
Description	<i>Disaster Kitchen Supervision</i> is an instructor-led, advanced level course. The course includes lectures and table group exercises that simulate opening, maintaining and closing a disaster relief operation kitchen.
Purpose	The purpose of this course is to provide participants with the knowledge, skills and abilities required to supervise the staff and tasks conducted at a disaster relief operation kitchen.
Learning Objectives	After completing this course, participants will be able to— <ul style="list-style-type: none">• Plan meals that meet the clients' needs, including cultural and ethnic considerations.• Determine the necessary supplies to prepare the food and how to order the supplies.• Create a timetable for food preparation so that the kitchen serves or sends the meals out at the correct time.• Coordinate kitchen activities with the kitchen site manager, the yard supervisor and the mobile feeding supervisor at the kitchen site.• Use available tools and resources to work efficiently and effectively at the kitchen site.• Foster a "safety first" environment in the kitchen.• Supervise the kitchen crew as it prepares, cooks and places the food in Cambros® for delivery.
Audience	Employees and volunteers of the Red Cross, and representatives of other partner agencies who— <ul style="list-style-type: none">• Desire experience in the food preparation process.• Are able to lift 50 pounds.• Are ranked as supervisor or higher in the Mass Care group of the DSHR system.• Have one or more experiences at a kitchen site or have worked at a large food service or hospitality site.• Have knowledge of how the Red Cross provides service to a disaster-affected community.
Prerequisites	<ul style="list-style-type: none">• <i>Disaster Kitchen Training</i>• <i>ERVs: Ready, Set, Roll</i>• <i>Shelter Operations</i>• <i>Logistics: An Overview</i>• <i>Logistics Simulation</i>
Length	This course is 8 hours in length including breaks. Attendance of the entire course is required to earn a course certificate.
Scheduling	The recommended class size is a minimum of 10 and a maximum of 20 participants.

Instructor Requirements

This course is taught by one or two authorized advanced disaster instructor(s) who are—

- Ranked as supervisor or higher in the Mass Care group of the DSHR system.
- Qualified as an instructor of *Disaster Kitchen Training*. It is recommended that instructors have taken a safe food course, e.g., the National Restaurant Association’s *ServSafe* course or a similar program.
- Have one or more experiences as a feeding manager, supervisor or manager at a kitchen site, or have worked at a large food service or hospitality site.
- Have knowledge of how the Red Cross provides service to a disaster-affected community.

Materials and Equipment

- *Disaster Kitchen Supervision* Instructor’s Manual (ARC 3068-5, rev. 12-06)
- *Disaster Kitchen Supervision* Participant’s Workbook (ARC 3068-5A, rev 12-06) (one per participant)
- *Disaster Kitchen Supervision* PowerPoint presentation (rev. 12-06)
- [Kitchen Supervision Toolkit](#) (rev. 02-07) (one per participant)
- [Participant evaluations \(F5898B\)](#) (one per participant)
- Course roster: LMS generated or [F6418AR](#)
- Computer and LCD Projector
- Name tags or name tents
- Newsprint paper, easel and markers
- Masking tape
- Course certificates: (one per participant)

Note:

The instructor manual, participant workbook and PowerPoint presentation are available on CrossNet. The *Kitchen Supervision Toolkit* is located on the Group/Activity Pages of CrossNet. Printable materials are designed to be copied double-sided, black and white.

The following course materials are available for purchase from the DocStore:

- A CD (3068-5CD) that combines the instructor manual, participant workbook and PowerPoint presentation
- Printed copies of the instructor manual, participant workbook and toolkit

Data Management

To enter course code information:

- Plateau Learning Management System (LMS), use 3068-5
- Saba LMS, use DIS000022
- Chapter Environment Resources System (CHERS), use 3068-5
- Disaster Services Human Resources (DSHR), use DKS