

**STP 10-92G1-SM-TG**

**SOLDIER'S MANUAL  
AND  
TRAINER'S GUIDE**

**FOOD SERVICE SPECIALIST**

**MOS 92G**

**SKILL LEVEL 1**

**HEADQUARTERS  
DEPARTMENT OF THE ARMY**

**APRIL 2003**

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# **SOLDIER'S MANUAL and TRAINER'S GUIDE**

## **MOS 92G**

### **FOOD SERVICE SPECIALIST**

#### **Skill Level 1**

## **TABLE OF CONTENTS**

	<u>PAGE</u>
<b>Table of Contents</b> .....	i
<b>Chapter 1. Introduction</b> .....	1-1
<b>Chapter 2. Training Guide</b> .....	2-1
<b>Chapter 3. MOS/Skill Level Tasks</b> .....	3-1
<b>Skill Level 1</b>	
<b>Subject Area 1: Sanitation and Safety</b>	
101-92G-1260 Perform Cleaning and Sanitation Services at a Field Kitchen.....	3-1
101-92G-1410 Apply Food Protection Measures in a Dining Facility and at a Field Kitchen .....	3-4
101-92G-1102 Maintain Safety Standards .....	3-6
<b>Subject Area 2: Food Preparation</b>	
101-92G-1103 Retain Nutrients in Food Products.....	3-10
101-92G-1164 Prepare Beverage Products .....	3-11
101-92G-1165 Prepare and/or Cook Sandwiches.....	3-12
101-92G-1153 Prepare and Cook Vegetables .....	3-13
101-92G-1161 Prepare and Bake Bread Products.....	3-15

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\*This publication supersedes STP 10-92G1-SM-TG, dated 16 February 1999.

101-92G-1151	Perform Preliminary Food Preparation Procedures .....	3-17
101-92G-1163	Prepare and Cook Cereal, Rice, or Pasta Products .....	3-19
101-92G-1152	Prepare and Cook Meat, Poultry, and Seafood.....	3-21
101-92G-1166	Store and Use Leftover Foods.....	3-23
101-92G-1170	Prepare and Cook Soups, Sauces, and Gravies.....	3-25
101-92G-1160	Prepare and Cook Fillings, Icing, and Glazes .....	3-27
101-92G-1263	Store, Prepare, and Serve Operational Rations.....	3-29
101-92G-1171	Prepare Desserts and Pastries.....	3-31
101-92G-1162	Prepare and Cook Egg Products.....	3-33
101-92G-1264	Prepare Meals for Remote Site Feeding .....	3-35
101-92G-1169	Prepare or Cook Salads and Salad Dressings.....	3-37
<b>Subject Area 3: Receipt and Storage of Subsistence</b>		
101-92G-1206	Check Subsistence Supplies for Quantity and Condition .....	3-39
101-92G-1205	Store Subsistence Items.....	3-41
<b>Subject Area 4: Field Kitchen Equipment Operations and Maintenance</b>		
101-92G-1503	Operate and Maintain the Gasoline Lantern .....	3-43
101-92G-1502	Operate and Maintain the Immersion Heater .....	3-47
101-92G-1501	Operate and Maintain the M59 Range Outfit.....	3-50
101-92G-1301	Perform Operator Maintenance on the M2 Burner Unit.....	3-53
101-92G-1258	Set Up and Maintain the Water Sterilizing Bag .....	3-56
101-92G-1257	Set Up, Operate, Maintain, and Prepare the Kitchen Company Level Field Feeding (KCLFF) for Movement .....	3-58
101-92G-1256	Set Up, Operate, Maintain, and Prepare the Mobile Kitchen Trailer (MKT) for Movement .....	3-62
101-92G-1255	Use and Maintain the Insulated Food Container .....	3-65
101-92G-1251	Operate the M2 Burner Unit .....	3-68
<b>Subject Area 5: Serving Procedures</b>		
101-92G-1355	Set Up Serving Lines and Serve Food at a Field Kitchen .....	3-72
101-92G-1356	Set Up Serving Lines and Serve Food in a Dining Facility.....	3-76
<b>Subject Area 6: Garrison Equipment Operations and Maintenance</b>		
101-92G-1512	Perform Sanitation Services in a Dining Facility.....	3-78
101-92G-1509	Operate and Maintain the Griddle .....	3-80
101-92G-1508	Operate and Maintain the Deep-Fat Fryer.....	3-82
101-92G-1507	Operate and Maintain the Coffee Urn.....	3-84
101-92G-1506	Operate and Maintain the Conventional or Convection Oven.....	3-87
101-92G-1510	Operate and Maintain the Meat Slicing Machine.....	3-89
101-92G-1505	Operate and Maintain the Heavy-Duty Range .....	3-92
101-92G-1504	Operate and Maintain the Mixing Machine .....	3-95
<b>Glossary</b> .....		<b>88-1</b>
<b>Supporting References</b> .....		<b>99-1</b>

**CHAPTER 1****Introduction****CHAPTER 1****INTRODUCTION****GENERAL**

This manual identifies the individual MOS training requirements for soldiers in MOS 92G. Commanders, trainers, and soldiers should use it to plan, conduct, and evaluate individual training in units. This manual is the primary MOS reference to support the self-development and training of every soldier.

Use this manual with the soldier's manuals of common tasks (STP 21-1-SMCT and STP 21-24-SMCT), Army training and evaluation programs (ARTEPs), and FM 25-101 (Battle-Focused Training) to establish effective training plans and programs that integrate soldier, leader, and collective tasks.

**TASK SUMMARIES**

Task summaries outline the wartime performance requirements of each critical task in the Soldier Training Publication (STP). They provide the soldier and the trainer with the information necessary to prepare, conduct, and evaluate critical task training. As a minimum, task summaries include information you must know and the skills that you must perform to standard for each task. The format for the task summaries included in this STP is as follows:

- Task Number. A 10-digit number identifies each task or skill. Include this task number, along with the task title in any correspondence relating to the task.

- Task Title. The task title identifies the action to be performed.

- Conditions. The task conditions identify all the equipment, tools, references, job aids, and supporting personnel which the soldier needs to use to perform the task in wartime. This section identifies any environmental conditions (such as visibility, temperature, or wind), which can alter task performance. This section also identifies any specific cues or events (such as a chemical attack or identification of a threat vehicle), which trigger task performance.

- Standards. The task standards describe how well and to what level you must perform a task under wartime conditions. Standards are typically described in terms of accuracy, completeness, and speed.

- Evaluation Guide. This section identifies the specific actions, known as performance measures the soldier must do to successfully complete the task. These actions are in the Evaluation Guide section of the task summary and listed in a "Pass/Fail" format for easy evaluation. For some tasks the Training and Evaluation section may also include detailed training information in a Training Information outline and an Evaluation Preparation section. The Evaluation Preparation section indicates necessary modifications to task performance in order to train and evaluate a task that cannot be trained to the wartime standard under wartime conditions. It may also include special training and evaluation preparation instructions to accommodate these modifications and any instructions that should be given to the soldier before evaluation.

- References. This section identifies references that provide a more detailed and thorough explanations of task performance requirements than that given in the task summary description.

- Warnings. Warnings alert users to the possibility of immediate personal injury or damage to equipment.

O Notes. Notes provide a small, extra supportive explanation or hint relative to the performance standards.

## SOLDIER'S RESPONSIBILITIES

Each soldier is responsible for performing individual tasks that the first-line supervisor identifies based on the unit's METL. The soldier must perform the task to the standards listed in the STP. If soldier has a question about how to do a task or which tasks in this manual he must perform, it is the soldier's responsibility to ask the first-line supervisor for clarification. The first-line supervisor knows how to perform each task or can direct the soldier to the appropriate training materials.

## NCO SELF-DEVELOPMENT AND THE SOLDIER'S MANUAL

Self-development is one of the key components of the leader development program. It is a planned, progressive, and sequential program followed by leaders to enhance and sustain their military competencies. It consists of individual study, research, professional reading, practice and self-assessment. Under the self-development concept, the NCO, as an Army professional has the responsibility to remain current in all phases of the MOS. The STP is the primary source for the NCO to use in maintaining MOS proficiency.

Another important resource for NCO self-development is the Army Correspondence Course Program (ACCP). Refer to DA Pamphlet 351-20 for information on enrolling in this program and for a list of courses, or write to: Army Institute for Professional Development, U.S. Army Support Center, ATTN: ATIC-IPS, Newport News, VA 23628-0001.

## TRAINING SUPPORT

This manual includes the following appendixes and information, which provide additional training support information.

O Glossary. The glossary is a single, comprehensive list of acronyms, abbreviations, definitions, and letter symbols.

O References. This section contains the list of references, which support training of all tasks in this STP. Required references are listed in the condition statement and are required for the soldier to do the task. Related references are materials, which help a trainer, prepare for the task and are not required to perform the task.

## FEEDBACK STATEMENT

The following feedback statement applies to all task summaries in this STP: **FEEDBACK:** Score the soldier GO if all steps are passed. Score the soldier NO-GO if any steps are failed. If the soldier scores NO-GO, show what was done wrong and how to do it correctly.

## CHAPTER 2

### Training Guide

#### CHAPTER 2 MOS TRAINING PLAN (MTP)

2-1. **General.** The MOS Training Plan (MTP) identifies the essential components of a unit-training plan for individual training. Units have different training needs and requirements based on differences in environment, location, equipment, dispersion, and similar factors. Therefore, the MTP should be used as a guide for conducting unit training and not a rigid standard. The MTP consists of two parts. Each part is designed to assist the commander in preparing a unit-training plan, which satisfies integration, cross training, training up, and sustainment training requirements for soldiers in this MOS.

Part One of the MTP shows the relationship of an MOS skill level between duty position and critical tasks. These critical tasks are grouped by task commonality into subject areas.

Section I list subject area numbers and titles used throughout the MTP. These subject areas are used to define the training requirements for each duty position within a MOS.

Section II identifies the total training requirement for each duty position within a MOS and provides a recommendation for cross training and train-up/merger training.

**Duty Position column.** This column lists the duty positions of the MOS, by skill level, which have different training requirements.

**Subject Area column.** This column lists, by numerical key (see Section I), the subject areas a soldier must be proficient in to perform in that duty position.

**Cross Train column.** This column lists the recommended duty position for which soldiers should be cross-trained.

**Train-up/Merger column.** This column lists the corresponding duty position for the next higher skill level or MOSC the soldier will merge into on promotion.

Part Two lists, by general subject areas, the critical tasks to be trained in a MOS and the type of training required (resident, integration, or sustainment).

**Subject Area column.** This column lists the subject area number and title in the same order as Section I, Part One of the MTP.

**Task Number column.** This column lists the task numbers for all tasks included in the subject area.

**Title column.** This column lists the task title for each task in the subject area.

**Training Location column.** This column identifies the training location where the task is first trained to soldier training publication standards. If the task is first trained to standard in the unit, the word "Unit" will be in this column. If the task is first trained to standard in the training base, it will identify, by brevity code (ANCOC, BNCOC, etc.), the resident course where the task was taught. Figure 2-1 contains a list of training locations and their corresponding brevity codes.

<b>AIT</b>	Advanced Individual Training
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Figure 2-1. Training Locations

**Sustainment Training Frequency column.** This column indicates the recommended frequency at which the tasks should be trained to ensure soldiers maintain task proficiency. Figure 2-2 identifies the frequency codes used in this column.

<b>BA</b>	- Biannually
<b>AN</b>	- Annually
<b>SA</b>	- Semiannually
<b>QT</b>	- Quarterly
<b>MO</b>	- Monthly
<b>Bi</b>	- Bi-weekly
<b>WK</b>	- Weekly

Figure 2-2. Sustainment Training Frequency Codes

**Sustainment Training Skill Level column.** This column lists the skill levels of the MOS for which soldiers must receive sustainment training to ensure they maintain proficiency to soldier's manual standards.

2-2. Subject Area Codes.

**Skill Level 1**

- 1 Sanitation and Safety
- 2 Food Preparation
- 3 Receipt and Storage of Subsistence
- 4 Field Kitchen Equipment Operations and Maintenance
- 5 Serving Procedures
- 6 Garrison Equipment Operations and Maintenance

2-3. Duty Position Training Requirements.

a. Major duties. The food service specialist supervises or prepares, cooks and serves food in field or garrison food service operations. Duties for MOS 92G at each skill level are:

(1) MOSC 92G10. Performs preliminary food preparation procedures. Prepares and/or cooks menu items listed on the production schedule. Bakes, fries, braises, boils, simmers, steams and sauté's as prescribed by Army recipes. Sets up serving lines, garnishes food items, and applies food protection and sanitation measures in field and garrison environments. Receives and stores subsistence items. Performs general housekeeping duties. Operates, maintains, and cleans field kitchen equipment. Erects, strikes, and stores all types of field kitchens. Performs preventive maintenance on garrison and field kitchen equipment.

**CHAPTER 3****MOS/Skill Level Tasks**

## Skill Level 1

## Subject Area 1: Sanitation and Safety

**Perform Cleaning and Sanitation Services at a Field Kitchen****101-92G-1260**

**Conditions:** Conditions: In a field environment, you must ensure that required sanitation standards are maintained at all times. In MOPP 4 conditions, all food service operations cease. Equipment and materials required: a field kitchen, potable water, hand dishwashing compound, food service disinfectant, gloves, long-handle brushes, corrugated garbage containers with lids, TM 10-4500-200-13, FM 10-23 and TB MED 530.

**Standards:** Perform all the necessary steps to operate the pot and pan wash line and perform general field sanitation procedures. You must complete all performance measures accurately, IAW TM 10-4500-200-13, FM 10-23 and TB MED 530, to ensure that the required sanitation standards are maintained at all times.

**Performance Steps**

1. Operate pot and pan wash line.
  - a. Check to ensure that there is a complete pot and pan wash line for each 80 people in the unit. Also change water as often as necessary for sanitary standards. See Figure 3-3.

## Performance Steps

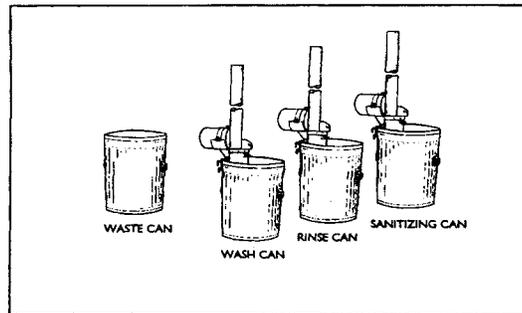


Figure 3-3. Mess kit laundry line

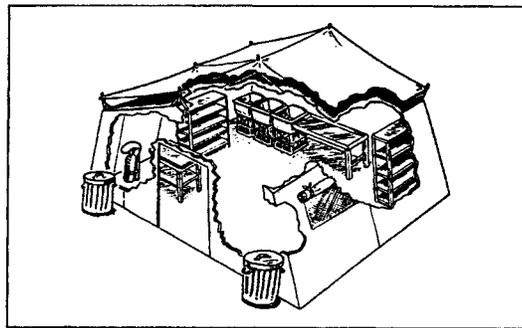


Figure 3-4. Sanitation Center

- b. Use thermometers to check temperature of wash and rinse water in pot and pan wash line. See Figure 3-4.
  - (1) First corrugated can contains hot, soapy water (110° to 120°F).
  - (2) Second can contains clean, hot water (120° to 140°F or higher).
  - (3) Third can contains clean boiling water (170°F or higher for 30 seconds).
- c. Scrape food particles from serving and cooking utensils; wash, rinse and sanitize utensils as required.
- d. Use food service disinfectant to sanitize serving and cooking utensils when hot water is not available (use one package per 25 gallons of water with a temperature between 75° and 110°F). If disinfectant is not available refer to TB MED 530 for other alternatives.
- e. Shake off excess water and let them air dry.

### 2. Perform general field sanitation procedures

- a. Change the water in the pot and pan wash line as needed.
- b. Move pot and pan wash line when area becomes unsanitary, and keep area policed.
- c. Clear waste from work areas; store it in garbage containers with lids and liners.
- d. Empty garbage containers when full or at least once daily.

NOTE: Make sure you are aware of environmental protection and health policies on garbage disposal in your area of operation.

- e. In accordance with local environmental protection and health policies, collect and/or dispose of grease and liquid waste by using a grease trap or soakage pit.
- f. Dispose of the garbage by using pits, trenches, or backhauling. Consult states or host nation regulations and follow their rules.
  - (1) Use pits if you are staying for only one day.

**Performance Steps**

- (2) Use trenches if you will be at the site for less than a week.
- (3) Use incineration to burn solid waste if you are staying more than one week.
- g. Clean 32-gallon corrugated cans before refilling them with water.
- h. Keep food covered, and store bags or cartons of food in lined metal containers.
- i. Clean up spills immediately.
- j. Store food at least 6 inches off the ground.
- k. Soldiers are not authorized to spray, only certified pest applicators - preventive Medicine.

NOTE: Make sure that all food is removed or adequately covered. Wash all exposed working surfaces and utensils after application of pesticides to prevent poisoning. Follow directions on containers for use of pesticides.

**Performance Measures**

	<u>GO</u>	<u>NO GO</u>
1. Operated pot and pan wash line and the mess kit laundry line or sanitation center.	—	—
2. Performed general field sanitation procedures	—	—

**Evaluation Guidance:** Score the soldier GO if all steps are passed. Score the soldier NO-GO if any steps are failed. If the soldier scores NO-GO, show what was done wrong and how to do it correctly.

**References**

<b>Required</b>	<b>Related</b>
FM 10-23	FM 21-10
TB MED 530	QM0394
TM 10-4500-200-13	QM6131
	QM6132

**Apply Food Protection Measures in a Dining Facility and at a Field Kitchen**  
**101-92G-1410**

**Conditions:** You are a cook in a dining facility or a field kitchen. You must ensure that appropriate food protection measures are applied in handling, preparing, and cooking subsistence items. In MOPP 4 conditions, all food service operations cease. Equipment and materials required: an operational dining facility or field kitchen, subsistence items, cleaning supplies, potable water, and thermometers, TB Med 530, FM 10-23 and FM 21-10.

**Standards:** Correctly perform all necessary steps to maintain personal hygiene standards, inspect sanitary conditions, clean work areas, temper or thaw potentially hazardous foods (PHFs), prevent cross contamination, and store toxic materials. You must complete all performance measures accurately, IAW TB Med 530, FM 10-23 and FM 21-10, to prevent food contamination while storing, handling, preparing, and cooking subsistence items.

**Performance Steps**

1. Maintain personal hygiene standards.
  - a. Inspect self for signs of illness and infection to include skin disease, diarrhea illness (admitted or suspected), burns, boils, or cuts, and report to supervisor.
  - b. Follow proper practices regarding washing hands and all exposed parts of the arms after using tobacco or the latrine and handling raw meats.
  - c. Wear appropriate hair restraint.
  - d. Maintain personal cleanliness and proper uniform standards.
    - (1) Wear a clean uniform daily.
    - (2) Check for clean hands and keep fingernails trimmed and cleaned.
    - (3) Do not wear any jewelry except for a plain wedding band, or medical alert bracelet.
2. Inspect the sanitary condition of food items before acceptance.
  - a. Check dry storage items for exposure to greasy substances, moisture, and insect or rodent activity.
  - b. Inspect canned goods for leaks, holes, cracks, and swelling.
  - c. Check meat, poultry, and fish for offensive odor and slime.
  - d. Check fresh fruits and vegetables to see that there is no mold or rot.
  - e. Check frozen foods for signs that they have not been thawed and refrozen (if ice crystals are present thawing and refreezing have occurred).
  - f. Check the expiration date of dairy products.
  - g. Report all damage, spoilage, and expired dates to your supervisor.
3. Clean the work area.
  - a. Clean and sanitize food contact surfaces after each use or as needed.
  - b. Ensure spills are cleaned up at once.
4. Handle food items as little as possible.
  - a. Use utensils when preparing or mixing food products.
  - b. Use disposable plastic gloves to minimize direct handling of food or ingredients, and replace them frequently to prevent contamination.
5. Cook food to specified temperature or according to instructions on the recipe card or in the SOP.
6. Keep potentially hazardous food at temperatures below 40°F or above 140°F, as required.
  - a. Leftover PHFs may be retained for 24 hours chilled (40°F or below) or 5 hours if maintained hot (140°F or above).
  - b. Chilled leftover products intended to be re-served hot shall be rapidly reheated to an internal temperature of 165°F within 2 hours..
  - c. PHFs shall not be retained as leftovers in a field operation.

**Performance Steps**

7. Temper or thaw potentially hazardous food using approved procedures.
  - a. Under refrigeration that maintains the food temperature at 40°F or less.
  - b. In a microwave oven as long as the process is immediately transferred to conventional cooking as a part of a continuous cooking process.
  - c. Under potable running water at a temperature of 70°F or below. Frozen food shall be placed in a sanitized pot and the running water should be allowed to overflow into the sink.
  - d. After completing this procedure, the sink must be cleaned and sanitized.
  
8. Prevent cross contamination when handling and storing foods.
  - a. Ensure that all personnel maintain a high standard of personal hygiene. See PM 1.
  - b. Cover foods before placing them inside the refrigeration unit or ice chest.
  - c. Wash and sanitize equipment, and utensils when they come in contact with PHFs during preparation.
  - d. Do not use ice for human consumption when it has been used to cool or chill food containers.
  
9. Store toxic materials away from food items.
  - a. Label all containers of poisonous and toxic materials, including insecticides and rodenticides, for easy identification; do not store them in the dining facility.
  - b. Segregate all poisonous and toxic materials from food products, and store them in a locked and labeled cabinet.
  - c. Label and separate sanitary and cleaning compounds from toxic and poisonous materials.
  - d. When insecticides or rodenticides are used in the dining facility or field kitchen area cover and seal food tightly.

<b>Performance Measures</b>	<b><u>GO</u></b>	<b><u>NO GO</u></b>
1. Maintained personal hygiene standards.	—	—
2. Inspected the sanitary condition of food items before acceptance.	—	—
3. Cleaned the work area.	—	—
4. Handled food items as little as possible.	—	—
5. Cooked food to specified temperature or according to instructions on the recipe card or in the SOP.	—	—
6. Kept potentially hazardous food at temperatures below 40°F or above 140°F, as required.	—	—
7. Tempered or thawed potentially hazardous food using approved procedures.	—	—
8. Prevented cross contamination when handling and storing foods.	—	—
9. Stored toxic materials away from food items.	—	—

**Evaluation Guidance:** Score the soldier GO if all steps are passed. Score the soldier NO-GO if any steps are failed. If the soldier scores NO-GO, show what was done wrong and how to do it correctly.

**References**

**Required**  
 AR 30-1  
 FM 10-23  
 FM 21-10  
 TB MED 530

**Related**  
 800-101-0018-B  
 800-101-0135-B  
 QM0348

## Maintain Safety Standards

### 101-92G-1102

**Conditions:** You are a cook in a dining facility or a field kitchen. In order to prevent injury, you must heed warnings and take safety precautions. In MOPP 4 conditions, all food service operations cease.

Equipment and materials required: subsistence supplies; boning, paring, steak, and cook's knives; a sharpening stone coated with mineral oil; butcher's steel; a knife rack; chopping boards; gloves or hot pads; brooms, dustpans, and mops; fire extinguishers; and appropriate cleaning and sanitizing material.

**Standards:** Perform all the necessary steps in handling food supplies, using knives, operating equipment, cooking, baking, and serving. You must complete all performance measures accurately to ensure that safety procedures are followed and standards are met to prevent injury to personnel.

### Performance Steps

1. Handle food supplies safely.
  - a. Use the correct method for lifting.
    - (1) Grip container firmly.
    - (2) Bend at the knees.
    - (3) Keep your back straight.
    - (4) Use your thigh and shoulder muscles for lifting.
    - (5) Keep the load close to your legs
    - (6) Walk at a normal pace.
    - (7) Get help if you need it.
  - b. Place heavy cases or containers on lower shelves.
  - c. Keep aisles in the storage area lighted and clear of obstructions.
  - d. Store subsistence off the floor to facilitate cleaning and inspection.
  - e. Protect subsistence from contamination.
2. Use and handle knives safely. See Figures 3-1 and 3-2.

## Performance Steps

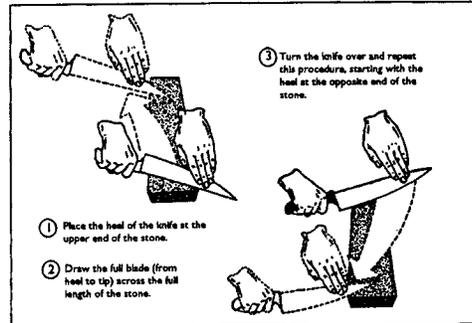


Figure 3-1. Sharpening knife

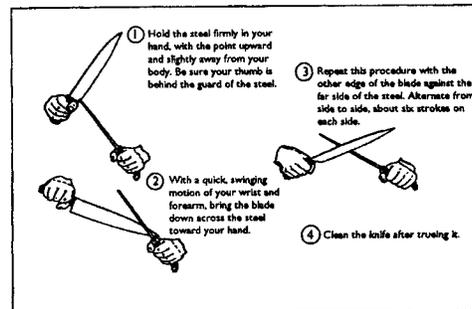


Figure 3-2. Truing the blade

**CAUTION: KEEP KNIVES OUT OF POCKETS. STEP BACK FROM A FALLING KNIFE, AND LET IT FALL. DO NOT WASH KNIVES WITH OTHER UTENSILS. WASH KNIVES INDIVIDUALLY. IF YOU ARE NOT USING A KNIFE, DO NOT WALK AROUND WITH WITH-IN YOUR HAND. CARRY THE KNIFE AT YOUR SIDE, POINTED TOWARD THE FLOOR. STORE KNIVES IN THE KNIFE RACK WHEN THEY ARE NOT BEING USED.**

- a. Keep knives sharp.
  - (1) Place a mounted sharpening stone on a flat surface.
  - (2) Oil the sharpening stone with mineral oil.
  - (3) Place the heel of the knife at the upper end of the stone.
  - (4) Draw the full length of the blade across the length of the stone.
  - (5) Turn the knife over and draw the full length of the blade across the stone until a feather edge is developed.
  - (6) True the edge of the knife with a butcher's steel by bringing the knife blade down across the butcher's steel in swift, even strokes; then clean the knife.
- b. Use the right knife for the job.
  - (1) Use a paring knife to remove the outer covering from vegetables and fruits.
  - (2) Use a boning knife to remove meat from the bone.
  - (3) Use a steak knife to cut steaks and roasts.
  - (4) Use a cook's knife to cut, slice, or chop vegetables.
- c. Follow safety precautions when using knives.
  - (1) Cut in a direction away from the body.
  - (2) Always use a clean, sanitized cutting board to dice, cut, or slice foods.

**Performance Steps**

3. Operate garrison and field equipment safely.
  - a. Use safety guards when required.
  - b. Keep hands and utensils out of rotary equipment during its use.
  - c. Secure loose sleeves or apron strings when using a machine.
  - d. Remain at the equipment when it was in use whenever possible.
  - e. Unplug electrical equipment immediately after use.
  - f. Report improperly functioning equipment to your supervisor for maintenance.
4. Maintain preparation area in a safe condition.
  - a. Keep floors clean and dry.
  - b. Remove waste products and empty containers immediately
  - c. Clean and sanitize all food contact surfaces after each use.

NOTE: Avoid horseplay and be alert at all times.

5. Follow safety procedures during the cooking and baking process.
  - a. Use hot pads when handling hot items.
  - b. Stand to the side when opening oven doors.
  - c. Clean up spilled food immediately.
  - d. Select a place to set hot items before removing them from the stove or oven.
  - e. Turn handles of pots and pans so that they are not pointing out over the edge of the cooking surface.
  - f. Follow instructions when operating the steam pressure equipment.
6. Follow safety procedures during the serving process.
  - a. Walk when carrying food products.
  - b. Alert others before walking behind them.
  - c. Change line pan from the serving line safely.
    - (1) Use hot pads to lift the line pan; lift the end near you.
    - (2) Slide the pan toward you so that an opening is left at the other end.
    - (3) Lift and remove the line pan from the table.
7. Take fire prevention precautions.
  - a. Store toxic, flammable materials in an outside storage area.
  - b. Check to see that all electric switch boxes in the dining facility were closed.
  - c. Check fire extinguishers for serviceability.
  - d. Report unserviceable or damaged electrical wiring or plugs to supervisor.
  - e. Report unserviceable or damaged electrical wiring or plugs to supervisor.
  - f. Use nonflammable liquid cleaners.

NOTE: Ensure electrical male plugs and receptacles are grounded, also ensure that personnel know the primary and secondary routes and where assembly areas are before a fire starts.

**Performance Measures**

	<u>GO</u>	<u>NO GO</u>
1. Handled food supplies safely.	_____	_____
2. Used and handled knives safely.	_____	_____
3. Operated garrison and field equipment safely.	_____	_____
4. Maintained preparation area in a safe condition.	_____	_____
5. Followed safety procedures during the cooking and baking process.	_____	_____
6. Followed safety procedures during the serving process.	_____	_____
7. Took fire prevention precautions.	_____	_____

**Evaluation Guidance:** Score the soldier GO if all steps are passed. Score the soldier NO-GO if any steps are failed. If the soldier scores NO-GO, show what was done wrong and how to do it correctly.

**References**

**Required**

AR 30-1  
DA PAM 30-22  
FM 10-23-2  
TB MED 530

**Related**

AR 385-10

Subject Area 2: Food Preparation

**Retain Nutrients in Food Products**

**101-92G-1103**

**Conditions:** You are a cook in a dining facility or a field kitchen. Food and food products must be stored, prepared, cooked, and served properly so that the diners are provided with nutritionally adequate meals. In MOPP 4 conditions, all food service operations cease. Equipment and materials required; an operational dining facility or a field kitchen, selected food items, respective recipes.

**Standards:** Correctly perform all necessary steps in storing subsistence items, performing preliminary food preparation procedures, and controlling nutrient retention. You must complete all performance measures accurately to ensure that the meals are nutritionally adequate, IAW, DA Pam 30-22, the respective recipe, and FM 10-23-2.

**Performance Steps**

1. Store subsistence items. See Task 101-524-1205.
2. Perform preliminary food preparation procedures.
  - a. Read the recipe card before starting to cook.
  - b. Follow the recipe carefully.
  - c. Assemble all utensils and ingredients you need.
  - d. Measure or weigh the ingredients accurately.
  - e. Preheat the oven as required by the recipe, SOP, or conversion chart for the oven you are using.
  - f. Follow preparation procedures as stated on the recipe card.
3. Control nutrient retention during preparation.
  - a. Steam food when possible.
  - b. Boil food in a minimum amount of water and for the time specified.
  - c. Use progressive cooking; avoid early cooking.
  - d. Use vegetable stock to prepare sauces, gravies, and soups.
  - e. Avoid excessive cutting and chopping.
  - f. Ensure that fat is at the proper temperature before frying food; ensure items are removed from the fat and drained as soon as they are cooked to prevent excess absorption of grease.

**Performance Measures**

	<u>GO</u>	<u>NO GO</u>
1. Stored subsistence items. (See Task 101-524-1205.)	—	—
2. Performed preliminary food preparation procedures.	—	—
3. Controlled nutrient retention during preparation.	—	—

**Evaluation Guidance:** Score the soldier GO if all steps are passed. Score the soldier NO-GO if any steps are failed. If the soldier scores NO-GO, show what was done wrong and how to do it correctly.

**References**

**Required**  
 AR 30-1  
 FM 10-23-2  
 TM 10-412

**Related**  
 AR 40-25

**Prepare Beverage Products**  
**101-92G-1164**

**Conditions:** You are a cook in a dining facility or a field kitchen. The FOS entered your name on the production schedule to prepare beverage products. You must now prepare your assigned menu item. In MOPP 4 conditions, all food service operations cease. Equipment and materials required: the food service SOP, subsistence supplies, utensils, hand tools, food preparation and cooking equipment, a production schedule, hand washing facilities, potable water, TM 10-412 (or automated equivalent), TB MED 530 and FM 10-23-2.

**Standards:** Measure or weigh, process, and combine ingredients as directed on recipe card, SOP, or instructions. Heat or chill beverage as required. You must complete all performance measures accurately IAW TM 10-412 (or automated equivalent), TB MED 530 and FM 10-23-2, to ensure that all ingredients are combined and beverages are ready to serve.

**Performance Steps**

1. Properly clean and sanitize all equipment before use.
2. Measure or weigh each ingredient using the appropriate utensil.
3. Process the ingredients for use by following the procedures listed in the method column on the recipe card, in the SOP, or in special instructions.
4. Wash hands before you combine ingredients as required.
5. Heat, brew, steep, or chill beverage, as required.
  - a. Chill the beverage if required.
  - b. Add ice to cold beverage just before serving.

**Performance Measures**

	<u>GO</u>	<u>NO GO</u>
1. Properly cleaned and sanitized all equipment before use.	___	___
2. Measured or weighed each ingredient using the appropriate utensil.	___	___
3. Processed the ingredients for use by following the procedures listed in the method column on the recipe card, in the SOP, or in special instructions.	___	___
4. Washed hands before combining ingredients as required.	___	___
5. Heated, brewed, steeped, or chilled beverage, as required.	___	___

**Evaluation Guidance:** Score the soldier GO if all steps are passed. Score the soldier NO-GO if any steps are failed. If the soldier scores NO-GO, show what was done wrong and how to do it correctly.

**References**

**Required**  
FM 10-23-2  
TB MED 530  
TM 10-412

**Related**  
800-101-0012-B  
800-101-0030-B  
800-101-0236-B  
AR 30-1

**Prepare and/or Cook Sandwiches**  
**101-92G-1165**

**Conditions:** You are a cook in a dining facility or a field kitchen. The FOS has entered your name on the production schedule to prepare and/or cook sandwiches. You must now prepare and/or cook your assigned menu item. In MOPP 4 conditions, all food service operations cease. Equipment and materials required: the food service SOP, subsistence supplies, utensils, hand tools, food preparation and cooking equipment, a production schedule, hand washing facilities, potable water, TB MED 530, TM 10-412 (or automated equivalent), and FM 10-23-2.

**Standards:** Prepare sandwiches by processing, combining, and/or making up ingredients to place on bread for serving. You must complete all performance measures accurately, IAW TB MED 530, TM 10-412 (or automated equivalent), and FM 10-23-2, to ensure a standard and nutritionally adequate product.

**Performance Steps**

1. Measure or weigh each ingredient using the appropriate utensil.
2. Process the ingredients for use by following the procedures listed in the method column on the recipe card.
3. Wash hands before you combine ingredients as needed.
4. Make up ingredients into serving portions as needed.
5. Apply heat as needed.
  - a. Griddle the sandwiches.
  - b. Toast the sandwiches.
6. Cook the sandwiches for the specified time when needed.
  - a. Cut each sandwich in half if required.
  - b. Wash hands and use gloves.
  - c. Serve sandwiches immediately or refrigerate it until ready to serve.

**Performance Measures**

	<u>GO</u>	<u>NO GO</u>
1. Measured or weighed each ingredient using the appropriate utensil.	—	—
2. Processed the ingredients for use by following the procedures listed in the method column on the recipe card.	—	—
3. Washed hands before combining ingredients as needed.	—	—
4. Made up ingredients into serving portions as needed.	—	—
5. Applied heat as needed.	—	—
6. Cooked the sandwiches for the specified time as needed.	—	—

**Evaluation Guidance:** Score the soldier GO if all steps are passed. Score the soldier NO-GO if any steps are failed. If the soldier scores NO-GO, show what was done wrong and how to do it correctly.

**References**

**Required**  
FM 10-23-2  
TB MED 530  
TM 10-412

**Related**  
800-101-0027-B  
800-101-0236-B

**Prepare and Cook Vegetables**  
**101-92G-1153**

**Conditions:** You are a cook in a dining facility or a field kitchen. The FOS has entered your name on the production schedule assigning you to prepare and cook vegetables. You must now prepare and cook your assigned menu item. In MOPP 4 conditions, all food service operations cease. Equipment and materials required: the food service SOP, subsistence supplies, utensils, hand tools, food preparation and cooking equipment, a production schedule, hand washing facilities, and potable water, TM 10-412, FM 10-23-2 and TB MED 530 or automated equivalent.

**Standards:** Prepare vegetables by measuring (or weighing), processing, and combining all ingredients. Cook for the specified time or until a test shows that the vegetables are done. You must complete all performance measures, IAW the respective recipe, FM 10-23-2, and TB Med 530, to ensure a standard, fully cooked and nutritionally adequate product.

**Performance Steps**

1. Measure or weigh each ingredient using the appropriate utensil.
2. Process ingredients for use by following the procedures listed in the method column on the recipe card.
3. Wash hands before you combine the ingredients as required.
4. Make up ingredients into serving portions when needed.
  - a. Shape or mold the ingredients.
  - b. Cut the ingredients into serving-size portions.
5. Place the vegetables in pans when required.
  - a. Select the pans required by the cooking method.
  - b. Prepare the pans for use.
  - c. Arrange the items in pans.
6. Start the cooking process.
  - a. Apply the dry-heat cooking method.
    - (1) Bake the vegetables.
    - (2) Grill the vegetables.
    - (3) Deep-fat fry the vegetables.
    - (4) Pan-fry (fry) the vegetables.
    - (5) Saute the vegetables.
  - b. Apply the moist-heat cooking method.
    - (1) Steam the vegetables.
    - (2) Boil the vegetables.
    - (3) Simmer the vegetables.
7. Check the progress of the item during the cooking process.
  - a. Remove a sample of the item from the cooking utensil.
  - b. Test the sample for doneness.
8. Cook the vegetable for the specified time or until a test shows that the item is done.

**Performance Measures**

	<u>GO</u>	<u>NO GO</u>
1. Measured or weighed each ingredient using the appropriate utensil.	—	—
2. Processed ingredients for use by following the procedures listed in the method column on the recipe card.	—	—
3. Washed hands before combining the ingredients as required.	—	—

**Performance Measures**

	<u>GO</u>	<u>NO GO</u>
4. Made up ingredients into serving portions when needed.	—	—
5. Placed the vegetables in pans when required.	—	—
6. Started the cooking process.	—	—
7. Checked the progress of the item during the cooking process.	—	—
8. Cooked the vegetable for the specified time or until a test showed that the item is done.	—	—

**Evaluation Guidance:** Score the soldier GO if all steps are passed. Score the soldier NO-GO if any steps are failed. If the soldier scores NO-GO, show what was done wrong and how to do it correctly.

**References**

**Required**  
TM 10-412

**Related**  
800-101-0025-B  
800-101-0027-B  
800-101-0029-B  
800-101-0057-B  
800-101-0236-B  
800-101-0312-B  
800-101-0449-B  
QM333

**Prepare and Bake Bread Products**  
**101-92G-1161**

**Conditions:** You are a cook in a dining facility or a field kitchen. The FOS has entered your name on the production schedule to prepare and bake bread products. You must now prepare and cook your assigned menu item. In MOPP 4 conditions, all food service operations cease. Equipment and materials required: the food service SOP, subsistence supplies, utensils, hand tools, food preparation and cooking equipment, a production schedule, hand washing facilities, and potable water, TB MED 530, TM 10-412 (or automated equivalent) and FM 10-23-2.

**Standards:** Prepare ingredients by measuring (or weighing), processing, and combining as required. Bake the bread item for the specified time or until a test shows that the product is done. You must complete all performance measures IAW TB MED 530, TM 10-412 (or automated equivalent) and FM 10-23-2, to ensure a standard, fully cooked, and nutritionally adequate product.

**Performance Steps**

1. Measure or weigh the ingredients using the appropriate utensil.
2. Process the ingredients by following the procedures listed in the method column on the recipe card.
3. Wash hands before you combine ingredients as required.
4. Allow the yeast doughs to ferment.
  - a. Place dough products in slightly greased container or bowl that is about three times the size of the dough.
  - b. Cover and place the dough in an area where the temperature is at least 80°F (27°C). (When in a dining facility, use a dough-proofing cabinet.)
  - c. Allow the dough to ferment about 1 1/2 hours or until it doubles in size.
  - d. Punch the dough in the center.
  - e. Allow the dough to rest for 10 to 20 minutes.
5. Make up the ingredients into serving portions when needed.
  - a. Divide the dough into four parts for easy handling.
  - b. Weigh the dough for portion control.
  - c. Shape or mold the dough according to the recipe.
6. Place the dough or batter in pans.
  - a. Select the pan required by the cooking method.
  - b. Prepare the pan for use.
  - c. Arrange the dough or pour the batter into pans.
7. Pan-proof the yeast dough products.
  - a. Brush the dough with egg wash or butter when needed.
  - b. Allow the dough product to proof at 90° to 100°F or until double in size.
8. Preheat the oven as specified.
9. Start baking by placing pans in preheated ovens.
10. Bake the dough or batter for the period of time listed on the recipe card.

**Performance Measures**

1. Measured or weighed the ingredients using the appropriate utensil.
2. Processed the ingredients by following the procedures listed in the method column on the recipe card.

**GO**    **NO GO**

\_\_\_\_    \_\_\_\_  
\_\_\_\_    \_\_\_\_

**Performance Measures**

	<u>GO</u>	<u>NO GO</u>
3. Washed hands before combining ingredients as required.	—	—
4. Allowed the yeast doughs to ferment.	—	—
5. Made up the ingredients into serving portions when needed.	—	—
6. Placed the dough or batter in pans.	—	—
7. Pan-proofed the yeast dough products.	—	—
8. Preheated the oven as specified.	—	—
9. Started baking by placing pans in preheated ovens.	—	—
10. Baked the dough or batter for the period of time listed on the recipe card.	—	—

**Evaluation Guidance:** Score the soldier GO if all steps are passed. Score the soldier NO-GO if any steps are failed. If the soldier scores NO-GO, show what was done wrong and how to do it correctly.

**References**

**Required**

FM 10-23-2  
 TB MED 530  
 TM 10-412

**Related**

800-101-0026-B  
 800-101-0027-B  
 800-101-0236-B  
 800-101-0239-B  
 800-101-0312-B

**Perform Preliminary Food Preparation Procedures  
101-92G-1151**

**Conditions:** You are a cook in a dining facility or a field kitchen. The FOS has entered your name on the production schedule to prepare a menu item. You must now perform preliminary food preparation procedures for any menu item and any number of servings. In MOPP 4 conditions, all food service operations cease. Equipment and materials required: an operational dining facility or field kitchen, production schedule, food service SOP, subsistence supplies, utensils, hand tools, hand-washing facilities, sanitizing solution, and potable water, FM10-23-2, TB MED 530 and TM 10-412 or automated equivalent.

**Standards:** Read production schedule, recipe card, SOP, or master note. Perform recipe conversion, prepare equipment, wash hands, and assemble ingredients. You must complete all performance measures accurately to ensure that all preliminary food preparation and cooking instructions are followed and to ensure that all food items are ready to cook or serve IAW FM 10-23-2, and appropriate recipe, and production schedule.

**Performance Steps**

1. Read and interpret the production schedule.
  - a. Check the serving period.
  - b. Check to see what product is to be prepared.
  - c. Check to see how many portions or quantities are to be prepared.
  - d. Check to see which recipe card, SOP, or master menu note is to be used.
  - e. Check the time to start preparation.
  - f. Check the time to start cooking the item.
  - g. Check for special instructions.
2. Read and interpret the recipe card, SOP, or master menu note.
  - a. Check to see what ingredients are needed.
  - b. Determine what equipment, hand tools, and utensils are needed.
3. Perform recipe conversion, unless using automated equivalent.
4. Prepare the equipment for use.
  - a. Assemble and attach all accessories.
  - b. Plug in the electrical equipment in a garrison facility.
  - c. Preheat the equipment when necessary.
5. Assemble the utensils and hand tools.
  - a. Obtain the cutlery tools.
  - b. Obtain the measuring devices.
  - c. Obtain the required cooking or baking utensils.
  - d. Sanitize the equipment and utensils prior to use.
6. Assemble the ingredients.
  - a. Obtain all semi-perishable ingredients.
  - b. Obtain the required seasonings.
  - c. Obtain all perishable ingredients.
7. Assemble the ingredients.
  - a. Obtain all semi-perishable ingredients.
  - b. Obtain the required seasonings.
  - c. Obtain all perishable ingredients.

**Performance Measures**

- |  | <u>GO</u> | <u>NO GO</u> |
|--|-----------|--------------|
| 1. Read and interpreted the production schedule. | —         | —            |

**Performance Measures**

	<u>GO</u>	<u>NO GO</u>
2. Read and interpreted the recipe card, SOP, or master menu note.	—	—
3. Performed recipe conversion, unless using automated equivalent.	—	—
4. Prepared the equipment for use.	—	—
5. Assembled the utensils and hand tools.	—	—
6. Washed hands before handling any food product.	—	—
7. Assembled the ingredients.	—	—

**Evaluation Guidance:** Score the soldier GO if all steps are passed. Score the soldier NO-GO if any steps are failed. If the soldier scores NO-GO, show what was done wrong and how to do it correctly.

**References**

**Required**  
DA FORM 3034  
TB MED 530  
TM 10-412

**Related**  
QM0454-7

**Prepare and Cook Cereal, Rice, or Pasta Products**  
**101-92G-1163**

**Conditions:** You are a cook in a dining facility or a field kitchen. The FOS has entered your name on the production schedule (DA Form 3034 or AFMIS equivalent) to prepare and cook cereal, rice, or pasta products. You must now prepare and cook your assigned menu item. In MOPP 4 conditions, all food service operations cease. Equipment and materials required: the food service SOP, subsistence supplies, utensils, hand tools, food preparation and cooking equipment, a production schedule, hand washing facilities, and potable water, TM 10-412 (or automated equivalent), TB MED 530 and FM 10-23-2 .

**Standards:** Prepare the menu item by measuring (or weighing), processing, and combining all ingredients. Cook the product for the specified time or until a test show that the product is done. You must complete all performance measures IAW TM 10-412 (or automated equivalent), TB MED 530 and FM 10-23-2, to ensure a standard, fully cooked, and nutritionally adequate product is prepared.

**Performance Steps**

1. Measure or weigh the ingredients using the appropriate utensil.
2. Process the ingredients for use by following the procedures listed in the method column on the recipe card.
3. Wash hands before you combine ingredients as required.
4. Start cooking by specified procedures.
  - a. Select the pan required by the cooking method.
  - b. Prepare the pan for use.
  - c. Arrange the product in a pan according to the procedures on the recipe card.
5. Test the item for doneness.
  - a. Remove a sample of the item from the cooking utensils.
  - b. Test the sample to determine degree of doneness.
6. Cook the cereal, rice, or pasta product for the specified time or until a test shows that it is done.
7. IF the rice, or pasta is used as an ingredient in another product, such as macaroni salad, the pasta must be strained, and cooled before combined.

**Performance Measures**

	<u><b>GO</b></u>	<u><b>NO GO</b></u>
1. Measured or weighed the ingredients using the appropriate utensil.	—	—
2. Processed the ingredients for use by following the procedures listed in the method column on the recipe card.	—	—
3. Washed hands before combining ingredients as required.	—	—
4. Started cooking using specified procedures.	—	—
5. Tested the item for doneness.	—	—
6. Cooked the cereal, rice, or pasta product for the specified time or until a test showed that it is done.	—	—
7. IF the rice, or pasta was used as an ingredient in another product, such as macaroni salad, the pasta was strained, and cooled before combining with the other ingredients.	—	—

**Evaluation Guidance:** Score the soldier GO if all steps are passed. Score the soldier NO-GO if any steps are failed. If the soldier scores NO-GO, show what was done wrong and how to do it correctly.

**References**

**Required**

FM 10-23-2  
TB MED 530  
TM 10-412

**Related**

800-101-0027-B  
800-101-0312-B

**Prepare and Cook Meat, Poultry, and Seafood  
101-92G-1152**

**Conditions:** You are a cook in a dining facility or a field kitchen. The FOS has entered your name on the production schedule to prepare meat, poultry, or seafood item. You must now prepare and cook your assigned menu item. In MOPP 4 conditions, all food service operations cease. Equipment and materials required: subsistence supplies, utensils, hand tools, food preparation and cooking equipment, a production schedule, hand washing facilities, and potable water, TB MED 530, TM 10-412 and FM 10-23-2 or automated equivalent.

**Standards:** Prepare the specified food item by measuring (or weighing), processing, and combining all ingredients. Cook for the specified time or until a test shows that the item is done. You must complete all performance measures accurately, IAW the respective recipe and FM 10-23-2, to ensure that the item you prepare is fully cooked, nutritionally adequate, and visually pleasing.

**Performance Steps**

1. Measure or weigh each ingredient using the appropriate utensil.
2. Process the ingredients for use by following the procedures listed in the method column of the recipe card.
3. Wash hands before you combine the ingredients as required.
4. Make up the ingredients into serving portions when needed.
  - a. Cut the ingredients into serving portions.
  - b. Shape or mold the ingredients.
5. Place the meat, poultry, or seafood item in a pan when required.
  - a. Select a pan required by the cooking method.
  - b. Prepare the pan for use.
  - c. Arrange the food item in the pan; refrigerate the pan until food item is ready for cooking, unless the item is to be cooked immediately.
6. Start the cooking process.
  - a. Apply the dry-heat cooking method.
    - (1) Roast a meat or poultry item.
    - (2) Bake meat, poultry, or seafood item.
    - (3) Grill a meat or seafood item.
    - (4) Deep-fat fry meat, poultry, or seafood item.
    - (5) Pan-fry meat, poultry, or seafood item.
  - b. Apply moist-heat cooking method.
    - (1) Braise the meat, poultry, or seafood item.
    - (2) Stew the meat, poultry, or seafood item.
7. Check the progress of the item during the cooking process.
  - a. Read the oven thermometer before putting food into oven to ensure oven is calibrated/operating at required/desired temp.
  - b. Sanitize the probe thermometer before inserting it into the product; ensure product thermometer is accurate to within + or - 2 degrees.
  - c. Flake fish with a fork to determine its doneness.
8. Cook food for the specified time and temp according to TB Med. 530.

**Performance Measures**

	<u>GO</u>	<u>NO GO</u>
1. Measured or weighed each ingredient using the appropriate utensil.	—	—

<b>Performance Measures</b>	<b><u>GO</u></b>	<b><u>NO GO</u></b>
2. Processed the ingredients for use by following the procedures listed in the method column of the recipe card.	—	—
3. Washed hands before you combine the ingredients as required.	—	—
4. Made up the ingredients into serving portions when needed.	—	—
5. Placed the meat, poultry, or seafood item in a pan when required.	—	—
6. Started the cooking process.	—	—
7. Checked the progress of the item during the cooking process.	—	—
8. Cooked food for the specified time and temp according to TB Med. 530.	—	—

**Evaluation Guidance:** Score the soldier GO if all steps are passed. Score the soldier NO-GO if any steps are failed. If the soldier scores NO-GO, show what was done wrong and how to do it correctly.

**References**

**Required**

AR 30-1  
 DA FORM 3034  
 FM 10-23-2  
 TB MED 530  
 TM 10-412

**Related**

800-101-0009-B  
 800-101-0025-B  
 800-101-0027-B  
 800-101-0029-B  
 800-101-0236-B  
 800-101-0280-B  
 800-101-0312-B  
 800-101-0313-B

**Store and Use Leftover Foods**  
**101-92G-1166**

**Conditions:** You are a cook in a dining facility. The FOS has entered your name on the production schedule to prepare a food item using leftover foods. You must now prepare your assigned menu item. You must also store leftover foods. Equipment and materials required: a production schedule with instructions for the use of leftover foods, leftover foods, subsistence supplies, the food service SOP, hand-washing facilities, and potable water, TB MED 530 and FM 10-23-2.

**Standards:** Follow proper sanitation procedures to handle, store, and prepare item using leftover foods. You must complete all performance measures accurately IAW TB MED 530 and FM 10-23-2, to prevent cross contamination and food poisoning.

**Performance Steps**

1. Dispose of leftovers that are highly perishable; have been held for over 24 hours chilled or 5 hours hot, have not been protected by a sneeze guard and served by food service personnel, or are identified to be discarded on the production schedule.

NOTE: No leftovers are to be kept for use in the field.

2. Handle the leftovers carefully.
  - a. Handle the leftovers as little as possible..
  - b. Do not use aluminum foil to cover tomato or citrus products.
  - c. Keep the leftovers under refrigeration until they are to be processed for use.
  - d. Prevent cross contamination with other food.
3. Store the leftovers.
  - a. Ensure the utensils used for storage are sanitized.
  - b. Place the leftovers in containers with the greatest surface area possible.
  - c. Cover the leftovers properly.
  - d. Label the leftovers with the date and time the item was removed from the service line.
  - e. Chill leftovers rapidly to 41° F (7°C), or below, within 4hours.
4. Prepare leftovers as close to serving time as possible, they can not be used in prepared sandwiches but can be used in made to order.
5. Alter the original appearance of the leftovers by following the instructions on the production schedule or in the food service SOP.
6. Combine the leftovers with another product if practical, but after the meal all must be discarded.
7. Reheat the leftover products (except those that are to be served cold) to an internal temperature of 165°F (74°C) within 2hours.

**Performance Measures**

	<u>GO</u>	<u>NO GO</u>
1. Disposed of leftovers that are highly perishable; have been held for over 24 hours chilled or 5 hours hot, have not been protected by a sneeze guard and served by food service personnel, or are identified to be discarded on the production schedule.	_____	_____
NOTE: No leftovers were to be kept for use in the field.		
2. Handled the leftovers carefully.	_____	_____
3. Stored the leftovers.	_____	_____
4. Prepared leftovers as close to serving time as possible, they cannot be used in pre-prepared sandwiches but can be used in made to order.	_____	_____

**Performance Measures**

	<u>GO</u>	<u>NO GO</u>
5. Altered the original appearance of the leftovers by following the instructions on the production schedule or in the food service SOP.	—	—
6. Combined the leftovers with another product if practical, but after the meal all must be discarded.	—	—
7. Reheated the leftover products (except those that are to be served cold) to an internal temperature of 165°F (74°C) within 2hours.	—	—

**Evaluation Guidance:** Score the soldier GO if all steps are passed. Score the soldier NO-GO if any steps are failed. If the soldier scores NO-GO, show what was done wrong and how to do it correctly.

**References**

**Required**  
FM 10-23-2  
TB MED 530

**Related**  
TM 10-412

**Prepare and Cook Soups, Sauces, and Gravies**  
**101-92G-1170**

**Conditions:** You are a cook in a dining facility or a field kitchen. The FOS has entered your name on the production schedule to prepare and cook soups, sauces, and gravies. You must now prepare and cook your assigned menu item. In MOPP 4 conditions, all food service operations cease. Equipment and materials required: the food service SOP, subsistence supplies, utensils, hand tools, food preparation and cooking equipment, hot food holding units, a production schedule, hand washing facilities, potable water, TB MED 530, FM 10-23-2, TM 10-412 or automated equivalent.

**Standards:** Prepare soup, sauces, and gravies by measuring (or weighing), processing, and combining the ingredients and cooking them for the specified time. You must complete all performance measures accurately IAW TB MED 530, FM 10-23-2, TM 10-412 (or automated equivalent), to produce a standard, nutritionally adequate product.

**Performance Steps**

1. Measure or weigh each ingredient using the appropriate utensil.
2. Process the ingredients for use by following the procedures listed in the method column on the recipe card.
  - a. Use liquid ingredients such as vegetable juice, fruit juice, or milk.
  - b. Use meat or poultry stocks as called for, insure they're heated to 165 degrees..
3. Combine the ingredients by blending, mixing, or stirring, as required.
4. Start the cooking process.
  - a. Use a heavy sauce pan, double boiler, or steam jacketed kettle.
  - b. Cook ingredients over low heat (simmer) until mixture is smooth.
  - c. Cover the pan with a lid immediately; mix ingredients thoroughly before serving.
5. Cook soup, sauce, or gravy for the specified time, and hold it at a temperature of at least 140°F until served.

**Performance Measures**

	<u>GO</u>	<u>NO GO</u>
1. Measured or weighed each ingredient using the appropriate utensil.	—	—
2. Processed the ingredients for use by following the procedures listed in the method column on the recipe card.	—	—
3. Combined the ingredients by blending, mixing, or stirring, as required.	—	—
4. Started the cooking process.	—	—
5. Cooked soup, sauce, or gravy for the specified time, and held it at a temperature of at least 140°F until served.	—	—

**Evaluation Guidance:** Score the soldier GO if all steps are passed. Score the soldier NO-GO if any steps are failed. If the soldier scores NO-GO, show what was done wrong and how to do it correctly.

**References**

**Required**  
FM 10-23-2  
TB MED 530  
TM 10-412

**Related**  
800-101-0027-B  
800-101-0136-B  
800-101-0236-B  
800-101-0445-B  
800-101-0452-B

STP 10-92G1-SM

**References  
Required**

**Related**  
QM0333-8  
QM0454-7

**Prepare and Cook Fillings, Icing, and Glazes**  
**101-92G-1160**

**Conditions:** You are a cook in a dining facility or a field kitchen. The FOS has entered your name on the production schedule to prepare and cook fillings, icings, and glazes. You must now prepare and cook your assigned menu item. In MOPP 4 conditions, all food service operations cease. Equipment and materials required: food service SOP, subsistence supplies, utensils, hand tools, food preparation and cooking equipment, a production schedule, hand washing facilities, potable water, TB MED 530, TM 10-412 and FM 10-23-2 or automated equivalent.

**Standards:** Prepare the specified filling, icing, or glaze by measuring (or weighing), processing, and combining all ingredients. Cook for the specified time or until a test shows that the item is done. You must complete all performance measures IAW TB MED 530, FM 10-23-2, and the respective recipe, to ensure a standard, fully cooked, and nutritionally adequate product.

**Performance Steps**

1. Measure or weigh the ingredients using the appropriate utensil.
2. Process the ingredients by following the procedures listed in the method column on the recipe card.
3. Wash hands before you combine ingredients by mixing, blending, folding, beating, or stirring as required.
4. Place the ingredients that require cooking in pans or the appropriate equipment.
5. Cook at the specified temperature.
6. Check the progress of the item during the cooking process.
7. Cook the item for the specified time or until a test shows that the item is done.

**Performance Measures**

	<u>GO</u>	<u>NO GO</u>
1. Measured or weighed the ingredients using the appropriate utensil.	___	___
2. Processed the ingredients by following the procedures listed in the method column on the recipe card.	___	___
3. Washed hands before combining ingredients by mixing, blending, folding, beating, or stirring as required.	___	___
4. Placed the ingredients that require cooking in pans or the appropriate equipment.	___	___
5. Cooked at the specified temperature.	___	___
6. Checked the progress of the item during the cooking process.	___	___
7. Cooked the item for the specified time or until a test showed that the item was done.	___	___

**Evaluation Guidance:** Score the soldier GO if all steps are passed. Score the soldier NO-GO if any steps are failed. If the soldier scores NO-GO, show what was done wrong and how to do it correctly.

**References**

**Required**  
FM 10-23-2  
TB MED 530  
TM 10-412

**Related**  
800-101-0027-B  
800-101-0029-B  
800-101-0236-B

STP 10-92G1-SM

**References  
Required**

**Related  
QM0333-8**

**Store, Prepare, and Serve Operational Rations  
101-92G-1263**

**Conditions:** In a field feeding operation, you must store, prepare, and serve operational rations (Unitized Group Ration). In MOPP 4 conditions, all food service operations cease. Equipment and materials required: UGR's; a set up KCLFF, KCLFF-E, field kitchen or MKT with all components; matches; gloves; hot pads; potable water; milk; bread; enhancement items; and fire extinguishers. Required references: FM 10-23, TM 10-7360-204-13&P, TM 10-7360-209-13&P and TM 10-7360-206-13 or applicable field kitchen TM.

**Standards:** Store, prepare, and serve UGR's. You must complete all performance measures accurately IAW FM 10-23, TM 10-7360-204-13&P, TM 10-7360-209-13&P and TM 10-7360-206-13 or applicable field kitchen TM, to ensure that UGR's are correctly stored and prepared that the serving line is properly set up, and that correct temperatures are maintained.

**Performance Steps**

1. Preparing the Rations
  - a. Store tray UGR's as semi-perishable or perishable food items (See Task 101 -524- 1205) as required.
  - b. Obtain the required number of UGR meals based on the menu, the number of diners, and the number of feeding sites.
  - c. Set up equipment to heat UGR's based on the type of meal, kitchen and the availability of equipment.
2. Heating the Rations
  - a. Immerse the tray packs into boiling water for 15 to 45 minutes depending on the food item.
    - (1) Main entree takes approximately 45 minutes to heat.
    - (2) Vegetable items should be ready in about 15 minutes.
  - b. Prepare UGR according to recipe.
3. Setting up the Serving Line and Serving Rations
  - a. Set up serving tables for UGR's and place eating and serving utensils and accessory food items in the proper places.
  - b. Use the insulated food container to hold the hot tray packs at serving temperature.
  - c. Use the insulated food container to hold hot and cold ration items at serving temperature.
  - d. Brief servers on serving size or portion size and control for UGR's.
  - e. Open the UGRs and place them on the serving line.
  - f. Monitor serving of UGR's.
  - g. Open additional UGRs as needed, and replenish milk, bread, and enhancements during the serving period.

<b>Performance Measures</b>	<b><u>GO</u></b>	<b><u>NO GO</u></b>
1. Prepared the Rations	_____	_____
2. Heated the Rations	_____	_____
3. Set up the Serving Line and Served Rations	_____	_____

**Evaluation Guidance:** Score the soldier GO if all steps are passed. Score the soldier NO-GO if any steps are failed. If the soldier scores NO-GO, show what was done wrong and how to do it correctly.

**References**

**Required**  
FM 10-23

**Related**  
800-101-0098-B

STP 10-92G1-SM

**References**

**Required**

TM 10-7360-204-13&P

TM 10-7360-206-13

TM 10-7360-209-13&P

**Related**

**Prepare Desserts and Pastries**  
**101-92G-1171**

**Conditions:** You are a cook in a dining facility or a field kitchen. The FOS has entered your name on the production schedule to prepare and cook desserts or pastries. You must now prepare or cook your assigned menu item. In MOPP 4 conditions, all food service operations cease. Equipment and materials required: the food service SOP, subsistence supplies, utensils, hand tools, food preparation and cooking equipment, hot food holding units, refrigeration or ice chest, a production schedule, hand washing facilities, and potable water, FM 10-23-2, TB MED 530 and TM 10-412 (or automated equivalent).

**Standards:** Prepare desserts and pastries by measuring (or weighing), processing, and combining ingredients; cook, chill, or freeze the items for serving. You must complete all performance measures accurately IAW FM 10-23-2, TB MED 530 and TM 10-412 (or automated equivalent), to ensure that you produce a standard, nutritionally adequate product.

**Performance Steps**

1. Measure or weigh each ingredient using the appropriate utensil.
2. Process the ingredients for use by following the procedures listed in the method column on the recipe card.
3. Wash hands before you combine ingredients as required.
4. Select the appropriate preparation method.
5. Make up ingredients into serving or cooking portions.
6. Cut products into serving or cooking portions.
7. Shape or mold products into serving or cooking portions.
8. Place the pastry in pan.
9. Select the pan required by the cooking method.
10. Prepare the pan according to recipe card.
11. Arrange the product in pan.
12. Preheat the oven or deep fat fryer as specified.
13. Start the cooking process, if required, by placing pan in oven or on range.
14. Check the progress of the items during the cooking process.
15. Bake or fry pastry for the specified time or until a test shows that the item is done.
16. Cover the items that require chilling or freezing with the appropriate wrap; label the items and place them in the refrigerator or freezer. For soft-serve ice cream, pour the mix into the container in the soft-serve ice cream machine and turn on the machine.
17. Cook, chill, or freeze dessert for the period of time listed on the recipe card.

**Performance Measures**

	<u>GO</u>	<u>NO GO</u>
1. Measured or weighed each ingredient using the appropriate utensil.	—	—
2. Processed the ingredients for use by following the procedures listed in the method column on the recipe card.	—	—

<b>Performance Measures</b>	<b><u>GO</u></b>	<b><u>NO GO</u></b>
3. Washed hands before combining ingredients as required.	—	—
4. Selected the appropriate preparation method.	—	—
5. Made up ingredients into serving or cooking portions.	—	—
6. Placed the pastry in pan.	—	—
7. Preheated the oven or deep fat fryer as specified.	—	—
8. Started the cooking process, if required, by placing pan in oven or on range.	—	—
9. Checked the progress of the items during the cooking process.	—	—
10. Baked or fried pastry for the specified time or until a test showed that the item was done.	—	—
11. Covered the items that required chilling or freezing with the appropriate wrap; labeled the items and placed them in the refrigerator or freezer. For soft-serve ice cream, poured the mix into the container in the soft-serve ice cream machine and turned on the machine.	—	—
12. Cooked, chilled, or froze dessert for the period of time listed on the recipe card.	—	—

**Evaluation Guidance:** Score the soldier GO if all steps are passed. Score the soldier NO-GO if any steps are failed. If the soldier scores NO-GO, show what was done wrong and how to do it correctly.

**References**

**Required**

FM 10-23-2  
 TB MED 530  
 TM 10-412

**Related**

800-101-0026-B  
 800-101-0027-B  
 800-101-0029-B  
 800-101-0136-B  
 800-101-0271-B  
 800-101-0272-B  
 800-101-0273-B  
 800-101-0274-B  
 800-101-0275-B  
 800-101-0279-B  
 800-101-0312-B  
 QM0333-8

**Prepare and Cook Egg Products  
101-92G-1162**

**Conditions:** You are a cook in a dining facility or a field kitchen. The FOS has entered your name on the production schedule to prepare and cook egg products. You must now prepare and cook your assigned menu item. In MOPP 4 conditions, all food service operations cease. Equipment and materials required: the food service SOP, subsistence supplies, utensils, hand tools, food preparation and cooking equipment, a production schedule, hand washing facilities, and potable water, TB MED 530, TM 10-412 (or automated equivalent) and FM 10-23-2.

**Standards:** Prepare the menu item by measuring (or weighing), processing, and combining all ingredients. Cook for the specified time or until a test shows that the product is done. You must complete all performance measures IAW TB MED 530, TM 10-412 (or automated equivalent) and FM 10-23-2, to ensure a standard, fully cooked, and nutritionally adequate product.

**Performance Steps**

1. Measure or weigh the ingredients using the required utensil.
2. Process the ingredients for use by following the procedures listed in the method column on the recipe card.
3. Combine the ingredients by blending, mixing, folding, beating, stirring, and whipping, as required.
4. Make up the ingredients into serving portions.
5. Place the egg products in a pan or on the griddle, and follow the specified cooking method.
  - a. Select the equipment required by the cooking method.
  - b. Prepare the equipment for use.
  - c. Arrange the items in a pan or on the griddle.
  - d. Cook egg products for the specified time. 1. Scrambled--155 degrees; 2. Made to order--145 degrees; 3. Frying eggs--325 degrees.

<b>Performance Measures</b>	<b><u>GO</u></b>	<b><u>NO GO</u></b>
1. Measured or weighed the ingredients using the required utensil.	_____	_____
2. Processed the ingredients for use by following the procedures listed in the method column on the recipe card.	_____	_____
3. Combined the ingredients by blending, mixing, folding, beating, stirring, and whipping, as required.	_____	_____
4. Made up the ingredients into serving portions.	_____	_____
5. Placed the egg products in a pan or on the griddle, and followed the specified cooking method.	_____	_____

**Evaluation Guidance:** Score the soldier GO if all steps are passed. Score the soldier NO-GO if any steps are failed. If the soldier scores NO-GO, show what was done wrong and how to do it correctly.

**References**

**Required**  
 FM 10-23-2  
 TB MED 530  
 TM 10-412

**Related**  
 800-101-0027-B  
 800-101-0029-B  
 800-101-0236-B  
 800-101-0280-B  
 800-101-0302-B

STP 10-92G1-SM

**References  
Required**

**Related  
QM0333-8**

**Prepare Meals for Remote Site Feeding**  
**101-92G-1264**

**Conditions:** In a field feeding operation, you have been instructed to prepare a meal for personnel at a remote site. In MOPP 4 conditions, all food service operations cease. Equipment and materials required: an operational field kitchen, Unitized Group Rations, bread, milk, enhancement food items, insulated food containers, potable water, and a fire extinguisher. Required reference: FM 10-23, and TB MED 530

**Standards:** Prepare and pack all food items, components, and accessories requiring insulating and transporting to accomplish the feeding mission. You must complete all performance measures accurately, IAW FM 10-23 and TB MED 530, to ensure that food transported to remote sites is prepared, packed, and transported properly to prevent spoilage and remain palatable.

**Performance Steps**

1. Prepare operational rations (UGR's). (See Task 101-524-1263.)
2. Use the insulated food container to insulate and transport food.
  - a. Remove the tray packs from the heater tank assembly or pot, using the tray pack lifter, when the required temperature has been reached.
  - b. Transfer the tray packs to the insulated food container using the meal carrier.
  - c. Load an additional container with serving utensils, a can opener, paper plates, eating ware, hot sauce, condiments, drink packets, and plastic bags from the module.
  - d. Add bread if there is room.
  - e. Include milk, fruit, and/or cereal boxes in a plastic bag or empty module box.
  - f. Label the insulated food container to show the unit to which the meal is to be served and specific feeding instructions (for example, beef stew - 2 spoonfuls and scalloped potatoes - 1 heaping spoonful).
  - g. Prepare insulated food containers and add food items. if using operational rations (UGR's). (See PM 3.)
  - h. Prepare at least one beverage dispenser with the appropriate beverage for each remote site UGR meal. Fill the beverage dispenser with hot or cold water as directed.
3. Use the insulated food containers to insulate and transport food.
  - a. Prepare the insulated food containers for use. (See Task 101-524-1255.)
  - b. Transfer the tray packs or prepared UGR to insulated food containers, and label containers to show the unit to which the meal is to be served and specific serving instructions.(per 10-23).

NOTE: Insulated food containers can be used with inserts to transport opened UGRs. Some food items (such as lasagna) will lose their identity when placed in inserts. To transport these items, remove the inserts and place three unopened tray packs in the insulated food container. If transported by non food service personnel food must be discarded within 4 hours after pickup. If transported by food service personnel discard after delivery if temperature is not met.

**Performance Measures**

	<u>GO</u>	<u>NO GO</u>
1. Prepared Unitized Group Rations (UGR's). (See Task 101-524-1263.)	—	—
2. Used the insulated food container to insulate and transport food (A rations).	—	—
3. Used the insulated food containers to insulate and transport food (UGRs).	—	—

**Evaluation Guidance:** Score the soldier GO if all steps are passed. Score the soldier NO-GO if any steps are failed. If the soldier scores NO-GO, show what was done wrong and how to do it correctly.

**References**

**Required**  
FM 10-23

**Related**  
DA PAM 30-22

STP 10-92G1-SM

**References**

**Required**

TB MED 530

TM 10-7360-206-13

TM 10-7360-209-13&P

**Related**

**Prepare or Cook Salads and Salad Dressings**  
**101-92G-1169**

**Conditions:** You are a cook in a dining facility or a field kitchen. The FOS has entered your name on the production schedule to prepare or cook salads. You must now prepare your assigned menu item. In MOPP 4 conditions, all food service operations cease. Equipment and materials required: the food service SOP, subsistence supplies, utensils, hand tools, food preparation and cooking equipment, a production schedule, hand-washing facilities, potable water, FM 10-23-2, TM 10-412(or automated equivalent).

**Standards:** Prepare salads and salad dressings by measuring (or weighing), processing, and combining ingredients and cooking or refrigerating them for serving. You must complete all performance measures, IAW FM 10-23-2, TM 10-412(or automated equivalent), accurately to produce a standard and nutritionally adequate product.

**Performance Steps**

1. Measure or weigh each ingredient using the appropriate utensil.
2. Process ingredients for use by following the procedures listed in the method column on the recipe card to ensure nutrient retention.
  - a. Trim, wash, and drain vegetables and fruit, and place in covered containers, as required.
  - b. Tear or cut into bite size pieces as required.
  - c. Refrigerate the ingredients as quickly as possible.
  - d. Never allow vegetables to stand at room temperature.
  - e. Handle the vegetables and fruit carefully to avoid bruising.
3. Combine the ingredients as needed.
  - a. Handle the ingredients carefully.
  - b. Mix or toss the salad lightly.
  - c. Use a basting spoon for blending soft ingredients such as fruit or cottage cheese.
4. Mix ingredients as close to serving time as possible.
5. Cook salad ingredients, if necessary, for the specified time or until they are done.
6. Refrigerate the salad and salad dressing if required.
7. Prepare salads and salad dressings for serving.

**Performance Measures**

	<u>GO</u>	<u>NO GO</u>
1. Measured or weighed each ingredient using the appropriate utensil.	—	—
2. Processed ingredients for use by following the procedures listed in the method column on the recipe card to ensure nutrient retention.	—	—
3. Combined the ingredients as needed.	—	—
4. Cooked salad ingredients, if necessary, for the specified time or until they are done.	—	—
5. Refrigerated the salad and salad dressing if required.	—	—
6. Prepared salads and salad dressings for serving.	—	—

**Evaluation Guidance:** Score the soldier GO if all steps are passed. Score the soldier NO-GO if any steps are failed. If the soldier scores NO-GO, show what was done wrong and how to do it correctly.

STP 10-92G1-SM

**References**

**Required**

FM 10-23-2  
TB MED 530  
TM 10-412

**Related**

800-101-0057-B  
800-101-0236-B

Subject Area 3: Receipt and Storage of Subsistence

**Check Subsistence Supplies for Quantity and Condition**  
**101-92G-1206**

**Conditions:** You are a cook in a dining facility or a field kitchen. You have been assigned to inspect subsistence supplies for quantity and condition. In MOPP 4 conditions, all food service operations cease. Equipment and materials required: field rations issue document, perishable and semi-perishable subsistence supplies, wire cutters, gloves, and a weighing scale. Required reference: FM 10-23, FM 10-23-2 and TB MED 530.

**Standards:** Count, weigh, and record the items received. Check items for signs of damage or deterioration. You must complete all the performance measures accurately, IAW FM 10-23, FM 10-23-2 and TB MED 530, to ensure that all damage, spoilage, expired expiration dates, shortages, and overages are reported immediately and on a continuing basis.

**Performance Steps**

1. Count the items issued by unit, and compare them with the authorized column of the issue document.
2. Weigh the items issued, and compare them with the authorized column of the issue document.
3. Record the amount received on the issue document; also check the temperatures of frozen and cold food items, temperature should be printed on subsistence slip.

NOTE: When you receive less than you ordered, enter only the amount received.

4. Remove the dry storage items from soiled or damaged containers.
  5. Check the items for signs of insect and rodent infestation.
- NOTE: Inspect dry stores such as cereal, flour, and sugar carefully.
6. Check the items for moisture damage.
  7. Check the perishable items for signs of spoilage.
    - a. Remove the bad items and store the rest.
    - b. Have the veterinary personnel check the items.
  8. Inspect the frozen foods for signs of thawing and refreezing.
  9. Check the canned goods for leaks, holes, cracks, or swelling.
    - a. Inspect the canned goods for fractures or incomplete seals.
    - b. Inspect the tray packs for rust.
    - c. Check for deep dents that cause leakage.

10. Check the fresh fruits and vegetables for signs of mold, wilt, rot, and other defects.
11. Check the expiration date on commercial products.
12. Reject the food items that do not meet condition requirements.
13. Report all damage, spoilage, expired expiration dates, shortages, and overages to the supervisor immediately.

NOTE: All checks must be performed on all subsistence items on a continuing basis.

**Performance Measures**

	<u>GO</u>	<u>NO GO</u>
1. Counted the items issued by unit, and compared them with the authorized column of the issue document.	—	—

<b>Performance Measures</b>	<b><u>GO</u></b>	<b><u>NO GO</u></b>
2. Weighed the items issued, and compared them with the authorized column of the issue document.	—	—
3. Recorded the amount received on the issue document; also checked the temperatures of frozen and cold food items, temperature should be printed on subsistence slip.	—	—
NOTE: When you receive less than you ordered, enter only the amount received.		
4. Removed the dry storage items from soiled or damaged containers.	—	—
5. Checked the items for signs of insect and rodent infestation.	—	—
NOTE: Inspect dry stores such as cereal, flour, and sugar carefully.		
6. Checked the items for moisture damage.	—	—
7. Checked the perishable items for signs of spoilage.	—	—
8. Inspected the frozen foods for signs of thawing and refreezing.	—	—
9. Checked the canned goods for leaks, holes, cracks, or swelling.	—	—
10. Checked the fresh fruits and vegetables for signs of mold, wilt, rot, and other defects.	—	—
11. Checked the expiration date on commercial products.	—	—
12. Rejected the food items that did not meet condition requirements.	—	—
13. Reported all damage, spoilage, expired expiration dates, shortages, and overages to the supervisor immediately.	—	—

NOTE: All checks must be performed on all subsistence items on a continuing basis.

**Evaluation Guidance:** Score the soldier GO if all steps are passed. Score the soldier NO-GO if any steps are failed. If the soldier scores NO-GO, show what was done wrong and how to do it correctly.

**References**

**Required**

- FM 10-23
- FM 10-23-1
- TB MED 530

**Related**

800-101-0135-B

## Store Subsistence Items

### 101-92G-1205

**Conditions:** You are a cook in a dining facility or a field kitchen. You have checked the weight, quantity, and condition of the subsistence items. You must prepare these items for storage and store them. In MOPP 4 conditions, all food service operations cease. Equipment and materials required: a freezer, a refrigerator, an ice chest, thermometer, perishable and semi-perishable subsistence supplies, wire cutters, gloves, a paring knife, potable water, and cleaning supplies, FM 10-23, FM 10-23-2 and TB MED 530.

**Standards:** Clean storage areas and equipment. Inspect refrigerator and freezer. Remove subsistence items from containers and inspect for deterioration or damage. You must complete all performance measures accurately IAW FM 10-23, FM 10-23-2 and TB MED 530, to ensure that storage areas are properly prepared for the type of subsistence and to ensure the subsistence items are stored correctly to prevent spoilage or loss.

### Performance Steps

1. Clean the storage areas and equipment.
2. Check the refrigerator and freezer cabinet temperatures.
  - a. Check to see that the air temperature of the refrigerator is 38°F.
  - b. Check to see that the air temperature of the freezer or frozen food cabinet is 0°F or below (-18°C or below).
  - c. Report refrigerator and freezer temperatures that are not within these limits to the first cook.
3. Remove items from the shipping containers.
4. Cull fruits and vegetables. (Refer to recipe card M-G-1.)
5. Move the oldest stock from the back to the front of the storage area (first in, first out (FIFO) principle).
6. Store canned or packaged items on storage shelves, at least 6 inches from the floor to facilitate cleaning and inspection, with smaller cans on top and larger cans on bottom.
7. Store cases and large bags on the storage racks.
8. Store open containers of flour and sugar in stainless steel bins or lined galvanized containers with tight-fitting lids.
9. Store UGR's in a cool, dry place at 70°F.
10. Store the MREs in a cool, dry area between 60° and 70°F.
11. Store the frozen food items.
  - a. Remove the oldest stock from the freezer.
  - b. Place the oldest stock in a second freezer or refrigerator.

NOTE: Clean the freezer from which the old stock was removed before replacing the food items.

  - c. Place new stock in the back of the clean freezer.
  - d. Replace the oldest stock, grouped by type, in front of the new stock.
12. Store the food items requiring refrigeration.
  - a. Remove the oldest stock from the refrigerator.
  - b. Place the oldest stock in a second refrigerator.

NOTE: Clean the refrigerator from which the old stock was removed before replacing the food items.

  - c. Place the new stock in the back of the clean refrigerator.
  - d. Place the old stock in front of the new stock.

**Performance Steps**

- 13. Separate odor-imparting and odor-absorbing foods in the same refrigerator, or store them in separate refrigerators.
- 14. Space or stock items to allow air to circulate around them.
- 15. Store bread and bread products in a cool, dry place.

**Performance Measures**

	<u>GO</u>	<u>NO GO</u>
1. Cleaned the storage areas and equipment.	—	—
2. Checked the refrigerator and freezer cabinet temperatures.	—	—
3. Removed items from the shipping containers.	—	—
4. Culled fruits and vegetables. (Refer to recipe card M-G-1.)	—	—
5. Moved the oldest stock from the back to the front of the storage area (first in, first out (FIFO) principle).	—	—
6. Stored canned or packaged items on storage shelves, at least 6 inches from the floor to facilitate cleaning and inspection, with smaller cans on top and larger cans on bottom.	—	—
7. Stored cases and large bags on the storage racks.	—	—
8. Stored open containers of flour and sugar in stainless steel bins or lined galvanized containers with tight-fitting lids.	—	—
9. Store UGR's in a cool, dry place at 70°F.	—	—
10. Stored the MREs in a cool, dry area between 60° and 70°F.	—	—
11. Stored the frozen food items.	—	—
12. Stored the food items requiring refrigeration.	—	—
13. Separated odor-imparting and odor-absorbing foods in the same refrigerator, or store them in separate refrigerators.	—	—
14. Spaced or stocked items to allow air to circulate around them.	—	—
15. Stored bread and bread products in a cool, dry place.	—	—
16. Checked the refrigerators and freezers periodically to ensure that proper temperatures were maintained after cleaning and restocking.	—	—

**Evaluation Guidance:** Score the soldier GO if all steps are passed. Score the soldier NO-GO if any steps are failed. If the soldier scores NO-GO, show what was done wrong and how to do it correctly.

**References**

**Required**  
 FM 10-23  
 FM 10-23-2  
 TB MED 530

**Related**  
 800-101-0135-B  
 QM0300  
 QM0301  
 QM0475

## Subject Area 4: Field Kitchen Equipment Operations and Maintenance

**Operate and Maintain the Gasoline Lantern****101-92G-1503**

**Conditions:** During a field feeding operation, the FOS has informed you that electrical lighting will not be available for food preparation, cooking, and serving. You must operate the gasoline lantern. You must also perform the required operator maintenance on the gasoline lantern. In MOPP 4, all food service operations cease. Equipment and materials required: a gasoline lantern, a fuel can with gasoline, a nozzle for the fuel can, matches, a fire extinguisher, and FM 10-23.

**Standards:** Complete the steps necessary to perform PMCS, fuel, pressurize, light, and maintain the lantern. You must complete all performance measures accurately, IAW FM 10-23, to ensure that the gasoline lantern is serviceable, safe for operation, and used properly. Under MOPP 4 conditions, standards do not change while operating and maintaining the gasoline lantern.

**Performance Steps**

**NOTE:** Upon redeployment from a contaminated area, you must decontaminate the gasoline lantern before performing this task.

1. Perform before-operation maintenance. See Figures 3-15 and 3-16.

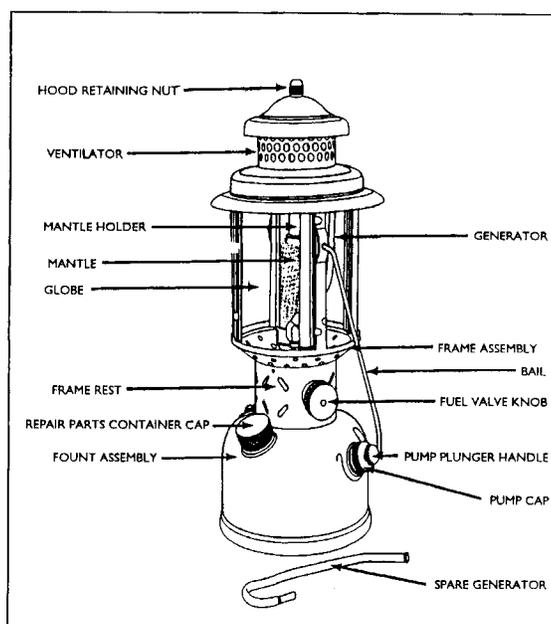


Figure 3-15. Front view of the gasoline lantern

## Performance Steps

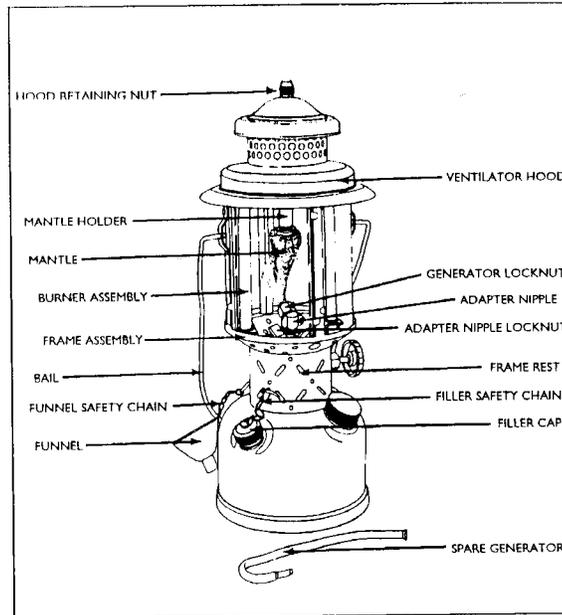


Figure 3-16. Rear view of the gasoline lantern

- a. Inspect the lantern for loose, damaged, or missing parts.
  - b. Clean the lantern.
  - c. Ensure the pump leather is properly lubricated.
  - d. Make sure the filler gasket cap is on and in good condition.
  - e. Make sure the fuel valve, pump plunger, and check valve are in good working condition.
  - f. Tighten all nuts and caps finger tight.
  - g. Make sure that the generator is in good condition and free of dirt.
2. Fill the lantern with gasoline.
    - a. Unscrew the filler cap slowly.
    - b. Turn the fuel valve clockwise to close.
    - c. Use a clean cloth or a fine mesh strainer to strain the gasoline.
    - d. Use a funnel to fill the fount about three-fourths full with 1 1/2 pints of fuel.
    - e. Replace the filler cap, and tighten it finger tight.
- NOTE: Observe safety rules.
3. Pressurize the fount.
    - a. Release any pressure in the fount by partially unscrewing the filler cap.
    - b. Retighten the filler cap after pressure has been released.
    - c. Ensure the fuel valve is closed. Turn the pump plunger handle two full turns counterclockwise.
    - d. Pump 15 to 25 full strokes into the fount to build up air pressure.

**Performance Steps**

- (1) Hold your thumb firmly over the small hole in the end of the pump plunger handle on the downstroke.
- (2) Lift your thumb on the upstroke.
- e. Close the air check valve by turning the plunger handle clockwise. Tighten the valve finger tight.

- 4. Light the lantern.
  - a. Put a lighted match under the mantle through the large opening in the frame assembly.
  - b. Turn the fuel valve one-quarter turn counterclockwise.

NOTE: The mantle should light as soon as the gas vapor reaches it.

- c. Open the fuel valve gradually three full turns counterclockwise once the mantle starts to burn brightly.
- d. Apply additional strokes to build the pressure if the light dims.

NOTE: Remove two globe quadrants if operating in an enclosed area such as a building or tent.

- 5. Perform during-operation maintenance.
  - a. Check to ensure that the ventilator hood opening is clear.
  - b. Inspect the lantern for loose, damaged, or broken parts.
  - c. Keep the lantern away from flammable material.
- 6. Shut off the lantern.
  - a. Turn the fuel valve knob clockwise.
  - b. Let the lantern cool before relighting it.
  - c. Release the air pressure by partially unscrewing the filler cap. When air has been let out, retighten the filler cap finger tight.
- 7. Perform after-operation maintenance services.
  - a. Clean the lantern.
  - b. Check the pump plunger for worn out or defective leather.
  - c. Inspect the lantern for loose, damaged, or broken parts.
  - d. Inspect and replace the burner assembly as required.
  - e. Check the globe or globe quadrant; if either is broken or cracked, replace it.
  - f. Check and clean the generator if necessary.
  - g. Check and service the fuel valve.

**Performance Measures**

NOTE: Upon redeployment from a contaminated area, you must decontaminate the gasoline lantern before performing this task.

	<u>GO</u>	<u>NO GO</u>
1. Performed before-operation maintenance. See Figures 3-15 and 3-16.	_____	_____
2. Filled the lantern with gasoline.	_____	_____
3. Pressurized the fount.	_____	_____
4. Lit the lantern.	_____	_____
5. Performed during-operation maintenance.	_____	_____
6. Shut off the lantern.	_____	_____
7. Performed after-operation maintenance services.	_____	_____

**Evaluation Guidance:** Score the soldier GO if all steps are passed. Score the soldier NO-GO if any steps are failed. If the soldier scores NO-GO, show what was done wrong and how to do it correctly.

STP 10-92G1-SM

**References**

**Required**  
FM 10-23

**Related**

## Operate and Maintain the Immersion Heater

### 101-92G-1502

**Conditions:** During a field feeding operation, you must heat water to wash and sanitize cooking utensils. You must operate, and perform operator maintenance, on the immersion heater. In MOPP 4, all food service operations cease. Equipment and materials required: an immersion heater, a 32-gallon corrugated can, gasoline (unleaded) in a fuel can, nozzle for fuel can, water, matches, gloves, a fire extinguisher, FM 10-23, TB Med 530, and TM 10-4500-201-13.

**Standards:** Perform all necessary steps to set up, light, and maintain the immersion heat, and to perform operator maintenance. You must complete all performance measures accurately, IAW FM 10-23, TB Med 530, and TM 10-4500-201-13, to ensure that the immersion heater is serviceable, safe for operation, and used properly.

### Performance Steps

NOTE: Upon redeployment from a contaminated area, you must decontaminate the immersion heater before performing this task.

1. Setting Up the Immersion Heater
  - a. Set the corrugated can on a level site.
    - (1) Use an area free of obstacles and with as much shelter as possible.
    - (2) Use rocks, planks, or dunnage if the ground is soft or wet, to stabilize the corrugated can.
  - b. Fill the fuel tank.
    - (1) Close the fuel valve and vent cap.
    - (2) Open the fuel filler plug.
    - (3) Fill the fuel tank with 2 gallons of gasoline through the fuel filler plug opening.
    - (4) Close the fuel filler plug.
    - (5) Wipe up any spills off fuel tank.
  - c. Assemble the heater for use.
    - (1) Install the burner in the burner compartment with cast iron vaporizer plate facing up.
    - (2) Assemble each 2-foot section of smokestack.
    - (3) Place the heater on the seam of the corrugated can.
    - (4) Turn the two L-bolts in the hanger clockwise until they are tight against the backing plate and the heater is secured. Ensure that the heater is attached straight up--not crooked.
    - (5) Attach the four sections of the smokestack to the collar, facing the seams toward the rear.
  - d. Fill the can with water to within 6 inches of the collar assembly. Never operate with less than 3 inches of water above the combustion chamber.
2. Lighting the Immersion Heater
  - a. Preheat the flue compartment.
    - (1) Place the fuel tank on the heater by placing the mounting sleeve on the tank over the square stud on the heater mounting bracket.
    - (2) Open the burner hood.
    - (3) Open the fuel vent cap.
    - (4) Push the igniter handle to the left to swing out the igniter cup.
    - (5) Open the fuel valve and fill igniter cup 1/4 full of fuel or until the wick is saturated.
    - (6) Close the fuel valve.
    - (7) Ignite the fuel in igniter cup with a match, using protective gloves.
    - (8) Return the igniter cup to flue compartment to preheat the flue.
    - (9) Preheat the flue for approximately 1 to 2 minutes to set up the draft for safe starting.
  - b. Start the heater.
    - (1) Swing the edge of the burning igniter cup to the edge of the drip valve.
    - (2) Open the fuel valve one-quarter of a turn counterclockwise while wearing heat protective gloves.
    - (3) Let the fuel ignite as it passes the edge of the burning igniter cup onto the vaporizer plate.
    - (4) Swing the igniter cup back to the flue compartment.

**Performance Steps**

- (5) Open the fuel valve quickly to a full stream of gas until the flame has been pulled into the burner compartment.

CAUTION: Never expose your face to the burner compartment while lighting the heater.

3. Maintaining the Immersion Heater

- a. Shut down the immersion heater after using it.
  - (1) Open the hood and close the fuel valve.
  - (2) Close the fuel vent plug.
  - (3) Allow the remaining fuel in the combustion chamber to burn out.
  - (4) Remove the fuel tank from the heater.
  - (5) Drain the tank.
  - (6) Clean the outside of the tank with a stiff brush and hot water.
  - (7) Remove the fuel valve and flush out all sediment and foreign matter from the tank.

CAUTION:P-D-680 is potentially dangerous to personnel and property. Avoid prolonged contact to skin. Do not use near open flame or excessive heat. The flash point for this solvent is 100°F to 138°F.

- b. Make preventive maintenance checks after using the immersion heater. Refer to TM 10-4500-201-13 for PMCS procedures.
- c. Disassemble the immersion heater after use.
  - (1) Remove the smokestack assembly, and separate it into sections.
  - (2) Loosen L-bolts and remove the heater from the corrugated can.
  - (3) Remove the burner by turning the heater body upside down.
- d. Clean the heater body and disassembled parts.
  - (1) Clean all surfaces with a scouring pad and hot, soapy water using fine sandpaper.
  - (2) Clean off all rust, corrosion products, oil, grease, dirt, and loose and blistered paint.
  - (3) Clean the inside of the flue chamber with a brush, and dump the residue.
- e. Clean the burner assembly with a stiff brush to remove carbon, grit, rust, and other foreign matter. Use cleaning solvent when necessary.
- f. Clean the smokestack.
  - (1) Separate the four 2-foot sections of smokestack.
  - (2) Remove soot from the pipe sections with sand or fine gravel.
  - (3) Wash the exterior of the smokestack with a brush and hot, soapy water.
  - (4) Dry the sections of smokestack thoroughly.
  - (5) Lubricate the stack sections with preservative oil.

**Performance Measures**

GO      NO GO

NOTE: Upon redeployment from a contaminated area, you must decontaminate the immersion heater before performing this task.

<p>1. Setting Up the Immersion Heater</p> <ul style="list-style-type: none"> <li>a. Set the corrugated can on a level site.</li> <li>b. Filled the fuel tank.</li> <li>c. Assembled the heater for use.</li> </ul>	<p>_____</p> <p>_____</p>	<p>_____</p> <p>_____</p>
<p>2. Lighting the Immersion Heater</p> <ul style="list-style-type: none"> <li>a. Preheated the flue compartment.</li> <li>b. Started the heater.</li> </ul>	<p>_____</p> <p>_____</p>	<p>_____</p> <p>_____</p>
<p>3. Maintaining the Immersion Heater</p> <ul style="list-style-type: none"> <li>a. Shut down the immersion heater after using it.</li> <li>b. Made preventive maintenance checks after using the immersion heater. Refer to TM 10-4500-201-13 for PMCS procedures.</li> <li>c. Disassembled the immersion heater after use.                             <ul style="list-style-type: none"> <li>(1) Remove the burner by turning the heater body upside down.</li> </ul> </li> <li>d. Cleaned the heater body and disassembled parts.</li> </ul>	<p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p>	<p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p>

**Performance Measures****GO**    **NO GO**

CAUTION:P-D-680 is potentially dangerous to personnel and property. Avoid prolonged contact to skin. Do not use near open flame or excessive heat. The flash point for this solvent is 100°F to 138°F.

- e. Cleaned the burner assembly with a stiff brush to remove carbon, grit, rust, and other foreign matter. Used cleaning solvent when necessary.
- f. Cleaned the smokestack.

**Evaluation Guidance:** Score the soldier GO if all steps are passed. Score the soldier NO-GO if any steps are failed. If the soldier scores NO-GO, show what was done wrong and how to do it correctly.

**References****Required**

FM 10-23

TB MED-530

TM 10-4500-200-13

**Related**

## Operate and Maintain the M59 Range Outfit

### 101-92G-1501

**Conditions:** During a field feeding operation, you have lighted the M2 burner unit. You must now place the burner unit in the M59 range outfit to cook a food product. You must also perform operator maintenance on the range. In MOPP 4, all food service operations cease. Equipment and materials required: an M59 range outfit with accessories, an M2 burner unit, a fire extinguisher, a production schedule, the food service SOP, an oven thermometer, FM 10-23 and TM 10-7360-204-13&P.

**Standards:** Perform all necessary actions to inspect and set up the M59, perform PMCS, record shortcomings. Then clean and lubricate the M59 range outfit. You must complete all performance measures accurately, IAW FM 10-23 and TM 10-7360-204-13&P, to ensure that the M59 range is serviceable, safe for operation, and used properly.

### Performance Steps

NOTE: Upon redeployment from a contaminated area, you must decontaminate the range outfit before performing this task.

1. Inspect the range before operation.
  - a. Inspect for holes, dents, broken welds, and damaged rails or frame.
  - b. Inspect for improper closing, cracked, or broken hinges.
  - c. Inspect upper and lower stays for binds and binding.
  - d. Inspect the shutter slide and guide for damage.
  - e. Inspect the cradle for signs of damage.
2. Set up the field range.
  - a. Install the range outfit in an area free of obstacles that would prevent normal operation.
  - b. Make firm, level, and well-drained foundations.
  - c. Level the range outfit.
  - d. Operate the field range only in a well-ventilated area.
3. Use two or more ranges when needed.
  - a. Place the second range so that its junction lugs are aligned with the two junction brackets of the first range.
  - b. Join the two units with the two latch pins.
4. Position the burner unit and pans for baking and cooking.
  - a. Position the M2 burner unit and pan in the range for baking. See Figure 3-11.
    - (1) Use the baking rack set.
      - (a) Install baking rack set in the range.
      - (b) Place the M2 burner unit in the bottom position of the range.
    - (2) Use the baking and roasting pan.
      - (a) Place empty baking and roasting pan in the top of the range.
      - (b) Place the sheet pan in the baking and roasting pan.
      - (c) Place the M2 burner unit in the bottom position of the range.
      - (d) Close the top lid and door of the range cabinet.
  - b. Position the M2 burner unit and pans for roasting. See Figure 3-11.
    - (1) Place the M2 burner unit in either the top or bottom position.
    - (2) Place the baking and roasting pan on top of the range.
    - (3) Cover pan if using the moist-heat method.
    - (4) Close the door, lid of cabinet, and the slide shutters.
  - c. Position the M2 burner unit and pots for boiling. See Figure 3-12.
    - (1) Place the M2 burner unit in the bottom position.
    - (2) Place the cooking pot in the cooking pot cradle.
    - (3) Cover cooking pot with the lid.
    - (4) Close door and lid of the range cabinet.

### Performance Steps

NOTE: When a double boiler is needed, put 22 quarts of water in the 60-quart pot. Put a 40-quart pot in the 60-quart pot, and then cover the 40-quart pot.

- d. Position the M2 burner unit and the baking and roasting pan cover for griddle cooking. See Figure 3-13.
  - (1) Place the baking and roasting pan cover upside down onto the griddle supports.
  - (2) Place the M2 burner unit in the top position.
  - (3) Close the front door of the range cabinet, and open the slide shutters.
  - (4) Fit the long arm protector over the front edge of the griddle and cabinet. Fit the short arm protector over the side edge of the griddle and cabinet where you are working.
- e. Position the M2 burner unit and the baking and roasting pan for deep fat frying. See Figure 3-14.
  - (1) Place the M2 burner unit in the top position.
  - (2) Close the cabinet door, and open the slide shutters.
  - (3) Put the baking and roasting pan on top of the griddle support.
  - (4) Fit the long arm protector over the front side of the cabinet and edge of the pan. Fit the short arm protector over the edge of the pan on the side where you plan to work.



Figure 3-11. Removing sheet pan from baking and roasting pan

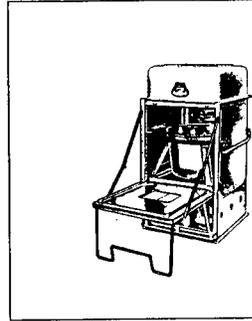


Figure 3-12. M59 field range set up for boiling

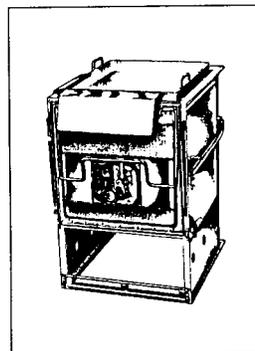


Figure 3-13. M59 field range set up for griddle

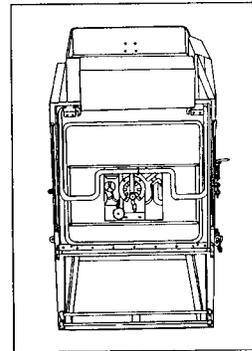


Figure 3-14. M59 field range set up for deep-fat frying

5. Make during-operation preventive maintenance checks. Refer to TM 10-7360-204-13&P.
6. Make after-operation preventive maintenance checks. Refer to TM 10-7360-204-13&P.
7. Make quarterly preventive maintenance checks.

**Performance Steps**

- a. Perform preventive maintenance checks and services quarterly or after 250 hours of operation, whichever occurs first.
- b. Refer to TM 10-7360-204-13&P for quarterly PMCS.

8. Record shortcomings on DA Form 2404.

9. Clean the exterior of the field range, as needed, with soap and hot water.

CAUTION:P-D-680 is potentially dangerous to personnel and property. Avoid prolonged contact to skin. Do not use near open flame or excessive heat. The flash point for this solvent is 100° to 138°F.

10. Lubricate the field range as required.

- a. Lubricate the cradle rails on cabinet door with antiseize compound.
- b. Lubricate the hinges on cabinet door, lift handles, middle joint on door stays, and racks for sliding shutters on the cabinet with general-purpose oil.

**Performance Measures**

**GO**      **NO GO**

NOTE: Upon redeployment from a contaminated area, you must decontaminate the range outfit before performing this task.

1. Inspected the range before operation.	_____	_____
2. Set up the field range.	_____	_____
3. Used two or more ranges when needed.	_____	_____
4. Positioned the burner unit and pans for baking and cooking.	_____	_____
5. Made during-operation preventive maintenance checks. Refer to TM 10-7360-204-13&P.	_____	_____
6. Made after-operation preventive maintenance checks. Refer to TM 10-7360-204-13&P.	_____	_____
7. Made quarterly preventive maintenance checks.	_____	_____
8. Recorded shortcomings on DA Form 2404.	_____	_____
9. Cleaned the exterior of the field range, as needed, with soap and hot water. CAUTION:P-D-680 is potentially dangerous to personnel and property. Avoid prolonged contact to skin. Do not use near open flame or excessive heat. The flash point for this solvent is 100° to 138°F.	_____	_____
10. Lubricated the field range as required.	_____	_____

**Evaluation Guidance:** Score the soldier GO if all steps are passed. Score the soldier NO-GO if any steps are failed. If the soldier scores NO-GO, show what was done wrong and how to do it correctly.

**References**

**Required**

- FM 10-23
- TM 10-7360-204-13&P

**Related**

**Perform Operator Maintenance on the M2 Burner Unit**  
**101-92G-1301**

**Conditions:** You must ensure that the M2 burner unit is ready for the preparation of the next meal. In MOPP 4, all food service operations cease. Equipment and materials required: an M2 burner unit, an accessory outfit, HAZMAT spill cleanup kit, and cleaning supplies, DA Form 2404, FM 10-23 and TM 10-7360-204-13&P.

**Standards:** Perform all PMCS checks, record shortcomings, replace parts as needed, troubleshoot, and clean the burner. You must complete all performance measures accurately, IAW FM 10-23 and TM 10-7360-204-13&P, to ensure that the M2 burner unit is serviceable and safe for operation.

**Performance Steps**

1. Make preventive maintenance checks.
  - a. Check the fuel filler cap and the fuel tank for leaks and dents.
  - b. Inspect the pre-heater and pre-heater valve for damage.
  - c. Check the generator, flame valve, and knob for damage.
  - d. Inspect the air shutter for binding, loose mounting, and damaged control lever.
  - e. Inspect the air pressure gauge for dents, broken glass, bent needle, or other damage.
  - f. Inspect the air valve for damage.
  - g. Inspect the safety valve device for improper operation, leaks, loose hardware, or bent tubing.
2. Record shortcomings on DA Form 2404.
  - a. Record inspections and services performed.
  - b. Record the faults that cannot be corrected by the operator.
3. Remove and replace unserviceable parts.
  - a. Unhook the four springs securing the top shield to the burner unit to remove top shield.
  - b. Remove and replace the generator.
    - (1) Remove the bad generator.
    - (2) Replace the bad generator with one of the two spare generators.
      - (a) Remove the two screws and nuts securing the spare generator.
      - (b) Remove the orifice protective cap and inlet protector plug.
      - (c) Insert the orifice into the mixing chamber opening.
      - (d) Slide the generator to the rear until the orifice and mixing chamber mesh.
      - (e) Insert the generator inlet into the fuel feeder tube and tighten the nut.
  - c. Remove burner, fuel feeder tube, bottom shield, mixing chamber, and air shutter assembly.
    - (1) Remove the top shield.
    - (2) Remove the generator and the fuel feeder tube.
    - (3) Remove the bolt from the burner; remove burner.
    - (4) Remove the four screws securing the bottom shield to the bracket assembly.
    - (5) Remove the two screws securing the mixing chamber and the shutter assembly.
    - (6) Remove the mixing chamber by lifting it straight up from the fuel tank.
  - d. Remove the pre-heater assembly.
    - (1) Remove the top shield.
    - (2) Remove the generator.
    - (3) Loosen screws on the spare generator and rotate it away from the burner body.
    - (4) Remove pre-heater assembly by rotating it counterclockwise from the fuel tank.
    - (5) Repair or replace unserviceable parts.
  - e. Remove the air pressure gauge.
    - (1) Remove the top shield.
    - (2) Remove the air pressure gauge by turning it counterclockwise.
    - (3) Replace the air gauge by turning it clockwise until it is tight.
  - f. Remove the fuel tank.
    - (1) Remove the top shield.

**Performance Steps**

- (2) Remove the generator and the spare generator.
  - (3) Remove the burner, bottom shield, mixing chamber, and air shutter assembly.
  - (4) Remove the pre-heater assembly.
  - (5) Remove the pressure gauge.
  - (6) Remove the safety valve device.
  - (7) Drain the fuel tank through the drain after the drain plug has been removed. During draining of fuel, remove filler cap on the tank.
  - g. Remove the air valve cap and valve.
    - (1) Rotate the air valve (with air valve cap attached) counterclockwise.
    - (2) Remove it from the fuel tank.
  - h. Remove the filler cap assembly.
    - (1) Unscrew the filler cap slowly to release air pressure.
    - (2) Remove the key ring from the frame.
    - (3) Reassemble and replace the filler cap as required.
  - i. Remove the safety valve device.
    - (1) Remove the top shield.
    - (2) Remove the generator assembly.
    - (3) Remove burner, fuel feeder tube, and bottom shield.
    - (4) Remove the air pressure gauge.
    - (5) Remove the locking nut by turning it counterclockwise.
    - (6) Remove the adapter from fuel tank assembly by turning it counterclockwise.
    - (7) Remove the safety valve device.
  - j. Reverse removal procedures for parts replacement.
4. Troubleshoot the burner unit as necessary.
5. Clean the burner unit as required.
  - a. Use a wire brush to remove grease, cooked carbon, and cooking oil.
  - b. Clean the burner slots with a burner slot cleaner.
  - c. Wash the burner unit with hot soapy water and rinse it with clear water.
  - d. Wire brush and coat generator valve stem threads and packing nut threads with antiseize compound.
  - e. Use P-D-680 to clean the inside of the U-tank; drain tank by removing the drain plug.
  - f. Apply preservative oil to the burner and unpainted parts.
  - g. Use aluminum paint ONLY when painting the mixing chambers or the outside of the fuel tank.

**Performance Measures**

**GO**      **NO GO**

NOTE: Upon redeployment from a contaminated area, decontaminated the unit before performing this task.

- |   |       |       |
|---|-------|-------|
| 1. Made preventive maintenance checks.        | _____ | _____ |
| 2. Recorded shortcomings on DA Form 2404.     | _____ | _____ |
| 3. Removed and replaced unserviceable parts.  | _____ | _____ |
| 4. Troubleshoot the burner unit as necessary. | _____ | _____ |
| 5. Cleaned the burner unit as required.       | _____ | _____ |

**Evaluation Guidance:** Score the soldier GO if all steps are passed. Score the soldier NO-GO if any steps are failed. If the soldier scores NO-GO, show what was done wrong and how to do it correctly.

**References**

**Required**  
 DA FORM 2404  
 FM 10-23

**Related**  
 800-101-0061-B

**References**

**Required**

TM 10-7360-204-13&P

**Related**

## Set Up and Maintain the Water Sterilizing Bag 101-92G-1258

**Conditions:** You are a cook in a field kitchen. An area has been designated for the water-sterilizing bag. You have been assigned to set up and maintain the bag. In MOPP 4 conditions, all food service operations cease. Equipment and materials required: a water sterilizing bag, tent poles, rope, a shovel, gravel or crushed stones, a water container, a chlorination kit, potable water, FM 10-23, TB MED 530.

**Standards:** Perform all steps to inspect and/or select an area. Then set up, fill sump pit, fill the bag, secure the cover, and check the water to ensure that clean, potable water is provided for your soldiers. You must complete all performance measures accurately, IAW FM 10-23, TB MED 530, to ensure that the water sterilizing bag is serviceable, clean, and sanitized before setting up.

### Performance Steps

1. Inspect the water sterilizing bag for cleanliness.
2. Clean and sanitize the bag, if it is dirty, using food service disinfectant. Ref. TB MED 530.
3. Place the water-sterilizing bag in the designated area. See Figure 3-9.

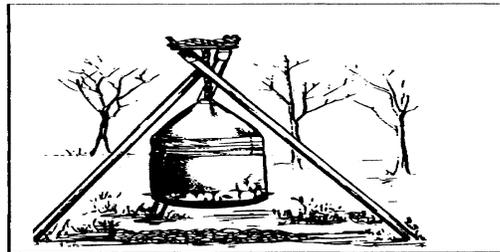


Figure 3-9. Water sterilizing bag

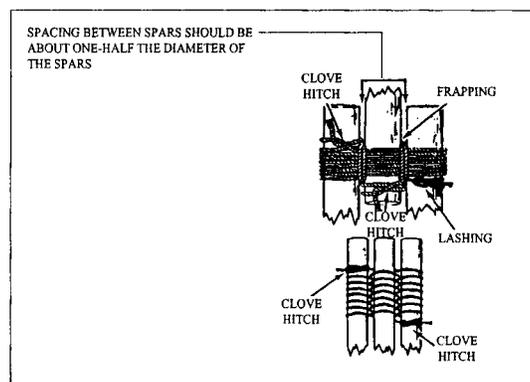


Figure 3-10. Lashing for a tripod

- a. Select an area in the bivouac and dining area.
- b. Select an area that provides good drainage.
- c. Select an area that provides overhead protection.

**Performance Steps**

4. Secure the bag to the limb of a tree or use a tripod to set up the bag. See Figure 3-10.
  - a. Secure the bag to the limb with the rope attached to the bag.
  - b. Construct a tripod by securing three tent poles together with a rope.
  - c. Ensure that the bag is high enough so that small animals cannot reach the spigots.
5. Dig a soakage pit under the bag.
6. Fill the sump pit with gravel or stone.
7. Fill the water sterilizing bag with potable water.
8. Check the spigots for leaks, and tighten them, if necessary.
9. Secure the cover tightly.
10. Check the water for proper chlorine using a chlorination kit.(NSN 6850-00-270-6225)
11. Clean and store the bag when it is not in use.
  - a. Scrub the inside of the bag with a chlorine solution.
  - b. Rinse bag several times with clean, fresh water.
  - c. Hang bag up until it is dry.
  - d. Fold bag and wrap it up in kraft paper (NSN 8135-00-160-7752).
  - e. Store it in a new fiberboard box (NSN 8115-00-428-4124) in a clean, dry place.

**Performance Measures**

	<b><u>GO</u></b>	<b><u>NO GO</u></b>
1. Inspected the water sterilizing bag for cleanliness.	—	—
2. Cleaned and sanitized the bag, if it was dirty, using food service disinfectant. Ref. TB MED 530.	—	—
3. Placed the water-sterilizing bag in the designated area. See Figure 3-9.	—	—
4. Secured the bag to the limb of a tree or used a tripod to set up the bag. See Figure 3-10.	—	—
5. Dug a soakage pit under the bag.	—	—
6. Filled the sump pit with gravel or stone.	—	—
7. Filled the water sterilizing bag with potable water.	—	—
8. Checked the spigots for leaks, and tightened them, when necessary.	—	—
9. Secured the cover tightly.	—	—
10. Checked the water for proper chlorine using a chlorination kit.(NSN 6850-00-270-6225)	—	—
11. Cleaned and stored the bag when it was not in use.	—	—

**Evaluation Guidance:** Score the soldier GO if all steps are passed. Score the soldier NO-GO if any steps are failed. If the soldier scores NO-GO, show what was done wrong and how to do it correctly.

**References**

**Required**  
 FM 10-23  
 TB MED 530

**Related**  
 FM 21-10  
 GTA 10-1-5

## Set Up, Operate, Maintain, and Prepare the Kitchen Company Level Field Feeding (KCLFF) for Movement

101-92G-1257

**Conditions:** During a field feeding operation, your FOS has instructed you to set up, operate, maintain, and prepare the KCLFF for movement. Another soldier has been assigned to assist you. In MOPP 4 conditions, all food service operations cease. Equipment and materials required: the KCLFF with all components and fire extinguishers, TM 10-7360-204-13&P, TM 10-7360-209-13&P and FM 10-23.

**Standards:** You must complete all performance measures accurately, in order, IAW TM 10-7360-204-13&P, TM 10-7360-209-13&P and FM 10-23, to ensure the correct and safe setup, use, maintenance, and movement of the KCLFF.

### Performance Steps

1. Setting up the KCLFF
  - a. Unpack the major components of the KCLFF and locate them in a reasonably level and cleared area. See Figure 3-8.

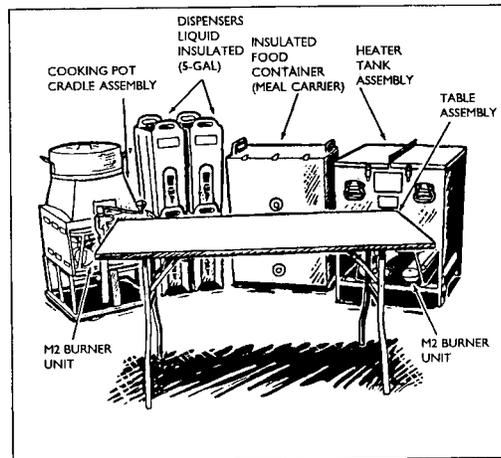


Figure 3-8. KCLFF layout for operation

- b. Locate the tray pack heater tank assembly in a reasonably level and clear area and place a fire extinguisher near it. Erect two serving tables within 5 to 6 feet of the heater tank assembly.
    - c. Fill the heater with about 20 gallons potable of water (about 8 inches deep).

**Performance Steps**

- d. Remove the M2 burner unit from the heater tank assembly and the pot cradle assembly. Service and operate burner units according to TM 10-7360-204-13&P. When the burner has reached a stable operating state, carefully slide it in the burner rack under the tank.

**2. Heating T Rations**

- a. Bring water to a boil.
- b. Inspect and prepare tray packs for loading.
- c. Load a maximum of 20 tray packs.
  - (1) Arrange the trays on edge in two rows of 10.
  - (2) Place the first tray in the heater tank assembly with its bottom against the side of the tank and the short side down.
  - (3) Close the covers of the heater tank assembly.
- d. Monitor the pressure gauge on the burner. After 45 minutes, the trays should be ready; some items such as vegetables will take about 15 minutes to heat.
- e. Assemble a 10-gallon or 15-gallon cooking pot and cooking cradle assembly if hot water is to be used to preheat hot food dispensers.
  - (1) Pour hot water into the 5-gallon insulated container.
  - (2) Use the dispenser for serving or transporting hot tray packs to remote sites.

NOTE: Do not put milk or milk products into the dispensers. UGR's will be prepared in accordance with instructions on the items.

**3. Preparing for serving**

- a. Unpack eating utensils, paper plates, bread, and condiments, and place them in a convenient place.
- b. Mount the can opener on the serving table.
- c. Remove the tray packs from the heater cabinet using the tray pack lifter.
- d. Open the tray packs using the tray pack can opener.
- e. Use the tray pack lifter to move hot opened tray pack to the serving line. If trays are to be taken to a remote site or served later, use hot pads or meal carrier to transfer them to the insulated food container for hot storage.

**4. Serving T Rations**

- a. Set up the serving line on the serving tables.
- b. Perform serving operations using the proper KCLFF serving procedures (two to three servers are recommended.)
- c. Discard all opened tray packs that have not been consumed.

**5. Preparing for movement**

- a. Perform cleanup operations.
  - (1) Use the hot water in the tray pack heater tank assembly and stockpot with hand dishwashing compound for sanitation.
  - (2) Use the three-sink method to clean the utensils, tables, insulated food containers, and beverage dispensers.
  - (3) Attach the drain hose so that the water can run into a soakage pit or gray water collection device. This will prevent stagnant water around the kitchen area, which could cause a sanitation problem.
  - (4) Open the drain valve on the bottom of the tank, and drain the cooled water.
  - (5) Follow local SOP for disposition of heated but unopened tray packs.
- b. Release air from all burner units before loading, and drain all fuel from the equipment.
- c. Secure all accessories for storage in the heater tank assembly along with other major KCLFF components.
- d. Dismantle tables, and stack all major components for loading.
- e. Pack up and prepare for movement by loading KCLFF equipment according to the vehicle-loading plan.

<b>Performance Measures</b>	<b><u>GO</u></b>	<b><u>NO GO</u></b>
1. Set up the KCLFF	_____	_____
a. Unpacked the major components of the KCLFF and locate them in a reasonably level and cleared area. See Figure 3-8.		
b. Located the tray pack heater tank assembly in a reasonably level and clear area and place a fire extinguisher near it. Erected two serving tables within 5 to 6 feet of the heater tank assembly.		
c. Filled the heater with about 20 gallons potable of water (about 8 inches deep).		
d. Removed the M2 burner unit from the heater tank assembly and the pot cradle assembly. Serviced and operated burner units according to TM 10-7360-204-13&P. When the burner has reached a stable operating state, carefully slide it in the burner rack under the tank.		
2. Heating Unitized Group Rations	_____	_____
a. Brought water to a boil.		
b. Inspected and prepared tray packs for loading.		
c. Loaded a maximum of 20 tray packs.		
d. Monitored the pressure gauge on the burner.		
e. Assembled a 10-gallon or 15-gallon cooking pot and cooking cradle assembly if hot water is to be used to preheat hot food dispensers.		
3. Prepared for serving	_____	_____
a. Unpacked eating utensils, paper plates, bread, and condiments, and placed them in a convenient place.		
b. Mounted the can opener on the serving table.		
c. Removed the tray packs from the heater cabinet using the tray pack lifter.		
d. Opened the tray packs using the tray pack can opener.		
e. Used the tray pack lifter to move hot opened tray pack to the serving line. If trays were to be taken to a remote site or served later, used hot pads or meal carrier to transfer them to the insulated food container for hot storage.		
4. Served T Rations	_____	_____
a. Set up the serving line on the serving tables.		
b. Performed serving operations using the proper KCLFF serving procedures (two to three servers are recommended.)		
c. Discarded all opened tray packs that were not been consumed.		
5. Prepared for movement	_____	_____
a. Performed cleanup operations.		
b. Released air from all burner units before loading, and drained all fuel from the equipment.		
c. Secured all accessories for storage in the heater tank assembly along with other major KCLFF components.		
d. Dismantled tables, and stacked all major components for loading.		
e. Packed up and prepared for movement by loading KCLFF equipment according to the vehicle-loading plan.		

**Evaluation Guidance:** Score the soldier GO if all steps are passed. Score the soldier NO-GO if any steps are failed. If the soldier scores NO-GO, show what was done wrong and how to do it correctly.

**References**

<b>Required</b>	<b>Related</b>
FM 10-23	
TM 10-7360-204-13&P	
TM 10-7360-209-13&P	



**Set Up, Operate, Maintain, and Prepare the Mobile Kitchen Trailer (MKT) for Movement  
101-92G-1256**

**Conditions:** The FOS has instructed you to set up, operate, maintain, and prepare the MKT for movement. In MOPP 4 conditions, all food service operations cease. Equipment and materials required: an MKT with components, a fire extinguisher, FM 10-23, TM 10-7360-206-13 and TM 10-7360-204-13&P.

**Standards:** You must complete all performance measures accurately, IAW FM 10-23, TM 10-7360-206-13 and TM 10-7360-204-13&P, in order, to ensure correct and safe setup, use, maintenance, and movement of the MKT.

**Performance Steps**

1. Detach items outside the MKT as follows:
  - a. Move gas cans about 50 feet from the kitchen and any open flame.
  - b. Unhook all the shock cords.
  - c. Unhook all hooks on the bottom edge of the trailer.
  - d. Lay all covers over the top of the MKT.
  - e. Release the aisle strap assembly.
2. Prepare the MKT for operation.
  - a. Lower and lock one rear leveling jack and the hitch wheel.
  - b. Disconnect the electrical power cord and air hose.
  - c. Set one manual brake, and disconnect safety chain.
  - d. Disconnect the tow vehicle.
  - e. Lower the remaining leveling jacks (making sure that the bench level indicator on each corner of the ramp is centered).
  - f. Set up and secure the side ramps.
  - g. Lower and secure the end ramps, install the corner ramp struts on each corner ramp, and place the slip-lock pins into place.
  - h. Pull up the trailer cover and secure it with straps, ensuring that all shock cords are rolled inside.
  - i. Raise the roof with two roof jacks, and secure it in place.

NOTE: The roof may also be raised by two people, one person at each corner, pushing up at the same time.

- j. Set up and arrange cooking and serving equipment outside of the MKT (field tables, beverage containers, water containers, and all other equipment stored in the cooking cabinets).
- k. Stow some of the equipment under the field kitchen ramps.
- l. Install the ladders and handrails onto the ramps at the doors of the MKT.
- m. Roll up the three straps, and stow them in the bottom left compartment under the cooking cabinet assembly.
- n. Locate the moveable storage cabinet next to the cooking racks on the end ramp with the door facing the center aisle.
- o. Position the ice chest next to the field range.
- p. Place weapons in the rifle rack under the roof extrusion, fire extinguishers in their brackets, and utensil holders across the inside corners of the roof assembly frame in two places.
- q. Insert a tent pole into each of the corner strut assemblies, into the hole on the roof canopy, and into the corresponding hole in the decking. Adjust the tension by rotating the adjustable arms counterclockwise until the fabric is tight.
- r. Install curtains, from end nets, and, if necessary, foul weather curtains.
- s. Install the griddle, when necessary, ensuring that the splash guard assembly is attached.
- t. Install the grease catcher and funnel on the right-hand side of the cooking rack frame (under the slot on the griddle).
- u. Open the roof vents, from outside the ramp, for ventilation.
- v. Install the condiment tray inboard onto any vertical roof post.
- w. Install the can opener assembly on the right-hand corner of the storage cabinet.
- x. Erect drop leaf tables on the sides of the storage cabinet and condiment racks.

**Performance Steps**

- y. Place knives in the cutlery rack.
  - z. Remove the burners from the field ranges and cooking rack frames. Service and operate the burner units 50 feet away from the kitchen and fueling area and any open flame.
  - aa. Reinstall the burner units into the field ranges after lighting.
3. Operate, clean, and maintain the major and additional kitchen components.
4. Prepare the MKT for movement.
- a. Bleed air from all burner units.
  - b. Drain all fuel from the equipment.
  - c. Clean all components before storage.
  - d. Pack up the MKT by reversing the procedures in performance measures 1 and 2.
5. Use the following loading plan if the MKT is used with insulated food containers.
- a. Place ladders on the middle aisles, one at a time, in the following manner:
    - (1) Start by placing the first ladder about 3 feet from the inside edge of the front ramp with the hooks of the ladder pointing up and facing the rear of the trailer.
    - (2) Place the second ladder on top of the first ladder with the hooks pointing down and facing the rear of the trailer.
    - (3) Place the third ladder on top of the first two ladders with the hooks pointing up and facing the rear of the trailer.
  - b. Place the narrow width of the ice chest in the middle aisle between the legs of the ladders. (Do this from the front of the trailer.)
  - c. Close the front ramp, and secure it. Move the ice chest and ladders against the front panel. Make sure there is an even amount of space between the ladder and cabinet on both sides. Then lower and secure the front panel so that loading may be completed.
  - d. Load the pole strut assemblies from the rear of the trailer evenly on both sides in the space on the floor between the ladders and cabinets.
  - e. Load the remaining poles from the rear of the trailer by laying them evenly in the space provided between the ladders and cabinets.
  - f. Load the four hand rails on the side of the trailer with the grill, making sure the sharper curve of the rails is facing toward the rear of the trailer. Load the two remaining rails facing the same way on the other side of the trailer.
  - g. Load 12 insulated food containers lengthwise on top of the ladders--3 wide, 2 high, 2 deep.
  - h. Load two insulated food containers on top of the ladders, widthwise, 1 wide and 2 high.
  - i. Load the movable cabinet onto the rear of the trailer with the handles on the cabinet facing the front and rear of the trailer.
  - j. Load the two remaining insulated food containers on top of the movable cabinet. Lay them on their side, widthwise, one behind the other.
  - k. Load eight water cans on the left side of the trailer on top of the storage cabinet. Strap them down.
  - l. Load 10 liquid dispensers starting at the right rear of the trailer (face them upright and with their straps together).
  - m. Load the remaining liquid dispenser, laying it flat on the ice chest.
  - n. Place one field table on each side of the movable cabinet.
  - o. Load folded side and end cover assemblies and screw assemblies evenly on top of the insulated food containers.
  - p. Place the two roof lifting jacks upright in the space on both sides of the portable storage cabinet.
  - q. Strap down all equipment in preparation for movement.

**Performance Measures**

	<u>GO</u>	<u>NO GO</u>
1. Detached items on the outside.	_____	_____
2. Prepared the MKT for operation.	_____	_____

<b>Performance Measures</b>	<b><u>GO</u></b>	<b><u>NO GO</u></b>
3. Operated, cleaned, and maintained the major and additional kitchen components.	—	—
4. Prepared the MKT for movement.	—	—
5. Used the following loading plan if the MKT was used with insulated food containers.	—	—
a. Places ladders on the middle aisles, one at a time.		
b. Places the narrow width of the ice chest in the middle aisle between the legs of the ladders. (Do this from the front of the trailer.)		
c. Closes the front ramp, and secures it. Moves the ice chest and ladders against the front panel. Made sure there was an even amount of space between the ladder and cabinet on both sides. Then lowered and secured the front panel so that loading may be completed.		
d. Loaded the pole strut assemblies from the rear of the trailer evenly on both sides in the space on the floor between the ladders and cabinets.		
e. Loaded the remaining poles from the rear of the trailer by laying them evenly in the space provided between the ladders and cabinets.		
f. Loaded the four hand rails on the side of the trailer with the grill, making sure the sharper curve of the rails is facing toward the rear of the trailer. Loaded the two remaining rails facing the same way on the other side of the trailer.		
g. Loaded 12 insulated food containers lengthwise on top of the ladders--3 wide, 2 high, 2 deep.		
h. Loaded two insulated food containers on top of the ladders, widthwise, 1 wide and 2 high.		
i. Loaded the movable cabinet onto the rear of the trailer with the handles on the cabinet facing the front and rear of the trailer.		
j. Loaded the two remaining insulated food containers on top of the movable cabinet. Layed them on their side, widthwise, one behind the other.		
k. Loaded eight water cans on the left side of the trailer on top of the storage cabinet. Straped them down.		
l. Loaded 10 liquid dispensers starting at the right rear of the trailer (face them upright and with their straps together).		
m. Loaded the remaining liquid dispenser, laying it flat on the ice chest.		
n. Placed one field table on each side of the movable cabinet.		
o. Loaded folded side and end cover assemblies and screwed assemblies evenly on top of the insulated food containers.		
p. Placed the two roof lifting jacks upright in the space on both sides of the portable storage cabinet.		
q. Strapped down all equipment in preparation for movement.		

**Evaluation Guidance:** Score the soldier GO if all steps are passed. Score the soldier NO-GO if any steps are failed. If the soldier scores NO-GO, show what was done wrong and how to do it correctly.

**References**

**Required**

TM 10-7360-206-13

**Related**

FM 10-23

QM6124

TM 10-7360-204-13&P

TVT10-56

## Use and Maintain the Insulated Food Container 101-92G-1255

**Conditions:** You are a cook in a dining facility or field kitchen. Meals have been prepared and are ready to be placed in insulated food containers. Your food service sergeant has requested that you fill the insulated food containers to their usable capacity with prepared foods. In MOPP 4 conditions, all food service operations cease. Equipment and materials required: an insulated food container with all components, prepared food products, boiling water, ice or ice water, suitable labeling materials, TB MED 530, and FM 10-23.

**Standards:** Check, sanitize, preheat or pre-chill, fill, and label the insulated food container. You must complete all performance measures accurately, IAW TB MED 530, and FM 10-23, to ensure that the insulated food container is serviceable, clean, and sanitized before use, and use correctly.

### Performance Steps

NOTE: Upon redeployment from a contaminated area, you must decontaminate containers before performing this task.

1. Check the insulated food container and inserts for serviceability. See Figure 3-7.

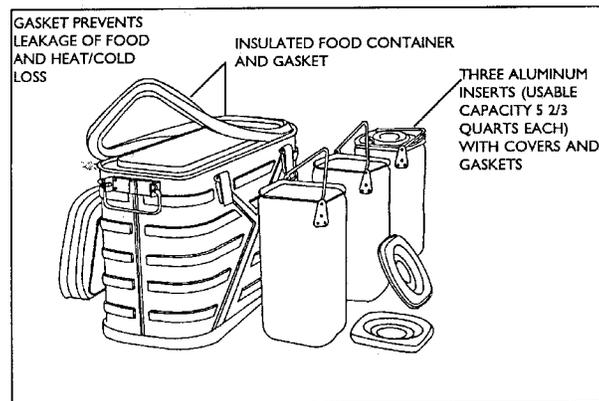


Figure 3-7. Insulated food container

2. Sanitize the inserts and container before placing food or beverage in them.
3. Pre-chill or preheat the insulated food container as required.

### Performance Steps

- a. Chill the insulated food container.
    - (1) Open the container lid diagonally.
    - (2) Remove the inserts.
    - (3) Place 2 quarts of crushed ice or ice water in the container.
    - (4) Close the container lid, and secure latches diagonally.
    - (5) Chill the container for not less than 30 minutes.
    - (6) Pour out the ice or ice water from the container before placing food item in container.
    - (7) Close the container lid.
  - b. Heat the insulated food container.
    - (1) Open the container lid diagonally.
    - (2) Remove the inserts.
    - (3) Place 2 quarts of boiling water in the container.
    - (4) Put the inserts, with lids, in the insulated food container.
    - (5) Close the container lid, and secure latches diagonally.
    - (6) Heat the insulated food container for at least 30 minutes.
    - (7) Remove the inserts.
    - (8) Pour the water out of container prior to placing food in the container.
    - (9) Close the container lid.
4. Fill the inserts with hot or cold foods, do not mix hot and cold food in the container.
    - a. Remove the lids from the inserts.
    - b. Fill the inserts to usable capacity (5 2/3 quarts) with hot or cold food.
    - c. Replace the insert lids and gaskets.
    - d. Place the filled inserts back into the container.
  5. Close the insulated food container cover, ensuring that the gasket is properly sealed and latches are secure.
  6. Label the insulated food container to show the menu item, number of servings, the date, and the time of preparation.
  7. Disassemble the insulated food container.
  8. Clean and sanitize the inserts.
    - a. Wash the inserts in hot hand dishwashing compound solution.
    - b. Allow all parts to air dry.
    - c. Rinse the parts in clean, boiling waters.
  9. Clean the rubber gaskets.
    - a. Wash rubber gaskets in hot, soapy water.
    - b. Rinse them in clean, boiling water.
  10. Clean the insulated food container.
    - a. Wash the container with hot hand dishwashing compound solution.
    - b. Rinse the container with clean, boiling water.
    - c. Do not immerse the food container in water.
  11. Reassemble the insulated food container.
    - a. Replace the inserts in the container.
    - b. Replace the insert gasket back on each insert cover.
    - c. Replace the container gasket back on the container with the flat side down.
    - d. Allow the food container to air dry.
    - e. Store the insulated food container with the lid closed but unlatched.

### Performance Measures

**GO**    **NO GO**

NOTE: Upon redeployment from a contaminated area, you must decontaminate containers before performing this task.

<b>Performance Measures</b>	<b><u>GO</u></b>	<b><u>NO GO</u></b>
1. Checked the insulated food container and inserts for serviceability. See Figure 3-7.	—	—
2. Sanitized the inserts and container before placing food or beverage in them.	—	—
3. Pre-chilled or preheated the insulated food container as required.	—	—
4. Filled the inserts with hot or cold foods, did not mix hot and cold food in the container.	—	—
5. Closed the insulated food container cover, ensuring that the gasket is properly sealed and latches are secure.	—	—
6. Labeled the insulated food container to show the menu item, number of servings, the date, and the time of preparation.	—	—
7. Disassembled the insulated food container.	—	—
8. Cleaned and sanitized the inserts.	—	—
9. Cleaned the rubber gaskets.	—	—
10. Cleaned the insulated food container.	—	—
11. Reassembled the insulated food container.	—	—

**Evaluation Guidance:** Score the soldier GO if all steps are passed. Score the soldier NO-GO if any steps are failed. If the soldier scores NO-GO, show what was done wrong and how to do it correctly.

**References**

**Required**  
FM 10-23

**Related**  
FM 21-10  
TB MED 530

## Operate the M2 Burner Unit 101-92G-1251

**Conditions:** You are a cook in a field kitchen. You have completed the preliminary food preparation procedures and must now operate the M2 Burner Unit in order to cook a food product. In MOPP 4 conditions, all food service operations cease. Equipment and materials required: an M2 Burner Unit, an accessory outfit, gasoline in a fuel can, a nozzle for the fuel can, a hazmat spill cleanup kit, a hand pump, matches, a pair of safety glasses, a fire extinguisher, heat protective gloves, soapy water, a brush, and TM 10-7360-204--13&P.

**Standards:** Inspect, fuel, pressurize, preheat, and light the M2 Burner Unit. You must complete all performance measures accurately, IAW TM 10-7360-204--13&P, in the order specified, until the M2 burner unit is lit and operational.

### Performance Steps

1. Inspect the burner unit before operation. See Figure 3-5.

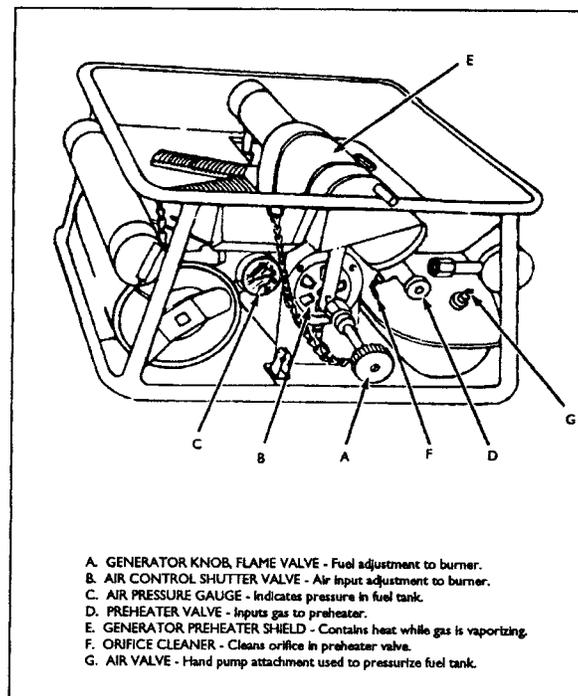


Figure 3-5. M2 burner unit

- a. Check the burner unit for signs of damage.
- b. Check the fuel tank for leaks, report any spilled fuel to your supervisor immediately, and perform necessary clean-up measures.
- c. Make sure the pre-heater and generator valves turn easily.
- d. Inspect the air shutter and control lever for damage.

**Performance Steps**

- e. Check the air pressure gauge for broken or defective glass.

- 2. Fill the burner with gasoline.

NOTE: Make sure the burner unit is cool and is not less than 50 feet away from the lighting and cooking areas and any open flame. Light it outdoors. Be sure a that fire extinguisher is available.

- a. Stand in an upright position.
- b. Remove the fuel filler cap slowly.
- c. Fill the fuel tank.
  - (1) Maintain metal-to-metal contact between the fuel tank and the end of the fuel nozzle. (See Figure 3-6.)

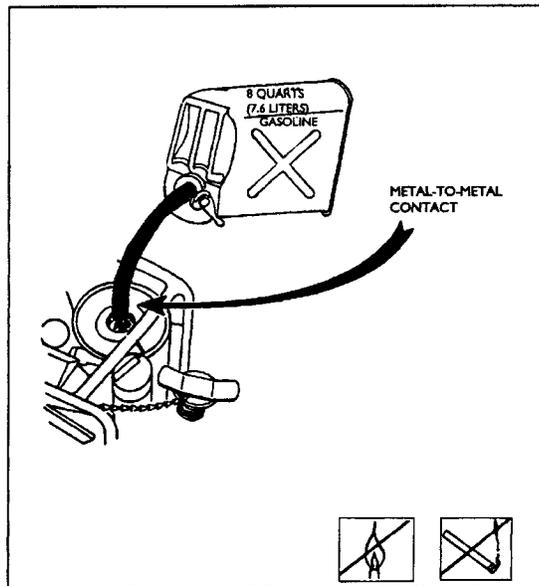


Figure 3-6. Metal to metal contact

- (2) Fill the tank with gasoline (2 gallons (8 quarts) maximum).
  - d. Replace the fuel filler cap and tighten cap by hand.
  - e. Place the burner assembly in a horizontal position.
- 3. Pressurize the burner unit.
  - a. Remove the cap from the air-input valve.
  - b. Attach the hand pump to the air valve.
  - c. Pump the hand pump until the pressure gauge reads 6 to 8 psi.
  - d. Remove the air pump from the air-input valve and replace the cap.
  - e. Check for leaks with soapy water around all joints and bolts.
- 4. Clean the pre-heater orifice.

**Performance Steps**

- a. Turn the orifice handle two or three times.
  - b. Leave the handle in the down position.
5. Light the pre-heater.
    - a. Apply a lighted match close to the pre-heater head, and turn the pre-heater valve one-quarter turn counterclockwise to ignite the pre-heater.
      - (1) Let gas burn 5 to 7 seconds until flame burns evenly.
      - (2) Turn the pre-heater valve counterclockwise until it is fully open.
    - b. Place the pre-heater shield over the pre-heater.
  6. Heat the generator.
    - a. Let the pre-heater burn 10 minutes or until the back of the generator is hot to the touch.
    - b. Position the air control shutter half open.
    - c. Place the flame valve knob on generator valve.
  7. Light the burner.
    - a. Turn the generator valve knob slowly counterclockwise to ignite the burner.
    - b. When the burner is lit, open the valve to the full open position and remove the pre-heater shield.
    - c. Shut off the pre-heater valve by turning it fully clockwise.
  8. Adjust the flame valve knob until the flame lowers to the height of the generator.
  9. Adjust the air shutter until flame is green in color.
  10. Place the flame valve knob back in its holder.
  11. Check the pressure gauge to ensure that 6 to 20 pounds of pressure is maintained.
- WARNING: If pressure gauge reads between 20-25 psi, turn name down to about one half size and continue operation for a half hour. If pressure persists beyond 25 psi, turn the burner unit off, remove it from the cabinet, and allow it to cool before placing it back in operation.

**Performance Measures**

	<u>GO</u>	<u>NO GO</u>
1. Inspected the burner unit before operation. See Figure 3-5.	_____	_____
2. Filled the burner with gasoline.	_____	_____
NOTE: Make sure the burner unit is cool and is not less than 50 feet away from the lighting and cooking areas and any open flame. Light it outdoors. Be sure a that fire extinguisher is available.		
3. Pressurized the burner unit.	_____	_____
4. Cleaned the pre-heater orifice.	_____	_____
5. Light the pre-heater.	_____	_____
6. Heated the generator.	_____	_____
7. Light the burner.	_____	_____
8. Adjusted the flame valve knob until the flame lowered to the height of the generator.	_____	_____
9. Adjusted the air shutter until flame was green in color.	_____	_____
10. Placed the flame valve knob back in its holder.	_____	_____
11. Checked the pressure gauge to ensure that 6 to 20 pounds of pressure is maintained.	_____	_____

**Performance Measures****GO**    **NO GO**

WARNING: If pressure gauge reads between 20-25 psi, turn name down to about one half size and continue operation for a half hour. If pressure persists beyond 25 psi, turn the burner unit off, remove it from the cabinet, and allow it to cool before placing it back in operation.

**Evaluation Guidance:** Score the soldier GO if all steps are passed. Score the soldier NO-GO if any steps are failed. If the soldier scores NO-GO, show what was done wrong and how to do it correctly.

**References****Required**

TM 10-7360-204-13&amp;P

**Related**

FM 10-23

Subject Area 5: Serving Procedures

**Set Up Serving Lines and Serve Food at a Field Kitchen**

**101-92G-1355**

**Conditions:** During a field feeding operation, the dinner meal has been prepared and placed in insulated food containers. You must now set up the serving lines and serve prepared food in a forward or rear area. In MOPP 4, all food service operations cease. Equipment and materials required: TB Med 530, FM 10-23, eight field tables or field expedients for arranging the serving line; prepared foods; a completed production schedule; insulated food container; serving utensils; and a field kitchen (MKT, CK, or KCLFF w/ respective TM).

**Standards:** Complete the performance measures, in order, to set up serving line; and place and replenish food on the serving line. You must complete all performance measures accurately, IAW TB Med 530, FM 10-23, and respective field kitchen, to accomplish the feeding mission.

**Performance Steps**

NOTE: Upon redeployment from a contaminated area, you must decontaminate equipment before performing this task.

1. Set up the serving line.
  - a. Set up the serving line under the threat of an attack.
    - (1) Place serving tables approximately 5 yards apart.
    - (2) Set up serving tables in a staggered line. See Figure 3-17.

## Performance Steps

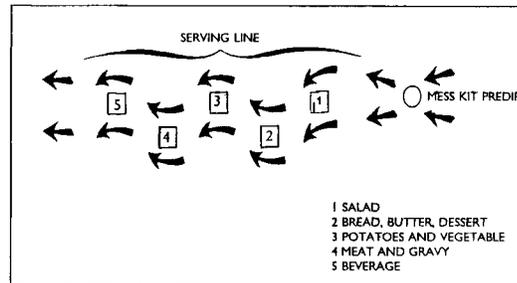


Figure 3-17. Serving lines under threat of attack

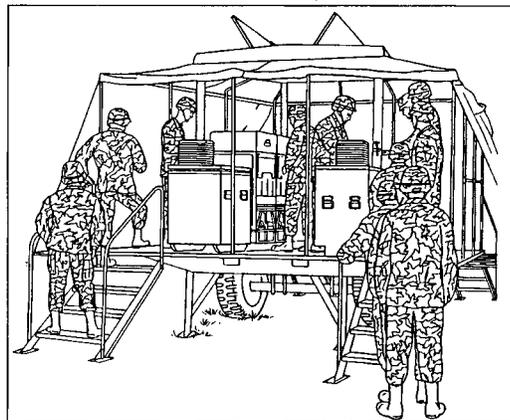


Figure 3-18. Trailer-mounted field kitchen with two serving lines

- (3) Set up serving lines so that diners can pass on both sides of the server.
  - (4) When using the MKT while under the threat of attack, set up two serving lines, one on each side of the trailer. See Figure 3-18.
  - (5) Enter the trailer from either end. (All soldiers should move through the serving line in the same direction.)
- b. Set up serving tables when attack is not likely.
- (1) Place serving tables about 3 feet apart.
  - (2) Set up a one way, straight serving line. See Figure 3-19.

**Performance Steps**

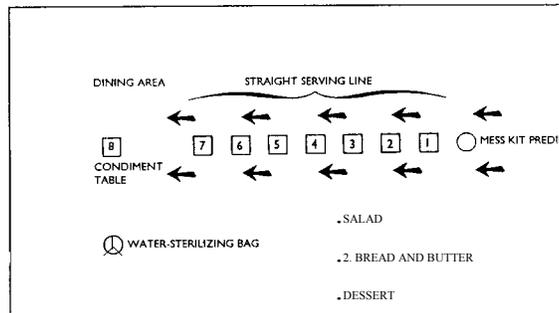


Figure 3-19. Serving lines when attack is unlikely

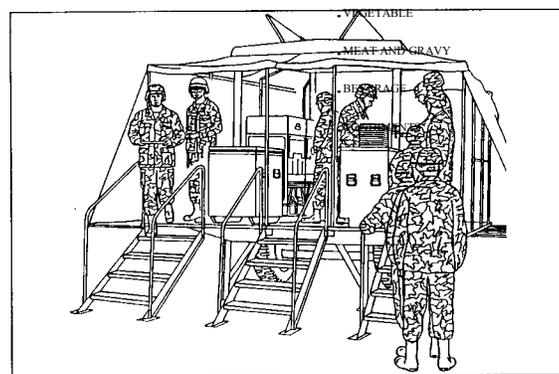


Figure 3-20 Trailer-mounted field kitchen with U-shaped serving line

- (3) When using the MKT, use a U-shaped serving line. See Figure 3-20.
2. Place foods on the serving line.
  - a. Place foods on the serving line under threat of attack following the sequence listed below.
    - (1) Salad.
    - (2) Bread, butter, and dessert.
    - (3) Potatoes and vegetables.
    - (4) Meat and gravy.
    - (5) Beverages.
  - b. Place foods on the serving line when attack is not likely following the sequence listed below.
    - (1) Salad.
    - (2) Bread and butter.
    - (3) Dessert.
    - (4) Potatoes.
    - (5) Vegetables.
    - (6) Meat and gravy.
    - (7) Beverages.
    - (8) Condiments.
3. Check the items on the production schedule against the items on the serving line.
4. Portion food items on the diner's tray or mess kit using the serving utensil provided.

**Performance Steps**

- 5. Keep the food container closed when food is not being served.
- 6. Replenish items on the serving line as required.

**Performance Measures**

NOTE: Upon redeployment from a contaminated area, you must decontaminate equipment before performing this task.

	<u>GO</u>	<u>NO GO</u>
1. Set up the serving line.	_____	_____
2. Placed foods on the serving line.	_____	_____
3. Checked the items on the production schedule against the items on the serving line.	_____	_____
4. Portioned food items on the diner's plate using the serving utensil provided.	_____	_____
5. Kept the food container closed when food was not being served.	_____	_____
6. Replenished items on the serving line as required.	_____	_____

**Evaluation Guidance:** Score the soldier GO if all steps are passed. Score the soldier NO-GO if any steps are failed. If the soldier scores NO-GO, show what was done wrong and how to do it correctly.

**References**

**Required**

- FM 10-23
- TB MED 530
- TM 10-7360-206-13
- TM 10-7360-209-13&P
- TM 10-7360-226-13&P

**Related**

- 800-101-0098-B
- QM6162

## Set Up Serving Lines and Serve Food in a Dining Facility

### 101-92G-1356

**Conditions:** You are a cook in a garrison dining facility. A meal has been prepared. You must now set up the serving lines and serve the prepared foods. Equipment and materials required: FM 10-23-2, AR 30-1, TB Med 530, appropriate recipe, hot and cold serving lines, serving utensils, a thermometer, prepared foods, and a production schedule with menu items listed.

**Standards:** Complete the steps necessary to preheat hot food tables, prechill cold food counters and pans, garnish food items, place foods on the serving line, check the line for proper items and sanitary conditions, serve foods, and replenish the serving line. You must complete all performance measures accurately, IAW FM 10-23-2, appropriate recipe, AR 30-1, and TB Med 530, in order, to set up serving lines and place and/or replenish food to accomplish the feeding mission.

### Performance Steps

1. Setting Up Serving Lines
    - a. Preheat hot food tables.
      - (1) Preheat hot food tables according to the manufacturer's instructions.
      - (2) Follow procedures for gas, electric, or steam unit according to the manufacturer's instructions.
      - (3) Maintain food between 140° and 150°F for electric or steam unit with a thermostat control.
    - b. Pre-chill cold food counters and food pans.
      - (1) Turn on electric cold food counters 30 to 45 minutes before serving time. Counters are ready when a frost pattern appears at the bottom of the frost pan.
      - (2) Add adapter bar and food pans.
    - c. Garnish food products when appropriate, before placing them on the serving line.
      - (1) Plan and prepare garnishes ahead of time.
      - (2) Use a garnish that is appropriate in shape, color, texture, taste and size for the item being garnished.
    - d. Arrange food pans with food on the serving line.
      - (1) Place hot items on the serving line.
      - (2) Place cold items on the cold food counter or in the cold pans.
      - (3) Place condiments in a separate area near the end of the line.
    - e. Check the items on the serving line against the items on the production schedule to ensure that all items are in place.
  2. Serve food.
    - a. Portion servings as directed.
      - (1) Serve portion size according to the instructions on the production schedule, recipe card, or SOP.
      - (2) Use correct serving utensils for each menu item.
    - b. Keep lines flowing smoothly when grilling.
    - c. Be courteous and pleasant. Show a willingness to please diners and greet them in an appropriate manner.
    - d. Maintain sanitary standards.
      - (1) Avoid running hands over the face or through the hair.
      - (2) Avoid touching parts of the serving utensils that come in contact with the food.
    - e. Replenish items on the serving line as required.
      - (1) Remove an empty food pan from the serving line, and take it to the kitchen.
      - (2) Add a fresh supply of food to the food pan, and place it on the serving line.
- NOTE: Do not dump fresh food into an empty or nearly empty food pan. Use a fresh food pan.
- f. Replenish items in the self-service area as required.
    - (1) Remove empty salad bowls or pans. Replace each with a full container, and take empty containers to kitchen area.
    - (2) Replenish salad dressings and condiments as required.

**Performance Steps**

- (3) Replenish milk, soft-serve ice cream, instant tea, carbonated beverage, coffee, and hot chocolate dispensers as required.
- (4) Replenish pre-portioned desserts as required.
- g. Wipe up spills as they occur on serving lines and in self-service areas.

**Performance Measures**

	<u>GO</u>	<u>NO GO</u>
1. Set Up Serving Lines	_____	_____
a. Preheated hot food tables.		
b. Pre-chilled cold food counters and food pans.		
c. Garnished food products when appropriate, before placing them on the serving line.		
d. Arranged food pans with food on the serving line.		
e. Checked the items on the serving line against the items on the production schedule to ensure that all items are in place.		
2. Served food.	_____	_____
a. Portioned servings as directed.		
b. Kept lines flowing smoothly when grilling.		
c. Was courteous and pleasant. Showed a willingness to please diners and greet them in an appropriate manner.		
d. Maintained sanitary standards.		
e. Replenished items on the serving line as required.		
f. Replenished items in the self-service area as required.		
g. Wiped up spills as they occurred on serving lines and in self-service areas.		

**Evaluation Guidance:** Score the soldier GO if all steps are passed. Score the soldier NO-GO if any steps are failed. If the soldier scores NO-GO, show what was done wrong and how to do it correctly.

**References**

**Required**  
 AR 30-1  
 FM 10-23-2  
 TB MED-530

**Related**  
 800-101-0097-B  
 QM0394  
 TM 10-412

Subject Area 6: Garrison Equipment Operations and Maintenance

**Perform Sanitation Services in a Dining Facility**

**101-92G-1512**

**Conditions:** You are a cook in a garrison dining facility. For the health of the soldiers, you must ensure that required sanitation standards are maintained before, during, and after food items have been prepared. Equipment and materials required: a dining facility completely equipped with dishwashing and pre-flushing machines, fans, garbage cans with lids, a three-compartment sink, mechanical dishwashing compound, chemical sanitizer, wire baskets, food service hand-washing compound, hot and cold potable water, and TB MED 530.

**Standards:** Perform all the necessary steps to clean and sanitize the kitchen area, dining room, storeroom, outside area, serving line, and the wash area. You must complete all performance measures accurately, IAW TB Med 530, to ensure that the required sanitation standards are met and maintained to prevent illness and disease.

**Performance Steps**

1. Clean and sanitize the kitchen area.
  - a. Ensure that food preparation tables are cleaned and sanitized after each use.
  - b. Check to see that utensils, racks, and other fixtures are cleaned.
  - c. Ensure that walls and windows are kept clean.
  - d. Check to see that floors are swept and mopped.
  - e. Check to see that cooking equipment and utensils are cleaned and sanitized after each use.
  - f. Keep food contact surfaces of all cooking equipment free of grease, food debris, and other accumulated soil.
  - g. Clean nonfood-contact surfaces of equipment as often as necessary.

NOTE: Everyone who works in the dining facility should maintain a high standard of personal hygiene.

2. Clean and sanitize the dining room.
  - a. Check to see that the tables and chairs are cleaned during and after each meal.
  - b. Ensure that windowsills are cleaned each day.
  - c. Ensure that self-service dispensers are free of litter and spilled liquids.
  - d. Check to see that condiment containers and dispensers are cleaned, sanitized, and filled after each meal.
  - e. Ensure that floors are swept and mopped as spills occur and after each meal.
3. Clean and sanitize the storeroom.
  - a. Check to see that floors are swept and mopped.
  - b. Ensure that shelves are free of dust and spills.
  - c. Check to see that refrigerators are cleaned.
  - d. Check to see that freezers are defrosted.
  - e. Check for evidence of insects and rodents.
  - f. Eliminate places where insects and rodents might breed.
  - g. Ensure that screens are on the windows.
4. Clean and sanitize the outside area.
  - a. Ensure that areas around the dining facility are policed.
  - b. Check to see that the garbage storage area is free of litter and spills.
  - c. Ensure that garbage containers are properly covered.
  - d. Clean and store mops with head down, and trim and hang up brooms.
  - e. Turn off all faucets and coil hoses when not in use.
5. Clean and sanitize the serving line area.
  - a. Ensure that the main serving lines and cold food lines are free of spills and food particles.

**Performance Steps**

- b. Check to see that self-service equipment is free of spills and splatters.
- c. Ensure that the floor is swept and mopped.
  
- 6. Clean and sanitize the three compartment sink and area.
  - a. Flush or scrape equipment and utensils prior to washing.
  - b. Air dry all equipment and utensils completely.
  - c. Ensure that the dishwasher and pre-flush machine are drained, disassembled, and cleaned.
  - d. Drain and scrub all wash and rinse sinks.
  - e. Make sure that racks and walls are free of food particles.
  - f. Move garbage cans to the outside storage area.
  - g. Ensure that floors are swept and mopped.

**NOTE:** Personnel performing such custodial chores as cleaning garbage cans, grease traps, sewers, drains, or latrines will not be used for food service work until they change into clean uniforms and thoroughly wash their hands.

**Performance Measures**

	<u>GO</u>	<u>NO GO</u>
1. Cleaned and sanitized the kitchen area.	—	—
2. Cleaned and sanitized the dining room.	—	—
3. Cleaned and sanitized the storeroom.	—	—
4. Cleaned and sanitized the outside area.	—	—
5. Cleaned and sanitized the serving line area.	—	—
6. Cleaned and sanitized the three compartment sink and area.	—	—

**Evaluation Guidance:** Score the soldier GO if all steps are passed. Score the soldier NO-GO if any steps are failed. If the soldier scores NO-GO, show what was done wrong and how to do it correctly.

**References**

**Required**  
TB MED 530

**Related**

## Operate and Maintain the Griddle

### 101-92G-1509

**Conditions:** You are a cook in a garrison dining facility. The FOS has entered your name on the production schedule assigning you to prepare a food item that requires you to operate a griddle. Equipment and materials required: an assembled and operable gas or electric griddle; paper tapers, matches or a lighting device; a stiff bristle brush; a scraper; mineral oil; hot detergent solution; and clear, hot water, operator's manual and TM 10-412 or automated equivalent.

**Standards:** Complete the steps necessary to season, preheat, operate, and maintain the griddle. You must complete all performance measures accurately, IAW TM 10-412 or automated equivalent and manufacture's manual, to ensure that the griddle is maintained, cleaned, and used properly.

### Performance Steps

1. Season the griddle plate if necessary.
  - a. Cover the griddle plate with table salt.
  - b. Heat the griddle plate between 350° and 400°F for 1 hour.
  - c. Turn off the thermostat, and allow griddle to cool.
  - d. Remove the salt with a brush or a clean towel.
  - e. Rub the griddle plate vigorously with a clean towel.
2. Preheat the griddle.
  - a. Gas model.
    - (1) Check to make sure that all gas valves are closed.
    - (2) Lift griddle plate to expose pilot between the main burners.
    - (3) Light a taper.
    - (4) Turn on the pilot gas valve immediately.
    - (5) Replace the griddle plate.
    - (6) Open the gas valve for each burner.
    - (7) Check to see that the burner has ignited.
  - b. Electric model.
    - (1) Turn the three heat switches to HIGH.
    - (2) Turn the thermostat to the desired temperature if griddle is not equipped with three heat switches.
3. Control the griddle heat.
  - a. Turn the burner valve on gas models to HIGH for approximately 10 minutes.
  - b. Turn the three heat switches on electric models to HIGH for 10 minutes, then turn them to LOW.
  - c. Set the thermostat or the three heat switches to the desired cooking level.
  - d. Wait 5 minutes before using the griddle.
4. Grill items according to the recipe in TM 10-412 or automated equivalent.
5. Clean and sanitize the griddle during operation.
  - a. Pour a cupful of hot water on the hot griddle plate allowing it to boil up.
  - b. Scrape off loosened food particles into the grease trough.
  - c. Repeat as necessary.
6. Shut down the griddle.
  - a. Gas model.
    - (1) Close all gas valves.
    - (2) Turn the thermostat to the OFF position.
  - b. Electric model.
    - (1) Turn the thermostat to OFF.
    - (2) Turn the three heat switches to OFF, if equipped.

**Performance Steps**

7. Clean and sanitize the griddle after operation.
  - a. Turn off the thermostat.
  - b. Use hot water to remove food particles.
  - c. Cool the griddle plate.
  - d. Use a grill screen with a small amount of mineral oil to clean the griddle plate.
  - e. Rub the screen in the direction of the grain on the griddle plate.
  - f. Rinse the griddle plate with hot water.
  - g. Wash other surfaces with a towel dampened in hot detergent solution.
  - h. Rinse with a clean towel in hot, clean water.
  - i. Dry with a clean towel.
  - j. Empty the grease receptacle, and scrub it with a stiff brush in a hot detergent solution.
  - k. Rinse the grease receptacle in hot water, and allow it to air dry.
  - l. Replace the grease receptacle.

NOTE: Re-season the griddle plate after each cleaning.

NOTE: Always refer to the manufacturer's instructions for the specific procedures for operating equipment.

**Performance Measures**

	<u>GO</u>	<u>NO GO</u>
1. Seasoned the griddle plate if necessary.	—	—
2. Preheated the griddle.	—	—
3. Controlled the griddle heat.	—	—
4. Grilled items according to the recipe in TM 10-412 or automated equivalent.	—	—
5. Cleaned and sanitized the griddle during operation.	—	—
6. Shut down the griddle.	—	—
7. Cleaned and sanitized the griddle after operation.	—	—

**Evaluation Guidance:** Score the soldier GO if all steps are passed. Score the soldier NO-GO if any steps are failed. If the soldier scores NO-GO, show what was done wrong and how to do it correctly.

**References**

**Required**  
MANUFACTURER'S MANUAL

**Related**  
800-101-0029-B  
TM 10-412

**Operate and Maintain the Deep-Fat Fryer**  
**101-92G-1508**

**Conditions:** You are a cook in a garrison dining facility. The FOS has entered your name on the production schedule assigning you to prepare a food item that requires you to operate a deep-fat fryer. You must then perform operator maintenance on the fryer. Equipment and materials required: an assembled gas or electric deep-fat fryer with accessories, solid or liquid fat; a paper taper, matches or a lighting device; a thermometer; cleaning supplies; hot detergent solution; a brush; and hot water; and. TM 10-412 or automated equivalent, and manufacture's manual.

**Standards:** Complete the steps necessary to fill, heat, operate, and maintain the deep fat fryer. You must complete all performance measures accurately, TM 10-412 or automated equivalent and manufacture's manual, to ensure that the fryer is maintained, cleaned and sanitized, and used properly.

**Performance Steps**

1. Fill the fat container.
  - a. Close the drain valve.
  - b. Fill the fat container with liquid fat to the proper level.
2. Heat the fat to the desired temperature.
  - a. Set the thermostat and combination gas control valve to the OFF position.
  - b. Open the main gas valve.
  - c. Light a taper.
  - d. Turn the gas control dial to PILOT.
  - e. Press the dial, hold it down, and light the pilot.
  - f. Continue to press on the dial for approximately 30 seconds.

CAUTION: IF THE PILOT GOES OUT, REPEAT ALL THE PROCEDURES IN STEPS 2A-2F.

- g. Set the gas dial to the ON position.
  - h. Set the thermostat to the desired temperature.
  - i. Allow the fat to heat for 10 to 15 minutes.
3. Follow the general rules for frying. IAW FM 10-23-2
  - a. Lower the basket slowly into fat.
  - b. Fry in small batches to avoid chilling the fat.
  - c. Turn the thermostat to LOW during standby periods.
  - d. Add to replenish or change fat daily.
4. Shut down the deep-fat fryer.
  - a. Gas deep-fat fryer.
    - (1) Turn the combination gas control valve and thermostat to OFF.
    - (2) Close the main gas valve.
  - b. Electric deep-fat fryer.
    - (1) Turn the power switch to the OFF position.
    - (2) Turn the thermostat to OFF or to the lowest setting.

WARNING: Be extremely careful when handling fat because it can cause severe burns. Allow fat to cool prior to draining fat.

5. Clean the fat container.
  - a. Open the drain valve slowly and drain the fat through a filter.
  - b. Close the drain value before filling the container with a hot detergent solution.
  - c. Set the thermostat at its highest setting until the solution reaches the boiling point.
  - d. Turn the thermostat to 250°F; let the solution simmer for another 10 minutes.
  - e. Drain the solution, and close the drain valve.
  - f. Fill the container with clean, hot water, and bring it to a boil for about 10 minutes.
  - g. Shut down the fryer and drain the water from the fat container.
  - h. Leave the drain valve open so that air can circulate through the fryer.

**Performance Steps**

6. Clean the exterior.
  - a. Wash all exterior surfaces with a hot detergent solution.
  - b. Rinse the surfaces with hot, clean water and dry with a cloth or disposable towel.
7. Perform monthly maintenance services.
  - a. Clean the fat container after 40 hours of use or once a month, to remove discoloration and scale.
  - b. Turn on the overhead vent.
  - c. Fill the fat container with hot water, and add tri-sodium phosphate.
    - (1) Add 1/2 cup of tri-sodium phosphate for a 30-pound fryer.
    - (2) Add 1 cup of tri-sodium phosphate for a 60-pound fryer.
  - d. Light the fryer until solution comes to a boil.
  - e. Turn the thermostat down to 250°F.
  - f. Allow the solution to simmer for about 15 to 20 minutes.
  - g. Drain off the solution, and rinse the interior with hot, clean water.

**Performance Measures**

	<u>GO</u>	<u>NO GO</u>
1. Filled the fat container.	—	—
2. Heated the fat to the desired temperature.	—	—
3. Followed the general rules for frying. IAW FM 10-23-2	—	—
4. Shut down the deep-fat fryer.	—	—
5. Cleaned the fat container.	—	—
6. Cleaned the exterior.	—	—
7. Performed monthly maintenance services.	—	—

**Evaluation Guidance:** Score the soldier GO if all steps are passed. Score the soldier NO-GO if any steps are failed. If the soldier scores NO-GO, show what was done wrong and how to do it correctly.

**References**

**Required**  
 MANUFACTURER'S MANUAL  
 TM 10-412

**Related**  
 800-101-0025-B

**Operate and Maintain the Coffee Urn**  
**101-92G-1507**

**Conditions:** You are a cook in a garrison dining facility. The FOS has entered your name on the production schedule assigning you to prepare coffee. You must operate the coffee urn and perform operator maintenance. Equipment and materials required: an assembled and operable gas or electric coffee urn, muslin cloth bag or paper filter, coffee, potable water, cleaning supplies, taper, and tri-sodium phosphate, and TM 10-412 (Recipe C-5) or automated equivalent, and manufacture's manual.

**Standards:** Complete the steps necessary to prepare, operate, and maintain the coffee urn. You must complete all performance measures accurately, IAW TM 10-412 or automated equivalent and manufacture's manual, to ensure that the coffee urn is maintained and used properly.

**Performance Steps**

1. Prepare the urn for operation.
  - a. Turn the thermostat off.
  - b. Turn the master switch off.
  - c. Put 1 gallon of water in each liner.
  - d. Check for leaks.
  - e. Report any leaks to your supervisor.
  
2. Heat water in the boiler.
  - a. Open the door to the gas control and burner.
  - b. Open the main gas supply valve.
  - c. Light a paper taper.
  - d. Depress the dial of the gas control.
  - e. Turn the dial to the PILOT position.
  - f. Light the pilot immediately.
  - g. Hold the dial in the DOWN position for approximately 45 seconds.

NOTE: If the pilot goes out, wait 5 minutes before relighting the pilot.

  - h. Turn the gas control dial to the ON position once the pilot is burning steadily.
  - i. Set the thermostat to the BREW position.
  
3. Prepare the liners for use.
  - a. Open the urn cover.
  - b. Remove the brew basket.
  - c. Drain the water from the liners.
  - d. Rinse the liners with fresh boiling water.
  - e. Drain the rinse water from the liners.
  
4. Prepare the brewing basket for use.
  - a. Place a muslin cloth bag or a paper filter in the brew basket.
  - b. Spread the required amount of ground coffee in the bag.
  - c. Position the brew basket in top of urn on the side in which the coffee is to be brewed.
  - d. Close the urn cover.
  
5. Prepare the coffee for brewing. See Figures 3-23 and 3-24.

## Performance Steps

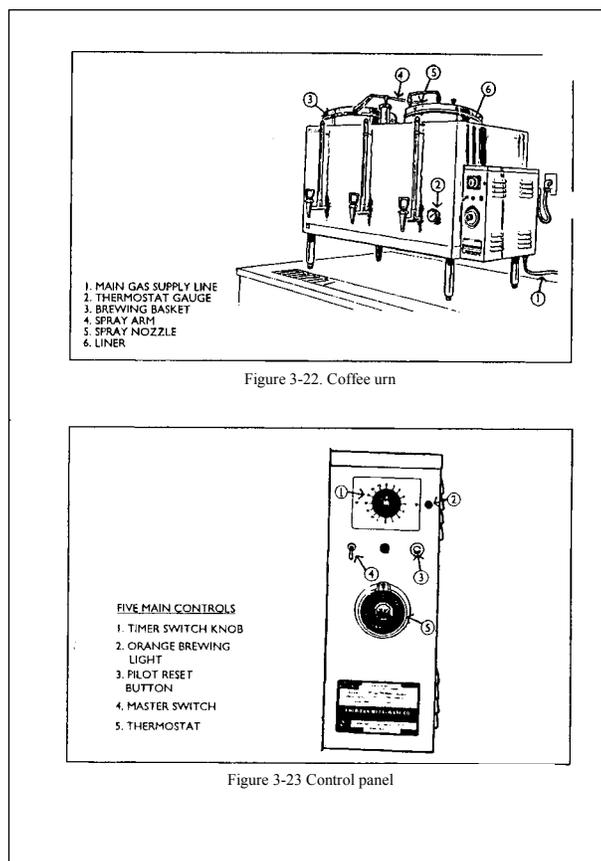


Figure 3-22. Coffee urn

Figure 3-23 Control panel

- a. Place the spray arm over the hole provided in the top of the urn cover.
- b. Set the timer knob to the desired brewing time.
- c. Depress the brew button when the thermostat gauge reaches high.
- d. Swing the spray arm back to the reset position after brewing.
- e. Remove the brew basket, and discard coffee grounds.
- f. Discard the filter with the grounds if a paper filter is used.
- g. Rinse the cloth muslin bag, if used, in hot water, and store it in a container of cold water.
- h. Drain 1/2 gallon of coffee into pitcher and pour back in the urn.
- i. Replace the urn cover.
- j. Set the thermostat to the HOLD position at 185°F (85°C).

NOTE: Always refer to the manufacturer's instructions for the specific procedures for operating equipment.

6. Perform daily maintenance services.
  - a. Drain the coffee from the liner.
  - b. Rinse the liner with 1 gallon of hot water.
  - c. Add a mild detergent to the water, and let it stand for 5 minutes.
  - d. Scrub the liner with a long-handled brush.
  - e. Drain the liner; rinse each liner with 1 gallon of boiling water.
  - f. Continue to rinse until detergent solution is gone.
  - g. Rinse the urn cover.
  - h. Pour 1 gallon of water into each liner, and leave it in the liner until the next operation.

**Performance Steps**

- i. Wash the exterior with a mild detergent solution and a dampened clean cloth or disposable towels, and wipe clean with a cloth or disposable towel in hot, clean water.
- 7. Perform maintenance services twice a week.
  - a. Fill the boiler with water, and turn on the heat.
  - b. Fill each liner 3/4 full with hot water, and add 1/2 cup of tri-sodium phosphate.
  - c. Mix the solution with a long-handled brush until additive is dissolved.
  - d. Allow the solution to set in the liner for 30 minutes.
  - e. Turn the thermostat and master switch to off and timer to zero.
  - f. Scrub each liner with a long-handled brush.
  - g. Drain the solution; rinse liner with boiling water at least three times.
  - h. Scrub the liner and urn cover with a long-handled brush a second time to remove traces of odor and sour taste.
  - i. Remove and clean faucet valves, shanks, and gauge glasses, and rinse them thoroughly.
- 8. Perform periodic maintenance services.
  - a. Check the spray head to ensure that the holes are open.
  - b. Use a copper wire to open holes clogged with hard water.

**Performance Measures**

	<u>GO</u>	<u>NO GO</u>
1. Prepared the urn for operation.	_____	_____
2. Heated water in the boiler.	_____	_____
3. Prepared the liners for use.	_____	_____
4. Prepared the brewing basket for use.	_____	_____
5. Prepared the coffee for brewing. See Figures 3-23 and 3-24.	_____	_____
6. Performed daily maintenance services.	_____	_____
7. Performed maintenance services twice a week.	_____	_____
8. Performed periodic maintenance services.	_____	_____

**Evaluation Guidance:** Score the soldier GO if all steps are passed. Score the soldier NO-GO if any steps are failed. If the soldier scores NO-GO, show what was done wrong and how to do it correctly.

**References**

**Required**  
 MANUFACTURER'S MANUA  
 TM 10-412

**Related**  
 800-101-0030-B

## **Operate and Maintain the Conventional or Convection Oven**

### **101-92G-1506**

**Conditions:** You are a cook in a garrison dining facility. The FOS has entered your name on the production schedule assigning you to prepare a food item that requires you to operate and maintain a conventional or convection oven. Equipment and materials required: an assembled and operable gas or electric conventional or convection oven; a clean cloth or disposable towel, matches or a lighting device; light lubricating oil; mineral oil; a wire brush; a scraper; a thermometer; cleaning supplies; hot detergent solution; and clear, hot water, TM 10-412 or automated equivalent, and manufacture's manual.

**Standards:** Complete the steps necessary to preheat, load, shut down, and maintain the conventional or convection oven. You must complete all performance measures accurately, IAW TM 10-412 or automated equivalent and manufacture's manual, to ensure that the oven is clean, serviceable, and used properly.

### **Performance Steps**

1. Perform preliminary operating procedures on a conventional or convection oven.
  - a. Clean the grease or spillover tray.
  - b. Clean the oven compartment.
  - c. Check for gas leaks.
  - d. Ensure that the electrical wiring is in serviceable condition.
  - e. Check temperature controls for cracks or malfunctions.
  - f. Report all malfunctions or faults to your first-line supervisor.
2. Preheat the oven compartment.
  - a. Turn on the main control switch.
  - b. Set the load control.
  - c. Set the thermostat dial to the correct temperature.
  - d. Allow the signal or thermostat light to go out before you load the oven.
3. Control the temperature of the oven chamber. Set the temperature according to the recipe card or the manufacturer's operating manual.
4. Load the oven.
  - a. Open oven quickly to prevent excessive loss of heat.
  - b. Load oven from bottom to top for large loads.
  - c. Place partial or small loads in the center of the oven.
  - d. Center pans on the rack to maximize air circulation.
  - e. Set the timer after loading the product.
  - f. Turn interior oven lights on only when loading, unloading, or checking product.
5. Perform shutdown procedures for the conventional or convection oven.
  - a. Turn off the main control switch.
  - b. Cool the oven.

**NOTE:** Always refer to or to the manufacturer's instructions for the specific procedures for operating equipment.

6. Clean the interior surface of the oven.
  - a. Clean the inside of the oven using a mild detergent solution and disposable clean towels. Rinse with clean, hot water using clean towels.
  - b. Clean racks in the same manner as above, or in a sink.
  - c. Replace the racks and sides of the oven.
7. Clean the exterior surface of the oven using a mild detergent solution and clean towels. Rinse with clean, hot water using clean towels.

**Performance Steps**

8. Check the oven for such maintenance problems as loose screws, cracked thermostat, and broken door glass. Report problems to the supervisor.

**Performance Measures**

	<u>GO</u>	<u>NO GO</u>
1. Performed preliminary operating procedures on a conventional or convection oven.	—	—
2. Preheated the oven compartment.	—	—
3. Controlled the temperature of the oven chamber. Set the temperature according to the recipe card or the manufacturer's operating manual.	—	—
4. Loaded the oven.	—	—
5. Performed shutdown procedures for the conventional or convection oven.	—	—
6. Cleaned the interior surface of the oven.	—	—
7. Cleaned the exterior surface of the oven using a mild detergent solution and clean towels. Rinsed with clean, hot water using clean towels.	—	—
8. Checked the oven for such maintenance problems as loose screws, cracked thermostat, and broken door glass. Reported problems to the supervisor.	—	—

**Evaluation Guidance:** Score the soldier GO if all steps are passed. Score the soldier NO-GO if any steps are failed. If the soldier scores NO-GO, show what was done wrong and how to do it correctly.

**References**

**Required**

MANUFACTURER'S MANUA  
TM 10-412

**Related**

800-101-0312-B

## Operate and Maintain the Meat Slicing Machine 101-92G-1510

**Conditions:** You are a cook in a garrison dining facility. The FOS has entered your name on the production schedule assigning you to slice food using the meat-slicing machine. You must then perform operator maintenance on the meat-slicing machine. Equipment and materials required: an assembled and operable meat-slicing machine, subsistence item for slicing, cleaning supplies, a stiff bristle brush, hot detergent solution, and clear, hot water, TM 10-412 or automated equivalent, and manufacturer's manual.

**Standards:** Complete the steps necessary to assemble, adjust, operate, shut down, and maintain the meat-slicing machine. You must complete all performance measures accurately, TM 10-412 or automated equivalent and manufacturer's manual, in order, to ensure that the meat-slicing machine is serviceable, clean, sanitized, and used properly.

### Performance Steps

1. Assemble machine if necessary. See Figure 3-25.

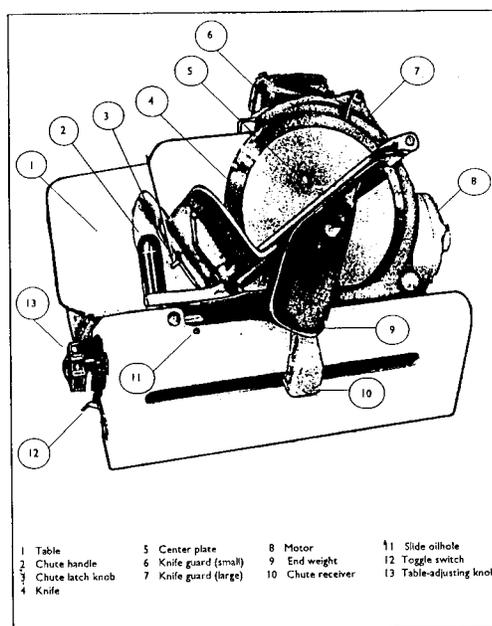


Figure 3-24. Meat-slicing machine

**WARNING:** Ensure knife guard is in place.

2. Position the food on the chute.
  - a. Pull the chute as far forward as possible.
  - b. Place the food on the chute.

**Performance Steps**

- c. Position the end weight on the food product.
  - d. Ensure that the teeth of the end weight grip the food firmly.
3. Set the table-adjusting knob for the desired thickness of slices.
  4. Turn on the machine.
    - a. Face the slicing machine.
    - b. Select the speed.
    - c. Push the power switch to the ON position.
  5. Slice the food by grasping the chute handle with the right hand and slide the chute back and forth across the knife, being careful to keep your fingers away from the blade.
  6. Shut down the slicing machine.
    - a. Push the power switch to the OFF position.
    - b. Set the table-adjusting knob to zero.
  7. Remove the components.
    - a. Unplug the machine.
    - b. Loosen the chute support nut, and remove the chute.
    - c. Slide the waste box out of its track.
    - d. Remove the belt at the bottom of the large knife guard.
    - e. Remove the sharpening bracket clamp screw, and slide the sharpener out.
    - f. Remove the knife as specified in the operator's manual.
  8. Clean and sanitize the components in a three compartment sink.
    - a. Wash the knife in a hot detergent solution using a stiff-bristle brush. Rinse it in hot, clean water and allow it to air dry.
    - b. Wash and rinse the waste box in the same manner.
    - c. Wash all components and outside surfaces with a clean towel dampened in a hot detergent solution.
    - d. Rinse all outside surfaces with a clean towel dampened in hot water. Dry with a clean towel.
  9. Replace the components in the reverse order of disassembly.
    - a. Knife.
    - b. Center plate.
    - c. Sharpening stone.
    - d. Sharpener.
    - e. Knife guards.
    - f. Waste box.
    - g. Chute.
  10. Sharpen the knife according to the manufacturer's instructions.
  11. Lubricate the machine weekly with a small amount of mineral oil.
  12. Lubricate the slide rod so that it moves easily.

NOTE: Only one individual should operate the slicing machine at any given time.

**Performance Measures**

1. Assembled machine if necessary. See Figure 3-25.  
 WARNING: Ensure knife guard is in place.

2. Positioned the food on the chute.

3. Set the table-adjusting knob for the desired thickness of slices.

4. Turned on the machine.

**GO**      **NO GO**

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**Performance Measures**

	<u>GO</u>	<u>NO GO</u>
5. Sliced the food by grasping the chute handle with the right hand and slid the chute back and forth across the knife, being careful to keep fingers away from the blade.	—	—
6. Shut down the slicing machine.	—	—
7. Removed the components.	—	—
8. Cleaned and sanitized the components in a three compartment sink.	—	—
9. Replaced the components in the reverse order of disassembly.	—	—
10. Sharpened the knife according to the manufacturer's instructions.	—	—
11. Lubricated the machine weekly with a small amount of mineral oil.	—	—
12. Lubricated the slide rod so that it moves easily.	—	—

NOTE: Only one individual should operate the slicing machine at any given time.

**Evaluation Guidance:** Score the soldier GO if all steps are passed. Score the soldier NO-GO if any steps are failed. If the soldier scores NO-GO, show what was done wrong and how to do it correctly.

**References**

**Required**  
MANUFACTURER'S MANUAL

**Related**  
800-101-0313-B  
TM 10-412

**Operate and Maintain the Heavy-Duty Range**  
**101-92G-1505**

**Conditions:** You are a cook in a garrison dining facility. The FOS has entered your name on the production schedule assigning you to prepare a food item that requires you to operate and maintain a heavy-duty range. Equipment and materials required: an assembled and operable gas or electric heavy-duty range, a thermometer, a clean disposable towel, matches or lighting device, griddle screen, a scraper, a wire brush, detergent, hot water, and TM 10-412 or automated equivalent and manufacture's manual.

**Standards:** Complete the steps necessary to light, operate, shut down, and maintain the heavy duty range. You must complete all performance measures accurately, IAW TM 10-412 or automated equivalent and manufacture's manual, to ensure that the range is serviceable and used properly.

**Performance Steps**

1. Perform before-operation maintenance.
  - a. Gas heavy-duty range.
    - (1) Check to see that gas valves are in the OFF position.
    - (2) Check for gas leaks.
    - (3) Check to see that the top grills or plates and oven are clean.
    - (4) Report all noted deficiencies to supervisor.
  - b. Electric heavy-duty range.
    - (1) Check to see that the range is clean.
    - (2) Inspect that all-electrical outlets and plugs are in a serviceable condition.
    - (3) Report all faults or malfunctions to your supervisor.

2. Heat the top sections and oven compartments.
  - a. Light a gas-fired range.
    - (1) Light a paper taper.
    - (2) Open the pilot gas valve.
    - (3) Hold the pilot reset button in the down position.
    - (4) While holding the button down apply the lighted taper to the pilot.
    - (5) Release the reset button and check to ensure pilot stays lit.

NOTE: Always refer to the manufacturer's instructions for the specific procedures for operating equipment.

- b. Turn on the electric heavy-duty range.
    - (1) Turn the three heat switches to HIGH (top sections and oven compartments).
    - (2) Set thermostat to desired temperature (top sections and oven compartments).
3. Control the temperature of the top sections of the heavy-duty range.
  - a. Control the temperature of the top sections of a gas range.
    - (1) Set control knob at highest setting for a short period of time to heat the top plate.
    - (2) Reset the valve knob for the desired cooking temperature.
  - b. Control the temperature of the top sections of an electric range by turning the three heat switches to LOW, MEDIUM, and HIGH.
4. Control the temperature of the oven compartment of the heavy-duty range.
  - a. Control temperature of the oven compartment of a gas range.
    - (1) Turn the control knob to the recommended setting.
    - (2) Allow the oven to preheat for 15 minutes.
  - b. Control the temperature of the oven compartment of the electric range by turning the three heat switches to HIGH, MEDIUM, or LOW when the signal light goes out.

NOTE: The temperature of the heavy-duty range is factory calibrated; however, accuracy of the oven thermostat should be checked periodically with an oven thermometer.

5. Perform during-operation maintenance on the gas range.

**Performance Steps**

- a. Be alert for gas leaks.
  - b. Check for abnormal behavior of the thermostat.
  - c. Wipe up spillovers on hot-top ranges.
  - d. Scrape fry top as necessary for maximum cooking efficiency.
6. Shut down the top sections and oven compartment of the heavy-duty range.
- a. Gas range.
    - (1) Turn top burner gas-regulating valves to OFF position.
    - (2) Turn the thermostat to the OFF position.
    - (3) Turn the oven pilot and the gas-regulating valve to the OFF position.
    - (4) Ventilate the oven until cooled.
  - b. Electric range.
    - (1) Turn all three heat switches and thermostat to the OFF position.
    - (2) Ventilate the oven until cooled.
7. Perform after-operation maintenance.
- a. Clean the top plates.
  - b. Clean the exterior surfaces.
  - c. Clean the oven compartment.
8. Perform weekly maintenance.
- a. Remove accumulated soot with a wire brush on gas models.
  - b. Clean gas ports and burners with a wire brush on gas models.
  - c. Lubricate the hinges on the oven doors.

**Performance Measures**

	<u>GO</u>	<u>NO GO</u>
1. Performed before-operation maintenance.	—	—
a. Gas heavy-duty range.		
b. Electric heavy-duty range.		
2. Heated the top sections and oven compartments.	—	—
a. Lit a gas-fired range.		
b. Turned on the electric heavy-duty range.		
3. Controlled the temperature of the top sections of the heavy-duty range.	—	—
a. Controlled the temperature of the top sections of a gas range.		
b. Controlled the temperature of the top sections of an electric range by turning the three heat switches to LOW, MEDIUM, and HIGH.		
4. Controlled the temperature of the oven compartment of the heavy-duty range.	—	—
a. Controlled temperature of the oven compartment of a gas range.		
b. Controlled the temperature of the oven compartment of the electric range by turning the three heat switches to HIGH, MEDIUM, or LOW when the signal light goes out.		
NOTE: The temperature of the heavy-duty range is factory calibrated; however, accuracy of the oven thermostat should be checked periodically with an oven thermometer.		
5. Performed during-operation maintenance on the gas range.	—	—
a. Be alert for gas leaks.		
b. Checked for abnormal behavior of the thermostat.		
c. Wiped up spillovers on hot-top ranges.		
d. Scraped fry top as necessary for maximum cooking efficiency.		
6. Shut down the top sections and oven compartment of the heavy-duty range.	—	—
a. Gas range.		
b. Electric range.		

**Performance Measures**

**GO**    **NO GO**

7. Performed after-operation maintenance.

—      —

8. Performed weekly maintenance.

—      —

**Evaluation Guidance:** Score the soldier GO if all steps are passed. Score the soldier NO-GO if any steps are failed. If the soldier scores NO-GO, show what was done wrong and how to do it correctly.

**References**

**Required**

MANUFACTURER'S MANUA  
TM 10-412

**Related**

800-101-0027-B

## Operate and Maintain the Mixing Machine

### 101-92G-1504

**Conditions:** You are a cook in a garrison dining facility. The FOS has entered your name on the production schedule assigning you to prepare a food item that requires you to operate and maintain a mixing machine. Equipment and materials required: an assembled and operable mixing machine (table or floor model) with accessories; cleaning supplies; hot detergent solution; clear, hot water; a scraper; a brush, mineral oil; TM 10-412 or automated equivalent and manufacture's manual.

**Standards:** Complete the performance measures to set up, operate, clean and sanitize, and lubricate the mixing machine. You must complete all performance measures accurately, IAW TM 10-412 or automated equivalent and manufacture's manual, to ensure that the mixing machine is clean, serviceable, and used properly.

### Performance Steps

1. Set up the mixer. See Figure 3-21.

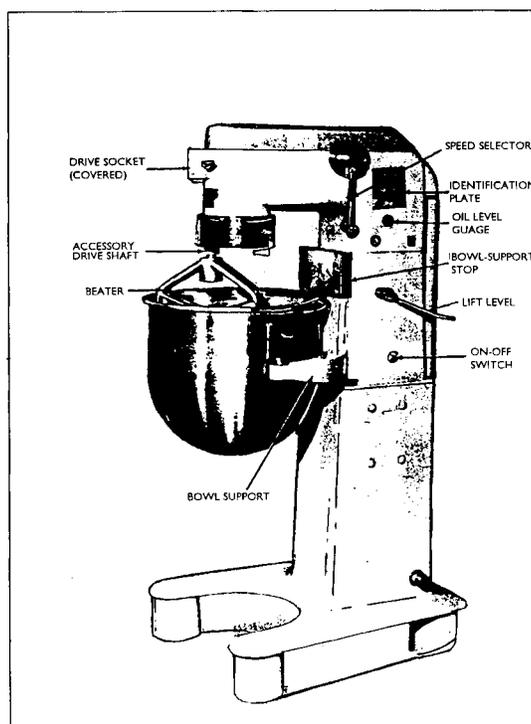


Figure 3-21. Mixing machine

- a. Position and secure accessory on accessory drive shaft.
- b. Place the empty bowl on the bowl support.
- c. Raise the bowl to its lowest operating position and gradually raise it to its working position.
- d. Ensure that there is a 1/4-inch clearance between the bowl and the accessory.

**Performance Steps**

2. Operate the mixer.
  - a. Position the bowl on the bowl support, and raise it to its operating level.
  - b. Put gearshift in the neutral position between numbers 1 and 2 on the speed indicator plate.
  - c. Push the start button.

NOTE: If machine has no clutch, do not start motor until the gear has been positioned in neutral.

- d. Disengage the clutch.
- e. Put the gear in its lowest setting.
- f. Engage the clutch to start mixing machine.
- g. Operate at the designated speed.
- h. Stop and scrape the side of the bowl as needed.

3. Shut down the mixer.
  - a. Shift the gear into the neutral position.
  - b. Push the button to stop the motor.
  - c. Lower the bowl.
  - d. Remove the accessory from the shaft.

NOTE: Always refer to the manufacturer's instructions for the specific procedures for operating equipment.

4. Follow safety precautions.
5. Clean the accessories and attachments.
  - a. Wash with hot detergent solution.
  - b. Rinse with hot, clean water.
  - c. Sanitize and Allow items to air dry.
6. Clean the exterior surface of the mixer.
  - a. Wash with a clean, disposable towel.
  - b. Dry with a clean, disposable towel.
7. Scrape the groove of the accessory drive shaft, and brush the shaft with a stiff-bristle brush.
8. Lubricate the mixer.
  - a. Place five or six drops of mineral oil on the shaft of the power take off or drive socket after each use.
  - b. Check motor oil level frequently.
  - c. Remove excess oil that appears on the mixing machine to prevent it from getting into the bowls or attachments.

**Performance Measures**

	<u>GO</u>	<u>NO GO</u>
1. Set up the mixer. See Figure 3-21.	_____	_____
2. Operated the mixer.	_____	_____
3. Shut down the mixer.	_____	_____
4. Followed safety precautions.	_____	_____
5. Cleaned the accessories and attachments.	_____	_____
6. Cleaned the exterior surface of the mixer.	_____	_____
7. Scraped the groove of the accessory drive shaft, and brushed the shaft with a stiff-bristle brush.	_____	_____
8. Lubricated the mixer.	_____	_____

**Evaluation Guidance:** Score the soldier GO if all steps are passed. Score the soldier NO-GO if any steps are failed. If the soldier scores NO-GO, show what was done wrong and how to do it correctly.

**References**

**Required**

MANUFACTURER'S MANUAL  
TM 10-412

**Related**

800-101-0026-B



## GLOSSARY

**ACCP**

Army Correspondence Course Program

**AIT**

advanced individual training

**AR**

Army regulation

**Army Correspondence Course Program (ACCP)**

An overall program established by AR 351-20. The ACCP is a formal nonresident extension of the TRADOC service schools. The ACCP offers individual and group study enrollments in correspondence courses. Based on course eligibility requirements, individuals enroll at their own discretion and determine their own course of study for either correspondence courses or subcourses. The ACCP offers courses and subcourses free of charge to the US military both active and reserve components, ROTC and military academy cadets, authorized federal civilian employees, and non-US citizens who are employed by the DoD. Correspondence materials are also available for foreign military students through the Foreign Military Sales Program. Active and reserve component soldiers in the grade of E4 and E5 can accrue promotion points, and reserve components soldiers can accrue retirement points through the ACCP.

**attn**

attention

**Bake**

To cook by dry heat, usually in an oven. Griddle cakes may be baked on hot metal.

**Barbecue**

To roast or cook slowly, basting with a highly seasoned sauce.

**Baste**

To moisten with liquid, seasoning, or melted fat during cooking to keep the surface from drying and to add flavor.

**Batter**

A mixture that consists of flour, liquid, and other ingredients and is thin enough to pour.

**Beat**

To use a fast, rotary, over and under movement to incorporate air into a product.

**Blanch**

To cook in hot, deep fat for a short time until partially cooked but not brown. To dip in boiling water for a few minutes to remove the skins from vegetables, fruits, and nuts. Sometimes, blanched foods are dipped in a cold-water bath to cool the product after blanching.

**Blend**

To mix thoroughly two or more ingredients so that they lose their original properties and become an entirely new mixture.

**Boil**

To cook in water in which bubbles rise and break at the surface.

**Braise**

To brown in fat and then cook slowly in a small amount of liquid in a covered pan.

**Bread**

To cover with crumbs or other suitable dry-coating material.

**Broil**

To cook by direct heat.

**Brown**

To produce a brown color on the surface of food by subjecting it to heat.

**BT**

basic training

**C**

centigrade

**Chop**

To cut any food into small pieces.

**CK**

containerized kitchen

**CO**

commissioned officer, company

**Coat**

To completely cover the outer surface of any food with a suitable coating material such as flour or bread crumbs.

**Cream**

To mix until smooth so that the mixture is softened and thoroughly blended.

**Crimp**

To pinch together to seal.

**CTT**

common task test

**Cube**

To cut any food into cube-shaped size.

**Cull**

To examine and sort fruits and vegetables, discarding those with bruises, mold, wilt, and rot.

**DA**

Department of the Army

**DA Pam**

Department of the Army pamphlet

**DAVIPD**

Department of the Army Audiovisual Information Producti

**DC**

Dental Corps

**Dice**

Same as cube, but smaller.

**Dock**

To punch a number of vertical impressions in dough with a smooth, round stick about the size of a pencil to allow for expansion and to permit gases to escape during baking.

**DOT**

Directorate of Training

**Dough**

A mixture of flour and other ingredients stiff enough to knead or roll.

**Dredge**

To coat with crumbs, flour, sugar, or cornmeal.

**EPMS**

enlisted personnel management system

**F**

Fahrenheit

**Field Manual (FM)**

A DA publication that contains doctrine that prescribes how the Army and its organizations function on the battlefield in terms of missions, organizations, personnel, and equipment. The level of detail should facilitate an understanding of "what" and "how" for commanders and staffs to execute their missions and tasks. The FM may also be used to publish selected alliance doctrinal publications that are not readily integrated into other doctrinal literature.

**FIFO**

first in, first out

**Flake**

To break lightly into small pieces.

**FM (1)**

field manual

**Fold**

To combine two or more ingredients together with a cutting and folding motion.

**Fricassee**

To cook by browning in a small amount of fat followed by stewing or steaming. Similar to braising.

**Fry**

To cook in fat. a. Pan fry or saute. Food fried in a small amount of fat. b. Shallow fry. Food partially covered with hot fat. c. Deep-fat fry. Food surrounded by hot fat.

**FSOP**

field standard operating procedure

**gal**

gallon

**Garnish**

To add appropriate edible food items for color and eye appeal.

**Glaze**

A glossy coat given to foods, as by covering with a sauce or by adding a sugary syrup or icing.

**Gluten**

A tough elastic protein that gives dough its strength and ability to retain gas.

**Grate**

To rub food on a grater to break it into tiny pieces.

**Greasing**

To apply a small amount of shortening so as to stop food from sticking.

**Grill**

To cook on a griddle, draining or scraping off fat as it collects.

**HAZMAT**

hazardous material

**HQ**

headquarters

**IET**

Initial Entry Training

**KCLFF**

kitchen, company level field feeding

**KCLFF-E**

Kitchen, Company Level, Field Feeding-Enhanced

**Knead**

To work dough by folding and pressing it firmly with the palms of your hands, turning the dough between foldings.

**kw**

Kilowatt

**Marinate**

To place in oil, cream, milk, vinegar, French dressing, or lemon juice long enough to alter the flavor, to improve the flavor, or to soften the product.

**MEAL**

A specific quantity of food provided for one person during a scheduled serving period.

**METL**

mission essential task list

**Military occupational speciality (MOS)**

A term used to identify the skills of a group of jobs in an MOS.

**Mince**

To cut or chop into very small pieces (finer than chopped).

**MKT**

mobile kitchen trailer

**MKT-I**

Mobile Kitchen Trailer-Improved

**MOPP**

mission oriented protective posture

**MOPP 4**

BDO/CPO/CPU, helmet cover, overboots, mask, and gloves worn.

**MOS**

military occupational specialty

**MOS (military occupational specialty)**

A term used to identify the skills of a group of related jobs and duty positions.

**MRE**

meal, ready-to-eat

**MTP**

mission training plan

**NBC**

nuclear, biological, and chemical

**NCO**

noncommissioned officer

**NCOIC**

noncommissioned officer in charge

**No**

number

**NSN**

national stock number

**Pan-broil**

To cook in a dry, hot frying pan, pouring off fat as it collects.

**Parboil**

To partially cook in boiling water.

**Pare**

To remove the skin or rind from a fruit or vegetable by cutting it off with a knife or other suitable instrument.

**Peel**

To remove the outer layer of a vegetable or fruit.

**PHF**

potentially hazardous food

**PLDC**

Primary Leadership Development Course

**PMCS**

preventive maintenance checks and services

**Poach**

To cook in a simmering liquid.

**potable**

(1) Water which contains no objectionable substances or pollution, and is satisfactory for human consumption. (2) Water that is free from disease-producing organisms, poisonous substances, and chemical or biological agents and radioactive contaminants which make it unfit for human consumption and many other uses. Potable water may or may not be palatable.

**psi**

pounds per square inch

**Puree**

To press food through a sieve or a food mill.

**QMC&S**

Quartermaster Center and School

**RC**

Reserve Component

**Reconstitute**

To restore to a liquid state by adding water. Also to reheat frozen prepared foods.

**Rehydrate**

To soak, cook, or use other procedures with dehydrated foods to restore water lost during drying.

**Render**

To melt and separate fat from meats by heating slowly at a low temperature.

**Roast**

To cook by dry heat, usually in an oven.

**Saute**

To cook in a small amount of fat on top of the stove.

**SB**

supply bulletin

**Scald**

To heat a liquid to just below the boiling point.

**Scale**

To measure a portion of food by weighing.

**Scant**

Not quite up to a stated measure.

**Score**

To cut shallow slits in a food item, across the top or in a pattern.

**SFC**

sergeant first class

**Shred**

To cut or tear in thin strips.

**Sift**

To run dry ingredients through a sifter to remove lumps or impurities.

**Simmer**

To cook in a liquid just below the boiling point at a temperature of 185øF to 210øF. Bubbles form slowly and break at the surface.

**SL**

skill level

**SM**

soldier's manual

**SMCT**

soldier's manual of common tasks

**SOP**

standing operating procedure

**SPC**

specialist

**Steam**

To cook over or surrounded by steam.

**Steep**

To add tea or coffee to boiling liquid (which has just been removed from the source of heat) for a given period of time.

**Stew**

To simmer in a small quantity of liquid.

**Stir**

To blend two or more ingredients, using a circular motion with a spoon or other suitable instrument.

**STP**

soldier training publication

**SUBSISTENCE**

Food items that are required for troop feeding. a. Perishable--Food items that normally require controlled temperatures (refrigeration) and humidity during transportation, storage, and display for sale (fresh or frozen food items). b. Semiperishable--Food items that do not spoil or deteriorate quickly under normal conditions without refrigeration (canned, bagged, and packaged items).

**TB**

technical bulletin

**TB MED**

technical bulletin (medical)

**TC (1)**

training circular

**Technical manual (TM)**

A publication that describes equipment, weapons, or weapons systems with instructions for effective use. It may include sections for instructions covering initial preparation for use and operational maintenance and overhaul.

**Temper**

tent, expandable, modular, personnel

**TG**

trainer's guide

**TG (trainer's guide)**

A document that provides the information needed by your commander, training manager, and trainer to plan, conduct, and evaluate training in your MOS.

**Thaw**

To remove an item from the freezer and refrigerate it until it changes from a frozen to a nonfrozen state. The internal temperature should be above 30øF.

**TM**

technical manual

**Toast**

To brown food by heat.

**Toss**

To mix two or more ingredients lightly.

**TRADOC**

United States Army Training and Doctrine Command

**Truss**

To bind or fasten securely; usually refers to poultry.

**UGR**

unitized group ration

**UHT**

ultrahigh temperature

**US**

United States

**VA**

Virginia

**Whip**

To beat rapidly to increase the volume by incorporating air.

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