



DEPARTMENTS OF THE ARMY AND THE AIR FORCE
OFFICE OF THE ADJUTANT GENERAL OF KANSAS
JOINT FORCE HEADQUARTERS - KANSAS
2722 SW TOPEKA, BLVD
TOPEKA, KANSAS 66611-1298

REPLY TO
ATTENTION OF

JFHQKS-TAG

13 March 2007

MEMORANDUM FOR SEE DISTRIBUTION

SUBJECT: TAG Policy Letter No. 22, Troop Feeding

1. The KSARNG meal standard is three (3) quality meals per day. These meals will be selected from "A" Ration, Box Lunch (sandwich meal kits or individual sandwiches with enhancements), Meal Ready to Eat (MRE), Tailored Operational Training Meal (TOTM), Unitized Group Rations (UGR) or a combination of these meals or other meals approved by the KSARNG Menu Management Board.
2. The tactical Commander's feeding plan will be governed by Mission, Enemy, Terrain, Troops, Time Available, and Civilians (METT-TC). Commanders will ensure their best meals are provided to their soldiers during IDT and Annual Training (AT). The type of rations served and the quality of preparation are directly related to soldier morale and retention of unit personnel. In addition, with reduction in IDT and AT subsistence funds, commanders must feed the most economical meal to ensure that KSARNG units can be supported for the entire year. The current cost to feed one UGR meal or one MRE is approximately two (2) times more than the cost of an "A" ration meal. The current cost to feed a commercially prepared meal is approximately (3) times more the cost of an "A" ration meal.
3. Effective immediately, the following policy will be adhered to when planning meals for Soldiers during IDT and AT.
 - a. Whenever practical, Class "A" rations will be served to personnel conducting training at home station armories or when in garrison facilities at training sites. *MREs will not be served at home station armories or in garrison-area training.*
 - b. Class "A" rations (raw subsistence) will be used in the field (METT-TC permitting) when the unit has the personnel, equipment, and facilities necessary to properly store perishables, prepare and distribute meals to the required feeding locations.
 - c. UGR rations may be used while conducting field tactical training when necessary to accomplish mission requirements, and the use of "A" rations as outlined in para 4b above is not feasible.
 - d. "A" and UGR rations will be served hot. No less than two (2) hot meals will be served each day during AT. The only exception is the MRE and Box Lunch (see following paragraphs).
 - e. MREs will only be used when unit activities preclude the use of "A", UGR, or box lunches. No more than one (1) MRE per day will be served to unit personnel *unless* one of the following conditions exists:
 - (1) Troops are dispersed in many locations and it is not feasible to get hot meals to them.

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(2) While conducting convoy operations, when commercial meals or Box Lunches are not available.

(3) When troops are separated from the unit at meal time and no other means of subsistence can be provided.

(4) During emergency conditions and emergency operations, when no other rations are available.

f. Box Lunches are authorized for utilization during preparation for troop movement and during actual troop movements when commercial meals are not available. They will also be authorized when a requirement exists for food service personnel to function in areas precluding normal food service operations, or on occasions when there is a shortage of cooks assigned to the unit. When utilizing these meals, care must be taken to meet required sanitary standards and conditions.

4. Where practical, Commands that have the MTOE food service section consolidated within the HHC will provide personnel and equipment necessary to support subordinate units during IDT at home station. The concerned unit commanders will develop a plan to maintain equipment and soldier proficiency to support this effort. By doing so will help eliminate the usage of commercially prepared meals.

5. Units co-located in armories and drilling on the same weekend at the armory will combine food service operations. Supporting units will be on a rotating basis. The Armory OIC will coordinate these efforts to ensure that a request for support (DA Form 5913-R, Strength and Feeder Report) is provided to the supporting unit, and that the required support (dining facility attendants, cooks, etc) is provided from the supported units. Food service personnel not in a support status will perform maintenance on equipment, attend food service training or perform other requirements per the unit training schedule. The Food Operations Sergeant should supervise Class I maintenance and training.

6. This policy must be considered prior to developing the AT feeding plan. Requests for exception to this policy will be reviewed on a case-by-case basis. Prior to requesting rations, exception to policy requests must be submitted with proper justification to TAG-KS, ATTN: JFHQ-KS-DCSLOG.

7. POC for this policy is MSG David Raska, KSARNG State Food Advisor, at coml (785) 274-1894 or david.raska@us.army.mil.


TOD M. BUNTING, Major General, KSNG
The Adjutant General

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