

CG Dining Facility Frequently Asked Questions

1) Why are changes being made to the FS program?

The changes being implemented within the Food Service Program (FSP) in FY-15 are necessary to meet ongoing Coast Guard (CG) budgetary constraint and statutory requirements.

2) How will these changes impact the FS rate?

Depending on the changes being made at specific dining facilities, there could be an increased workload placed on our FS personnel (e.g., performing mess attendant duties where those services were currently performed by contract personnel). Where possible, other unit personnel will be assigned by the command to assist. There will also be additional requirements, for example, changes to the meal sign-in sheet, to obtain additional data needed to manage the dining facilities. A recent contracted study will help FSP managers identify ways to help minimize these burdens and help the CG FSP incorporate the best solutions for achieving both mandated savings, improved FSP policy and adjusted operating procedures. There are no current plans to eliminate FS billets – any changes to the FS sea-to-shore ratio or pyramid will be coordinated through the FS Rating Force Master Chief.

3) What will happen to FS staff when a galley closes, or there are changes to the service being offered at a dining facility?

The Rating Force Master Chief will be involved in any changes to FS rate structure and location. Reassignment or reprogramming of billets will be handled on a case-by-case basis, balancing “needs of the service” with needs of the rate. Multiple factors will be considered, including sea-to-shore ratio, the FS pyramid, retirement, advancement, and critical fills.

4) Why are no cost flight meals being eliminated? How will food be provided to members involved in flight operations?

No-cost flight meals are being eliminated to create equity for all CG personnel who need meals in support of CG operations. Standardizing the manner in which “box meals” are distributed, and the ration claimed for these meals, will reduce cost and increase efficiency for operations at CG dining facilities. Meals will still be available for aviation personnel; however, they will now be purchased in the same manner used by all other CG personnel. See FAQ 5 and 6.

5) Is it true that individual members will be required to pay for box meals provided for flight operations?

Yes, aviation personnel will follow the same box lunch sale of meal policy as other personnel. In addition, the dining facility will only get the ration value allowance of that meal sale; they will no longer claim the entire ration.

6) Why are box meals provided for flight operations being changed to a sale of meal?

The sale of meal ration will accurately reflect the value of the contents of a box meal being sold.

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7) There are changes being made to some of the service contracts at CG dining facilities. What is being changed, and why?

In some locations a galley will close. Base Boston's galley closed on 01 October 2014 and Base Portsmouth's galley will close on 31 May 2015. In others, contract mess attendant and janitorial services will be terminated. The scope of service may be reduced by a certain percentage at other locations, and evening meals will be eliminated at many dining facilities. These decisions are being made for multiple reasons, including elimination of services that are rarely or sporadically used, changes regarding the availability of alternative sources of food at some locations, and, the need to achieve overall food service budgetary reductions.

8) Will the Coast Guard Food Service Manual be revised?

A new Food Service Manual is being drafted and is currently under review. The goal is to publish in FY15. Please forward any change recommendations to the Commandant (CG-1111) FSP Manager via your Food Service Assistance and Training Team (FSAT) at FORCECOM.

9) Are there changes being made to the Ashore Basic Daily Food Allowance (BDFFA)?

Yes. Small percentage changes have already been made over the last few months. Shore BDFFA will continue to see a small decline, which will total five percent over the full ten month period. Any further reductions will be based on published Consumer Price Indexes and USDA Food Plan cost data.

10) I have heard that evening meals are being eliminated. How am I supposed to get dinner if the dining facility is closed?

Currently, several dining facilities already operate on a limited evening meal service, or offer no evening meal service at all. After analyzing evening meal usage service-wide, it was determined that the cost to continue evening meals at many locations is not economically sound. Where evening meals are still required, and the dining facility no longer offers evening meals, members will have the option to sign up for and receive a box meal.

11) There have been several data calls lately regarding the FS program. Why is this happening? Will there be more?

These data requests have been made to collect information needed to make informed decisions about reducing systemic FSP costs, and to identify alternatives to meet required FSP budget reduction mandates. In addition, we need data to work on minimizing the impact on the FS rate, and revising both FSP policy and galley operating procedures. New data will help FSP managers determine how to best "right size" and preserve the FS rate, and operate the FSP in a more efficient and cost-effective manner.

12) Will the FS Workbooks be changed to reflect the changes being made to galley operations?

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Yes, FS Workbook forms and formulas will be adjusted to support any additional data or documentation that will be required.

13) Where will I eat if my local dining facility is closed?

Locations that are identified for galley closure are being done so with the understanding that there are viable alternatives available for members to obtain food. In addition, galleys will be offering box lunch sign-up to provide an additional food option. In some locations, other options for meals are being considered, such as expansion of MWR facilities.

Food Service (FS) Enterprise Management

Rating Force Master Chief – FSCM Bob Stage
Training/Professional Development

Program Manager – CWO4 Chad Adams
FS Workbooks Management

Change Management – FSCM Katrina Goguen

Policy - FSCM Katrina Goguen, FSC Mary Brooks

Logistics/Field Help Desk - FSC Mary Brooks

FT Lee Liaison - FSCM Katrina Goguen

FINCEN – FSC James Acord

DLA Philadelphia – FSCS Steven Jedziniak
(Prime Vendor, Overseas)

FSAT – FSCM Tuesday Jackson

Division Chief – CAPT Matthew Kleiman

Office Chief – Mr. Bob Skewes
