

I'll take 10,000 meals to go

And other ridiculous requests
And you have 24 hours to get it done
(You must be crazy)

Gaylon Moss
NCBM Disaster Relief



Mass Feeding Task Force Partners



**American
Red Cross**



Emergency Management





3 Parts to a Mass Feeding Operation

- Food Supply Chain
- Food Preparation
- Food Distribution



Menu Planning

Entree'

Beef Tips
Pot Roast
Chicken and
Dumplings
Chicken Patty
Roast Beef Gravy
Hamburger Patty
Meat Lasagna
Fish Patty
Meatloaf Patty
BBQ
Center Cut Pork
Ravioli
Beef Stew

Vegetables

Green Beans
Lima Bean
Diced Carrots
Coleslaw
Green Peas
Diced Peas and
Carrot
Squash
Casserole
Broccoli

Fruit

Apple
Fruit Cocktail
Tropical Fruit
Sliced Peaches
Pear Halves
Applesauce
Bananas
Orange

Starch

Hamburger Buns
Dinner Rolls
Wheat Bread
White Bread
Frito Lay Chips
Mashed
Potatoes
Uncle Bens Rice

Dessert

Oatmeal Cookies
Oreo Cookie
Chocolate Chip
Cookie
Fig Newton

Beverage

Coffee
Tea
Water
Fruit Punch
Drink Mix
Pink Lemonade
Drink Mix

Food Ordering/Scaling

Order enough food for 10,000 servings.

Entrée = 8 oz.

Veggies = 6 oz

Entrée = 8 oz. $(10,000 \times 8 = 80,000 \text{ oz's})$; divided by 16 oz: = 5,000 lbs

Veggies/Fruit = 6 oz $(10,000 \times 6 = 60,000 \text{ oz's})$; divided by 16 = 3,750 lbs

Veggie: @ 16 servings per #10 can; 6 cans to a case – 96 servings; 100 is close enough. $10,000 / 100 = 100$ cases

Food Supply Chain

Actual Meals



Beef Tips

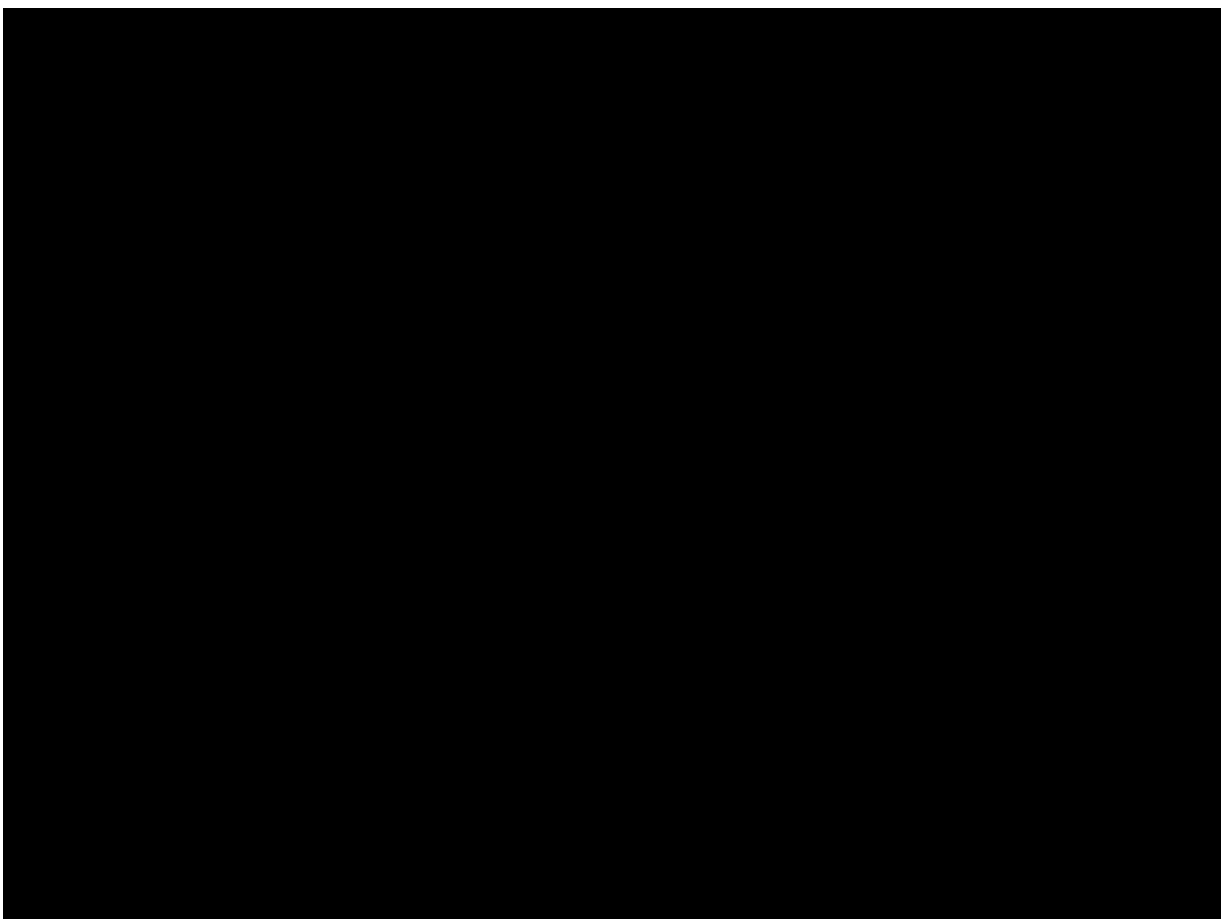


Chicken



Hamburger
Steak

Food Preparation



Food Distribution



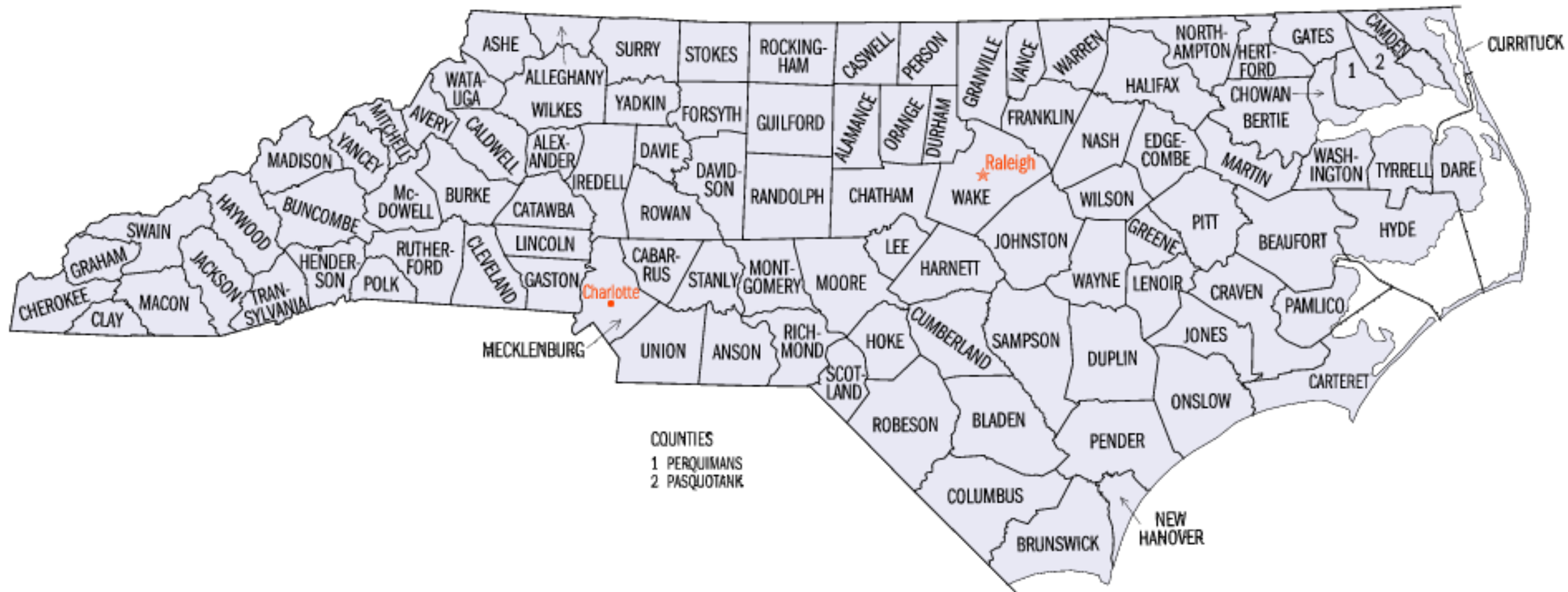




mer
ss

like Jesus
Welcome to us

All American Red
Disaster Assistance



Field Kitchen



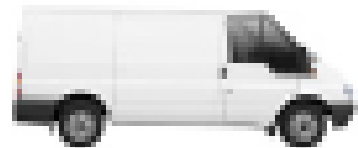
Immediate Service Area



Red Cross ERVs



**Salvation
Army
Canteens**



**Rented
Vans &
Trucks**

I'll take 10,000 meals to go

And other ridiculous requests
And you have 24 hours to get it done
(You must be crazy)

Gaylon Moss
NCBM Disaster Relief

