

**BASIC DOCTRINE
FOR
ARMY FIELD FEEDING
AND
CLASS I OPERATIONS MANAGEMENT**

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PREFACE

PURPOSE

This FM establishes Army field feeding and Class I distribution doctrine and provides the "how to" as defined in FM 100-10. This edition incorporates changes resulting from the "AFFS-F" study and field trials. It also contains Class I distribution initiatives resulting from the Army's "Total Distribution Study." This includes ongoing developmental efforts to automate Class I request and issue functions in the field. It provides guidance for commanders, FSOs, Class I officers, food advisors, senior/chief food operations management NCOs, FOSs, supply specialists performing a subsistence mission and cooks. Guidance from other manuals has been incorporated to provide comprehensive information in one document. Units may operate effectively with older equipment or that shown herein. The AFFS is already fielded. AFFS-F begins fielding in FY 1995. Class I automation is expected to begin in FY 1996. Fielding of modularly configured theater distribution activities will begin once concept development has been completed.

ORGANIZATION AND COVERAGE

This manual is divided into six parts. Part One covers the general responsibilities of food service and Class I personnel and the rations and menus used in Army field feeding. Part Two deals with operations planning and Part Three deals with AFFS equipment. Part Four discusses safety and sanitation. Part Five covers NBC operations and Part Six covers training.

USER INFORMATION

The commander must be actively involved in the Class I/food service program to benefit from it. An involved and supportive commander soon realizes that this seemingly small portion of his responsibilities plays a major role in the daily morale and productivity of his soldiers.

In this manual, KCLFF and KCLFF-E are considered synonymous. The KCLFF-E will be fielded throughout the Army.

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Unless this publication states otherwise, masculine nouns and pronouns do not refer exclusively to men.

PART ONE
**ARMY FIELD FEEDING SYSTEM, RESPONSIBILITIES,
AND PERSONNEL**

CHAPTER 1
ARMY FIELD FEEDING SYSTEM

PURPOSE

The AFFS is a total system which supports battle doctrine through flexibility in feeding methods. It is designed to meet the tactical commander's needs as determined by the METT-T. It furnishes commanders the capability to provide soldiers the right meal at the right place at the right time. The feeding methods, rations, and equipment described herein give commanders feeding options to perform sustained tactical feeding.

CLASS I SUPPLY CONCEPT

Modularly configured theater subsistence distribution activities and subsistence platoons will provide the required personnel and equipment to support the level of subsistence supply required by the AFFS within an operational theater. These units will support all subsistence requirements once the theater has matured sufficiently to accommodate A-Rations forward and the increased B-Ration or H&S-Ration cycle of the AFFS. Subsistence platoons will work under the operational control of GS companies at TA and corps levels. Platoons are organized to provide refrigerated storage and transportation assets to support the A-Ration, B-Ration, or H&S-Ration cycle at GS and DS levels. Teams from the subsistence platoons will operate at the DS RBPs. Direct support teams will be under the operational control of the supported DS unit commander while operating in the DS unit's area of operation. This concept will be supported by an automated management

information system that facilitates responsiveness to the requisitioning and flow of Class I supplies throughout the theater.

OPERATIONS

Class I and food operations personnel will be required to support soldiers in areas engaged in operations ranging from humanitarian assistance to full scale war. Due to mission and employment tactics, there are differences in feeding operations between light and heavy divisions, the EAD and EAC, and separate brigades. The AFFS diminishes those differences by providing identical equipment to each type of division. The primary emphasis is on the commander's ability to seize tactical opportunities as they occur. To support these operations, the AFFS provides a variety of equipment to enable commanders to determine the optimal feeding method based on their METT-T. First is the MKT, which is the primary field kitchen authorized to highly mobile units. (The M1948 kitchen tent maybe used by those units without the MKT). Second is the KCLFF, which provides limited capability to prepare hot meals at company or battery levels. An additional variation, referred to as a KCLFF-Enhanced, has a HMWWV and HMT which will be fielded to infantry, armor, and selected field artillery units to provide greater movement capability. The sanitation center will replace the immersion heaters.