Food program

Field Feeding Program

*This regulation supersedes AE Regulation 30-21, 1 August 2005.

JAMES C. BOOZER, SR.
Major General, GS
Chief of Staff

Official:

DWAYNE J. VIERGUTZ
Chief, Army in Europe
Document Management

Summary. This regulation prescribes procedures for the Army Field Feeding Program in the European theater.

Summary of Change. This regulation deletes—

● References to troop issue subsistence activities and introduces subsistence supply management offices.

● The provision for the maintenance of unit basic load of meals, ready-to-eat, for United States Army Southern European Task Force units.

Applicability. This regulation—

● Applies to USAREUR major subordinate and specialized commands.

● Does not apply to contingency operations or to construction engineer units conducting range-upgrade operations at major training areas.

Records Management. Records created as a result of processes prescribed by this regulation must be identified, maintained, and disposed of according to AR 25-400-2. Record titles and descriptions are available on the Army Records Information Management System website at https://www.arims.army.mil.

Supplementation. Organizations will not supplement this regulation without approval by the Class-I Supply Branch, Sustainment Operations Division, Office of the Deputy Chief of Staff, G4, HQ USAREUR (DSN 370-6097).
Suggested Improvements. The proponent of this regulation is the Class-I Supply Branch, Sustainment Operations Division, Office of the Deputy Chief of Staff, G4, HQ USAREUR (DSN 370-6097). Users may suggest improvements to this regulation by sending DA Form 2028 to the USAREUR G4 (AELG-SD), Unit 29351, APO AE 09014-9351.

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SECTION I
INTRODUCTION

1. PURPOSE
This regulation prescribes policy and procedures for unit and organization field-feeding during field training and exercises in Europe.

2. REFERENCES

a. Publications.

  (1) AR 30-22, Army Food Program.

  (2) AR 600-38, The Meal Card Management System.
(3) DA Pamphlet 30-22, Operating Procedures for the Army Food Program.

(4) Army Tactics, Techniques, and Procedures No. 4-41 (Field Manual 10-23), Army Field Feeding and Class 1 Operations.

b. Forms.

(1) DD Form 577, Appointment/Termination Record - Authorized Signature.

(2) DA Form 1687, Notice of Delegation of Authority - Receipt for Supplies.

(3) DA Form 2028, Recommended Changes to Publications and Blank Forms.

(4) DA Form 2970, Headcount Report.

(5) DA Form 3161, Request for Issue or Turn-In.

(6) DA Form 3294, Ration Request/Issue/Turn-In Slip.

(7) DA Form 5913, Strength and Feeder Report.

(8) DA Form 7169, Troop Issue Subsistence Management Report.

3. EXPLANATION OF ABBREVIATIONS
The glossary defines abbreviations.

4. RESPONSIBILITIES

a. The Chief, Sustainment Operations Division (SOD), Office of the Deputy Chief of Staff, G4, HQ USAREUR, will—

(1) Ensure all units and subsistence supply management offices (SSMOs) (formerly troop issue subsistence activities) at the garrisons strictly follow the policy in this regulation.

(2) Be the final approving authority for valid requests of exception to the policy in this regulation.

(3) Coordinate with the Defense Logistics Agency Troop Support Europe and Africa to ensure support is provided to SSMOs.

(4) Coordinate with USEUCOM, the USAREUR G3, and USAREUR major subordinate and specialized commands, for—

(a) All requirements for class I operational rations.

(b) Interservice and host nation (HN) assistance supported by the USAREUR G4 (para 15).

b. Commanders of USAREUR major subordinate and specialized commands will—

(1) Submit a memorandum of intent (para 6a) to supporting SSMOs 75 days before the beginning of the field training or exercise. This will allow the supporting SSMO to place advanced orders for authorized enhancements when requested by units.
(2) Take action to recoup all required reimbursements through their servicing finance and accounting office. Recoupment action will begin when meals are available during field training or exercises and include meals issued to and from the unit’s home station. Recoupment of basic allowance for subsistence for enlisted Soldiers will be in accordance with AR 600-38, paragraph 4-3. Payroll deductions for officers will be in accordance with AR 600-38, paragraph 4-4.

(3) Ensure that a standing operating procedure (SOP) is established to promote compliance with the policy in this regulation and to ensure that SSMO instructions (c(3) below) are followed.

c. SSMOs will—

(1) Maintain no more than a 30-day supply of operational rations to ensure rations are not issued beyond their expiration dates.

(2) Submit the following reports to the Class-I Supply Branch, SOD (USAREUR G4 (AELG-SD), Unit 29351, APO AE 09014-9351):

(a) Demand data based on actual use (due on the 10th workday of each fiscal quarter and when requested by the USAREUR G4).

(b) DA Form 7169 (due on the 10th workday of each fiscal quarter and when requested by the USAREUR G4).

(c) DA Form 2970 (due on the 10th workday each month and when requested by the USAREUR G4).

(d) Monthly fill rates from subsistence prime vendors (SPV) (not mandatory).

(3) Provide instructions in memorandum format to units to ensure compliance with the policy in this regulation.

(4) Maintain an issue cycle that supports all units participating in field training or exercises to ensure that meals are rotated and variety is provided in the established menu cycle.

NOTE: Units and organizations must refer operational ration matters and concerns through their food-service representatives to their commands, not to HQ USAREUR.

d. Installation and tactical food-service advisers for U.S. Army units in Europe will ensure that this policy is distributed throughout their commands and that internal and external SOPs are established to enforce the policy in this regulation.

SECTION II
THE ARMY FIELD FEEDING SYSTEM

5. POLICY

a. The Army Field Feeding System (AFFS) is an Army program developed to establish a feeding standard for Soldiers in field situations. Units use field accounts to receive rations that are issued by an SSMO. The policy is designed to provide three high-quality meals a day and encompasses the full range of operational rations, supplements, and enhancements required for good nutrition. This policy governs the rotation of stocks to prevent loss to the Government and backhauls (excess food given to another SSMO). The following are the tenets of the AFFS:
(1) Using the full inventory of rations to provide variety and choices.

(2) Maintaining the manufacturing industrial base to ensure product availability.

(3) Maintaining cooking skills in readiness of food-service operations and equipment.

(4) Ensuring continual improvement of rations, menus, and variety.

b. The application of the AFFS is mandatory for Army organizations in Europe training at the Joint Multinational Readiness Center. The ration cycle for units during these training scenarios will be based on AR 30-22, paragraph 4-2. If a unit participates in a field exercise of 5 days or less, commanders are authorized to request rations from the supporting dining facility, but are encouraged not to use the local dining facility while in a field environment. When training is scheduled for more than 5 days, the commander must establish a field account with the supporting SSMO (para 6) and follow the standard AFFS ration cycle. When using unitized group rations, at least one meal of the day must be a unitized group ration-heat and serve (UGR-H&S) meal.

c. Reserve Component units will use unitized group ration-A (UGR-A) meals during annual training. Meals for National Guard units will be funded by the unit’s home state. The use of rations by individual Soldiers reporting for training is optional.

d. The following rations must be served in the following or reverse order from days 1 through 29 when units participate in field training or exercises:

   (1) UGR-A (served for breakfast).

   (2) Meal, ready-to-eat (MRE) (served for lunch).

   (3) UGR-H&S (served for dinner).

   (4) Unitized Group Ration-Short Order (UGR-Short Order). The Army has approved a series of seven short-order menus. These menus are provided to further improve the variety of feeding in the field. UGR-short order menus are to be selected as a part of the total UGR-A ration to allow a mainline or short-order option during field feeding. This option is subject to the availability of products.

e. Units participating in field training or exercises for 30 days or more will be issued the ration cycle as described in subparagraph d above for day 1 through 15. From day 16 through 30, the unit will be issued a ration cycle consisting of UGR-A, MRE, and UGR-A. The regular ration cycle as in subparagraph d above will resume on day 31 of the exercise and be followed until the exercise is over.

NOTE: Day 1 begins when the main body arrives. The final day ends after the main body departs.

6. FIELD ACCOUNTS

a. To establish a field account, units and organizations will submit a memorandum of intent to their supporting SSMO 75 days before the exercise starts. If the memorandum of intent is not submitted 75 days before the exercise starts, the memorandum of intent must be accompanied by a memorandum of lateness signed by the first colonel or higher in the chain of command. (Lieutenant colonels are authorized to sign the memorandum of lateness if the unit or organization headquarters is decentralized.) As a minimum, the memorandum of intent will include the following information:

   (1) The unit’s intent to open a field account.
(2) Inclusive dates of the exercise and of the first and last dates that meals will be served.

(3) Condiments (app A) that are needed to enhance the meal.

(4) Total present-for-duty strength or number of personnel to be fed. (Any adjustments to the present-for-duty strength or number of personnel to be fed must be reported at least 10 workdays before the scheduled issue date.)

(5) Names, telephone and fax numbers, and e-mail addresses of the primary and alternate POC.

NOTE: Units requiring kosher MREs for Jewish Soldiers or halal MREs for Muslim Soldiers must submit a separate request at least 60 days before the exercise starts. (Kosher and halal MREs are not centrally stocked.) Requests must be accompanied by a memorandum signed by the unit chaplain certifying the need for kosher and halal MREs. The Soldier’s religious orientation must be documented in his or her military personnel file.

b. The following items must be forwarded with the memorandum of intent:

(1) Assumption-of-command orders or appointment orders for the food-service officer and food-operations sergeant.

(2) A list of personnel authorized on DA Form 1687 who can order and receive subsistence operational ration items and supplies.

(3) DA Form 5913 (submitted according to the supporting SSMO issue schedule).

c. Units and organizations that fail to submit the memorandum of intent with ration requirements 75 days before the start date of the field training or exercise will receive an issue cycle of UGR-H&S and MREs.

d. Units traveling to training sites serviced by a local SSMO will establish their field accounts with that SSMO to avoid redundant accounting between different SSMOs. The Chief, SOD, is the approving authority for determining the assignment or designation of SSMOs to support large field training or exercises.

7. SUBSTITUTING RATIONS
SSMO managers are authorized to substitute rations and ration-enhancements items when—

a. Surplus stocks need to be consumed.

b. A veterinarian has determined that an item is not fit for consumption.

c. An item is not in stock.

d. Periodic budget constraints apply.

8. ACCOUNTING FOR SUBSISTENCE ITEMS
Commanders, food-service advisers, and food-operations personnel will ensure that all subsistence items are accounted for, controlled, and properly used. Food-service advisers must visit the SSMO during the initial and end phase of each field training or exercise to resolve any issues.
a. Commanders, food-service advisers, and food-operations personnel will ensure that headcount data includes only the actual number of personnel participating in the field training or exercise. This includes Servicemembers of other components participating in joint exercises that do not operate a field kitchen. Other Services requiring bulk issues in the operation of a field kitchen will provide the SSMO a fund cite for charge-sale purposes before the field training or exercise starts.

b. All items (unopened and opened boxes, containers, enhancements, MREs, packages of subsistence modules, supplements, and wrappers) of every type must be inspected by authorized and qualified veterinarian personnel before those items are returned to the SSMO or transferred to a dining facility.

c. Frozen, perishable subsistence items that have been tempered with must be disposed of according to applicable guidance.

9. WARMING AND COOLING BEVERAGES

a. Warming and cooling beverages are authorized on written request to support field training and exercises. The request must be submitted with the memorandum of intent requesting establishment of a field account (para 6). Warming and cooling beverages are limited to iced tea, coffee, tea bags, beverage base, hot chocolate, and individual cream and sugar.

b. The amount authorized is $0.55 per Soldier and will be reported on DA Form 5913.

c. SSMO personnel will ensure the monetary value of warming and cooling beverages is reported on DA Form 2970.

10. ENHANCEMENTS AND SUPPLEMENTS
Enhancements and supplements are added to meals to make them more acceptable to Soldiers. The use of enhancements and supplements is mandatory. Enhancements and supplements are authorized for issue with—

a. UGR-A and UGR-H&S meals.

b. MREs when they are the only daily meal.

c. Limited to the items listed in appendix A and to beverages, soups, hardy fruits, vegetables, bread, cereal, salad, and milk. These items will not exceed $0.25 per Soldier and must be reported on DA Form 5913.

11. COMMERCIALLY PREPARED SACK LUNCHES
Commercially prepared sack lunches are not an appropriate substitute for MREs during field training and exercises. The issue of sack lunches may be requested in writing from the supporting SSMO for travel to and from local training areas. These requests may be approved if traveling occurs during a normal serving period and the travel lasts 4 or more hours.

12. BOTTLED WATER AND ICE

a. Using appropriated funds to buy bottled water is prohibited when potable tap water is available. Tap water will not be declared unfit for human consumption unless certified as such by two medical or public health officials.
b. SSMOs have limited capabilities to produce potable ice and are not authorized to use appropriated funds to buy ice. Units wanting to purchase potable ice beyond the SSMO’s capability must provide a fund cite to the supporting SSMO. The planning factor for potable ice is 6 pounds per Soldier per day in mild climates, and 11 pounds per Soldier per day in very dry climates.

c. Opened subsistence modules must be returned to the dining facility manager and annotated on DA Form 3161 and DA Form 3294. These items must be used within 30 days or reported to the installation food-service adviser for possible distribution to another dining facility.

13. UNIT BASIC LOAD OF MEALS, READY-TO-EAT
SSMOS normally do not maintain unit basic load (UBL) stocks unless requested by units or if required because of a unit’s readiness structure. UBL stocks must be ordered from the SPV warehouse when requested for contingency or emergency operations. The SSMO will verify the need through the requesting unit’s higher command authority. Units drawing UBL must send the following to SSMO:

   a. A copy of the assumption-of-command orders and the appointment orders for their food-service representatives.

   b. A memorandum stating the number of meals needed.

   c. DD Form 577.

   d. DA Form 1687.

   e. DA Form 3161.

14. FLAMELESS RATION HEATER
Flameless ration heaters (FRHs) are designed to provide Soldiers a hot MRE. If water is added as prescribed, a chemical reaction will develop enough heat to warm the MRE. The following applies to the use of FRHs:

   a. FRHs may be disposed of as ordinary waste. Water must be added before disposal.

   b. Unused and undamaged FRHs will be identified for salvage.

15. HOST-NATION SUBSISTENCE SUPPORT
a. Units preparing for training in Europe but outside of Germany will coordinate requests for HN subsistence support with the G35 Plans Directorate, Office of the Deputy Chief of Staff, G3, HQ USAREUR, and the Office of the Judge Advocate (OJA), HQ USAREUR, and submit the request to the Class-I Supply Branch, SOD, at least 60 days before the effective date of the training agreement with the allied force. Requests not submitted within 60 days must be accompanied by a memorandum of lateness signed by the first colonel or higher in the chain of command.

   b. Units that have received approval for HN subsistence support as above and completed and returned from field training or an exercise in a foreign country will send an itemized report of actual subsistence support received from that HN to the G35 Plans Directorate. After validating the report, the USAREUR G3 will send it to the Class-I Supply Branch, SOD, for review. If approved by the USAREUR G4, the USAREUR G3 will be provided a fund cite for payment. The OJA will review any unauthorized commitments of the U.S. Government.
APPENDIX A
MEAL-ENHANCEMENT ITEMS
This appendix identifies meal-enhancement items in the categories listed. National stock numbers for these items are listed in the catalog of the subsistence prime vendor.

A-1. FRESH FRUIT
Fresh fruit will be made available at all meals. No more than two types of fruit may be served at each meal. The following fruits have an authorized issue factor of 18 pounds (lb) per 50 persons:

a. Apples.

b. Bananas.

c. Oranges.

d. Pears.

e. Plums.

A-2. SEASONAL FRESH FRUIT
Seasonal fresh fruit is authorized during summer (the amounts shown are for 50 persons):

a. Cantaloupe, fresh, 12 lb.

b. Honeydew melon, fresh, 21 lb.

c. Nectarine, fresh, 18 lb.

d. Watermelon, fresh, 26 lb.

A-3. DRY CEREAL
Cereal is authorized as an assorted-bowl pack. The issue factor is 50 individual bowl packs per 50 persons. When dry cereal is served, an additional ½ pint of ultra-heat-treated or fresh milk per person is required.

A-4. SALAD ITEMS
The following salad items may be served (the amounts shown are for 50 persons):

a. Cucumbers, 2 lb.

b. Lemons, fresh, 2 lb.

c. Onions, yellow dry, 2 lb.

d. Peppers, green, 1 lb.

e. Spinach, fresh, ready-to-use, 2 lb.

f. Tomatoes, 2 lb.
A-5. SALAD DRESSING
No more than two types of salad dressing may be served at each meal. The following salad dressings may be served in 7 ounce (oz) packages:

   a. Blue cheese.
   b. French.
   c. Italian.
   d. Ranch.
   e. Thousand Island.

A-6. ADDITIONAL ITEMS WITH THE HAMBURGER MEAL
The following additional menu components are authorized with a hamburger meal (amounts shown are for 50 persons):

   a. Cheese, American, processed and sliced, 5 lb.
   b. Lettuce, fresh, 4 lb.
   c. Onions, yellow dry, peeled, 3 lb.
   d. Tomatoes, fresh, 6 lb.

A-7. BREAD
Fresh commercial bread is authorized based on the meals being served.

A-8. OTHER ENHANCEMENTS
The following enhancement items will be reported on DA Form 5913 for each 50 persons (amounts and packaging size may vary depending on the producer):

   a. Barbecue sauce.
   b. Chili powder, 18 oz.
   c. Cinnamon, 16 oz.
   d. Crackers, 500 containers.
   e. Croutons, bag.
   f. Flour, 10-pound bag.
   g. Garlic, dehydrated, 25 oz.
   h. Jalapeno pepper, containers.
i. Ketchup, 200 containers.

j. Mushrooms, containers.

k. Olives, containers.

l. Oregano, 19 oz.

m. Pepper, black, 1-pound containers.

n. Pickles, jar.

o. Salsa sauce, bottle.

p. Soy sauce, bottle.

q. Sugar, brown.

r. Sugar, refined, 10-pound bag.

s. Sugar substitute, 2,500 containers.
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<tr>
<th>Abbreviation</th>
<th>Full Form</th>
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<tr>
<td>AE</td>
<td>Army in Europe</td>
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<tr>
<td>AFFS</td>
<td>Army Field Feeding System</td>
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<tr>
<td>AR</td>
<td>Army regulation</td>
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<td>DA</td>
<td>Department of the Army</td>
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<td>DD</td>
<td>Department of Defense</td>
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<td>FRH</td>
<td>Flameless ration heater</td>
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<tr>
<td>HN</td>
<td>Host nation</td>
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<tr>
<td>HQ USAREUR</td>
<td>Headquarters, United States Army Europe</td>
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<td>lb</td>
<td>Pound</td>
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<td>MRE</td>
<td>Meal, ready-to-eat</td>
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<td>OJA</td>
<td>Office of the Judge Advocate, Headquarters, United States Army Europe</td>
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<td>oz</td>
<td>Ounce</td>
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<td>SOD</td>
<td>Sustainment Operations Division, Office of the Deputy Chief of Staff, G4, Headquarters, United States Army Europe</td>
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<td>SOP</td>
<td>Standing operating procedure</td>
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<td>SPV</td>
<td>Subsistence prime vendor</td>
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<td>Subsistence supply management office</td>
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<td>Unit basic load</td>
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<td>Unitized group ration</td>
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