FIELD KITCHEN UNIT

DESCRIPTION	The Field Kitchen Unit deploys as an operational feeding unit pulled by a truck or trailer and set up at a fixed central location, with personnel capable of producing a significant quantity of meals
RESOURCE CATEGORY	Mass Care Services
RESOURCE KIND	Unit
OVERALL FUNCTION	The Field Kitchen Unit: 1. Provides a centralized food production site that prepares and serves food to survivors and responders OR that provides meals for Food Service Delivery Units to deliver 2. Prepares food service based on a defined standard meal
COMPOSITION AND ORDERING SPECIFICATIONS	1. Discuss logistics for deploying this unit, such as working conditions, length of deployment, security, lodging, transportation, support equipment/supplies and meals, prior to deployment 2. Requestor orders the kitchen unit type based on the number of meals necessary per day 3. This unit requires a truck or truck/trailer combination for initial delivery to the field location 4. This resource is not intended for short-term service. Once this unit is delivered to the site, it typically remains in one place until demobilization 5. Requestor coordinates access to fuel (gasoline, diesel, propane) and supporting services (freshwater replenishment, wastewater removal)

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	TYPE 1	TYPE 2	TYPE 3	TYPE 4	NOTES
MINIMUM PERSONNEL PER TEAM	51	41	26	16	Not Specified
MANAGEMENT AND OVERSIGHT PERSONNEL PER UNIT	Same as Type 2	Same as Type 3	Same as Type 4	1 - National Incident Management System (NIMS) Field Kitchen Manager	Not Specified
SUPPORT PERSONNEL PER UNIT	Same as Type 2, PLUS: 10 - Worker	Same as Type 3, PLUS: 15 - Worker	Same as Type 4, PLUS: 10 - Worker	15 - Worker	1. The deploying agency/organization determines the unit structure and span of control for managers and staff, per NIMS guidelines 2. Personnel are trained in safe food handling practices

COMPONENT	TYPE 1	TYPE 2	TYPE 3	TYPE 4	NOTES
DAILY MEAL OUTPUT PER UNIT	More than 20,000 meals	Up to 20,000 meals	Up to 10,000 meals	Up to 5,000 meals	1. Food service capabilities are based on the number of meals served, using the following serving sizes: eight-ounce entrée, six-ounce vegetable; and six-ounce fruit, or equivalent 2. Operational requirements guide actual serving sizes provided during an incident or event
PERSONAL PROTECTIVE EQUIPMENT (PPE) EQUIPMENT PER TEAM MEMBER	Not Specified	Not Specified	Not Specified	Not Specified	PPE is mission specific and may vary by working environment; it includes protective footwear, protective clothing for skin exposure, eye and ear protection, respirators, gloves and masks
ELECTRONICS AND COMMUNICATIONS EQUIPMENT PER TEAM MEMBER	Not Specified	Not Specified	Not Specified	Not Specified	Not Specified

NOTES

1. Nationally typed resources represent the minimum criteria for the associated component and capability.
2. Further guidance on food procurement systems is available from National Voluntary Organizations Active in Disaster at www.nvoad.org.
3. Further guidance on logistics is available in two documents on the National Mass Care Strategy website (https://nationalmasscarestrategy.org/):
   a. Logistical Considerations for the Employment of Mass Care Resources
   b. Multiagency Feeding Support Plan Template
4. This document contains references to non-federal resources and materials. Such references do not constitute an endorsement by the U.S. government, or any of its employees, of the information or content which a non-federal resource or material provides.

REFERENCES

1. FEMA, NIMS 508: Food Service Delivery Unit
2. FEMA, NIMS 509: Field Kitchen Manager
3. FEMA, NIMS, October 2017
4. FEMA, National Response Framework, October 2019