



FOOD UNIT LEADER (NQS)

TYPE	TYPE 1	NO TYPE 2
DESCRIPTION	<p>The Food Unit Leader:</p> <ol style="list-style-type: none"> 1. Manages the Food Unit for emergency response and disaster response and relief personnel 2. Coordinates feeding of response personnel through use of field kitchens, contracted catering, and other available resources 3. Determines feeding needs at all incident facilities, including menu plans, facilities for food preparation and serving, potable water, and maintenance of the food service areas 4. Ensures staff take appropriate health and safety measures during food preparation and service 5. Keeps inventory of food and monitors food orders 6. Establishes or transitions into a unit under the Logistics Section 7. Configures unit with personnel to support operations 	Not Applicable
CATEGORY	CRITERIA	CRITERIA
EDUCATION	<p>Not Specified</p> <p>NOTES: Not Specified</p>	Not Applicable
TRAINING	<p>Completion of the following:</p> <ol style="list-style-type: none"> 1. IS-100: Introduction to the Incident Command System, ICS-100 2. IS-200: Incident Command System for Single Resources and Initial Action Incidents 3. ICS-300: Intermediate Incident Command System for Expanding Incidents 4. IS-700: National Incident Management System, An Introduction 5. IS-800: National Response Framework, An Introduction 6. G0191: ICS/EOC Interface <p>NOTES: Not Specified</p>	Not Applicable
EXPERIENCE	<ol style="list-style-type: none"> 1. Successful completion of the National Qualification System (NQS) Position Task Book (PTB) for the National Incident Management System (NIMS) Food Unit Leader, or equivalent Authority Having Jurisdiction (AHJ) documentation 2. Experience feeding, or organizing feeding, for large groups (three meals per day for 50 to 250 persons) for multiple days 3. Experience developing, coordinating, and evaluating integrated and comprehensive plans for food preparation and coordination of feeding for large groups of persons 4. Experience in emergency management in a support staff position <p>NOTES: Not Specified</p>	Not Applicable

Superseded



TYPE	TYPE 1	NO TYPE 2
PHYSICAL/MEDICAL FITNESS	Performs duties under light circumstances characterized by working consecutive 12-hour days under physical and emotional stress for sustained periods of time	Not Applicable
	NOTES: Not Specified	
CURRENCY	Functions in this position during an operational incident, exercise, drill, or simulation at least once every five years	Not Applicable
	NOTES: Not Specified	
PROFESSIONAL AND TECHNICAL LICENSES AND CERTIFICATIONS	Not Specified	Not Applicable
	NOTES: Not Specified	

Superseded

ORDERING SPECIFICATIONS OR DESIGNATIONS

1. (X) Can be ordered as an individual asset
2. () Can be ordered in conjunction with a NIMS typed team
3. () Can be ordered in conjunction with a NIMS typed unit
4. Discuss logistics for deploying this position, such as security, lodging, transportation, and meals, prior to deployment
5. This position typically works 12 hours per shift, is self-sustainable for 72 hours, and is deployable for up to 14 days
6. Requestor may specify any additional qualifications necessary based on incident complexity and needs

REFERENCES

1. FEMA, Position Task Book for Food Unit Leader
2. FEMA, National Qualification System Guide
3. FEMA, National Incident Management System (NIMS)
4. FEMA, National Response Framework, June 2016
5. FEMA, Emergency Responder Field Operations Guide (ER-FOG), October 2010
6. National Wildfire Coordinating Group (NWCG), National Incident Management System Wildland Fire Qualification System Guide, PMS 310-1, Physical Fitness Levels, October 2016

NOTES

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

Superseded