

## FIELD KITCHEN MANAGER

<b>RESOURCE CATEGORY</b>	Mass Care Services
<b>RESOURCE KIND</b>	Personnel
<b>OVERALL FUNCTION</b>	The Field Kitchen Manager oversees all cooking and feeding processes in a field kitchen
<b>COMPOSITION AND ORDERING SPECIFICATIONS</b>	<ol style="list-style-type: none"> <li>1. This position can be ordered as a single resource.</li> <li>2. This position can be ordered with a NIMS typed unit (Field Kitchen Unit).</li> <li>3. Discuss logistics for deploying this position, such as security, lodging, transportation, and meals, prior to deployment</li> <li>4. This position typically works 12 hours per shift, is self-sustainable for 72 hours, and is deployable for up to 14 days</li> </ol>

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

*Superseded*

COMPONENT	SINGLE TYPE	NOTES
<b>EXPERIENCE</b>	<p>Knowledge, Skills, and Abilities:</p> <ol style="list-style-type: none"> <li>1. Knowledge of procurement procedures for feeding operations and United States Department of Agriculture (USDA) commodities</li> <li>2. Knowledge of operational safety procedures for a Field Kitchen and its associated workers</li> <li>3. Knowledge of safe food handling procedures</li> <li>4. Knowledge of the mobilization, operation, and demobilization processes for a Field Kitchen</li> </ol> <p>Demonstrated experience in the following:</p> <ol style="list-style-type: none"> <li>1. Operational experience in Field Kitchen mobilization, operations, and demobilization</li> <li>2. Operational experience recording and reporting statistical daily meal counts and projections in service delivery</li> <li>3. Operational experience managing the logistics necessary to operate a field kitchen, including utilities and consumables</li> <li>4. Experience ensuring the operational safety of a Field Kitchen and its associated workers</li> <li>5. Experience ensuring a safe food handling environment</li> <li>6. Experience preparing and delivering food in a safe and timely manner</li> </ol>	Not Specified
<b>PHYSICAL/MEDICAL FITNESS</b>	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 Specified
<b>CURRENCY</b>	Not Specified	Not Specified
<b>PROFESSIONAL AND TECHNICAL LICENSES AND CERTIFICATIONS</b>	Food Safety Certification - Manager Level	Not Specified

Superseded



Position Qualification for Mass Care Services  
Mass Care Services

## NOTES

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

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## REFERENCES

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

Superseded