



ARMED FORCES RECIPE SERVICE (AFRS)

PURPOSE:

The Armed Forces Recipe Service (AFRS) is responsible for development, improvement, and standardization of recipes for foods prepared and served in military dining facilities. The recipe collection consists of 25 and 100 serving recipes that have been developed, tested, and standardized for product quality, consistency, and yield.

CHARACTERISTICS:

The AFRS addresses the diverse food preferences of US Warfighters by offering recipes representing a wide variety of old favorites and ethnically and regionally diverse choices. Holiday and special emphasis meals are also supported by a wide variety of recipe selections. The AFRS also meets the diverse needs of varying food service operations, both on land and at sea, by offering recipe variations representing scratch, speed-scratch, and Ready-To-Use (RTU) options. DoD CFD supports the AFRS by performing the development, testing, and standardization for the recipes. The updated recipe collection includes Service submitted "locally" created recipes, and "legacy" recipes (including those originally developed outside of CFD) that need to be brought up to modern standards for preparation techniques, equipment used, and nutritional content. The goal is to put forth a wide variety of highly acceptable recipes that support the various nutrition and performance goals of the Services.

NUTRITIONAL DATA:

The AFRS recipes reflect recommendations from the latest publications of the United States Department of Agriculture (USDA)/United States Department of Health and Human Services (USDHHS) Dietary Guidelines for Americans and the DoD Menu Guidelines. Menus are built by the Services around the specific needs of the populations served by the various dining facilities. The AFRS improves upon the overall nutritional quality of the recipe collection, with a particular focus on sodium reduction, healthy fat selection, and an increase in whole grains and foods high in omega-3 fatty acids. Recipes are to be color coded green, yellow or red according to the Go for Green® nutrition labeling criteria.

PREPARATION REQUIREMENTS:

Trained foodservice personnel are required. Varying levels of expertise are supported by the range of scratch, speed scratch, and RTU variations, stream-lined and simplified preparation instructions, and photographs and diagrams.

AFRS INTERACTIONS:

Joint Services Recipe Committee (JSRC): Responsible for guidance and oversight of the development and maintenance of the Armed Forces Recipe Service files and supporting instructions used by the Services.

Membership on the JSRC includes representatives from each Service (ideally one each from the areas of Nutrition and Foodservice). Advisory Members are from the Office of the Surgeon General, JSPB, Public Health Command, Defense Logistics



Services Foodservice Leads	
Navy	NAVSUP — Director, Navy Foodservice and Nutrition Program Manager
Army	JCCoE-ACES Quality Assurance Division
Marine Corps	Deputy Director, Food Service and Subsistence MCICOM, G-4 (Food Service, Garrison), and Registered Dietitian
Air Force	Chief APF Operations, Air Force Food and Beverage Section, Division of Operations, Air Force Personnel Center
Coast Guard	Commandant (CG-1111) USCG Food Service Program Manager
Military Sealift Command	Food Service Program Manager



Agency, DoD FNSC or their workgroups, Uniformed Services University members, United States Department of Agriculture, other CFD teams, and other invited guests as required.

Joint Subsistence Policy Board (JSPB): Serves as a means for planning, coordinating and resolving subsistence related issues for the entire DoD. The governing body for the JSRC.

Go for Green®: DoD Nutrition program that helps the military community identify healthy food and beverage choices with the goal of optimizing performance, readiness, and health.



Operation Live Well: DoD initiative dedicated to improving the health and well-being of the defense community, including physical activity, nutrition, and tobacco-free living.

Healthy Base Initiative: Demonstration project that is examining select military installations' efforts to support improved nutritional choices, increased physical activity, obesity reduction, and decreased tobacco use.

DoD Nutrition Committee: Provides education and training to Service members to ensure that they are able to make healthy lifestyle choices regarding nutrition and dietary supplements and so achieve and maintain performance and health.

- **Food and Nutrition Subcommittee (FNSC):** Makes recommendations on policy and nutritional requirements of the military Services.
- **Food Service Operations Workgroup:** covers topics/ issues related to food procurement/supply, accounting, menu design, recipes, dining facilities, fleet food service operations, food safety, education, and the associated training, logistical and technical support needed.

POINT OF CONTACT:

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