

JSP 456
Defence
Catering Manual



Volume 1
5th Edition 2011

Catering Management

RECORD OF AMENDMENTS

Amendment	Reference & Date	Signature

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FOREWORD

1. JSP 456, Defence Catering Manual (DCM) provides an amalgam of regulations, instructions, advice and a point of reference for Service caterers to assist them in the delivery of the catering function across the entire range and diversity of Armed Forces Catering. The DCM is split into 4 Volumes for ease of Reference:

JSP 456 Volume 1 – Catering Management

JSP 456 Volume 2 – Catering Accounting Regulations

JSP 456 Volume 3 – Food Safety Management

JSP 456 Volume 4 – Catering, Retail and Leisure

2. The content of each of the Volumes has been agreed through consultation between staff representing the Defence Food Services Team (DFS Team) and the lead Commands of each of the 3 Arms of Service and, whilst common processes and practices have been adopted where appropriate, individual Service requirements are included as necessary. Additional chapters will be added as standard procedures and convergence, common to the 3 Services, develops.

3. Instructions and regulations detailed in this publication supersede all single Service catering instructions. Where accounting procedures unique to either one or a combination of the Service Arms exist, their applicability is covered within this manual and where extracts from this manual are printed in single-Service publications; they are to be reproduced verbatim.

4. Editorial responsibility for the DCM is vested in the DFS Team COS and responsibility for each of the Volumes is as follows:

Volume 1 – Policy 2

Volume 2 – Policy 2

Volume 3 – Policy 1

Volume 4 – Policy 3

Proposals for amendments or additions to the text should be forwarded, through Single-Service Commands, to the **DFS Team**, for the attention of the appropriate Editorial Officer.

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INTRODUCTION

1. The Defence Food Services Team has endorsed the production of JSP 456 Defence Catering Manual Volume One – Catering Management to align the three Services' Catering Management procedures.
2. This volume contains Tri-Service procedures, instructions and advice for Catering Management and it is to be used as the reference document on occasions when management of all catering practices and procedures are inspected and/or assessed.
3. This publication will be updated as necessary. Where sections are reproduced in single-Service instructions they are to be reproduced verbatim.

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GLOSSARY OF TERMS, ABBREVIATIONS AND ACRONYMS

BOP	Basis of Provision
BF(G)	British Forces Germany
BLC	Base Logistics Commander
BLO	Base Logistics Organisation
CD(C&C)	Commercial Director (Command & Centre)
CILOR	Cash In Lieu Of Rations
CINCFLEET	Commander in Chief Fleet
CMR	Casual Meal Rate
CO	Commanding Officer
CoC	Chain of Command
COMRFA	Commodore Royal Fleet Auxiliary
CTA	Cookery Training Allowance
CRL	Catering Retail and Leisure
DofQ	Denomination of Quantity
DFC	Daily Food Charge
DFS Team	Defence Food Services Team
DMR	Daily Messing Rate
DSCOM	Defence Support Chain Operations and Movements
DTE	Defence Training Estates
EMC	Extra Messing Charge
EMI	Extra Messing Income
EOAP	End of Accounting Period
EOFY	End of Financial Year
FBL	Food Balanced Load
FCO	FLEET Catering Officer
F&C	Foreign and Commonwealth
FFR	Fixed Forces Rate
FLC	Front Line Command
FSC	Full Support Contract
FSO	Food Services Officer
FSWO	Food Services Warrant Officer
GM	General Messing
HQNI	Headquarters Northern Ireland
HQRM	Headquarters Royal Marines
HRS	Home Ration Scale
IAC	Internal Accounting Code
ICW	International Catering Waste
LDSO	Logistics Department Standing Orders
LO	Logistics Officer
LSO	Logistics and Supply Officer
JNCO	Junior Non-Commissioned Officer
MMP	Missed Meals Payment
MOA	Meals Out Allowance
MoD	Ministry of Defence
MOU	Memorandum Of Understanding
MS	Mess Subscriptions
MSF	Military Support Function
NAO	National Audit Office
NCHQ	Navy Command Headquarters
ORP	Operational Ration Packs

ORS	Overseas Ration Scale
PFM	Publicly Funded Messing
POC	Potential Officer Candidate
QR	Queen's Regulations
RAF	Royal Air Force
RAO	Ration Accounting Officer
RAS	Replenishment at Sea
RFA	Royal Fleet Auxiliary
RLC	Royal Logistic Corps
RM	Royal Marines
RMR	Royal Marines Reserve
RN	Royal Navy
RNR	Royal Naval Reserve
SER	Ships Emergency Ration
SCC	Sea Cadet Corps
SFO	Special Forward Order
SNCO	Senior Non-Commissioned Officer
SR	Senior Rate
SSN	Patrol Submarine
SSS	Solid Support Ship
TA	Territorial Army
TAVR	Territorial Army Volunteer Reserve
TLB	Top Level Budget
TOR	Terms of Reference
TSSBN	Trident Submarine
TTW	Transition to War
UAO	Unit Administration Office
VCDS	Vice Chief of Defence Staff
WRVS	Women's Royal Voluntary Service