

Food Unit Leader, S-357

Pre-course Work

All questions/answers are in accordance with the National Mobile Food Services Contract.

1. In what section of the contract will you find information on supplies, services, and equipment provided by the contractor?
 - a. Section A
 - b. Section B
 - c. Section C
 - d. Section D
 - e. Section E
 - f. Section F

2. In what section of the contract will you find information on description, specifications, or work statement?
 - a. Section A
 - b. Section B
 - c. Section C
 - d. Section D
 - e. Section E
 - f. Section F

3. In what section will you find information on packaging and marking?
 - a. Section A
 - b. Section B
 - c. Section C
 - d. Section D
 - e. Section E
 - f. Section F

4. In what section of the contract will you find information on inspection and acceptance?
 - a. Section A
 - b. Section B
 - c. Section C
 - d. Section D
 - e. Section E
 - f. Section F

5. In what section of the contract will you find information on food labels?
 - a. Section A
 - b. Section B
 - c. Section C
 - d. Section D
 - e. Section E
 - f. Section F

6. In what section of the contract will you find information on ordering procedures?
 - a. Section A
 - b. Section B
 - c. Section C
 - d. Section D
 - e. Section E
 - f. Section F

7. In what section of the contract will you find information on minimum requirements for the National Mobile Food Services Unit to be in accordance with the current Food and Drug Administration (FDA) Food Code?
 - a. Section A
 - b. Section B
 - c. Section C
 - d. Section D
 - e. Section E
 - f. Section F

8. The intent of this contract is to provide:
 - a. Appetizing, well-balanced meals
 - b. Hot meals and sack lunches
 - c. Supplemental items
 - d. Hot and cold can meals
 - e. All of the above
 - f. a, b, and d

9. When _____ or more persons per meal are anticipated to stay or increase for the next 72 hours and the National Mobile Food Services contractor is reasonably available, the government is obligated to purchase such quantities as may be needed, provided the contractor can meet the incident's needs and required timeframes.
 - a. 500
 - b. 600
 - c. 800
 - d. 150

10. The government is required by the National Mobile Food Services Contract to furnish:
 - a. Garbage cans and liners.
 - b. Combination hot food/drink containers (hot cans).
 - c. Containers for grease disposal when the contractor cannot provide containers.
 - d. Crews for kitchen clean-up.
 - e. All of the above
 - f. b and c

11. The government is required by the contract to furnish:
 - a. Dust control for the main serving area as needed.
 - b. Potable water (after the first 200 gallons)
 - c. Gray water removal
 - d. Refrigeration for contractors' perishable items
 - e. All of the above
 - f. a, b, and c

12. The government is required by the contract to furnish a person to count the number of hot meals being served.
 - a. True
 - b. False

13. According to the National Mobile Food Services Contract, the government furnishes:
 - a. Escort to the incident if needed.
 - b. A fuel tender, when available.
 - c. Employees to manage the self service bar.
 - d. All of the above
 - e. a and b

14. The contractor is required by the contract to furnish all labor to:
 - a. Prepare food
 - b. Clean up the kitchen area
 - c. Clean up eating area
 - d. Count meals served
 - e. All of the above
 - f. a, b, and c

15. The contract requires the contractor to furnish:
 - a. A scale to spot check meal minimum weights.
 - b. Test strips for checking dish washing solution.
 - c. Dust control for the main serving area.
 - d. Thermometer for monitoring food temperatures.
 - e. All of the above
 - f. a, b, and d

16. The contractor is required by the contract to furnish:
 - a. Refrigeration unit for storage of perishables.
 - b. Gray water storage for a minimum of 1000 gallons.
 - c. Living accommodations for contractor's personnel.
 - d. Current copy of the FDA Food Code.
 - e. All of the above
 - f. a, b, and c

17. The contractor is required by the contract to:
 - a. Contain all grease products.
 - b. Record minimum and maximum temperatures inside refrigerator units and freezer units.
 - c. Record minimum and maximum temperatures in a log a minimum of 3 times a day.
 - d. Immediately report to the LSC or FDUL to verify set up location.
 - e. All of the above
 - f. a, b, and c

18. All contractors' equipment will have ground-fault protection for non-dedicated receptacles.
 - a. True
 - b. False

19. New garden hose can be used for potable water from water source to tank.
 - a. True
 - b. False

20. The contractor is responsible for handwashing facilities in proximity to food preparation areas for contractor's employees inside the main kitchen area and inside all food preparation areas at separate locations.
 - a. True
 - b. False

21. When a refrigerator unit or freezer unit has permanently installed corrugated flooring it is acceptable to place cardboard boxes of sack lunches directly on the floor.
- a. True
 - b. False
22. The refrigeration unit is to be a minimum of 1,200 cubic feet and kept at a temperature of 45° Fahrenheit.
- a. True
 - b. False
23. If potable water bladder bags are used they must be marked with at least 6" letters.
- a. True
 - b. False
24. When a responder goes back to the meal line for a second helping of ham at breakfast the person counting the meals should count him again because a meat portion has been served.
- a. True
 - b. False
25. The FDUL shall ensure that variety and content of all meals proposed by the contractor is in accordance with the contract specifications.
- a. True
 - b. False
26. Hummus is acceptable as a protein replacement.
- a. True
 - b. False

27. Hot cans can be reused if the food transported is in plastic bags within the hot can.
- a. True
 - b. False
28. A minimum of 11 oz. can of 100% juice is required for a sack lunch; however, a 12 oz. bottle of power drink would be acceptable.
- a. True
 - b. False
29. The Human Resource Specialist is the best person to notify the contractor of how many vegetarians are on the incident as they deal with peoples' special needs.
- a. True
 - b. False
30. The Logistics Section Chief complains that he cannot find any hot chocolate at the 24 hour service bar in the Mobile Food Services Unit. You inform him that the kitchen is now closed and the contractor is not responsible for having hot chocolate available at 0001 in the morning.
- a. True
 - b. False
31. Pre-prepared tray lines after the fourth meal must be approved by the FDUL and shall be approved on a limited basis only.
- a. True
 - b. False
32. All meats and poultry should be cooked to at least 170° Fahrenheit.
- a. True
 - b. False

33. The best way to check to see if quality standards are being met is to check the labels on the packages for grade and inspection before it is cooked.
- a. True
 - b. False
34. Fresh fruit for sack lunches at the incident are very expensive. This is justification for using only canned as long as they are “fancy” (Grade A).
- a. True
 - b. False
35. You must use paper bags for sack lunches. Sack lunches for vegetarians will be marked with a “V” and regular lunches will be marked with an “M.”
- a. True
 - b. False
36. The FDUL shall determine how long sack lunches may be held. The rule of thumb is to hold sack lunches for 24 hours then break them down. If they have been refrigerated they may be held longer.
- a. True
 - b. False
37. Food items in packages not clearly labeled, identified by a USDA certificate or other appropriate verifiable identification properly identifying the quality standards required under the contract, shall be rejected by the government and/or subject to other contractual remedies.
- a. True
 - b. False
38. Rand McNally Road Atlas, Microsoft Expedia Streets and Trips, and/or Government odometer readings are used to verify mileage for payment.
- a. True
 - b. False

39. Once serving has begun and three or fewer meals are served, the contractor will be paid 100% of the first three meals ordered or actually served, whichever is greater.
- a. True
 - b. False
40. The original white copy of the form NFES 1276 A/B, Daily Meal Order Invoice is left with the contractor to mail in for payment.
- a. True
 - b. False
41. The COTR provides assistance and guidance to the FDUL.
- a. True
 - b. False
42. As the FDUL you should be interacting with the contractor or the contractor's representative. The contractor's representative by title is the Food Service Unit Manager. This person or representative must be designated in writing and shall be available at the incident at all times.
- a. True
 - b. False
43. When changes need to be made to the contract, the _____ has the authority to do so.
- a. FDUL
 - b. COTR
 - c. COR
 - d. IC
 - e. CO
 - f. c, d, and e

44. The FDUL works for the Logistics Section Chief. The FDUL's major duties are:
- a. Issue order for meals
 - b. Approve written menus
 - c. Ensure proper meal counts
 - d. Complete NFES1276A/B
 - e. Maintain an ICS 214, Unit Log
 - f. All of the above
45. In what section of the specifications will you find potable water vehicle standards?
- a. Section C
 - b. Section D
 - c. Section E
 - d. Section F
 - e. Section J
 - f. Section K