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# Marine Corps Field Feeding Program

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**U.S. Marine Corps**

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FOREWORD

Marine Corps Reference Publication (MCRP) 4-11.8A, *Marine Corps Field Feeding Program*, provides guidance for commanders, staffs, logisticians, food service officers, supply officers, food technicians, mess chiefs, and food service Marines. It describes the Marine Corps' food services support operations in an expeditionary environment, and incorporates procedures developed during the Marine Corps Combat Development Command food service quick response study and field trials. Tactics, techniques, and procedures from other Service manuals that apply to Marine Corps operations have been incorporated to provide comprehensive, informative coverage of food services operations in the Marine Corps.

The Marine Corps field feeding program (MCFFP) supports the Marine air-ground task force (MAGTF) in an expeditionary environment through flexibility in feeding methods. The MCFFP furnishes the capability to provide Marines the right meal, at the right place, at the right time. Feeding methods, rations, and equipment described provide commanders a variety of options to support sustained feeding operations in an expeditionary environment.

This publication supersedes MCRP 4-11.8A, Food Services References, dated 27 September 2001.

Reviewed and approved this date.

BY DIRECTION OF THE COMMANDANT OF THE MARINE CORPS

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# MARINE CORPS FIELD FEEDING PROGRAM

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# CHAPTER 1

## FUNDAMENTALS

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### Mission Statement

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The Marine Corps Field Feeding Program (MCFFP) consists of the right mix of personnel, rations, equipment and training in order to support the Marine air-ground task force (MAGTF) commanders expeditionary maneuver warfare and peacetime feeding requirements.

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### Concept of Organization

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The MCFFP has three main elements: a family of rations; equipment to support storage, distribution, and preparation of rations; and food service and support personnel to operate the program.

#### Command Element (CE)

The Marine expeditionary force (MEF) headquarters group (MHG) will provide organic food service personnel and tray ration heating system (TRHS) capability to the MEF CE. Personnel assigned to the food service company of the combat service support element (CSSE) will provide field food service system (FFSS) capability to the MEF CE.

#### Ground Combat Element (GCE)

The food service section of the battalion/regiment will provide organic food service personnel and TRHS capability to the regiment. Personnel assigned to the food service company of the CSSE will provide FFSS capability to the GCE.

#### Aviation Combat Element (ACE)

The food service section of the Marine wing support squadron (MWSS) will provide organic food

service personnel and TRHS and FFSS capability to the Marine aircraft wing.

#### CSSE

- The food service company of the CSSE will provide organic food service personnel and TRHS and FFSS capability to the CSSE.
- Personnel assigned to the food service company of the CSSE will provide FFSS capability to the GCE and CE.
- The rations platoon will provide Class I support to the CE, GCE, ACE, and CSSE.

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### Concept of Employment

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The MCFFP supports the MAGTF commander in all theaters of operation. Deployed forces will subsist on a mix of rations that will consist of packaged operational rations (PORs), unitized rations, and enhancements. The FFSS and TRHS will be used in the preparation of unitized rations.

Food service is a command support service in that it is an inherent capability normally available at the organizational level. As a command support service, it is a subfunction of services, categorized under the warfighting function of logistics. As logistics is a national and Service responsibility, so is food service and Class I. Class I in the joint arena is considered an area of common item support (CIS). Accordingly, responsibility for supply of Class I after D+60 is normally assigned by the force commander to a Service component command, normally the dominant or most capable service user. While allied nations are also responsible to provide their own Class I support, coalition efforts in the past have received at least temporary support from the most capable United States (US)