

COMSCINST 4061.5	COG CODE N4	DATE 28 SEP 94
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DEPARTMENT OF THE NAVY
COMMANDER MILITARY SEALIFT COMMAND
WASHINGTON NAVY YARD BLDG 210
901 M STREET SE
WASHINGTON DC 20398-5540

COMSCINST 4061.5
N4
28 September 1994

COMSC INSTRUCTION 4061.5

Subj: FOOD SERVICE MANAGEMENT PROGRAM

Ref: (a) COMSCINST 4000.2A
(b) COMSCINST 3120.2D
(c) COMSCINST 12410.25B
(d) NAVSUPINST 40691.11G
(e) NAVSUP PUB P-580
(f) COMSCINST 12451.3

1. Purpose. To outline and promulgate Military Sealift Command (MSC) Food Service Management (FSM) Program to all MSC personnel.
2. Applicability. This instruction is applicable to all civil service manned ships.
3. Discussion. MSC is concerned about the health and well-being of our civilian mariners (CIVMARS) and sailors. Efforts to stay abreast of industrial food trends and offer our fleet personnel nutritious, well-balanced, eye-pleasing and good tasting food are essential in maintaining our operational readiness. The following efforts are currently in place and are the foundation for improved food service aboard MSC ships. It is important to ensure that the FSM Program includes an ongoing improvement process. Being receptive to new techniques and open to feedback from all sources is key to our success.
 - a. Procedures. Guidelines for the day-to-day operation of the Steward Division are contained in reference (a). This directive contains all required accounting, reporting and operational procedures for the management of all messes afloat.
 - b. Promotions. Reorganization of the afloat supply department established a line for promotion from steward utilityman, chief cook/chief baker, chief steward, up to and including supply officer. Reference (b) will be revised to incorporate the structure and line of accountability for promotion.

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c. Training. New training courses and objectives were established at our Supply Training Facility located at the Navy Supply Corps School in Athens, GA. These courses are required for advancement and are contained in reference (c).

d. Standards. To ensure that nutritional standards and the CNO's goals contained in reference (d) are known to all and distributed to the MSC fleet, the following publications have been provided to all CIVMAR manned ships: NAVSUP P-7, Armed Forces Recipe Service; NAVSUP P-421, Food Service Operations and NAVSUP P-486, Navy Food Service Procedures Publication.

e. Menu Planning. To reduce the amount of fat, cholesterol and salt in the mariner's diet, reference (e) is to be used in menu planning. A future update to our automated FSM Program will contain a menu planning module which will evaluate nutritional benefits.

f. Automation. To assist the Steward Division in inventory management, meal preparation, ration control, reports and returns, the automated FSM Program was developed and implemented. Guidance for this program is contained in reference (a).

g. Awards. To provide an incentive to be the best team of food service personnel within MSC, the Food Service Management Excellence Award was established to reward the best large and small messes within MSC. An outline and rules of the program are contained in reference (f).

5. Review. The Command Inspection Program is the primary method of assessing a ship's food service operation. This evaluation also provides the opportunity to voice opinions and submit feedback, which is important to our FSM Program.

6. Action. The continuous improvement process is an important factor in our food service operations afloat. All MSC CIVMAR-staffed ships are to use references (a) thru (f) in their daily mess operations.

7. Effective. Upon receipt.

Distribution:

COMSCINST 5000.19

List I (Case A)

SNDL 41B (MSC Area Commanders)

41C (MSC Subarea Commanders)

41F (MSCCENTACT)

T-100 (Masters, civil service manned ships)