

FIELD KITCHEN MANAGER

TYPE	TYPE 1	NO TYPE 2
DESCRIPTION	The Field Kitchen Manager is responsible for managing a field kitchen in support of feeding operations.	Not Applicable
CATEGORY	CRITERIA	CRITERIA
EDUCATION	Not Specified	Not Applicable
	NOTES: Not Specified	
TRAINING	<ol style="list-style-type: none"> 1. IS-100: Introduction to Incident Command System (ICS), ICS-100 2. IS-200: ICS for Single Resources and Initial Action Incidents 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 Applicable
	NOTES: Not Specified	
EXPERIENCE	<p>Knowledge, Skills, and Abilities:</p> <ol style="list-style-type: none"> 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 <p>Demonstrated experience in the following:</p> <ol style="list-style-type: none"> 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 Applicable
	NOTES: Not Specified	

Superseded



TYPE	TYPE 1	NO TYPE 2
PHYSICAL/MEDICAL FITNESS	Ability to perform duties under arduous circumstances, characterized by working consecutive 12-14 hour days under physical and emotional stress for sustained periods of time.	Not Applicable
	NOTES: Not Specified	
CURRENCY	Not Specified	Not Applicable
	NOTES: Not Specified	
PROFESSIONAL AND TECHNICAL LICENSES AND CERTIFICATIONS	Food Safety Certification - Manager Level	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Superseded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. (X) Can be ordered in conjunction with a NIMS typed unit (Field Kitchen Unit)

REFERENCES

1. Further guidance on food procurement systems may be found on the National Voluntary Organizations Active in Disaster website at www.nvoad.org.
2. FEMA, NIMS 508-9 Field Kitchen Unit

NOTES

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

Superseded