# FIELD KITCHEN MANAGER

<table>
<thead>
<tr>
<th>TYPE</th>
<th>DESCRIPTION</th>
<th>CRITERIA</th>
<th>CRITERIA</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Field Kitchen Manager is responsible for managing a field kitchen in support of feeding operations.</td>
<td>Not Applicable</td>
<td>Not Applicable</td>
<td>Not Applicable</td>
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## CATEGORY

### CRITERIA

<table>
<thead>
<tr>
<th>EDUCATION</th>
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<td>Not Specified</td>
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### TRAINING

1. IS-100: Introduction to Incident Command System (ICS), ICS-100
2. IS-200: ICS for Single Resources and Initial Action Incidents
4. IS-703: NIMS Resource Management
5. IS-800: National Response Framework (NRF), An Introduction
6. IS-288: The Role of Voluntary Agencies in Emergency Management
7. Training for nationally recognized food safety certification

### NOTES:

Not Specified

## EXPERIENCE

### Knowledge, Skills, and Abilities:

1. Knowledge of procurement procedures for feeding operations and United States Department of Agriculture (USDA) commodities
2. Knowledge of operational safety procedures for a Field Kitchen and its associated workers
3. Knowledge of safe food handling procedures
4. Knowledge of the mobilization, operation, and demobilization processes for a Field Kitchen

### Demonstrated experience in the following:

1. Operational experience in Field Kitchen mobilization, operations, and demobilization
2. Operational experience recording and reporting statistical daily meal counts and projections in service delivery
3. Operational experience managing the logistics necessary to operate a field kitchen, including utilities and consumables
4. Experience ensuring the operational safety of a Field Kitchen and its associated workers
5. Experience ensuring a safe food handling environment
6. Experience preparing and delivering food in a safe and timely manner

### NOTES:

Not Specified
<table>
<thead>
<tr>
<th>TYPE</th>
<th>TYPE 1</th>
<th>NO TYPE 2</th>
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<tbody>
<tr>
<td>PHYSICAL/MEDICAL FITNESS</td>
<td>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.</td>
<td>Not Applicable</td>
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<td>NOTES: Not Specified</td>
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<tr>
<td>CURRENCY</td>
<td>Not Specified</td>
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<td>NOTES: Not Specified</td>
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<tr>
<td>PROFESSIONAL AND TECHNICAL LICENSES AND CERTIFICATIONS</td>
<td>Food Safety Certification - Manager Level</td>
<td>Not Applicable</td>
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<td></td>
<td>NOTES: Not Specified</td>
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ORDERING SPECIFICATIONS OR DESIGNATIONS

1. (X) Can be ordered as an individual asset
2. ( ) Can be ordered in conjunction with a NIMS typed team
3. (X) Can be ordered in conjunction with a NIMS typed unit (Field Kitchen Unit)

REFERENCES

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

NOTES

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