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**Disaster Kitchen Training**  
**ARC 3068-30, Rev. 03/05**  
**Fact Sheet Revised September 2006**

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**Description** This course is designed to give the learners the opportunity to learn about and practice working in a kitchen to prepare meals for delivery to clients affected by a disaster. The course includes lecture, table group exercises and a day-long practical application of knowledge and skills by preparing meals in a kitchen.

**Purpose** The purpose of this course is to prepare Red Cross and partner agency staff to work at a kitchen site and prepare large numbers of meals for those affected by a disaster. Activities at a kitchen site include: preparing the food in the kitchen and working in the yard/supply area and mobile feeding area, if needed.

**Learning Objectives** After completing this course, participants will be able to—

- Utilize safe food handling procedures.
- Understand the process of food preparation and delivery.
- Determine Mass Care feeding requirements for a disaster response.
- Understand the needs of a suitable food preparation facility and the additional material resource requirements for the facility.
- Work efficiently with supervisors to receive, inventory, store, and distribute supplies delivered to the kitchen site.
- Understand the closing procedures for a kitchen site, including the return of supplies and unused items.

**Audience** Participants may be Red Cross employees and volunteers and representatives of other partner agencies who may need experience in Mass Care food preparation. Participants must be able to lift 45pounds.

Students are expected to prepare a meal during the class and must bring attire that will allow them to prepare food, load and unload ERVs, and clean the kitchen and ERVs. Specific items needed are the following:

- Disaster vest (in case a media event is planned around the class or the cooking/delivering of the food)
- Baseball hat or stocking cap (hairnets will be available at the kitchen if participants do not bring other head wear)
- Comfortable shoes with rubber or non-skid soles

**Prerequisites**

**Required:**

- *Fulfilling Our Mission: Translating Your Compassion Into Community Action* (DSGEN200A, Rev. 07/06)
- *Community Services Overview* (ARC 3068-6, Rev. 09/05)

**Recommended:**

- *ERV: Ready, Set, Roll* (ARC 3068-4, Rev. 09/05)
- *Shelter Operations* (ARC 3068-11, Rev. 09/05)
- *Logistics: An Overview* (ARC 3071-1, Rev. 09/05)
- *Logistics Simulation* (ARC 3071-2, Rev. 02/98)

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**Length** Total instructional time is 16 hours. The course is designed to be taught in two days. The first day will be in the classroom with an hour for lunch and two 15-minute breaks. The second day is spent in a practical exercise in a kitchen where the participants prepare a meal to be served to a designated group of people. Attendance is required for the entire course.

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**Scheduling** The host unit will schedule the course for a minimum of 10 and a maximum of 25 participants. This course requires special set-up. Please see the Instructor Manual for the specific requirements and budget guidance.

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**Instructor Requirements** This basic disaster course will be taught by a pair of authorized instructors who—

- Are ranked as Manager or higher in the Mass Care group of the DSHR System.
- Have completed DIST or have cross-trained from another discipline.
- Have one or more experiences as a supervisor at a kitchen site (Kitchen Supervisor, Yard Supervisor, or Mobile Feeding Supervisor) or have worked at a mass food service or hospitality site (e.g. school cafeteria, restaurant, caterer, etc.) with knowledge of the Red Cross response program through the chapter.

In addition to the required courses for the participants, the instructors must also have taken *ERVs: Ready, Set, Roll, Logistics: An Overview* and *Logistics Simulation*. It is recommended that instructors have taken a safe food course, e.g. the National Restaurant Association's *ServSafe* program or a similar program

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**Materials** For a list of materials, see the Disaster Training Courses page on CrossNet.

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