountability system*
  - Point-of-sale touch-screen cash registers for garrison headcount
  - *Scan and Go headcount for tactical units, including ARNG and USAR*
  - Inventory Control – “just-in-time” delivery
  - Standardizes Army menus and recipes and automates food orders
  - *Links menus to nutrition, manages inventories, and measures costs*
  - Accounts for meals prepared and consumed
  - Accounts for financial obligations and accruals
  - Helps leaders at all levels manage ~\$4 billion annual food program
  - *State Department runs Prosperity DFAC on AFMIS, according to plan with 1<sup>st</sup> order being placed in AFMIS on 3 Aug*
  - *Plan to train AFMIS to Afghanistan starting mid OCT with all to be live by Feb - Mar timeframe*

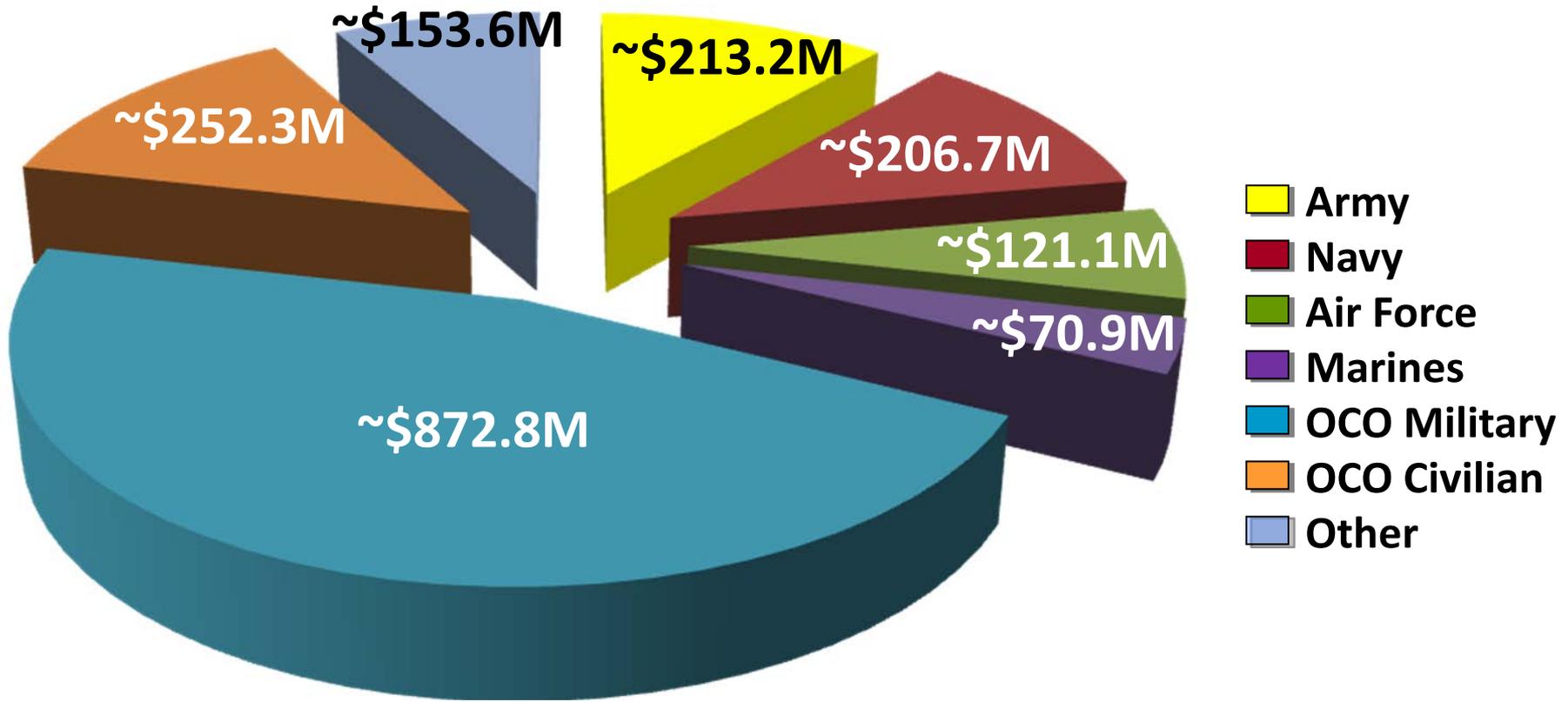


# The Joint Force





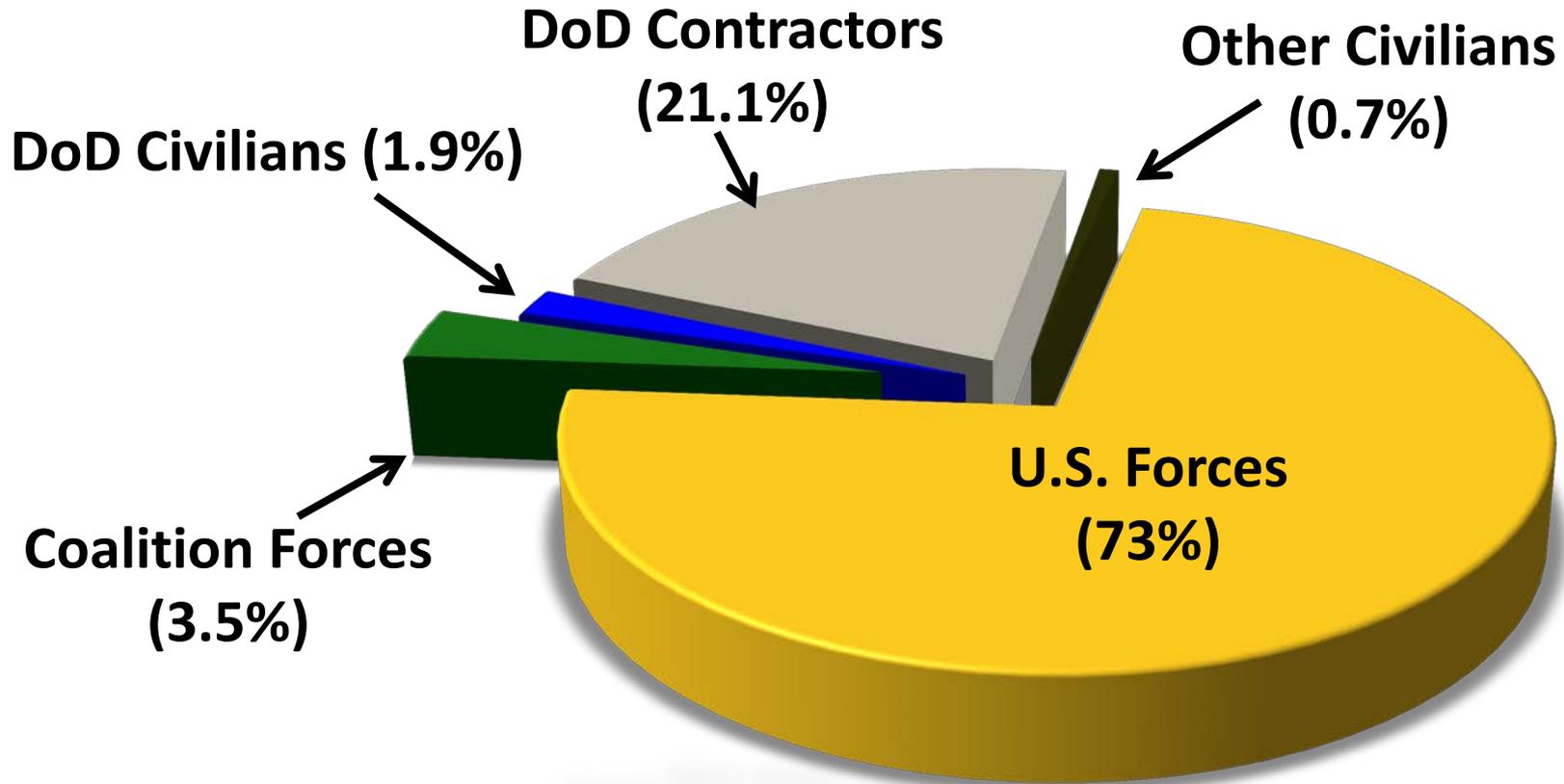
# DLA Subsistence Sales FY11 Mid-Year Execution



*Defense food and rations are a big business: \$1.9B at mid-year or \$3.8B for FY 2011.*



# Category of Diners Served in Iraq, Kuwait and Afghanistan



*Army is the lead for Operational Rations and meets annually with the Services, NATICK and DLA-TS to ensure the best operational rations for the Warfighter*



# Where are We Going?

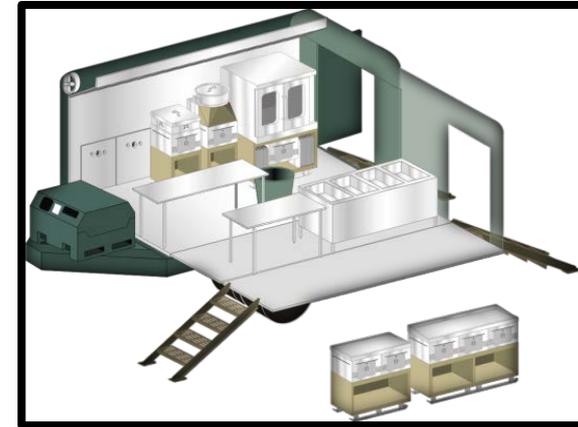




# Field Feeding Equipment

## ❑ Future Kitchen:

- Direct replacement for MKT (fielding starting ~2020)
- Prepares full range of rations (includes UGR-A+)
- Food preparation environment for 75-300 personnel
- More fuel efficient with removable modular appliances
- Improved work environment (closed combustion – vents byproducts of combustion, less noise, increased air flow)



## ❑ Future Short Order (UGR-A):

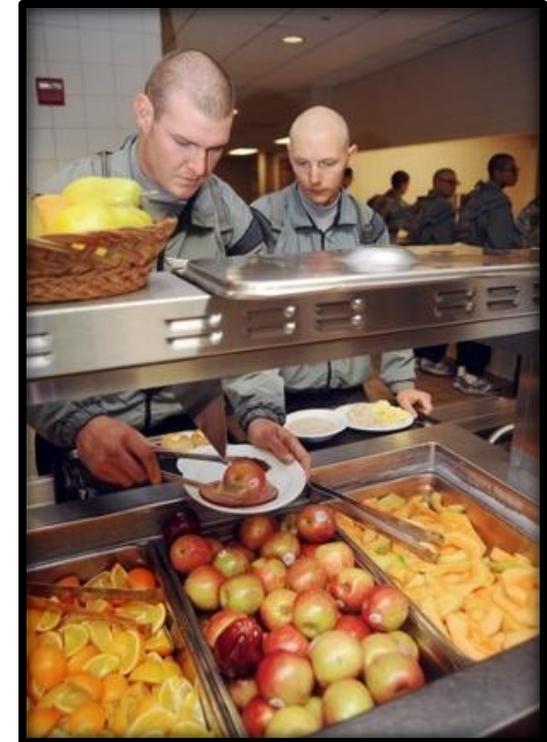
- Soldiers wanted more than a single choice in food
- We are adding a Short line to compliment the Main line
- 2 Breakfast and 5 lunch/dinner meals





# What Are Our Challenges?

- ❑ **Declining dining facility usage**
  - New barracks with shared kitchens
- ❑ **Recruits entering the Army not meeting height and weight standards**
  - Bad habits when making meal choices
- ❑ **Unlimited choices of menu options result in inefficiencies**
  - Storage and meal cost overruns





# What Are We Working On?

## ❑ Army Menu Standards

- New DOD Menu Standards (December 2010) - - - - -

## ❑ “Soldier Fueling Initiative”

- Concept of limiting choices to healthier foods in Army dining facilities

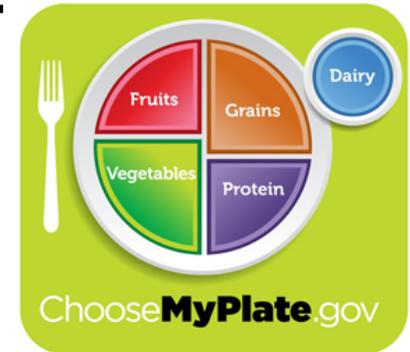
## ❑ “Go for Green” Concept

- Army wide Nutrition Education and Food Labeling Program to promote healthier food choices

## ❑ “Core Menu” Conversion

- Improve food service efficiency and soldier health/readiness through limiting choices to high quality core recipes and menus

## ❑ Army Vision for Food Service





# What is the Army's Vision for Food Service?

- Complete our examination of every aspect of current food service delivery, including dining facility design, menu choices, nutrition delivery, and how/when/where meals are provided
  - **What's happening on college campuses?**
  - **What are the cutting-edge industry initiatives?**
  - **What are the other Services doing?**





# Inside the Army





# Inside the Army

## □ Getting back to basics:

- Reviewing training (Basic and Follow-on Training)
- Cooks cooking again
- Automated on-the-job training programs

## □ Rebuilding Atrophied Skills:

- Training at the lowest level
- Re-training to restore lost skills

## □ Operational Ration Planning:

- 28 Day Contingency Operations (CONOPs)
- Support entire AOR
- Provide variation, quality, and nutritional requirements

## □ Field Preparation Skills:

- Provide local and national training; provide field teams and equipment during the exercises
- Conduct local training on field sanitation and safety





# Questions?

