



FIELD KITCHEN MANAGER

RESOURCE CATEGORY	Mass Care Services
RESOURCE KIND	Personnel
OVERALL FUNCTION	The Field Kitchen Manager oversees all cooking and feeding processes in a field kitchen
COMPOSITION AND ORDERING SPECIFICATIONS	<ol style="list-style-type: none"> 1. This position can be ordered as a single resource. 2. This position can be ordered with a NIMS typed unit (Field Kitchen Unit). 3. Discuss logistics for deploying this position, such as working conditions, length of deployment, security, lodging, transportation, and meals, prior to deployment

Each type of resource builds on the qualifications of the type below it. For example, Type 1 qualifications include the qualifications in Type 2, plus an increase in capability. Type 1 is the highest qualification level.

COMPONENT	SINGLE TYPE	NOTES
DESCRIPTION	The Field Kitchen Manager is responsible for managing a field kitchen in support of feeding operations.	Not Specified
EDUCATION	Not Specified	Not Specified
TRAINING	<ol style="list-style-type: none"> 1. IS-100: Introduction to Incident Command System (ICS), ICS-100 2. IS-200: Basic Incident Command System for Initial Response, ICS-200 3. IS-700: National Incident Management Systems (NIMS) An Introduction 4. IS-703: NIMS Resource Management 5. IS-800: National Response Framework (NRF), An Introduction 6. IS-288: The Role of Voluntary Agencies in Emergency Management 7. Training for nationally recognized food safety certification 	Not Specified



Position Qualification for Mass Care Services
Mass Care Services

COMPONENT	SINGLE TYPE	NOTES
EXPERIENCE	Knowledge, Skills, and Abilities: 1. Knowledge of procurement procedures for feeding operations and United States Department of Agriculture (USDA) commodities 2. Knowledge of operational safety procedures for a Field Kitchen and its associated workers 3. Knowledge of safe food handling procedures 4. Knowledge of the mobilization, operation, and demobilization processes for a Field Kitchen Demonstrated experience in the following: 1. Operational experience in Field Kitchen mobilization, operations, and demobilization 2. Operational experience recording and reporting statistical daily meal counts and projections in service delivery 3. Operational experience managing the logistics necessary to operate a field kitchen including utilities and consumables 4. Experience ensuring the operational safety of a Field Kitchen and its associated workers 5. Experience ensuring a safe food handling environment 6. Experience preparing and delivering food in a safe and timely manner	Not Specified
PHYSICAL/MEDICAL FITNESS	Arduous	The NIMS Guideline for the National Qualification System (NQS) defines Physical/Medical Fitness levels for NIMS positions.
CURRENCY	Not Specified	Not Specified
PROFESSIONAL AND TECHNICAL LICENSES AND CERTIFICATIONS	Food Safety Certification - Manager Level	Not Specified



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Mass Care Services

NOTES

1. Nationally typed resources represent the minimum criteria for the associated category.
2. Further guidance on food procurement systems may be found on the National Voluntary Organizations Active in Disaster website at www.nvoad.org.

REFERENCES

1. FEMA, NIMS 508: Field Kitchen Unit
2. FEMA, National Incident Management System (NIMS), October 2017
3. FEMA, NIMS Guideline for the National Qualification System, November 2017