



DoD MANUAL 1338.10

DoD FOOD SERVICE PROGRAM

Originating Component: Office of the Under Secretary of Defense for Acquisition and Sustainment

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Purpose: In accordance with the authority in DoD Directive (DoDD) 5134.12 and the guidance in DoDD 5101.10E, DoDD 3235.02E, and DoD Instruction (DoDI) 6130.05, this issuance:

- Provides procedures and guidance for the DoD Food Service Program (DFSP).
- Establishes charters for the:
 - DoD Joint Subsistence Policy Board (JSPB).
 - Joint Services Recipe Committee (JSRC).
 - Joint Services Operational Rations Forum (JSORF).

TABLE OF CONTENTS

SECTION 1: GENERAL ISSUANCE INFORMATION	4
1.1. Applicability	4
SECTION 2: RESPONSIBILITIES.....	5
2.1. Under Secretary of Defense for Acquisition and sustainment (USD(A&S)).	5
2.2. Assistant Secretary of Defense for Sustainment (ASD(S)).	5
2.3. Director, Defense Logistics Agency (DLA).	5
2.4. Under Secretary of Defense (Comptroller)/Chief Financial Officer, Department of Defense (USD(C)/CFO).....	7
2.5. Under Secretary of Defense for Personnel and Readiness (USD(P&R)).	7
2.6. Assistant Secretary of Defense for Health Affairs (ASD(HA)).....	7
2.7. USD(R&E).....	8
2.8. DoD Component Heads.	8
2.9. Secretaries of the Military Departments.	10
2.10. Secretary of the Army.....	11
2.11. Secretary of the Navy.....	13
SECTION 3: DFSP PROCEDURES.....	14
3.1. Food and Food-Related Supplies.....	14
3.2. DoD JSPB.....	17
3.3. JSRC.	17
3.4. JSORF.....	17
3.5. CFREB.....	18
3.6. Nutritional Standards and Education.	18
3.7. Education and Training.....	19
3.8. Food Management Teams (FMTs).	20
3.9. Flight Feeding.....	22
SECTION 4: DoD MENU STANDARDS	26
4.1. Implementation Guidance.....	26
4.2. DoD Menu Standards.....	27
4.3. Menu Categories.....	28
SECTION 5: DFSP CRITERIA AND STANDARDS.....	42
5.1. Military Departments.....	42
5.2. DFSP Criteria.....	42
5.3. DFSP Standards.....	43
SECTION 6: DFSP FCI.....	45
6.1. DFSP FCI.....	45
6.2. Market Basket.....	45
6.3. Authorized BDFA Increases for Supplemental Food Allowances.....	45
6.4. Application of the BDFA.....	46
6.5. Basic Allowance for Subsistence.....	48
SECTION 7: DoD JSPB CHARTER.....	49
7.1. DoD JSPB Charter Purpose.....	49
7.2. DoD JSPB Organization and Management.....	49
7.3. DoD JSPB Functions.....	50

7.4. DoD JSPB Responsibilities.	51
7.5. DoD JSPB Administration.	52
SECTION 8: JSRC CHARTER.	53
8.1. JSRC Charter Purpose.	53
8.2. JSRC Organization and Management.	53
8.3. JSRC Functions.	53
8.4. JSRC Responsibilities.	54
8.5. JSRC Administration.	55
SECTION 9: JSORF CHARTER.	56
9.1. JSORF Charter Purpose.	56
9.2. JSORF Organization and Management.	56
9.3. JSORF Functions.	56
9.4. JSORF Responsibilities.	56
9.5. JSORF Administration.	57
GLOSSARY.	58
G.1. Acronyms.	58
G.2. Definitions.	59
REFERENCES.	66
TABLES	
Table 1. Monetary Allowance Limits.	24
Table 2. Categories for Menu and Meal Preparation.	28

SECTION 1: GENERAL ISSUANCE INFORMATION

1.1. APPLICABILITY.

This issuance applies to:

a. OSD, the Military Departments, the Office of the Chairman of the Joint Chiefs of Staff and the Joint Staff, the Combatant Commands, the Office of Inspector General of the Department of Defense, the Defense Agencies, the DoD Field Activities, and all other organizational entities within the DoD (referred to collectively in this issuance as the “DoD Components”).

b. Food service facilities, financed from appropriated funds, that prepare or serve meals to authorized personnel in accordance with Volume 12 of DoD 7000.14-R and Section 1011 of Title 37, United States Code (U.S.C.), hereinafter referred to as “appropriated fund dining facilities.”

SECTION 2: RESPONSIBILITIES

2.1. UNDER SECRETARY OF DEFENSE FOR ACQUISITION AND SUSTAINMENT (USD(A&S)).

The USD(A&S) establishes DoD policy on all matters related to DoD supply class I for subsistence.

2.2. ASSISTANT SECRETARY OF DEFENSE FOR SUSTAINMENT (ASD(S)).

Under the authority, direction, and control of the USD(A&S), the ASD(S):

- a. Provides overall guidance and direction for the DFSP through the DoD JSPB.
- b. Develops legislative proposals, as needed, for the DFSP.

2.3. DIRECTOR, DEFENSE LOGISTICS AGENCY (DLA).

Under the authority, direction, and control of the USD(A&S), through the ASD(S), and in addition to the responsibilities in Paragraph 2.8. of this issuance, the Director, DLA, as the DoD Executive Agent (EA) for Subsistence:

- a. Provides:
 - (1) Integrated material management of subsistence support for DoD Components in accordance with Volume 1 of DoD Manual (DoDM) 4140.01 and DoDI 3110.06.
 - (2) Technical consultants and advisers as required by the DoD JSPB in fulfilling its responsibilities.
 - (3) Representatives to the DoD Combat Feeding Research and Engineering Board (CFREB) in accordance with DoDD 3235.02E, and the JSORF.
- b. Administers the DoD JSPB in accordance with the charter in Section 7 of this issuance.
- c. Coordinates changes with the DoD Components to the DFSP:
 - (1) Food cost index (FCI) specified in Section 6 of this issuance. Submits recommended changes to the ASD(S).
 - (2) Criteria and standards specified in Section 5 of this issuance. Submits recommended changes to the ASD(S).
- d. Supports the Military Departments with procurement, management, and distribution of subsistence products for installation and operational meals utilizing DoD nutrition standards identified in AR 40–25/OPNAVINST 10110.1/MCO 10110.49/AFI 44–141.

e. Establishes and maintains procedures for DFSP operations:

(1) According to the DFSP criteria and standards identified in Section 5 of this issuance.

(2) Providing procedures on the application of the DFSP FCI as specified in Section 6 of this issuance to ensure nutritious meals are provided with the basic daily food allowance (BDFA).

(3) Applying the DFSP FCI to compute the BDFA and satisfy the requirements of Title 10, U.S.C., and Executive Order 12781.

f. Ensures timely:

(1) And responsive exchange of information and data as it applies to the DFSP, the DoD Components, other governmental agencies, independent consensus standards marking and equipment testing organizations, and appropriate food equipment and food service industry representatives.

(2) Collaboration among subject matter experts from the food service, nutrition, and dietetic communities across the DoD Components in support of the DFSP for all nutrition policy, standards, and training initiatives.

g. Recommends changes to the DFSP FCI identified in Section 6 of this issuance and ensures that it reflects an accurate representation of food items for computation of the BDFA. Coordinates recommended changes with the DoD Components.

h. Manages subsistence research and development (R&D) manufacturing technology programs and logistics programs to leverage:

(1) The latest technologies to improve and implement innovative capabilities and processes related to subsistence.

(2) All elements of the subsistence supply chain for technology, quality, and process improvements.

i. In coordination with the DoD Components:

(1) Establishes supply chain risk management (SCRM) programs, processes, and tools for monitoring and mitigating the risk of potential subsistence supply chain disruptions from:

(a) Unsafe food products and counterfeit materiel as described in DoDI 4140.67.

(b) Unauthorized supply chain activities that introduce supply chain risks as described in Volume 1 of DoDM 4140.01.

(c) Critical food product shortages from both domestic and foreign vendors that can surface from major supply chain disruptions such as a pandemic.

(2) Identifies, assesses, and mitigates threats, vulnerabilities, and disruptions to the subsistence supply chain from beginning to end to:

- (a) Ensure mission effectiveness.
- (b) Maintain the integrity of food products.
- (c) Establish processes to prevent disruptions to the flow of food products needed to meet mission requirements.

2.4. UNDER SECRETARY OF DEFENSE (COMPTROLLER)/CHIEF FINANCIAL OFFICER, DEPARTMENT OF DEFENSE (USD(C)/CFO).

The USD(C)/CFO:

- a. Maintains procedures for reimbursable meal and meal service charges, disposition of funds, and accounting for food allowances in accordance with Chapter 19 of Volume 12 of DoD 7000.14-R.
- b. Reviews the DFSP budget and program execution.
- c. Establishes meal rates, on an annual basis, for appropriated fund dining facilities.

2.5. UNDER SECRETARY OF DEFENSE FOR PERSONNEL AND READINESS (USD(P&R)).

The USD(P&R) supports the DFSP by providing nutritional information, dietary guidance, menu design, food choices, food operations, and management of DoD food protections services in accordance with DoDD 3235.02E, DoDI 6130.05, and DoDD 6400.04E.

2.6. ASSISTANT SECRETARY OF DEFENSE FOR HEALTH AFFAIRS (ASD(HA)).

Under the authority, direction, and control of the USD(P&R), the ASD(HA):

- a. Provides:
 - (1) Guidance for food service sanitation and food protection for the Military Departments as outlined in DoDD 6400.04E and TB MED 530/NAVMED P-5010-1/AFMAN 48-147_IP.
 - (2) A representative, technical assistance, and advice to the DoD JSPB regarding food sanitation, nutrition education, health promotion, and nutrition standards.
 - (3) Recommendations to the DoD CFREB for nutrition research and engineering requirements through the DoD Nutrition Committee in accordance with DoDD 3235.02E and DoDI 6130.05.

(4) Recommendations, peer reviews, and scientific research on food ingredients and additives that may pose health concerns to military personnel and their readiness or that may improve combat resilience and the warfighter's effectiveness.

b. Assists the Under Secretary of Defense for Research and Engineering (USD(R&E)) with matters regarding nutrition, as needed.

c. Authorizes exceptions to food service sanitation and nutrition requirements, as appropriate, as detailed in TB MED 530/NAVMED P-5010-1/AFMAN 48-147_IP.

d. Annually:

(1) Assesses each Military Department's dining and eating environment and nutritional standards in support of the DFSP and presents the assessment with recommended changes, when needed, to the DoD Nutrition Committee and the DoD JSPB.

(2) Reviews all appropriated fund dining facilities DFSP food and nutrition programs, policies, and processes for installations, to include contractor operated dining facilities.

2.7. USD(R&E).

Pursuant to DoDDs 3235.02E, 5101.01, and 5137.02, the USD(R&E):

a. Oversees activities of the DoD EA for the DoD Combat Feeding Research and Engineering Program (CFREP) to establish responsive research and technology for the DoD Components' food service requirements.

b. Designates the Deputy Chief Technology Officer for Science and Technology to:

(1) Serve as the chair of the DoD CFREB.

(2) Provide oversight to and monitor the DoD CFREP and the development of new technology for the DoD CFREP.

(3) Establish procedures for the DoD CFREP to transition new technology to the DoD Components.

(4) Serve as the DoD CFREP final approving authority.

2.8. DOD COMPONENT HEADS.

The DoD Component heads:

a. Provide:

(1) High quality and cost-effective food service to authorized military and civilian personnel in accordance with the procedures in this issuance and Volume 12 of DoD 7000.14-R.

(2) Nutritionally balanced meals that will optimize performance, improve readiness, and maximize resiliency to authorized personnel.

b. Oversee:

(1) Training, manning, and equipping food service personnel to support DFSP requirements.

(2) Menu development and standards for meals provided to authorized customers in government and non-medical facilities in accordance with Volume 12 of DoD 7000.14-R and Appendix A of the Joint Travel Regulations.

(3) The design of appropriated fund dining facilities to support customers authorized to receive essential station mess (ESM) meals in accordance with Volume 12 of DoD 7000.14-R and Appendix A of the Joint Travel Regulations.

c. Ensure that:

(1) Policies, objectives, and standards supporting the DFSP are consistent with this issuance.

(2) Appropriated fund dining facilities, in garrison or in the field, are established and resourced to provide a ration to persons authorized to eat in an appropriated fund dining facility in accordance with Volume 12 of DoD 7000.14-R, AR 40–25/OPNAVINST 10110.1/MCO 10110.49/AFI 44–141, and Executive Order 12781.

d. Operate appropriated fund dining facilities to feed a full day's ration during peacetime or wartime to each person authorized to eat in an appropriated fund dining facility in accordance with Volume 12 of DoD 7000.14-R.

e. In coordination with the Director, DLA:

(1) Establish SCRM programs, processes, and tools for monitoring and mitigating the risk of potential DoD subsistence supply chain disruptions from:

(a) Unsafe food products and counterfeit materiel as described in DoDI 4140.67.

(b) Unauthorized supply chain activities that introduce supply chain risks as described in Volume 1 of DoDM 4140.01.

(c) Critical food product shortages from both domestic and foreign vendors that can surface from major DoD subsistence supply chain disruptions such as a pandemic.

(2) Identify, assess, and mitigate threats, vulnerabilities, and disruptions to the DoD subsistence supply chain from beginning to end to:

(a) Ensure mission effectiveness.

(b) Maintain the integrity of food products.

(c) Establish processes to prevent disruptions to the flow of food products needed to meet mission requirements.

2.9. SECRETARIES OF THE MILITARY DEPARTMENTS.

In addition to the responsibilities in Paragraph 2.8. of this issuance, the Secretaries of the Military Departments:

- a. Establish DFSP dining facilities and food environments to support the warfighters in garrison or afloat.
- b. Develop plans, policies, programs, doctrine, and standards for the management of the DFSP under field and garrison conditions.
- c. Program, budget, and account for obligations, expenditures, revenues, and food service operating expenses and all meals in accordance with Volumes 11A and 12 of DoD 7000.14-R. Apply the DFSP FCI for all subsistence provided in support of the DFSP.
- d. Provide:
 - (1) Coordination to DLA on recommended changes to the DFSP criteria, standards, and DFSP FCI, using the procedures in Sections 5 and 6 of this issuance.
 - (2) An education and training program for military and civilian food service personnel with the already-established authority for such education and training in the Military Departments. Include operations, nutrition, food safety, and preventive medicine in food service education.
- e. Use the DoD menu standards in Section 4 of this issuance to support the nutritional fitness of Service members with healthy food choices in appropriated fund dining facilities.
- f. Use the DFSP criteria and standards in Section 5 of this issuance for establishing Military Department-specific BDFA and DFSP management.
- g. Assign:
 - (1) Members to the DoD JSPB to develop DFSP guidance in accordance with the charter in Section 7 of this issuance.
 - (2) Voting members to the DoD JSPB to represent their Military Department. Each Military Department provides one primary and, in his or her absence, one alternate food service officer or civilian who is responsible for the respective Military Department's food service policy. The primary or alternate food service officer or civilian will be a voting member of the DoD JSPB.
 - (3) Technical consultants and advisers when requested by the DoD JSPB.

h. Base the BDFA and supplemental food allowance or special food allowances on the prices in effect during the specific accounting period for which the monetary value is computed in accordance with Chapter 19 of Volume 12 of DoD 7000.14-R.

i. Coordinate dietary and nutritional information, education, and policies with the DoD Nutrition Committee in accordance with DoDI 6130.05.

j. Designate:

(1) Representatives to the DoD CFREB for the exchange of information to effectively coordinate the Military Departments' research, programming and execution, and engineering support needs in accordance with DoDD 3235.02E.

(2) A JSORF representative to collaborate and provide coordination:

(a) During reviews of current or new rations, any ration changes, and improvements to components or packaging for group and individual rations.

(b) On the development of nutritional education for operational rations and health promotion programs.

(c) Periodic assessments of nutrient and fluid consumption patterns in the operational environment.

(3) JSRC members to provide guidance and direction on the requirements and priorities regarding the development of new recipes and the modification of existing recipes in support of the Armed Forces Recipe Service (AFRS) program in accordance with Section 8 of this issuance.

2.10. SECRETARY OF THE ARMY.

In addition to the responsibilities in Paragraphs 2.8 and 2.9. of this issuance, the Secretary of the Army:

a. Provides a technical CFREB representative who is fully conversant with the DoD Food Research, Development, Testing, and Engineering Program in accordance with DoDD 3235.02E.

b. Designates a chair for the JSORF to coordinate with DLA and the Military Departments on evaluation, review, and approval of:

(1) New rations, any ration changes, and improvements to components or packaging for group and individual rations.

(2) The nutrient composition of current or proposed operational rations.

(3) How well nutritional requirements are met for personnel in all operational environments.

c. As the DoD EA for the DoD CFREP, in accordance with DoDD 3235.02E and DoDI 6130.05, establishes dietary allowances for the BDFA, develops nutritional educational programs for the Military Departments, and:

(1) Establishes nutrition standards for meals and operational rations served to military personnel subsisting under normal operating conditions and while under simulated or actual combat conditions.

(2) Adjusts nutritional standards as additional scientific information on nutrient needs becomes available in recommendations from the National Academy of Sciences, Engineering, and Medicine's Food and Nutrition Board, or other accredited organizations.

(3) Evaluates and approves current and proposed operational rations and recommends adjustments and other actions to the JSORF for approval by the Military Departments to ensure that the nutrient composition of the rations meets the nutritional requirements of personnel in all operational environments.

(4) Collaborates with the Military Departments in the development of their nutrition education for operational rations and health promotion programs.

(5) Maintains, through the U.S. Army Medical Research and Materiel Command, a military nutrition research capability to support further development and evaluation of nutritional requirements for operational conditions, to include operations at high altitude and under extreme climatic conditions.

(6) Conducts periodic assessments of military personnel on nutrient and fluid consumption patterns in the operational environment and provides results to the Military Departments.

(7) Maintains, through the U.S. Army Combat Capabilities Development Command-Soldier Center (CCDC-SC), the DoD CFREP to:

(a) Transition approved nutritional changes into materiel solutions for the warfighter.

(b) Conduct food research, development, testing, and engineering to:

1. Assess and improve operational rations, field feeding equipment, and combat feeding systems in accordance with DoDD 3235.02E.

2. Maintain a research and engineering capability to deliver solutions for field feeding requirements.

d. Approves operational rations through the Army Surgeon General.

e. Compiles, analyzes, and defines the caloric requirements for rations through the U.S. Army Research Institute of Environmental Medicine.

2.11. SECRETARY OF THE NAVY.

In addition to the responsibilities in Paragraphs 2.8 and 2.9. of this issuance, as the lead Military Department for the JSRC, the Secretary of the Navy:

a. Manages the AFRS in conjunction with the U.S. Army CCDC-SC and the other Military Department representatives to develop and maintain the Armed Forces recipes in TM-10-412/NAVSUP Publication 7/AFJMAN 34-606/MCO 10110.42B.

b. Establishes guidance in conjunction with the other Military Departments regarding the development and maintenance of recipes.

c. Recommends food items and supporting equipment for use in recipe development.

d. Designates a chair and an alternate chair for the JSRC to provide guidance and direction on the Military Departments' requirements and priorities regarding the development of new recipes and the modification of existing recipes in support of the AFRS.

SECTION 3: DFSP PROCEDURES

3.1. FOOD AND FOOD-RELATED SUPPLIES.

a. The Military Departments:

(1) Operate under the DFSP guidelines, policies, and procedures on food and food-related supplies in DoD issuances.

(2) May provide additional guidance as appropriate to implement DoD issuances.

b. The DoD Components:

(1) Provide high quality and cost-effective food and food-related supplies to personnel authorized to eat in appropriated fund dining facilities, across the full range of military operations, in accordance with Volume 12 of DoD 7000.14-R and Appendix A of the Joint Travel Regulations.

(2) Build and operate appropriated fund dining facilities to support mission readiness and personnel authorized to eat in such facilities in accordance with Volume 12 of DoD 7000.14-R and Appendix A of the Joint Travel Regulations.

(3) Furnish meals to authorized military and civilian personnel on a reimbursable basis in accordance with Chapter 19 of Volume 12, DoD 7000.14-R, and Appendix A of the Joint Travel Regulations.

(4) Provide meals to military personnel entitled to subsistence at Government expense in appropriated fund dining facilities in accordance with the DFSP, Chapter 19 of Volume 12, DoD 7000.14-R, and the nutritional standards in AR 40–25/OPNAVINST 10110.1/MCO 10110.49/AFI 44–141.

(5) Attend quality audits at vendor facilities in conjunction with representatives from DLA, the United States Department of Agriculture (USDA), and the U.S. Department of Commerce to:

(a) Make effective decisions on food, food-related supplies, and nutrition and health standards identified for review.

(b) Ensure that vendors are providing customers with only quality-approved products in accordance with product specifications and contractual requirements.

c. DLA provides high quality and cost-effective food and food-related services support to appropriated fund dining facilities, including military and contractor-operated dining facilities, through the DLA Subsistence Prime Vendor Program and other contracts for food services, food, or food-related products when needed. DLA will:

- (1) Establish contracts with vendors that are commercial food distributors with expertise in the food industry, including warehousing, distribution, and supply chain management.
- (2) Identify existing competitive commercial networks with fair pricing and quality service.
- (3) Establish contract requirements for vendors to:
 - (a) Comply with industry standards for quality control and food protection.
 - (b) Have a hazard analysis and critical control points plan to ensure food safety.
 - (c) Establish a checklist of food defense actions to assist in planning.
 - (d) Meet food service sanitation and food protection requirements in accordance with DoDD 6400.04E.
 - (e) Comply with certification, food codes, and military food safety standards to mitigate risk factors known to cause foodborne illness as outlined in TB MED 530/NAVMED P-5010-1/AFMAN 48-147_IP.
- (4) Monitor food safety issues and publish food and drug information on <https://www.dla.mil/TroopSupport/Subsistence/FoodSafety/fso/ALFOODACT.aspx> to alert customers of potentially hazardous foods and nonprescription drugs. Provide disposition instructions for food and drugs in accordance with Volume 1 of DoDM 4160.21.
- (5) Respond to product audits conducted by U.S. Army veterinary inspection personnel at DoD installations.
- (6) Base acquisition of subsistence, food-related supplies, and food-related services on best value, best quality, and optimal nutritional value adequacy at a reasonable price. DLA will:
 - (a) Process subsistence, food-related supplies, and food-related services through fair and reasonable price determinations before making products available for ordering. Provide fair and reasonable determinations to Military Departments to make catalog decisions on items submitted for installation dining facility support.
 - (b) Base subsistence, food-related supplies, and food-related services acquisitions on availability of a developed and competitive network of commercial distributors in each area and strive for lower priced procurements that lead to lower costs without compromising quality for the customer.
 - (c) Provide the Military Departments with any product change before cataloging food items based on analysis of information from commercial distributors.
 - (d) Coordinate with Military Department-level headquarters' dietitians to evaluate food items for compliance with approved DoD menu standards and suitability for the various subsistence catalogs on the DLA Subsistence Total Ordering and Receipt Electronic System.

(e) Source commercially market ready food items, such as bread and other bakery items and milk and other dairy items, that follow approved DoD menu standards and are available to all customers on the respective regional subsistence catalogs on the DLA Subsistence Total Ordering and Receipt Electronic System.

(f) Coordinate with the Services on the publication of the Services' buyers' guides:

1. With lists of product specifications with uniform form, fit, function, and nutritional guidelines similar to the Federal Supply Classifications.

2. To use during the review of items for the subsistence prime vendor catalogs.

3. That focus on food items that are requested by the Military Departments.

4. On the DLA website <https://www.dla.mil/TroopSupport/Subsistence/>.

(g) Provide product information for operational ration assemblers and their facilities to use in tracing operational ration ingredients and components due to a product recall.

(7) Negotiate pricing agreements for discounts on brand name items for customers.

(8) Provide Military Department representatives with the date, time, and place of quality audits. DLA will conduct quality audits at vendor facilities:

- (a) To ensure that vendors are providing the customers with only quality-approved products in accordance with the applicable Services' buyers' guides product specifications and contractual requirements.

- (b) In conjunction with representatives from the USDA and the U.S. Department of Commerce.

(9) Execute the acquisition strategy for operational rations in partnership with the U.S. Army CCDC-SC and the Military Departments and coordinate changes in rations:

- (a) To meet customer dietary needs while considering the environmental challenges of an operational area.

- (b) Based on the needs of the DoD Components, nutritional recommendations of the DoD Nutrition Committee, operational and strategic requirements of the Military Departments, and extreme environments of combat, (e.g., arctic, desert, and high-altitude environments).

(10) Procure rations that meet the U.S. Army CCDC-SC specifications, commercial item descriptions, product contract requirements, packaging requirements, and quality assurance provisions. DLA will:

- (a) Inspect rations of DLA-held stocks using U.S. Army Veterinary Services food protection personnel to certify the wholesomeness of the products in accordance with DoDD 6400.04E.

(b) Verify that ration manufacturers, assemblers, and storage facilities, as applicable, are inspected and listed on the U.S. Army Public Health Center's approved source lists found on the Army Public Health Center website: <https://phc.amedd.army.mil/Pages/default.aspx>.

(c) Verify that product uniformity, standardization, and quality meet the operational requirements for which the ration was designed.

(d) Verify that all ration components maintain their original approved characteristics in accordance with U.S. Army CCDC-SC specifications.

(11) Leverage R&D expertise from academia and industry in manufacturing and logistics technologies through the DoD subsistence supply chain.

d. The U.S. Army CCDC-SC will:

(1) Test and develop recipes for the AFRS based on guidance from the JSRC.

(2) Make recommendations to the JSRC for revisions and improvements to the AFRS.

(3) Maintain the official files for the AFRS, including all current recipes and all legacy recipes, in accordance with TM-10-412/NAVSUP Publication 7/AFJMAN 34-606/MCO 10110.42B.

3.2. DOD JSPB.

The DoD JSPB provides guidance and direction to the DFSP on food and food-related supplies as outlined in the DoD JSPB Charter in Section 7 of this issuance.

3.3. JSRC.

Under the cognizance of the DoD JSPB, the JSRC:

a. Oversees the AFRS.

b. Develops and maintains Armed Forces recipes in TM-10-412/NAVSUP Publication 7/AFJMAN 34-606/MCO 10110.42B as outlined in the JSRC Charter in Section 8 of this issuance.

3.4. JSORF.

The JSORF:

a. Provides guidance and direction to the DoD CFREP.

b. Is the joint board that meets annually according to the JSORF Charter in Section 9 of this issuance.

3.5. CFREB.

The CFREB:

- a. Administers the DoD CFREP to identify capability gaps through regular engagement with the DoD Components on annual requirements. Prepares research and engineering proposals to meet capability gaps and needs.
- b. Reviews and prioritizes research and engineering proposals for additional technology development and early-applied research proposals based on the latest emerging science.
- c. Develops an annual DoD CFREP portfolio based on recommendations and budget considerations for endorsement and approval by the Deputy Chief Technology Officer for Science and Technology.
- d. Conducts an annual program review for the CFREB and other stakeholders, partners, and collaborators.
- e. Participates in planning for development and funding associated with the DoD CFREP. Advocates for funding based on the DoD Components' priorities.
- f. Ensures that all proposed new or improved operational rations are tested with warfighters in an operational environment to evaluate their acceptability to the consumer.
- g. Presents recommendations for new operational rations or improvements to existing operational rations to the JSORF for approval.
- h. Works closely with the DoD Component program executive offices and product managers to facilitate the successful transition of new products, other than operational rations, to appropriate programs of record.

3.6. NUTRITIONAL STANDARDS AND EDUCATION.

The Military Departments will:

- a. Establish food service programs in accordance with the nutritional standards in AR 40–25/OPNAVINST 10110.1/MCO 10110.49/AFI 44–141 using the DoD menu standards in Section 4 of this issuance.
- b. Apply the nutrition standards, known as military dietary reference intakes (MDRIs), established by the Surgeon General of the U.S. Army for all military food service programs, including hospital food service programs, the DoD CFREP, and for all food service operations, whether provided by U.S. Government sources or through contractor support. The MDRIs:
 - (1) Expand and update the recommended dietary allowances as applicable to the Military Departments.

(2) Are based on scientific evaluation and recommendations of the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences, and U.S. Army Medical Research and Development Command for military-specific application.

(3) Are intended for use by DoD personnel involved in menu development, menu evaluation, nutrition education, nutrition research, product review, and food R&D.

(4) Are used to develop the nutritional standards for rations.

(5) Support the special nutrition requirements for various actual or simulated combat situations and training environments.

c. Provide nutrition education with information and strategies designed to equip military personnel with fundamental knowledge of nutrition and food safety to maximize performance and personnel readiness, maintain long-term good health, support lethality, and sustain resiliency and morale.

3.7. EDUCATION AND TRAINING.

The DoD Components provide education and training programs for military and civilian food service personnel.

a. The DoD Components:

(1) Include operations, nutrition, food safety, and preventive medicine in food service education.

(2) Use food service education facilities to train food service personnel.

(3) Conduct Joint Services training in accordance with the applicable memorandum of agreement for advanced individual training relating to core and Military Department-specific training.

(4) Design formal DoD-wide food service educational and training programs to the maximum extent feasible to permit uniform application of food service standards among the DoD Components. The DoD Components:

(a) Eliminate duplication of training efforts, unless warranted for reasons of economy, practicability, or efficiency.

(b) Administer formal food service, educational, and training programs. Efficiently use the capabilities and resources of all available food service personnel and other support personnel who provide formal DoD-wide food service educational and training programs.

(5) Annually, train all food service personnel on nutrition, food science, food safety and defense, and healthy cooking techniques that will optimize the health and cognitive and physical performance of the warfighter while providing optimal culinary quality.

(6) Provide industry standard food safety courses to ensure that food service managers are appropriately trained in food safety.

b. Each Military Department will:

(1) Maintain a positive, current, and continuing educational training program to support the DFSP.

(2) Program, budget, finance, and account for all food service operating expenses and meals furnished by appropriated fund activities in accordance with DoD 7000.14-R.

(3) Establish an educational management program to train food service personnel engaged in the performance of management functions. Design the management program to:

(a) Provide personnel training and education regarding healthy food preparation techniques, nutrition, and food safety.

(b) Promote uniform implementation of approved policies and instructions for food service.

(c) Encourage improvement in management practices for food service personnel to promote health, nutritional standards, and safe food preparation standards.

(4) Develop and maintain specific procedural guidance on:

(a) Appropriate programs of instruction with syllabi, training aids, and on-the-job training programs to support requirements that are common to all the DoD Components.

(b) Training curricula standards that meet the needs of the food service programs of the individual Military Departments and apply the latest techniques and developments in the educational, training, and food service fields.

(5) Conduct an annual review of training materials, programs, and training facility requirements.

3.8. FOOD MANAGEMENT TEAMS (FMTS).

a. The DoD Components establish FMTs in accordance with AR 40–25/OPNAVINST 10110.1/MCO 10110.49/AFI 44–141:

(1) To improve the quality of food service, provide food that maximizes health and promotes the warfighter’s optimal physical and cognitive performance, and establish economy and effectiveness of food service operations.

(2) To manage and operate appropriated fund dining facilities.

(3) To implement nutritional guidelines and standards established in accordance with AR 40–25/OPNAVINST 10110.1/MCO 10110.49/AFI 44–141.

b. The FMTs will:

(1) Review DFSP documents for the Military Departments, including plans for operation, financial plans, and budgets, to determine if food service requirements have been included therein.

(2) Establish food service management discipline, with effective resource management, inventory accountability, nutritious and healthy prepared foods, improved merchandising of food items (including behavioral design), productivity and efficiency of food service personnel, food service safety requirements, fire prevention, energy conservation, and sanitation.

(3) Encourage and stimulate professional pride in food service personnel.

(4) Evaluate and encourage application of standard and uniform policies and procedures.

(5) Provide on-site training to food service personnel through a training team that includes senior food service managers and industry food service training professionals who use current training aids and training techniques.

(6) Review the use of facilities, equipment, personnel, subsistence, and other food service resources to evaluate installation appropriated fund dining facilities.

(7) Participate actively in an advisory capacity in the operation of installation appropriated fund dining facilities by:

(a) Working with installation food service personnel.

(b) Demonstrating proper techniques in all phases of food service to include management, production, service of food, nutritional signage, choice architecture, sanitation, training, and accounting.

(c) Using motivational techniques to focus food service personnel on increased diner satisfaction, DFSP efficiency, and effectiveness in carrying out food service operations.

(8) Assist food service personnel at each installation in the ways to conduct a patron education program with:

(a) Emphasis on nutrition and signage, food conservation, and other consumer-oriented elements of the DFSP.

(b) Recommended ways and means to communicate healthy menu selections on menus with balanced nutrition and foods that contribute to performance.

(9) Evaluate the practical application of food service techniques learned through technical and on-the-job training, curricula, and formal training.

(10) Provide information on, and demonstrate new developments in, the food service and subsistence fields.

(11) Exchange, search for, and collaborate with industry associations on “best practices” collecting new ideas regarding food and beverage operations for possible adoption and dissemination to installations.

(12) Record observations that will provide a basis for follow-up actions that will assist in resolving problems beyond the control of the installation food service program managers.

(13) Evaluate the effectiveness of nutritionally balanced meal programs at the appropriated fund dining facilities (e.g., Go for Green® and Fueled to Fight®).

(14) Review signage and food presentation to positively influence customers’ selections of healthy food.

c. Each Military Department will:

(1) Maintain FMTs at locations as needed by the Military Departments.

(2) Assign FMTs to provide additional training or assistance as needed.

(3) Develop operating procedures as necessary to ensure maximum effectiveness of the FMTs.

(4) Fund all costs of establishing and operating an FMT.

(5) Direct FMTs to:

(a) Visit each installation at least once every 24 months, or in accordance with Military Department procedures.

(b) Visit units and organizations that operate field feeding services at least once every 18 months.

(c) Conduct an evaluation of each installation appropriated fund dining facility with recognition for excellence in meeting all food service requirements through an awards program, annually if possible.

3.9. FLIGHT FEEDING.

a. Military Departments authorize appropriate meals for flight feeding based on the duration of flight, mission, and food preparation equipment aboard.

b. DoD Components may provide:

(1) Flight meals, box lunches prepared by appropriated fund dining facilities, or commercial box lunches for breakfast, lunch, and dinner with a variety of food items that:

(a) Are nutritionally balanced meals that require no installed aircraft equipment for preparation and serving, except a cup for heating soups.

(b) Are self-contained meals that require no supplement and are intended for consumption during a limited time (usually within 4 hours after issue) depending on the storage or room temperature.

(c) May require temperature control for sandwiches or items when held for more than 5 hours after issue and stored at less than 41 degrees Fahrenheit but not more than 24 hours after preparation.

(d) May be prepared by flight kitchens in large quantities, by installation kitchens in small quantities, and aloft.

(e) Are used during flights requiring one meal or for the first meal on long flights.

(2) Bulk subsistence items for preparation aloft during flights if equipment aboard the aircraft is adequate for food preparation and qualified personnel are assigned. DoD Components provide bulk subsistence items for preparation aloft that:

(a) May be served to air evacuation patients.

(b) Contain any food items listed in the Federal Supply Catalog Group 8900 for subsistence listed in the DLA Customer Assistance Handbook.

(c) May be served when aircraft are equipped with a sectional-type galley or suitable substitute, which contains both refrigerated and dry storage space.

(d) Contain food items that are quickly and easily prepared, such as soups, sandwiches, beverages, breakfast meats, grilled meats, and eggs.

(3) Bite-size meals when the serving of any other type of meal is not practical because crewmembers are wearing oxygen masks. DoD Components serve bite-size meals that:

(a) Are nutritionally balanced meals that facilitate consuming quickly while the mask is briefly lifted.

(b) Consist of milk or juice, cubes of cooked meat, cookies, candy, nuts, gum, fruit pieces, relishes, and coffee or tea.

(c) Are not sticky, crumbly, greasy.

(d) Include special preparation, packaging, and storage instructions.

(4) Lower calorie meals that are highly nutritious for those members of the crew or passengers who need to maintain or lower their body weight.

(5) High protein-low residue meals for jet aircraft crews embarking on flights of 6 hours or more when the flight entails the use of pressure suits, space restrictions, or lack of equipment or the capability for the in-flight meal preparation or disposal of body waste. DoD Components

may serve high protein-low residue meals for post-flight feeding when flights will be resuming within 24 hours.

(6) Snack meals for use on short flights not requiring full meal service, or on long flights in addition to a meal. Crewmembers or passengers may purchase snack meals that may consist of any food authorized for flight feeding but a snack meal may not be issued in lieu of a regular flight meal.

(7) Meals ready-to-eat during flights on which other types of flight meals are not available.

(8) Therapeutic in-flight meals for patients. DoD Components issue therapeutic in-flight meals provided by the medical facility for patients embarking on aeromedical evacuation flights.

(9) Bulk liquid coffee with sugar, cream, and appropriate condiments for coffee during flights when meals are neither consumed nor required. DoD Components sell the coffee to all personnel at actual ingredient cost.

c. When accounting for the cost of in-flight meals, the DoD Components:

(1) Use the monetary allowances as a basis for crediting the local food service subsistence monetary account of the respective Military Department based on the BDFFA for each customer in accordance with Chapter 6 of Volume 11A and Section 190603 of Volume 12 of DoD 7000.14-R.

(2) Limit the monetary allowance for each type of flight meal or other types of food service as specified in Table 1.

Table 1. Monetary Allowance Limits

For flight meal or other types of food service:	Limit the monetary allowance to:
Sandwich meals.	65 percent of the BDFFA value.
Flight meals, cooked or frozen meal.	20 percent of the BDFFA value.
Bulk subsistence for preparation aloft.	65 percent of the BDFFA value.
Bite-size meals.	75 percent of the BDFFA value.
Lower calorie meals.	45 percent of the BDFFA value.
High protein-low residue meals.	65 percent of the BDFFA value.
Snack meals.	30 percent of the BDFFA value.
Meals ready-to-eat.	20 percent of the BDFFA value.
Therapeutic in-flight meals.	80 percent of the BDFFA value.

(3) May sell flight meals to personnel not authorized meals at the U.S. Government's expense using the rates prescribed in Volume 12 of DoD 7000.14-R.

(4) The U.S. Air Force and U.S. Space Force flight feeding programs use *à la carte* reimbursement rates in accordance with U.S. Air Force and U.S. Space Force policy and procedures.

SECTION 4: DOD MENU STANDARDS

4.1. IMPLEMENTATION GUIDANCE.

a. DoD Components will:

(1) Provide healthy food choices that support Service members' nutritional fitness at appropriated fund dining facilities, including cafeterias, concession stands, snack bars, kiosks, food trucks, and vending machines and other delivery means.

(2) Use the AFRS or Military Service specific recipes in TM-10-412/NAVSUP Publication 7/AFJMAN 34-606/MCO 10110.42B when planning menus for appropriated fund dining facilities and for preparing meals in such facilities.

(3) Use the DoD menu standards outlined in Paragraph 4.2 of this issuance:

(a) As the minimum practical guideline for appropriated fund dining facilities during menu planning, food procurement, food preparation, and meal service.

(b) To provide Service members' energy and nutrient needs based on the physical demands of Service members' daily duties.

(4) Submit requests for exceptions or revisions to the DoD menu standards through the DoD Component headquarters to the DoD Nutrition Committee.

b. The DoD Nutrition Committee:

(1) Monitors, updates, and provides implementation guidance to the DoD JSPB on the DoD menu standards as additional scientific information on nutrient needs become available.

(2) Reviews the DoD menu standards not less often than every 3 years.

(3) Provides updates to the DoD menu standards to the DoD JSPB.

c. The Military Departments will assess exceptions to product availability to make adjustments to ordering practices in order to have sufficient products available to meet menu, nutrition, and food safety standards through the DLA prime vendor program.

d. The U.S. Navy may implement exceptions to the DoD menu standards to accommodate storage limitations on board ships.

e. The U.S. Air Force and U.S. Space Force may implement exceptions to the DoD menu standards when items are not able to be sourced by DLA via the Subsistence Prime Vendor Program, or for other reasons.

4.2. DOD MENU STANDARDS.

DoD Components will use the nutritional standards in Paragraph 3.6. of this issuance, DoD menu standards in Paragraph 4.2. of this issuance, and DFSP criteria and standards in Paragraphs 5.2 and 5.3 of this issuance to establish menus and prepare meals in appropriated fund dining facilities. DoD Components will:

a. Provide a nutritional foundation for total force readiness with nutritionally sound meals that are appealing to diners.

b. Align menu selections and presentation to aid diners in selecting nutritionally balanced meals with color-coding presentation of food items to identify the nutritious value of each item. Color-coding food item presentation is accomplished by:

(1) Examining the nutritional elements of each food item as a whole, including additives, degree of processing, preparation method, and nutrient values.

(2) Presenting menu items with a green color coding for most nutritious menu items, yellow color coding for less nutritious menu items, and red color coding for least nutritious menu items (i.e., the color-coding used by the Joint Services Go for Green® nutrition program and the U.S. Marine Corps Fueled to Fight® healthy choice program).

(3) Building menus that reflect mostly nutritious and healthy choice menu options using color-coding.

c. Include a variety of healthy options with information to help diners make informed meal choices that will maintain a high level of performance and readiness.

d. Incorporate nutritionally dense food into meals that provide the MDRI established by the Surgeon General of the U.S. Army for all military food service programs.

e. Adhere to the nutritional guidelines in AR 40-25/OPNAVINST 10110.1/MCO 10110.49/AFI44-141 and do not offer unhealthy products such as those with:

(1) Cured meat.

(2) Trans fats.

(3) Saturated fat greater than 5 grams per serving.

(4) Over 100 milligrams (mg) of caffeine per 8-ounce serving such as energy drinks, energy shots, or energy gels.

(5) Soy sauce with greater than 600 mg of sodium per tablespoon.

f. Offer whole food components with minimal processing as described in TB MED 530/NAVMED P-5010-1/AFMAN 48-147_IP.

g. Use nutrition standards for menus and meal preparation established in AR 40-25/OPNAVINST 10110.1/MCO 10110.49/AFI44-141 to maintain health and optimize human performance.

h. Use the AFRS recipes in TM-10-412/NAVSUP Publication 7/AFJMAN 34-606/MCO 10110.42B to prepare meals that incorporate the daily nutrient requirements in Appendix B of AR 40-25/OPNAVINST 10110.1/MCO 10110.49/AFI44-141.

i. Use products from approved sources that are verified by U.S. Army Veterinary Services food protection personnel in accordance with DoDD 6400.04E.

j. Only offer desserts when appropriate. Desserts are not a mandatory meal requirement.

k. Include items that are exceptions to Paragraphs 4.2.a. to 4.2.j. only when granted by the Military Service-level headquarters for the U.S. Navy Afloat, flight feeding, overseas units, and appropriated fund dining facilities serving 100 personnel or fewer.

l. Prepare meals that meet the DoD menu standards in this issuance and the meal preparation specifications in the menu categories reviewed by the DoD Nutrition Committee and maintained on the DLA website at <https://www.dla.mil/TroopSupport/Subsistence/JSPB>.

4.3. MENU CATEGORIES.

DoD Components will establish menus and prepare meals using the standards in Paragraph 4.2. and the menu categories listed in Table 2 of this issuance and maintained on the DLA website <https://www.dla.mil/TroopSupport/Subsistence/JSPB>.

Table 2. Categories for Menu and Meal Preparation

<p>Menu Category 1. Vegetables.</p> <p>a. Offer on the menu a minimum of two differently colored vegetables, at least one of which must be a non-starchy vegetable.</p> <ul style="list-style-type: none">- Offer one or more choices with:<ul style="list-style-type: none">-- Approximately 1000 international units of Vitamin A.-- Approximately 30 mg of Vitamin C.- Offer at least one deeply colored vegetable per meal. <p>b. Serve $\frac{3}{4}$ cup vegetables portions that provide at least 30 percent of the MDRI of either Vitamin A or Vitamin C.</p> <p>c. Include non-starchy vegetables that are roasted, sautéed, grilled, steamed, cooked, or chilled at all meals with under 400 mg of sodium for a $\frac{3}{4}$ cup portion.</p> <p>d. Offer starchy vegetables and legumes using Section 4 of this table.</p>
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Table 2. Categories for Menu and Meal Preparation, Continued

Menu Category 1. Vegetables, continued.

e. Prioritize vegetable menu selections of:

- Fresh vegetables as the first choice to serve with each meal.
- Frozen vegetables to serve when fresh vegetables are not available.
- Canned vegetables to serve when fresh or frozen vegetables are not available.
- Canned tomatoes for cooking and canned beans with any meal.

f. Incorporate seasonal vegetables into menus, including locally procured, fresh vegetables, in the menu as much as possible.

g. Allow diners to mix, match, and consume multiple portions of hot and cold vegetables at each meal.

Menu Category 2. Salads.

a. Offer a salad bar with leafy greens that are 50 percent deeply colored vegetables with dark green leaves.

b. Offer ten or more items on the salad bar that includes:

- Five or more fresh fruits and vegetables such as apples, avocado, berries, carrots, cucumbers, fresh herbs, grapes, green peppers, mushrooms, onions, orange segments, radish, or tomatoes.
- Nuts or seeds.
- Variations in preparation of different vegetables (e.g., shredded, sticks, julienned, or roasted vegetables).

c. Offer a salad bar with a minimum of three protein-based items such as cooked meat, poultry, seafood, hard cooked egg, tofu or tempeh, legumes, cottage and other cheeses, nut butters, and yogurt.

- Serve protein-based items unseasoned, seasoned with herbs and spices, or in a vinegar-based dressing, a low-fat yogurt-based dressing, or non-fat yogurt-based dressing.

- Avoid serving protein-based items mixed with high saturated fat dressing (e.g., chicken or eggs mixed with creamy mayonnaise-based dressing).

d. Offer specialty salads on the menu, preferably salads made in house, that are prepared with lower fat mayonnaise type products or with salad dressings made with unsaturated fats, non-fat yogurt, or low-fat yogurt.

e. Offer an assortment of ready-to-serve salads on the menu when possible.

- Include a vinegar-based dressing as a choice of salad dressings.

Table 2. Categories for Menu and Meal Preparation, Continued

Menu Category 2. Salads, continued.

- Include a meat, fish, eggs, or poultry in one of the ready-to-serve salads when three or more ready-to-serve salads are offered.
- Overseas facilities and facilities serving 100 or less meals do not need to offer ready-to-serve salads on the menu.

Menu Category 3. Fruit and Fruit Juices.

- a. Offer at least three fruit choices for each meal with.
 - One choice of cut-up fruit.
 - Two choices of fresh fruit.
 - One choice may be frozen or canned fruit that is packed in water, 100 percent fruit juice, or a light syrup.
- b. Offer bananas as one of the three fruits every day at breakfast.
- c. Offer one or more of the fruits with vitamin C provided in accordance with the MDRI (e.g., citrus fruits, kiwi, guava, papaya, cantaloupe, and strawberries).
- d. Serve fresh cut fruit individually or as a fruit salad on a chilled self-service bar. Vary size and presentation of different fruits (e.g., whole, sliced, or diced).
- e. Offer raisins or other dried fruits at all meals with demand driven variety of selections. Rotate selections if possible. Use sulfite-free products if available.
- f. Incorporate seasonal, locally sourced, fresh fruits in the menu as much as possible when good, high quality products are available.
- g. Offer orange juice fortified with 150 international units of vitamin D and 300 mg of calcium at breakfast every day and at other meals if possible.
- h. Offer at least one additional 100 percent fruit juice at breakfast and at other meals if possible.

Menu Category 4. Grains, Starches, Breads, Cereals, and Starchy Vegetables.

- a. Offer grains and other starches (e.g. whole grain, multi-grain white, brown, or blends of rice, barley, quinoa, millet, amaranth, bulgur, pasta, hulled wheat such as farro and emmer) with:
 - A variety of complex carbohydrates, fiber, some protein, vitamins, and minerals that are in the less processed “whole” forms as described in AR 40-25/OPNAVINST 10110.1/MCO 10110.49/AFI44-141.

Table 2. Categories for Menu and Meal Preparation, Continued

Menu Category 4. Grains, Starches, Breads, Cereals, and Starchy Vegetables, continued.

- The word “whole” listed in one of the first two ingredients.
 - Under 700 mg sodium per serving size.
- b. Offer two or more bread choices at all meals (e.g., sliced bread, bagels, buns, wraps, flatbreads, cornbread, garlic bread, muffin, biscuit or tortillas).
- Offer half or more of bread choices with a minimum of 25 grams of whole grain and at least 4 grams of naturally occurring fiber per 2-slice serving.
 - Consider a 2 ounce (56 grams) or larger portion of bagels, buns, wraps, flatbreads or tortillas as equivalent to a 2-slice serving of sliced bread.
 - Offer varieties of bread types and freshly baked bread if possible.
- c. Offer at least four choices of ready-to-eat cold cereals. Add cold cereal choices when serving more than 100 meals.
- Mix cereal brands based on diner preferences.
 - Offer cold cereals on the menu for every meal.
 - Use bulk refillable cereal dispensers or family-sized cereal boxes when possible.
 - Offer cereal with 125 to 225 calories per serving of approximately 1 cup or more in volume.
 - Offer two or more cereals with greater than 20 grams of whole grains per serving and at least 4 grams of fiber per serving.
 - Offer two or more cereals with less than 12 grams of added sugars.
 - Offer one or more cereals fortified with at least 75 percent of the MDRI for folate.
 - Offer cereal with less than 1.1 mg of sodium per calorie when dividing the sodium by the calories listed for the product.
- d. Offer at least one whole grain hot cereal without added fat or sugars at the breakfast meal, e.g., oatmeal, whole grain cream of wheat, farina, or a whole grain blend. Offer hot whole grain cereal or grain blend-based casseroles or flavor varieties with added nuts, fruits, vegetables, or legumes on the hot line for added variety.
- e. Offer cereal bars with at least 2.5 grams of naturally occurring fiber, 14 or fewer grams of total sugar per serving, no artificial or non-nutritive sweeteners, and 150 to 250 calories per bar.

Table 2. Categories for Menu and Meal Preparation, Continued

Menu Category 4. Grains, Starches, Breads, Cereals, and Starchy Vegetables, continued.

f. Offer at least one starch or grain, such as potato, rice, beans, quinoa, barley, or a grain blend at breakfast.

g. Offer potatoes that are made from fresh or frozen potatoes at least three times per week for breakfast.

- Do not par fry or add fat as an ingredient prior to preparation of frozen potatoes.
- Offer deep fat fried potatoes three times per week or less.

h. Offer pastries such as muffins, quick breads, donuts and sweet rolls that are made with unsaturated fats, naturally lower in sugar (not non-nutritively sweetened), or are made with whole grains (naturally higher fiber options) in portion sizes specified for Armed Forces recipes.

i. Offer griddle cakes, pancakes, French toast, or waffles that are primarily made with either:

- Whole grain, whole wheat, oat, or whole grain blends more often than refined white flour.
- Vegetable based with pumpkin, carrot, sweet potato, or other vegetables.

j. For lunch and dinner meals, offer a minimum of two different hot starches:

- Serve starches with under 700 mg sodium per serving size.
 - $\frac{3}{4}$ cup of whole grain, multi-grain, or white pasta.
 - $\frac{3}{4}$ cup of starchy vegetables (e.g., corn, peas, potatoes, and winter squash, or butternut squash).
 - $\frac{3}{4}$ cup of whole grain, multi-grain, or blend of grains (e.g., rice, barley, quinoa, millet, amaranth, bulgur, farro, or emmer).
 - $\frac{1}{2}$ cup of legumes or beans (e.g., lentils, black beans, edamame, pinto beans, and kidney beans).
- Offer a hot entrée or side dish of legumes or beans every day:
 - Refried beans or hummus on specialty bar, short order, deli, salad or cold bar.
 - Chili with beans or meatless chili, baked beans, red beans and rice, refried beans on the main serving line or specialty bar.

k. Offer legumes, lentils, or beans on the salad bar or deli bar

Table 2. Categories for Menu and Meal Preparation, Continued

<p>Menu Category 5. Box Meals, when served on the menu.</p> <p>a. Offer one whole grain sandwich with fruit and vegetable sides (without added mayonnaise) in each box meal.</p> <p>b. Offer a vegetarian option in a box meal based on customer demand.</p>
<p>Menu Category 6. Meats and Entrees.</p> <p>a. Offer a minimum of two main entrée choices with every menu.</p> <p>b. Offer one entrée choice with lean protein prepared and served without added fats or with non-saturated fats in accordance with AFRS recipes in TM-10-412/NAVSUP Publication 7/AFJMAN 34-606/MCO 10110.42B.</p> <ul style="list-style-type: none"> - Offer baked, grilled, sautéed, or roasted lean animal protein-based options such as seafood, skinless poultry, and flank, round or loin cuts of meat. - Trim excess fat from non-lean meat and poultry options. <p>c. Offer one or more vegetarian main entrée options containing a plant-based protein source served separately or combined with other plant-based items in a casserole at any or all meals, based on customer demand.</p> <ul style="list-style-type: none"> - Offer beans, lentils, soy-based or other plant-based crumbles, or patties. - Offer a completely plant-based starch and one non-starchy vegetable with no chicken broth, beef broth, or bacon. - Offer dishes containing quinoa, tofu, legumes, eggs, and low-fat dairy products with protein. - Offer larger portion sizes from side dishes for diners choosing starch and non-starchy vegetable combos as their entrée. <p>d. Serve fish or other types of seafood a minimum of three times per week as a main entrée for breakfast, lunch or dinner.</p> <ul style="list-style-type: none"> - Serve one fish high in Omega-3 once per week (e.g., salmon, tuna, Pollock, barramundi, arctic char, or rockfish). - Serve fish or other types of seafood twice per week when serving 10 or fewer meals per week. <p>e. Acquire only lean ground meats (except burger patties) and poultry with fat content not to exceed 10 percent by weight when raw and without fillers or extenders for all bulk ground meat applications.</p>

Table 2. Categories for Menu and Meal Preparation, Continued

Menu Category 6. Meats and Entrees. Continued.

f. Acquire burger patties:

- With a maximum fat content of 15 percent by weight, 85 percent fat content in lean raw product.
- Not to exceed 20 percent calories from saturated fat in a raw product.
- Not to exceed 55 percent calories from total fat in a raw product.
- With a minimum of 3.8 grams of protein per ounce and a maximum of 1.6 grams saturated fat and 4 grams of total fat per ounce once cooked that are either.
 - Prepared from raw or purchased precooked.
 - Blended patties of beef and mushroom, turkey and lentil, black bean and quinoa, seafood blends, or plant-based proteins.

g. Offer meatballs, precooked, and prepared from raw or purchased blended proteins:

- With beef, pork, seafood, turkey, lentils, black beans, quinoa, mushrooms, and other plant-based proteins.
- With a minimum of 4 grams of protein per ounce.
- With a maximum of 2 grams saturated fat and 4 grams of total fat per ounce.

h. Offer lean pre-prepared entrée dishes with fewer than 500 calories, fewer than 30 percent calories from fat (usually fewer than 17 grams fat per serving), fewer than 10 percent calories from saturated fat (usually fewer than 5 grams saturated fat per serving), a minimum of 18 grams of protein, and fewer than 800 mg of sodium.

i. At breakfast or brunch, offer a minimum of two other proteins:

- Lean options of grilled or baked chicken breast, braised pork chops, grilled or baked fish fillets, plant-based patties or crumbles.
- 2-3 ounces portion sizes or about half of the portion that would be served for lunch or dinner.
- Offer one lower fat option with a maximum of 1 gram of saturated fat and 4.1 grams of total fat and per ounce.
- Offer no more than one choice of a cured meat per breakfast meal.

Table 2. Categories for Menu and Meal Preparation, Continued

Menu Category 6. Meats and Entrees. Continued.

- With a minimum of 5 grams of protein per ounce for animal protein-based items and 3.8 grams of protein per ounce for plant-based items.
 - With sodium levels in AR 40-25/OPNAVINST 10110.1/MCO10110.49/AFI44-141.
- j. Serve gravies and sauces separately unless they are an integral part of the recipe.
- Only offer a gravy or sauce when it complements a menu item.
 - When offering breakfast gravy, use ground turkey or ground beef more often than the ground sausage option (e.g., creamed ground turkey, creamed ground beef, or sausage gravy).

Menu Category 7. Dairy and Eggs

- a. Offer 1 percent, fat free, or skim milk as the primary milk option with additional milk options based on customer demand.
- Offer milk and milk alternatives that provide at least:
 - 15 percent of MDRI of fortified with Vitamins A and D.
 - 25 percent of MDRI of calcium in an 8 ounce liquid serving.
- b. Use 1 percent milk, fat free milk, skim milk, evaporated fat free milk or evaporated skim milk in recipes when appropriate.
- c. Offer low fat or reduced fat dairy choices where appropriate:
- E.g. 2 percent cottage cheese, light sour cream, reduced fat cream cheese, reduced fat shredded cheese, and reduced fat sliced cheese.
 - Use low fat or reduced fat cheeses in cooking when appropriate.
 - Avoid using fat free cheese products.
 - Use fat free yogurt, low fat plain yogurt, and sour cream without artificial sweeteners in recipes, as a topping, or as a condiment.
- d. Offer plain, vanilla, and at least one flavor of yogurt in either individual or bulk servings at all meals.
- Offer only:
 - Low fat, 0 to 2 percent fat, or fat free yogurt.

Table 2. Categories for Menu and Meal Preparation, Continued

Menu Category 7. Dairy and Eggs, continued

-- Traditional yogurt with 25 grams of sugar or less and 15 percent of the MDRI for calcium in a serving of 5.3 to 6 ounces.

-- Greek yogurt with 16 grams of sugar or less and 10 percent of the MDRI for calcium in a serving size of 5.3 to 6 ounces.

- Offer artificially sweetened or alternative milk yogurts when available and based on customer demand.

e. Offer eggs, egg products, and egg substitutes at meals.

- Offer only pasteurized non-shell egg products.

- Based on customer demand, offer:

-- Egg whites or egg substitutes with reduced cholesterol as an alternative to whole egg products.

-- Scrambled tofu as an egg alternative.

- Use egg substitute as needed in place of whole eggs in baked items.

- When available, offer whole or chopped hard cooked eggs on the salad bar or cold bar at all meals as a source of protein.

Menu Category 8. Soup, Stew, and Chili.

a. Offer soup, stew, or chili:

- Daily for lunch and dinner.

- Based on demand for breakfast.

- In various types, preparation, and quantity based on seasonal demand (e.g., offer cold soup like gazpacho in the summer).

- Made in facility when staffing allows.

b. Offer at least one soup, stew, or chili at lunch and dinner.

- Offer green and yellow items more frequently than red-coded items based on the DoD color-coding programs.

- Rotate selections of plant-based soup, stew, or chili.

Table 2. Categories for Menu and Meal Preparation, Continued

Menu Category 9. Beverages.

- a. Offer the best sources for hydration: water, milk, real fruit-infused water, 100% fruit juice, watermelon, tea, coconut water, and milk alternatives.
- b. Offer milk using the specifications for Category 7.
 - Offer 2 percent milk and 1 percent or fat-free milk or skim milk at every meal.
 - Offer low-fat chocolate or other flavored low-fat milk based on demand.
- c. Offer lactose-free milk and milk alternatives using the specifications for dairy in Menu Category 7:
 - Based on customer demand (e.g., lactose free milk, soy milk, nut milks, rice or oat milk).
 - With fortification levels for calcium, Vitamin A, and Vitamin D equivalent to requirements for dairy milk.
- d. Offer water in readily available dispensers at every meal.
 - Offer naturally infused water with fresh fruit, vegetables, or herbs to encourage more water consumption, if possible.
 - Offer flavoring packets (regular and sugar-free) as an additional way to encourage water consumption.
- e. Offer regular and decaf options of coffee and hot tea at all meals.
 - Offer unsweetened iced coffee and iced tea based on customer demand.
 - Make available sugar, simple syrup, other liquid sweeteners, or non-nutritive sweeteners for diners to individually sweeten.
- f. Limit offerings of juices:
 - To promote selections of fresh fruit which reduce added sugar intake and provide a rich source of fiber.
 - To tomato and vegetable juice with less than 230 mg of sodium per 8 ounce serving.
- g. Offer electrolyte beverages that meet:
 - The requirements in AR 40-25/OPNAVINST 10110.1/MCO 10110.49/AFI44-141.

Table 2. Categories for Menu and Meal Preparation, Continued

Menu Category 9. Beverages, continued.

- The nutrition guide on the Human Performance Resource Center website <https://www.hprc-online.org/nutrition/warfighter-nutrition-guide>.

h. Do not offer:

- Energy drinks, energy shots, or energy gels.
- Beverages that contain more than 100 mg of caffeine per 8-ounce serving.
- Juices and milk that are not fortified per the specifications in the Menu Categories 3 and 7.
- Beverages that have been fortified with amino acids, herbals or botanicals.
- Beverages with labels that include the terms proprietary ingredients, blends, or energy blends.
- Products containing non-nutritives that are not an essential nutrient or ingredients other than a preservative that have not been evaluated by the DoD Nutrition Committee before acquisition.

i. Limit beverage offerings of:

- Soda. When offering soda, serve a variety to include caffeine free and calorie free sodas.
- Low-calorie beverages. When offering low-calorie beverages, they must contain fewer than 40 calories per 8 ounce serving.
- Fruit drinks that are not 100 percent juice and have added sugar.

Menu Category 10. Solid Fats and Oils.

a. Use an assortment of high mono and poly unsaturated fat oils which are liquid at room temperature.

- Limit use of saturated fats that are solid at room temperature.
- Do not use ingredients that contain partially hydrogenated oils and trans fats. Review labels for ingredients that are required to be identified by federal labeling laws to list total fat, saturated fat and trans fats.
- Limit prepackaged items that are high in saturated fat.

b. As directed in recipes for the cooking, baking, frying, or other technique:

Table 2. Categories for Menu and Meal Preparation, Continued

Menu Category 10. Solid Fats and Oils, continued.

- Use the minimum amount needed.
 - Use the appropriate oil (e.g., canola, corn, olive, safflower, and blends of these and other vegetable oils).
 - Use canola oil for delivery of beneficial omega-3 fatty acids.
- c. Offer reduced saturated fat salad dressings, mayonnaise, and other products at every meal.
- d. Offer butter or vegetable oil spread that is trans fat free as a condiment. Use butter or vegetable oil spread that is trans fat free in baking where oil is inappropriate.

Menu Category 11. Sodium.

- a. Use MDRI targets for sodium serving sizes, types, and food preparation requirements in Appendix B of AR 40-25/OPNAVINST 10110.1/MCO 10110.49/AFI44-141.
- b. For food preparation use:
- Iodized salt.
 - Lower sodium, reduced sodium, less sodium, or lite soy sauce with fewer than 600 mg of sodium per 1 tablespoon.
- c. For condiments offer:
- Iodized salt.
 - Sodium-free seasoning blends at every meal.
 - Lower sodium, reduced sodium, less sodium, or lite soy sauce with fewer than 600 mg of sodium per 1 tablespoon.
- d. Do not use any products containing monosodium glutamate as ingredient.
- e. Offer $\frac{3}{4}$ cup serving of canned vegetables and $\frac{1}{2}$ cup serving of legumes with less than 230 mg of sodium per serving.
- f. Offer pre-prepared protein entrées:
- With fewer than 800 mg of sodium per serving of entrées that do not include starch or vegetables.
 - With fewer than 1,100 mg of sodium per serving of entrées that do include starch or vegetables.

Table 2. Categories for Menu and Meal Preparation, Continued

<p>Menu Category 11. Sodium, continued.</p> <ul style="list-style-type: none">- With a minimum of 18 grams of protein per serving. <p>g. Limit processed and cured meat to 1-ounce servings with less than 290 mg of sodium.</p> <p>h. Limit Canadian bacon to 1-ounce servings with less than 356 mg of sodium.</p>
<p>Menu Category 12. Condiments.</p> <p>a. Select condiments appropriate to menu items based on budgets, availability, and dining conditions.</p> <p>b. Offer:</p> <ul style="list-style-type: none">- Bulk condiments in dining hall facilities.- Individual single serving packs for remote feeding, take out, and grab and go operations.- A selection of oils (olive, canola, or blends) and vinegars (apple cider, balsamic, red wine, or sherry) for salads.- Nut butters at every meal based on customer demand.- Honey and one or more fruit spreads, jams, or jellies sweetened naturally or with a low sugar or non-nutritive sweetener.- Sugar-free breakfast syrup available in addition to regular syrup varieties when available and based on customer demand.- Low-fat milk and artificial sweetener for hot coffee and tea.- Reduced fat flavored coffee creamers with zero grams of trans-fat.
<p>Menu Category 13. Desserts.</p> <p>a. Offer desserts when appropriate as they are not a mandatory meal requirement.</p> <p>b. When making desserts available that are made in the dining facility or pre-prepared, offer desserts:</p> <ul style="list-style-type: none">- That do not exceed 300 calories per serving.- With serving sizes based on pre-prepared dessert on comparable AFRS recipes. <p>c. When offering dessert, offer:</p>

Table 2. Categories for Menu and Meal Preparation, Continued

Menu Category 13. Desserts, continued.

- At least one dessert option of fresh fruit, preferably fresh cut, on the dessert bar.
 - Serve fresh cut fruit individually or as a fruit salad on all chilled self-service dessert bars.
- d. When offering dessert, and in addition to one fruit, offer up to three dessert options:
- With at least one reduced fat, whole grain, or reduced sugar dessert, sweetbread, or baked product on the dessert bar, e.g.:
 - Unfrosted cake with fresh or canned fruit as a topping in place of frosting.
 - Parfait with fruit, yogurt, quinoa, or other grains.
 - Ice cream, frozen yogurt, or milkshakes based on equipment availability and staffing demands.
 - With various options across several dessert categories.
 - With additional dessert offerings for brunch, supper, holiday, or special occasion meal.
- e. Avoid artificial or non-nutritive sweeteners in desserts.

Menu Category 14. For all menus

- a. Offer no more than one deep fat fried menu item per day on the main line menu from any of the menu categories.
- Additional offerings of deep fat fried menu items are permitted for special occasions such as holiday meals, Military Department birthdays, or other celebrations that are approved by the respective Military Department.
- b. Select whole food components with minimal processing.
- c. Avoid products whose label includes the terms proprietary ingredients, blends, or energy blends.

SECTION 5: DFSP CRITERIA AND STANDARDS

5.1. MILITARY DEPARTMENTS.

Each Military Department will establish an appropriated fund food service program in compliance with the DFSP criteria and standards for:

- a. BDFA, MDRI, rations, supplemental food allowance, and special food allowances.
- b. Food service education and training for personnel to efficiently and effectively apply the latest food service management techniques.
- c. Menu selection, a recipe database, food quality, requisitioning, inventory control, and sanitation.
- d. Accounting and documentation of the BDFA in accordance with DoD 7000.14-R.
- e. Operational direction of food preparation and serving.

5.2. DFSP CRITERIA.

Enlisted Service members are entitled to a ration for each day on active duty, except when they are entitled to a basic allowance for subsistence or per diem. The Military Departments will prescribe the BDFA, DFSP FCI, and supplemental food allowance (when required) based on unit-supported activity level for normal operating conditions for enlisted Service members. The Military Departments may prescribe a supplemental food allowance:

- a. Not to exceed 15 percent of the BDFA, for any appropriated fund dining facility, if any of the following conditions exists:
 - (1) The appropriated fund dining facility is feeding an average of fewer than 100 enlisted Service members per day.
 - (2) The appropriated fund dining facility is supporting an authorized complement of fewer than 150 enlisted Service members per day.
 - (3) Nutrition requirements of the enlisted Service members falls below the standard BDFA calculation.
- b. Provided:
 - (1) The appropriated fund dining facility is operating under conditions warranting a supplemental food allowance.
 - (2) The installation commander certifies that a supplemental food allowance is required and consolidating multiple dining appropriated fund dining facilities is not practical.

c. When a supplemental food allowance is required to support training commands, special operations commands, space commands, or other operational missions.

d. For requirements such as flight feeding, small installations, field feeding (e.g., combat, maneuvers), appropriated fund dining facilities on submarines, and remote and specialized U.S. Air Force and U.S. Space Force feeding operations.

e. After conducting an analysis of the nutritional requirements for the assigned enlisted Service members and the appropriate medical personnel complete a validation of the nutrition required for assigned enlisted Service members.

5.3. DFSP STANDARDS.

The Military Departments will organize and equip appropriated fund dining facilities with:

a. Food service training for all personnel working in an appropriated fund dining facility in food service management, nutrition standards, and food preparation techniques. Provide formal training for at least 50 percent of the food service personnel to attend the Joint Culinary Center of Excellence at Fort Lee, Virginia, or other Service-specific formal technical schools. Use Service-specific FMTs to support on-the-job training.

b. Modern, standardized, and automated management methods:

(1) To establish menus in accordance with Section 4, nutrition requirements, and meal timing for optimal nutrition as detailed in TB MED 530/NAVMED P-5010-1/AFMAN 48-147_IP, and a recipe service in accordance with Section 8 of this issuance.

(2) To determine food acceptability determination.

(3) To meet sanitation requirements.

(4) To provide a nutritional analysis capability.

c. An automated central menu and recipe repository for installations.

d. Centralized and consolidated facilities.

e. Sufficient management oversight necessary to:

(1) Document an auditable head count of each person that is provided a meal by entitlement classification in accordance with DoD 7000.14-R, such as ESM, common-service, cash, payroll deduction, and coalition forces, and all other classifications of personnel supported by the appropriated fund dining facilities.

(2) Prepare meals and provide food services that are consistent with current standards of good quality commercial food service and with nutrition standards established in AR 40-25/OPNAVINST 10110.1/MCO 10110.49/AFI 44-141.

(3) Provide meals that are nutritious and, to the extent possible, reflect the consumers' food preferences within cost and availability constraints.

(4) Account for meals served in appropriated fund dining facilities in accordance with the rates established by the USD(C)/CFO, as required by the general provisions of the National Defense Authorizations Act as they are incorporated into Title 10, U.S.C., for the current fiscal year.

f. The ability to provide cafeteria-style feeding wherever practical, with salad bars, bulk beverage dispensers, *à la carte* menus and stations, and optional short order meals for those not desiring regular meals. The preferred dinnerware is typically china plate service or compartmented trays, whichever is more practical under local conditions.

g. Dining facilities that provide a pleasant dining environment and décor that is consistent with a first-class commercial cafeteria or college and university dining establishments. Operations and maintenance appropriated funds may be used for this purpose.

h. Appropriate, clean, professional, neat distinctive Service-specific food service uniforms for food service personnel engaged in the preparing and serving foods.

i. Food service management systems that document information for use in planning, programming, and budgeting for appropriated fund dining facility operations.

SECTION 6: DFSP FCI

6.1. DFSP FCI.

Each Military Service:

- a. Applies the DFSP FCI for 100 standard rations to food service budgeting and menu planning to ensure nutritional menus are provided with the BDFA.
- b. Computes the BDFA for the appropriated food dining facilities with the prescribed list of food items, measurements, and quantities in the DFSP FCI in accordance with AR 40–25/OPNAVINST 10110.1/MCO 10110.49/AFI 44–141 and Military Standard 3006C.

6.2. MARKET BASKET.

DoD Components use a market basket of 50 items:

- a. Based on the USDA Liberal Food Plans with a selection of foods in quantities that reflect current dietary recommendations, actual consumption patterns, food composition data, and food prices as outlined on USDA website <https://www.fns.usda.gov/cnpp/usda-food-plans-cost-food-reports-monthly-reports>.
- b. With the DFSP FCI to identify the specific number of servings of required foods needed to support a population of moderately active military personnel with nutritional baselines in accordance with DoDI 6130.05.
- c. To determine the average cost of food items for computing the BDFA.
- d. To develop nutritional standards for review and approval by the DoD Nutrition Committee and the DoD JSPB in accordance with Military Standard 3006C.

6.3. AUTHORIZED BDFA INCREASES FOR SUPPLEMENTAL FOOD ALLOWANCES.

- a. The DoD Components will:
 - (1) Selectively provide increases to the BDFA via supplemental food allowances:
 - (a) To increase nutrition for the higher caloric expenditures of active military populations based on mission driven needs.
 - (b) Based on the physical demands for certain duty types, such as personnel in initial entry training, special operations personnel, and other personnel whose daily tasks require physical demands that exceed the activity level used to establish the MDRI.

(c) Using the MDRI for energy in AR 40–25/OPNAVINST 10110.1/MCO 10110.49/AFI 44–141.

(2) Verify that personnel are receiving adequate calories and nutrients to meet specific mission requirements.

(3) Adjust their requirements for supplemental food allowances for the BDFa, if any, to accommodate any discrepancy over plus or minus three percent. The DoD Components may adjust supplemental funding allowances for smaller discrepancies below three percent.

b. The Military Departments:

(1) May approve supplemental food allowances based on available funding and with written certification by the Military Department headquarters DFSP manager or Department-level registered dietitian.

(2) Determine increases in supplemental food allowances based on caloric requirements:

(a) Established for operational and environmental conditions.

(b) Established by the U.S. Army Research Institute of Environmental Medicine.

(3) Assess the adequacy of the BDFa to provide sufficient foods with nutrition for individuals assigned to specific locations as indicated by the U.S. Army Research Institute of Environmental Medicine due to operational tempo or other factors such as extreme environmental conditions.

(4) Issue a BDFa supplemental funding authorization that includes baseline BDFa plus targeted supplements to funding authorizations for subordinate commands on a quarterly basis.

6.4. APPLICATION OF THE BDFa.

a. The Military Services:

(1) May determine expanded hours of service in appropriated fund dining facilities to support extended work schedules.

(2) May not establish funding requirements for total BDFa of an individual Service member that exceed 100 percent of the established costs to operate appropriated fund dining facilities.

(3) Consider the DFSP FCI daily meal pattern that reflects the traditional meal pattern of breakfast-lunch-dinner or a weekend or holiday meal pattern of brunch-supper.

(4) Establish funding that supports calories and most nutrient values distributed and consumed in either a:

(a) 25-40-35 percent food pattern of intake where 25 percent of the daily food is consumed for breakfast, 40 percent of the daily food is consumed for lunch, and 35 percent of the daily food is consumed for dinner.

(b) 45-55 percent food pattern of intake on weekends or holidays when offering only a brunch-supper option where 45 percent of the daily food is consumed for brunch and 55 percent of the daily food is consumed for supper.

(5) Base the BDFA for an individual on the cost values for three meals per day on the USDA liberal food plan, as described on the USDA website: <https://www.fns.usda.gov/cnpp/>, coupled with the supplemental food allowance approved by the Military Departments in accordance with Paragraph 6.3.b of this issuance.

(6) May distribute food covered by the BDFA over the 24-hour period beyond a three-meal plan based on operational plans and feeding requirements that may be modified to support performance-based nutrition strategies for Service member nutrition needs.

b. DLA will calculate and publish the DFSP FCI twice a year using regional prime vendor pricing catalogs found on the DLA website <https://www.DLA.mil/TroopSupport/Subsistence/> to:

(1) Provide the cost of acquiring food items.

(2) Establish a relative consistency between the USDA generated costs and the actual costs of doing business.

c. DLA Troop Support will monitor the annual food cost increases relative to inflationary and deflationary indices within geographic regions. DLA will provide the data for this review to the DoD JSPB.

d. The DoD Nutrition Committee will:

(1) Review, analyze, and make adjustments to the DFSP FCI based on the USDA liberal food plan market basket not less than every 3 years based on:

(a) Changes to the USDA liberal food plan.

(b) Internal reviews of military specific nutritional adequacy.

(c) Changes to eating patterns.

(2) Provide the adjusted DFSP FCI to the DoD JSPB.

e. The DoD JSPB will document the adjusted and approved DFSP FCI in the minutes and posts the DFSP FCI on the DLA Troop Support Website at <https://www.dla.mil/TroopSupport/Subsistence/JSPB/>.

6.5. BASIC ALLOWANCE FOR SUBSISTENCE.

The USD(C)/CFO:

- a. Uses the annual average of subsistence costs from USDA worldwide data collection efforts to calculate the basic allowance for subsistence.
- b. Establishes the basic allowance for subsistence based on the median costs for the nutritionally adequate diet in the USDA moderate and liberal food plans as described on USDA website: <https://www.fns.usda.gov/cnpp/>.

SECTION 7: DoD JSPB CHARTER

7.1. DoD JSPB CHARTER PURPOSE.

This charter establishes the DoD JSPB, which will meet annually to provide guidance and direction for the DFSP.

7.2. DoD JSPB ORGANIZATION AND MANAGEMENT.

- a. The Director, DLA, administers the DoD JSPB under the guidance of the ASD(S).
- b. The Commander, DLA Troop Support, or their designee chairs the DoD JSPB meetings.
- c. The DoD JSPB principal members include a senior executive service or general officer/flag officer designated by their organization to provide consistent representation for their organization, submit their organization's positions on agenda items, and vote at the DoD JSPB meetings. DoD JSPB principal members are designated by the:
 - (1) U.S. Army.
 - (2) U.S. Navy.
 - (3) U.S. Air Force.
 - (4) U.S. Marine Corps.
 - (5) U.S. Space Force.
 - (6) Office of the ASD(HA).
 - (7) Defense Health Agency.
- d. The DoD JSPB Advisory Committee:
 - (1) Reviews issues raised by committee members, discusses resolutions, and provides recommendations to the DoD JSPB.
 - (2) Develops recommendations for DFSP changes for the DoD JSPB to review.
 - (3) Convenes monthly.
 - (4) Is chaired by the Director, DLA Troop Support for Subsistence, or their designee.
 - (5) Includes:
 - (a) A representative from the ASD(S) staff.

(b) Members designated by the Military Departments, Military Sealift Command, JSORF, JSRC, DoD Nutrition Committee, and the U.S. Army CCDC-SC.

(c) Members designated by other Federal agencies: the Food and Drug Administration, the USDA, and the Federal Emergency Management Agency.

(d) An Army Veterinary Services representative designated by the Defense Health Agency.

(6) Participates in DoD JSPB meetings, when asked to address specific issues.

7.3. DOD JSPB FUNCTIONS.

The DoD JSPB:

a. Provides guidance and direction to the DFSP on food and food-related supplies with efficient and effective worldwide support for food and food-related supplies during peacetime and under military operations. Uses information from:

(1) The Military Departments on requirements for pre-positioned war reserve stock of food and food-related supplies.

(2) DLA Troop Support on the stock rotation requirements to effectively use pre-positioned war reserve stock and prevent waste of food and food-related supplies.

b. Develops and recommends subsistence policy covering:

(1) Specification development and improvement.

(2) Procurement and supply.

(3) Quality assurance requirements and inspections.

(4) Subsistence control and documentation systems.

(5) Manpower, personnel resources, qualifications, training, and utilization.

(6) Food preparation and serving systems and energy utilization.

(7) Nutrition and food safety.

c. Conducts DFSP decision reviews of requirements for the DFSP FCI, BDFA, or other subsistence funding changes.

d. Discusses and resolves DFSP problems that affect multiple Services or personnel health and safety and cannot be settled at the Military Department or DLA level.

e. Establishes policies to improve outcomes, practices, and processes within the DFSP.

f. Develops and coordinates recommendations for changes in the areas of nutrition, subsistence R&D, finance and accounting for subsistence, sanitation, training, food service management information systems, and dining facility equipment and facilities to ensure a strengthening of the DFSP.

g. Standardizes food products authorized for use in appropriated fund dining facilities to the maximum extent practicable.

h. Develops uniform DFSP procedures and a realistic market basket with the DFSP FCI that is published in the DoD JSPB minutes.

i. Reviews food research, development, testing, and engineering outcomes from the CFREB, the DoD Joint Subsistence Advisory Committee (JSAC) recommendations, acquisition data, and JSORF directions to reach an internally coordinated decision on accepting new or changed ration items, components, or systems into the DFSP.

j. Provides oversight of the JSRC guidance and direction on new recipes and modification of existing recipes.

7.4. DOD JSPB RESPONSIBILITIES.

a. The DoD JSPB chair:

(1) Leads the DoD JSPB in establishing and achieving its objectives.

(2) Establishes criteria and procedures for the DoD JSPB.

(3) Convenes the DoD JSPB, on an annual basis (or more often) to assess the DFSP, recommend changes to the DFSP, establish objectives and goals for the DFSP, and resolve problems and concerns with the DFSP raised by the DoD JSPB members.

(4) Establishes subgroups when necessary to complete the tasks assigned to the DoD JSPB by the Director, DLA.

(5) Submits DFSP enhancement recommendations to the ASD(S).

(6) Coordinates support from DoD JSPB members and other supporting organizations.

(7) Submits minutes of each DoD JSPB meeting to the ASD(S) and the DoD JSPB members.

(8) Maintains a current list of DoD JSPB members.

(9) Presents problems to the DoD JSPB for resolution.

b. DoD JSPB principal members:

(1) Provide logistics and other related personnel support requirements to participate in DoD JSPB efforts.

(2) Attend all DoD JSPB meetings or assign appropriate alternates.

(3) Submit DFSP items of interest to the DoD JSPB chair.

(4) Respond to tasks assigned during DoD JSPB meetings.

(5) Present the organizational recommendations regarding agenda items, negotiate, and seek agreement with other DoD JSPB members to achieve the DFSP's goals and objectives.

(6) Distribute DoD JSPB meeting minutes to the appropriate offices within their respective organizations.

7.5. DOD JSPB ADMINISTRATION.

DoD Components represented on the DoD JSPB are responsible for necessary travel and administrative costs associated with the representatives for their organization who are required to travel in support of their DoD JSPB duties and responsibilities.

SECTION 8: JSRC CHARTER

8.1. JSRC CHARTER PURPOSE.

This charter establishes the JSRC to provide guidance and direction on the Military Departments' requirements and priorities regarding the development of new recipes and the modification of existing recipes in support of the AFRS. Under the cognizance of the DoD JSPB, the JSRC oversees the AFRS to develop and maintain the Armed Forces recipes in TM-10-412/NAVSUP Publication 7/AFJMAN 34-606/MCO 10110.42B.

8.2. JSRC ORGANIZATION AND MANAGEMENT.

- a. The JSRC chair is a representative from the Department of the Navy. A representative from the U.S. Marine Corps serves as the alternate chair of the JSRC.
- b. JSRC voting members include a representative with expertise in military food service operations, nutrition, and food preparation from each of the Military Services: U.S. Army, U.S. Navy, U.S. Air Force, U.S. Space Force, and U.S. Marine Corps.
- c. Non-voting JSRC members are:
 - (1) Representatives from the U.S. Army CCDC-SC, the U.S. Army Medical Research and Development Command, and DLA.
 - (2) An active duty Service member from each of the Military Services food service military occupational career field specialties.
- d. The JSRC will meet at least semi-annually.

8.3. JSRC FUNCTIONS.

The JSRC:

- a. Provides oversight of the AFRS and approves an annual plan to maintain recipes.
- b. Conducts annual reviews of recipes focused on food related developments and matters, such as new food ingredients, new flavor trends, food handling requirements and food safety controls, new nutrition requirements, new or alternate food preparation techniques, and food service equipment.
- c. Advises the DoD JSAC on the JSRC's past accomplishments and future work plans.
- d. Provides the status of actions assigned to the JSRC from the DoD JSPB.

8.4. JSRC RESPONSIBILITIES.

a. The JSRC chair:

(1) Directs the JSRC in achieving goals and objectives of maintaining AFRS recipes that are based on:

- (a) Authorized appropriated fund dining facility customers' preferences.
- (b) Established nutritional standards.
- (c) Current and emerging food preparation techniques.
- (d) Menu planning requirements.

(2) Establishes the criteria and procedures for the JSRC.

(3) Convenes the JSRC at least semi-annually to assess recommended AFRS changes, establish objectives and goals, and resolve problems and concerns in a timely manner.

(4) Provides guidance to the U.S. Army CCDC-SC on testing and developing recipes for the AFRS in TM-10-412/NAVSUP Publication 7/AFJMAN 34-606/MCO 10110.42B.

(5) Considers recommendations from the U.S. Army CCDC-SC on revisions and improvements to the AFRS.

(6) Establishes subgroups when necessary to complete assigned tasks.

(7) Submits minutes of each JSRC meeting to the DoD JSAC.

(8) Maintains a current list of the JSRC members.

(9) Presents the DoD JSAC with information on problems and concerns that affect the AFRS and require support from the DoD JSAC for resolution.

b. Voting JSRC members:

(1) Are assigned to the JSRC by each of the Military Services to support the DFSP based on their expertise in military food service operations, nutrition, and food preparation.

(2) Designate an active duty Service member from the food service military occupational career field specialty to attend all JSRC meetings and participate as a non-voting member of the JSRC.

c. The U.S. Army CCDC-SC provides information and recommendations to the JSRC on tests, developments, and improvements to recipes for the AFRS.

8.5. JSRC ADMINISTRATION.

DoD Components represented on the JSRC are responsible for necessary travel and administrative costs associated with their members who are required to travel in support of their JSRC duties and responsibilities.

SECTION 9: JSORF CHARTER

9.1. JSORF CHARTER PURPOSE.

This charter establishes the JSORF, which provides guidance and direction on management of combat feeding and operational rations.

9.2. JSORF ORGANIZATION AND MANAGEMENT.

a. Under the direction of the Secretary of the Army, the Department of the Army is the lead Military Department for the JSORF.

b. The JSORF is comprised of the JSORF chair, appointed by the Secretary of the Army, and representatives from the Military Departments, the U.S. Army Veterinary Services, the U.S. Army Public Health Center, and DLA. Each Military Department will designate a representative to serve as the voting member for the Military Department.

c. The JSORF will meet at least annually.

9.3. JSORF FUNCTIONS.

The JSORF:

a. Reviews, recommends, and approves new ration items, components, or systems, or changes to the same, before they enter the supply system.

b. Reviews results of research and engineering initiatives and analysis of acquisition data with voting representatives from each of the Military Departments to develop consensus for decisions.

c. Conducts combat feeding and operational rations program decision reviews.

d. Performs other functions as assigned by the JSORF chair in support of combat feeding and operational rations programs for the Military Departments.

9.4. JSORF RESPONSIBILITIES.

a. The JSORF chair:

(1) Leads the JSORF in establishing and achieving its objectives.

(2) Establishes the criteria and procedures for the JSORF.

(3) Convenes the JSORF on an annual basis (or more often) to assess outcomes of the DoD CFREP, recommend changes to the DoD CFREP, establish objectives and goals for the

DoD CFREP, and resolve problems and concerns with combat feeding and operational rations programs.

(4) Establishes subgroups or workgroups when necessary to complete tasks, research, or analysis as required to provide decisional information for approval of the JSORF's objectives or goals.

(5) Submits minutes of each JSORF meeting to the JSORF representatives.

(6) Maintains historical records of the JSORF decisions and meetings.

b. The Military Departments and DLA provide representatives to the JSORF who:

(1) Recommend new solutions and improvements to the DoD CFREP.

(2) Provide technical assistance for the development of solutions to combat feeding challenges and concerns.

(3) Review outcomes from field tests of rations, components, menus, and products, as required or at the request of the JSORF before approval and release. These tests are designed to validate product acceptability, adequacy of operation, logistics, acquisition, food safety, and utility.

(4) Coordinate the functions in this charter within their respective organizations and with the JSORF.

(5) Distribute JSORF meeting minutes within their respective Military Department or organization.

9.5. JSORF ADMINISTRATION.

DoD Components represented on the JSORF are responsible for necessary travel and administrative costs associated with their representatives who are required to travel in support of their JSORF duties and responsibilities.

GLOSSARY

G.1. ACRONYMS.

ACRONYM	MEANING
AFI	Air Force instruction
AFJMAN	Air Force joint manual
AFMAN	Air Force manual
AFRS	Armed Forces Recipe Service
AR	Army regulation
ASD(HA)	Assistant Secretary of Defense for Health Affairs
ASD(S)	Assistant Secretary of Defense for Sustainment
BDFA	basic daily food allowance
CCDC-SC	Combat Capabilities Development Command-Soldier Center
CFREB	Combat Feeding Research and Engineering Board
CFREP	Combat Feeding Research and Engineering Program
DFSP	DoD Food Service Program
DLA	Defense Logistics Agency
DoDD	DoD directive
DoDI	DoD instruction
DoDM	DoD manual
EA	Executive Agent
ESM	essential station mess
FCI	food cost index
FMT	food management team
JSAC	Joint Subsistence Advisory Committee
JSORF	Joint Services Operational Rations Forum
JSPB	Joint Subsistence Policy Board
JSRC	Joint Services Recipe Committee
MCO	Marine Corps order
MDRI	military dietary reference intake
mg	Milligram
NAVMED P	Naval medicine publication
NAVSUP	Naval Supply Systems Command
OPNAVINST	Chief of Naval Operations instruction

ACRONYM	MEANING
R&D	research and development
SCRM	supply chain risk management
TB MED	technical bulletin medical
TM	technical manual
U.S.C.	United States Code
USDA	United States Department of Agriculture
USD(A&S)	Under Secretary of Defense for Acquisition and Sustainment
USD(C)/CFO	Under Secretary of Defense (Comptroller)/Chief Financial Officer, Department of Defense
USD(P&R)	Under Secretary of Defense for Personnel and Readiness
USD(R&E)	Under Secretary of Defense for Research and Engineering

G.2. DEFINITIONS.

Unless otherwise noted, these terms and their definitions are for the purpose of this issuance.

TERM	DEFINITION
<i>à la carte</i>	Food service set up to price and offer food items individually.
appropriated fund dining facility	Government dining facilities, operated by military organizations or under a contract, using appropriated funds to provide meals to Service members with or without charge for the meals under an agreement between the facility and the government. Common terms for government dining facilities include: government mess, general mess, dining hall, dining activity, mess hall, galley, field kitchen, flight kitchen, or similar terms. Activities operated by non-appropriated funds, such as an officer's mess, club, organized mess and other similar terms are not considered government dining facilities. Dining facilities with meal charges for diners and rates for meals established in accordance with Chapter 25 of Volume 7 and Chapter 19 of Volume 12, DoD 7000.14-R and Section 1011 of Title 37, U.S.C.
basic allowance for subsistence	The daily amount of funds for subsistence that the respective Military Department would allow to feed one Service member one ration for 1 day.
BDFA	A monetary allowance for food that provides a Service member a ration of nutritionally adequate subsistence for a full day's requirement in accordance with the MDRI, based on specific mission

TERM	DEFINITION
	requirements in accordance with AR 40–25/OPNAVINST 10110.1/MCO 10110.49/AFI 44–141 and Volume 2 of DoD 7000.14-R
bite-size meal	A nutritionally balanced meal for crewmembers who are wearing oxygen masks in which the food items are small enough for crewmembers to minimize the time oxygen masks are lifted while consuming the meals.
bulk	Items packaged for multiple servings instead of single servings.
cafeteria	A style of feeding that allows customers to select items for each course of their meal with salad bars, bulk beverage dispensers, <i>à la carte</i> menus and stations, and optional short order meals for those not desiring regular meals. The preferred dinnerware is typically china plate service or compartmented trays, whichever is more practical under local conditions.
combat feeding	Feeding operations for personnel when they are deployed to conduct, support, or train for combat operations, including the food, equipment, and systems necessary to support the feeding process.
cured meat	Meats that are processed and preserved with salt, sugar, or nitrates such as bacon, hot dogs, ham, sausages, and deli meats.
DFSP	The DoD program to provide high quality, cost-effective, and nutritionally appropriate food service to authorized military and civilian personnel.
DFSP FCI	A prescribed list of food items, measurements, and quantities that are representative of the USDA liberal food plan market basket and used to determine the Military Departments’ monetary value of the BDFA for 100 standard rations. The DFSP FCI is used to compute the BDFA and satisfies the MDRI requirements of AR 40–25/OPNAVINST 10110.1/MCO 10110.49/AFI 44–141 and Title 10, U.S.C.
DLA Subsistence Total Ordering and Receipt Electronic System	A web-based system that enables customers to place orders for subsistence products and process receipts of subsistence products.
DoD color-coding programs	DoD programs to aid menu planners and diners in selecting nutritionally balanced meals based on color-coding menu items.

TERM	DEFINITION
	Green is used to identify the most nutritious menu items, yellow identifies less nutritious menu items, and red identifies least nutritious designation menu items. Go for Green® and Fueled to Fight® are examples of color-coding programs.
DoD supply class I	Subsistence, food, and food-related supplies, including condiments, utensils, paper products, and bottled water.
ESM	Using the appropriated fund dining facility for a unit or group during operational deployments or training for certain courses, when the Secretary concerned, the Combatant Commander, or the Joint Task Force Commander determines that it is essential for accomplishing training and readiness or is necessary for military operations. A government dining facility that is necessary for the health and safety of enlisted personnel permanently assigned to single government quarters on an installation, base, or station single government quarters. Also known as essential unit messing in Volume 12 of DoD 7000.14-R and Section 020315 of the Joint Travel Regulations.
field feeding	Feeding operations including, but not limited to, preparation, logistics, distribution, storage, or waste disposal of meals to support personnel in operations ranging from humanitarian assistance to full-scale war, in field exercises when actually subsisting under field conditions, forces afloat, and emergency conditions resulting from catastrophes or civil disorders as described in Army Techniques Publication 4-41.
flight feeding	Meals served to passengers and crew members during flights on aircraft.
FMTs	DoD Component organizations that manage and operate all levels of appropriated fund dining facilities to include garrison and field locations in accordance with AR 40–25/OPNAVINST 10110.1/MCO 10110.49/AFI 44–141.
food defense	Actions taken to protect food products from intentional or unintentional contamination that could cause harm to the health of those who consume the food products.
food environment	The physical presence of food that affects a person’s diet, a person’s proximity to food store locations, the distribution of food stores, food service, and any physical entity by which food may be obtained, or a connected system that allows access to food.

TERM	DEFINITION
food-related supplies	Food service items to accompany food as well as to prepare and serve food, including supplies for maintaining cleanliness, quality control, food protection, and for operating a dining facility.
food service	Comprehensive logistics support and related services associated with furnishing subsistence, acquisition and distribution of food, supplies, and equipment; meal preparation, processing and serving based on fiscal allowances and nutritional requirements for personnel; sanitation, design, and layout of dining facilities; personnel authorizations and training in food services; and documentation and accounting of food service expenditures.
Fueled to Fight®	A U.S. Marine Corps program focused on educating Marines on how to make informed menu selections to maintain a high level of performance to support the mission. Color-coding product identification is used to enhance a Marine’s ability to make healthy choices in U.S. Marine Corps mess halls using the information found on website https://www.fitness.marines.mil/PerformanceNutrition/ .
Go For Green®	A joint Services performance-nutrition initiative that improves the food environment where Military Service members live and work. The program, found on website https://www.hprc-online.org/nutrition/go-green , prompts better food and beverage selections that contribute to performance, readiness, and health.
high protein-low residue meal	In-flight meals provided to jet aircraft crews embarking on flights of 6 hours or more when the flight entails the use of pressure suits, space restrictions, or lack of equipment or the capability for the in-flight meal preparation or disposal of body waste.
lower calorie meal	Highly nutritious meals for crew members or passengers who need to maintain or lower their body weight.
market basket	A DoD list of food items used with the DFSP FCI to identify specific number of servings of required foods and specific amounts that are needed to support a population of moderately active military personnel with nutritional baselines in accordance with DoDI 6130.05. The USDA Food Plans represent a set of market baskets, each applicable to specific age-gender groups. Each market basket contains a selection of foods in quantities that reflect current dietary recommendations, actual consumption patterns, food composition data, and food prices as outlined on USDA website https://www.fns.usda.gov/cnpp/usda-food-plans-cost-food-reports-monthly-reports .

TERM	DEFINITION
MDRI	Defined in AR 40–25/OPNAVINST 10110.1/MCO 10110.49/AFI 44–141.
meal ready-to-eat	A self-contained general-purpose individual-serving operational ration consisting of a full meal packed in a flexible meal bag.
mess	A building or room in which Service members take their meals as described in Appendix A of the Joint Travel Regulations, Chapter 25 of Volume 7 and Chapter 19 of Volume 12 of DoD 7000.14-R, and Section 1011 of Title 37, U.S.C.
nutritional standards for rations	Standards for the nutrition content of military rations established to maintain the nutrition status, health, and performance of military personnel.
operational rations	Foods supplied to sustain warfighters during combat operations, operational deployments, or field training.
pandemic	An epidemic of an infectious disease that spreads across a large region and affects a substantial number of people.
prime vendor	DLA established vendors for DoD customers to order items through a contracting process that provides commercial products to regionally grouped military and federal customers from commercial distributors using electronic commerce. DoD customers typically order and receive materiel delivery through the prime vendor’s commercial distribution system. See Volume 3 of DoDM 4140.01 for further information on this source of supply.
principal member	Member of a group that is designated to represent their organization and having the authority to vote on issues discussed in the group (e.g., Ms. X is a principal member representing the Navy on the DoD JSPB).
ration	A quantity of nutritionally adequate food required for one person to subsist for 1 day.
sandwich meal	A self-contained, nutritionally balanced meal that requires no supplement, intended for consumption during a limited time after issue, and requires no equipment for preparation and serving.
SCRM	The process for managing risk by identifying, assessing, and mitigating threats, vulnerabilities, and disruptions to the DoD supply chain from beginning to end to ensure mission effectiveness.

TERM	DEFINITION
	Successful SCRM maintains the integrity of products, services, people, and technologies, and ensures the uninterrupted flow of product, materiel, information, and finances to support all DoD-managed items. DoD SCRM encompasses all sub-sets of SCRM, such as cybersecurity, software assurance, obsolescence, counterfeit parts, foreign ownership of sub-tier vendors, climate change-related risk, and other categories of risk that affect the supply chain.
Services' buyers' guides	Guides used by food services operations to find lists of product specifications with uniform form, fit, function and nutritional guidelines similar to the Federal Supply Classifications. Food services personnel use the lists during the review of items for the subsistence prime vendor catalogs. The guides found on DLA website https://www.dla.mil/TroopSupport/Subsistence/ focus on food items that meet MDRI (e.g., Army Buyers' Guide and United States Marine Corps Buyers' Guide).
snack meal	Food provided to crewmembers or passengers on short flights that do not require full meal service, or on long flights in addition to a meal. The meal may include any food authorized for flight feeding but may not be issued in lieu of a regular flight meal.
special food allowance	A computed monetary value of a ration necessary for the subsistence of a person participating in missions when the BDFFA is not sufficient or practical, such as flight feeding, field feeding, submarine feeding, and space feeding.
subsistence	Rations, food, and other food products that are used to meet mission objectives, meet nutritional standards, and satisfy the requirements of this manual. Rations, food, and food products that provide a nutritionally adequate quantity of healthy, wholesome, nutritious food items.
subsistence catalogs	Vendor provided listings of stock item numbers, item descriptions, item prices, and other item data for customers to use for placing orders of food and food-related supplies in the DLA Subsistence Total Ordering and Receipt Electronic System found on DLA website https://www.dla.mil/TroopSupport/Subsistence/FoodServices/ .
Subsistence Prime Vendor Program	A DLA program that establishes a method of food distribution to DoD customers through commercial food distributors that offer services similar to the services offered to commercial restaurants and institution feeding accounts. For more information, see https://www.dla.mil/TroopSupport/Subsistence/FoodServices/ .

TERM	DEFINITION
supplemental food allowance	A percentage increase to the BDFFA required for the subsistence of a person due to unusual or extraordinary circumstances, such as when nutritional requirements exceed the basic allowance for subsistence criteria. Examples of supplemental food allowances are entry-level training, special operation commands, or when average unit energy expenditure exceeds 2800 calories per day. Supplemental food items may only be provided when validated by a Military Department's medical provider to meet mission requirements.
supply chain risk	The risk of a major supply chain disruption or adversary actions that sabotage, maliciously introduce unwanted function, or otherwise subvert the design, integrity, manufacturing, production, distribution, installation, operation, or maintenance of a system so as to surveil, deny, disrupt, or otherwise degrade the function, use, or operation of such system.
therapeutic in-flight meals	Meals for patients embarking on aeromedical evacuation flights when the patient has verifiable allergens, religious restrictions, and verifiable medical nutrition requirements.
USDA liberal food plan	USDA food plans represent a nutritious diet at four different cost levels thrifty, low-cost, moderate-cost, or liberal. Each food plan includes market baskets with quantities of food by categories such as grains, vegetables, fruits, dairy, and protein. The liberal food plan (found on USDA website https://fns.usda.gov/cnpp) represents food expenditures in the top quartile of spending for food that people could purchase and prepare at home to obtain a nutritious diet.
USDA moderate food plan	USDA food plans represent a nutritious diet at four different cost levels thrifty, low-cost, moderate-cost, or liberal. Each food plan includes market baskets with quantities of food by categories such as grains, vegetables, fruits, dairy, and protein. The moderate food plan (found on USDA website https://fns.usda.gov/cnpp) represents food expenditures in the medium quartile of spending for food that people could purchase and prepare at home to obtain a nutritious diet.
warfighter	Any member of the Military Services who directly engages in combat operations with an enemy combatant.
whole	Naturally higher fiber food components with minimal additives and processing that affect the nutrient value (e.g., whole fruit, whole eggs, and whole grains).

REFERENCES

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- Army Techniques Publication 4-41, “Army Field Feeding and Class I Operations,” December 31, 2015
- Defense Logistics Agency Customer Assistance Handbook, current edition
- DoD 7000.14-R, “Department of Defense Financial Management Regulation (FMR),” current edition
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- United States Code, Title 10
- United States Code, Title 37, Section 1011
- United States Marine Corps Buyers Guide, current edition¹

¹ Found on <https://www.dla.mil/TroopSupport/Subsistence/working-with-subsistence/References>