

# ARMY RDT&E BUDGET ITEM JUSTIFICATION (R2 Exhibit)

**February 2008**

<b>BUDGET ACTIVITY</b> <b>5 - System Development and Demonstration</b>		<b>PE NUMBER AND TITLE</b> <b>0604713A - Combat Feeding, Clothing, and Equipment</b>						<b>PROJECT</b> <b>548</b>	
COST (In Thousands)	FY 2007 Estimate	FY 2008 Estimate	FY 2009 Estimate	FY 2010 Estimate	FY 2011 Estimate	FY 2012 Estimate	FY 2013 Estimate	Cost to Complete	Total Cost
548 MIL SUBSISTENCE SYS	2922	2485	2499	2139	2183	2159	2206	Continuing	Continuing

**A. Mission Description and Budget Item Justification:** This project supports the development and demonstration and Non-Developmental Item (NDI) Commercial Off The Shelf (COTS) evaluation of combat feeding equipment to enhance soldier efficiency and survivability, and to reduce food service logistics requirements for all four services. The project supports multi-fuel, rapidly deployable field food service equipment initiatives and engineering and manufacturing development to improve equipment, enhance safety in food service, and decrease fuel and water requirements. This project develops critical enablers that support the Joint Future Capabilities and Joint Expeditionary mindset, by maintaining readiness through fielding and integrating new equipment; by enhancing the field soldier's well-being; and providing soldier usable equipment. They also reduce sustainment requirements, related Combat Support/Combat Service Support (CS/CSS) demands on lift, the combat zone footprint, and costs for logistical support.

This PE/Project supports Field Feeding programs for all the services.

<b><u>Accomplishments/Planned Program:</u></b>	<u>FY 2007</u>	<u>FY 2008</u>	<u>FY 2009</u>
FY07: Completed design and fabrication of prototype sink exhaust blower assembly and conducted functional and environmental testing and evaluation. Evaluated methods for reusing untreated rinse and sanitizing water as wash and rinse water, respectively. Analyzed closed loop treatment systems with regard to cost, ease of use, maintenance and reliability. FY08: Conduct test and evaluation of second iteration sink exhaust blower assembly and of the pump assembly for untreated gray water reuse. Finalize configuration for modernization kit.	290	92	
FY07: Fabricated improved Containerized Kitchen (CK) that features centralized thermal fluid heating system, onboard sanitation center and improved transportability. FY08: Conduct PQT and use positive test results to amend CK production contract to procure production representative model of the Thermal Fluid Containerized Kitchen (TFCK). FY09: Conduct PVT testing leading to full production of TFCK.	667	739	465
FY07: The acquisition strategy was developed for the Thermoelectric Water Heater Chiller (TEWCH). It was determined that the item was ready for transition to production without further R&D. The performance based technical data will be transitioned to the ILSC to proceed with a production contract in FY08.	187		
FY09: Analyze new kitchen equipment and ventilation options in order to determine the optimum legacy Containerized Kitchen reset kit concept. Acquire new appliances and initiate prototype fabrication.			228
FY 09: Complete performance requirement on Water Cooling for Vehicular Mounted Units, solicit and award contract for prototype fabrication.			213
FY08: Analyze new kitchen equipment and Mobile Kitchen Trailer (MKT) layout options in order to determine the optimum MKT reset kit concept. FY09: Solicit for, design, and build MKT Reset Kit prototype and commence developmental tests. FY10: Complete developmental and operational test and evaluation of the MKT Reset Kit prototype.		146	317
FY09: Transition technology and prototype of the Self Powered Tray Ration Heater (STRH) from System Development. Conduct User			390

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evaluation, complete Performance Specification, and transition STRH to procurement.				
FY08: Identify and test commercial items that can be utilized to improve the quality of sanitation at forward deployed locations. Integrate selected components into rations or a portable sanitation kit for forward deployments.			151	
FY07: Finalized all First Strike Rations (FSR) procurement documents and transitioned to DSCP (1Q07). Completed delivery of MRE (2008 Date of Pack (DOP)), performance based contract requirements to DSCP for procurement (1Q07). Conducted field test/field evaluation of new ration components for Meals, Ready-To-Eat (MRE) (2009 DOP with 2nd and 12th Field Artillery Unit, Ft. Lewis, WA. Presented recommendations to Joint Services Operational Rations Forum (JSORF) in (2Q07) for continuous improvement of ration components of MRE (2009 DOP). Thirteen new items approved for MRE XXIX. Finalized all procurement documents to include Meals, Cold-Weather / Long Range Patrol (MCW/LRP) and initiate delivery to Defense Supply Center, Philadelphia (DSCP). Obtained Office of the Surgeon General (OTSG) approval. Performed cutting for industry/Other Government Agencies (OGA) to ensure consistent quality. Completed field testing for new ration components to include directional tear pouch for MRE (2010 DOP) and to enhance quality and expand variety. Provided extensive support to procurement for FSR first iteration. Conducted in-house evaluation of FSR PDM submissions from each of three ration assemblers and provided results and recommendations to DSCP. Rated product offerings after inspection of assembled rations and selected components. FY08: Present recommendations to JSORF (2Q08) for MRE (2010 DOP) and for continued product improvement. Complete delivery of MRE (2009 DOP) performance based contract requirements to DSCP for procurement (1Q08). Finalize MRE procurement documents and initiate transition to DSCP. Obtain OTSG approval. Perform cuttings for industry/OGA to ensure consistent ration quality, review PCR requirements, and resolve vendor/supplier issues. Identify new items and obtain and assemble selected new components for test. Plan, conduct and complete field testing of new ration components for MRE (2011 DOP), MCW/LRP, and FSR (2) to improve quality and expand variety.		283	336	
FY09: Based on field test results, present recommendations to JSORF (2Q09) for continued product improvement of ration components/packaging/ technologies for MRE (2011 DOP) and MCW/LRP, and FSR (2). Complete delivery of MRE (2010 DOP) performance based contract requirements to DSCP for procurement (1Q09). Finalize MRE /MCW/LRP and FSR procurement documents and initiate transition to DSCP. Obtain OTSG approval. Perform cuttings for industry/OGA to ensure consistent ration quality, understand PCR requirements, and resolve vendor/supplier issues. Identify new components based on user feedback, focus groups, emerging products and technologies, and known user requirements. Obtain and assemble selected new items for test. Conduct field testing/field evaluation of new ration components for MRE (2012 DOP), MCW/LRP, and FSR (3), and to improve quality, acceptability, nutrition, and expand variety.				142
FY07: Completed procurement documents for UGR-E and transitioned to DSCP for procurement. Presented recommended changes for the UGR-H&S and UGR-A based on field testing with Warfighters to the Joint Service Operational Rations Forum (JSORF), 2Q07. 12 new items were approved for UGR-H&S (2009 DOP) and 33 for UGR-A (2008 DOP). Obtained OTSG approval for new UGR-H&S and UGR-A menus. Performed ration component cuttings for industry/OGA to ensure consistent quality and producibility. Conducted field test of dehydrated Boil-in-Bag (BIB) menu items, candidate Bakery Enhancement Kit components, and new ration components for UGR-H&S (2010 DOP), UGR-A (2009 DOP) and UGR-E (2010 DOP). Finalized UGR procurement documents and initiated transition to DSCP. FY08: Present UGR-H&S (2010 DOP), UGR-A (2009 DOP), dehydrated BIB menu item and Bakery Enhancement Kit recommendations to JSORF for continuous improvement of ration components. Obtain OTSG approval of updated menus. Perform cuttings for industry/OGA to ensure consistent quality. Finalize all dehydrated BIB menu item and Bakery Enhancement Kit procurement documents and transition to DSCP (1Q08). Complete field testing of new ration components for UGR-H&S (2011 DOP), UGR-A (2010 DOP) and UGR-E (2011 DOP) to enhance quality and expand variety. Finalize UGR procurement documents and initiate transition to DSCP. FY09: Present recommendations to JSORF for UGR-H&S (2011 DOP), UGR-A (2010 DOP) and UGR-E (2011 DOP) for		208	157	75

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continued product improvement. Obtain OTSG approval. Perform cuttings for industry/OGA to ensure consistent ration quality. Complete field testing of new ration components for UGR-H&S (2012 DOP), UGR-A (2011 DOP) and UGR-E (2012 DOP) to improve quality and expand variety. Finalize UGR procurement documents and initiate transition to DSCP.			
FY 08-09: Collaborate with Naval Support Command (NAVSUP) to identify product segments for Navy Standard Core Menu (NSCM) refresh scheduled in 2008/2009. Work with commercial suppliers to research advanced foods and conduct sensory evaluation panels and nutrition research. Identify existing Trans fats in the NSCM for modification of menu items. Prepare yearly product recommendations and support NAVSUP field testing for new menu item introductions. Transition to NSCM.		107	73
FY08: Participate in future naval vessel Integrated Process Team (IPT) meetings and obtain updates on crew size, food service space and foot print allocation, weight restrictions/reductions and program costs. Evaluate information and design future galleys to meet the proposed naval requirements. Utilize modeling, simulation and prototyping to validate designs to support Navy requirements for reductions in total life cycle costs in construction, design and equipment arrangement. FY09: A prototype of a future galley system will be constructed utilizing automated food service equipment, process controls, and ergonomic designs. The galley will be prototyped for initial operational testing and evaluation for potential inclusion into future galley designs onboard naval platforms. Galley designs will have the capacity to integrate future technologies that will significantly accommodate the reduction of shipboard manning requirements through automated processes, equipment technological advancements, and equipment diagnostics/prognostics for total system integration. Program efforts will facilitate efficient utilization of the Navy requirements for reduced culinary specialists and crew size onboard all Navy platforms. Advanced technology will contribute significantly to the quality of life shipboard personnel, morale of food service personnel, alleviate labor-intensive functions, and support life-cycle Operations and Sustainment (O& S) cost reductions in the fleet.		241	168
FY09: Transition from 6.4. Evaluate beverage and self-service islands/lines for product quality, variety, ease of cleaning and maintenance. Identify specific automated self-serve equipment for crew mess deck applications to accommodate reduction in Food Service Attendants and Culinary Specialists. Conduct afloat test and recommend improvements to NAVSEA and NAVSUP.			138
FY07: Served as certifying agent for all Navy Food Service Equipment to be used onboard Navy Vessels. Monitored commercial development in food service to accommodate reductions in shipboard labor, extend service life of equipment. Tested and generated evaluation reports; down selected items; listed approved Galley equipment in Navy Food Service Equipment Catalog. A National Stock Number (NSN) was assigned for the INTEK Pressure-less Steamer based on completing a one-year user evaluation onboard the USS Nassau (LHA-4). NSN_s were assigned for nine different sized Stainless Steel RO-59 Coated serving pans based on completing a six month user evaluation on board the USS Providence 688 Attack Submarine. A TurboChef cooker was installed onboard the USS San Jacinto (CG-56) and USS Leyte Gulf (CG 55) for a one-year shipboard evaluation. A self serve Campbells soup dispenser was installed onboard the USS Bataan (LHA-5) for a six month evaluation. Pending positive Warfighter feedback and operational testing, NSNs will be assigned. Conducted market research and completed evaluations of ovenable food products to support the Navy Standard Core Menu (NSCM) and the Navy_s nutritional guidelines. Forwarded nutritional results and recommendations to the Naval Supply Systems Command (NAVSUP) for inclusion into the menu. Participated in a NAVSUP/ Defense Supply Center Philadelphia, NSCM working group to develop a standard provisions load listing and the Consolidated Afloat Requisitioning Guide Overseas (CARGO) update for provision procurements based on the new menu.	842		
FY07: Seven efforts, which identified issues with fielded food service equipment and required quick evaluation, were recommended by the Services for technical support. All seven efforts were addressed. The major efforts conducted include: (1) A market investigation was performed for the Naval Facilities Engineering Services Center (NFESC) for hot water dispensing units for use with the Camel water distribution system. The hot water dispensing unit is needed to provide hot water for beverages under field conditions and extreme		138	

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<p>climates. The recommendations were reported to NFESC during 2QFY07. (2) A commercial portable, chilled water dispensing station to cool water and dispense it directly into canteens and beverage containers, was identified for use by the Air Force. A unit was procured tested in-house during 3-4Q07, and is currently being field tested at Dobbins AFB. (3) An automatic Temperature Control Unit (TCU) to improve safety was procured and interfaced with a Modern Burner Unit (MBU) and user testing was conducted with the 63rd RRC during 3Q07. The results of the test are being used by the manufacturer (Teleflex) to improve the TCU/MBU interface arrangement. (4) A training documentation package was developed to improve maintenance and repair for the MBU. User testing was conducted with the 4th ID during 4Q07 to determine the effectiveness of the new maintenance and repair information. After approval by the Quartermaster School, the MBU technical manual and training doctrine will be modified to reflect the new maintenance and training procedures.</p>			
FY09: Continue to provide engineering support and services for product improvements for fielded food service equipment for joint services.			34
FY08: Evaluate and consolidate Air Force requirements in conjunction with user community for TriCon Kitchen. Develop performance based SOW based on service comments. FY09: Award a contract to design and develop a prototype modular all electric Air Force kitchen within a TriCon container. Conduct developmental testing of the prototype TriCon kitchen. Initiate user testing with the Air Force.		186	84
FY07: Provided technical support for the development, modernization and implementation of the Air Force Basic Expeditionary Airfield Resources (BEAR) field kitchen concept, which consolidates existing Air Force Harvest Falcon, Harvest Eagle, 9-1 and 9-2 tent field kitchens. Designed the BEAR-(i) (Initial), which provides all food service requirements to support 550 airmen, and BEAR-(f) (Follow-on) platforms, which incrementally support food service requirements for 550 to 1100 personnel. A BEAR-(i) system field test was successfully conducted at Dobbins AFB. A market research was conducted to down select a new Advanced Flooring System for installation in the BEAR-550(i) and the integration of a Combi Oven, portable hot and cold food serving counters, and food warming cabinets. FY08: Additional state-of-the art field feeding equipment for the BEAR-550(i) will be evaluated. Electrical systems, lighting fixtures, potable water and drainage systems will be developed and packaged to support the BEAR-550(i) as a modular system and field tested. FY09: The BEAR-550(f) system will be developed into a modular system that will be capable of supporting feeding requirements from 550 to 3300. The system will be designed to help reduce labor, provide modern, efficient equipment, increase the food production yield, and reduce life cycle cost. Initiate field testing with the Air Force.	307	261	103
FY09: Transition from 6.4. Upgrade/correct deficiencies with the Navy Communication Zone (COMMZ) kitchen identified based on results of the testing. Develop detailed equipment replacement list and an enhancement package to include cost data and transition to the Navy to support potential future procurement. The Navy will use the information developed under this program to determine feasibility of entire COMMZ fleet upgrade.			69
Small Business Innovative Research/Small Business Technology Transfer Program		69	
<b>Total</b>	<b>2922</b>	<b>2485</b>	<b>2499</b>

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<b><u>B. Program Change Summary</u></b>	FY 2007	FY 2008	FY 2009	
Previous President's Budget (FY 2008/2009)	2984	2501	2515	
Current BES/President's Budget (FY 2009)	2922	2485	2499	
Total Adjustments	-62	-16	-16	
Congressional Program Reductions		-16		
Congressional Recissions				
Congressional Increases				
Reprogrammings	22			
SBIR/STTR Transfer	-84			
Adjustments to Budget Years			-16	

<b><u>C. Other Program Funding Summary</u></b>	FY 2007	FY 2008	FY 2009	FY 2010	FY 2011	FY 2012	FY 2013	To Compl	Total Cost
RDTE, 0603747.610, Food Adv Dev	2683	4766	3889	4284	4374	4330	4434	Continuing	Continuing
OPA 3, M65803, Kitchen, Containerized, Field	15494	24969	25543	34803	19272	5362	7179	Continuing	Continuing
OPA 3, M65802, Sanitation Center, Field Feeding	17987	8086	3496	4958	1151	1149		Continuing	Continuing

Comment:

**D. Acquisition Strategy** Complete System Development and Demonstration of food items and equipment for transition into competitive procurement contract. Complete advanced research efforts to support Engineer Change Proposals for previously developed equipment.

# ARMY RDT&E COST ANALYSIS (R3)

February 2008

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<b>5 - System Development and Demonstration</b>			<b>0604713A - Combat Feeding, Clothing, and Equipment</b>							<b>548</b>		
I. Product Development	Contract Method & Type	Performing Activity & Location	Total PYs Cost	FY 2007 Cost	FY 2007 Award Date	FY 2008 Cost	FY 2008 Award Date	FY 2009 Cost	FY 2009 Award Date	Cost To Complete	Total Cost	Target Value of Contract
Various combat feeding equipment, multi-fuel and water equipment	In-House	RDECOM, NSC	1400	1240	1-4Q	1225	1-4Q	1238	1-4Q		5103	
DOD Field Feeding Equipment	Contracts	Various	575	504	1-4Q	330	1-4Q	325	1-4Q		1734	
Army Field Feeding Equipment Development	In-House	PM Force Sustainment Systems (FSS)	340	281	1-4Q	285	1-4Q	274	1-4Q		1180	
Subtotal:			2315	2025		1840		1837			8017	
II. Support Costs	Contract Method & Type	Performing Activity & Location	Total PYs Cost	FY 2007 Cost	FY 2007 Award Date	FY 2008 Cost	FY 2008 Award Date	FY 2009 Cost	FY 2009 Award Date	Cost To Complete	Total Cost	Target Value of Contract
Subtotal:												
III. Test And Evaluation	Contract Method & Type	Performing Activity & Location	Total PYs Cost	FY 2007 Cost	FY 2007 Award Date	FY 2008 Cost	FY 2008 Award Date	FY 2009 Cost	FY 2009 Award Date	Cost To Complete	Total Cost	Target Value of Contract
Various	MIPR	TECOM/OEC/ATC	580	476		345		351			1752	
Subtotal:			580	476		345		351			1752	
IV. Management Services	Contract Method & Type	Performing Activity & Location	Total PYs Cost	FY 2007 Cost	FY 2007 Award Date	FY 2008 Cost	FY 2008 Award Date	FY 2009 Cost	FY 2009 Award Date	Cost To Complete	Total Cost	Target Value of Contract
CFP Management	In-House	RDECOM	329	337	1-4Q	300	1-4Q	311	1-4Q		1277	
SBIR/STTR				84							84	
Subtotal:			329	421		300		311			1361	

# ARMY RDT&E COST ANALYSIS (R3)

February 2008

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<b>Project Total Cost:</b>	<b>3224</b>	<b>2922</b>		<b>2485</b>		<b>2499</b>			<b>11130</b>

# Schedule Profile (R4 Exhibit)

February 2008

**BUDGET ACTIVITY**  
**5 - System Development and Demonstration**

**PE NUMBER AND TITLE**  
**0604713A - Combat Feeding, Clothing, and Equipment**

**PROJECT**  
**548**

Event Name	FY 07				FY 08				FY 09				FY 10				FY 11				FY 12				FY 13			
	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4
Transition Advanced AF equipment and systems to AF for procurement.																												
Integrate equipment, Navy program to AF BEAR Kitchen and Marine Tray Ration Heat																												
Transition Adv Marine Corps (MC) equipment and systems to MC for procurement.																												
Transition Advanced Navy Equipment and Systems to Navy for procurement.																												
Transition individual rations/ration components documentation to DLA /services																												
Conduct operational test of UGR components/packaging																												
Transition UGR component/packaging documents to DSCP for procurement																												
Conduct DT and OT on BEAR System and transition to Air Force																												
Conduct DT/OT on Waste to Energy Conversion System and transition to procurement																												
Fabricate and test TFCK prototype, Conduct PQT on TFCK																												
Conduct DT and user evaluation for MKT improvements																												

Conduct DT and OT on ADR P3I prototype refrigeration  
 0604713A  
 Combat Feeding, Clothing, and Equipment

# Schedule Profile (R4 Exhibit)

February 2008

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**5 - System Development and Demonstration**

**PE NUMBER AND TITLE**  
**0604713A - Combat Feeding, Clothing, and Equipment**

**PROJECT**  
**548**

Event Name	FY 07				FY 08				FY 09				FY 10				FY 11				FY 12				FY 13											
	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4								
(1) Update the ADR P3I TDP and transition to the Air Force to support production con																									▲ 1											
Conduct DT and User Evaluations on prototype NavRP, Identify, evaluate, and consolidate service requirements in conjunction with use													■																■							
(2) Award a contract to design and develop a prototype modular TriCon kitchen to sup																	▲ 2																			
(3) Complete DT/User Testing on prototype TriCon kitchen with the Services.																					▲ 3															
Test prototype Sink Exhaust Fan Assemblies																									■											
(4) Transition Battlefield Ice System to Procurement																													▲ 4							
(5) Transition Solar Powered Refrigeration to Procurement, (6) Transition CKP3I to Procurement																	▲ 6												▲ 5							
(7) Transition Temp Controllers for Field Kitchen Appliances to Procurement																																	▲ 7			
Test prototype Water Cooler for Mounted Vehicles													■																							

## Schedule Detail (R4a Exhibit)

February 2008

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<u>Schedule Detail</u>	<u>FY 2007</u>	<u>FY 2008</u>	<u>FY 2009</u>	<u>FY 2010</u>	<u>FY 2011</u>	<u>FY 2012</u>	<u>FY 2013</u>	
Transition Advanced AF equipment and systems to AF for procurement.			4Q	1Q - 4Q	1Q			
Integrate equipment, Navy program to AF BEAR Kitchen and Marine Tray Ration Heat	1Q - 4Q	1Q						
Transition Adv Marine Corps (MC) equipment and systems to MC for procurement.		4Q	1Q - 4Q	1Q - 4Q	1Q			
Transition Advanced Navy Equipment and Systems to Navy for procurement.	1Q - 4Q	1Q - 4Q	1Q - 4Q	1Q - 4Q				
Transition individual rations/ration components documentation to DLA /services	1Q - 4Q	1Q - 4Q	1Q - 4Q	1Q - 4Q	1Q - 4Q	1Q - 4Q	1Q	
Conduct operational test of UGR components/packaging	1Q - 4Q	1Q - 4Q	1Q - 4Q	1Q - 4Q	1Q - 4Q	1Q - 4Q	1Q - 4Q	
Transition UGR component/packaging documents to DSCP for procurement	1Q - 4Q	1Q - 4Q	1Q - 4Q	1Q - 4Q	1Q - 4Q	1Q - 4Q	1Q - 4Q	
Conduct DT and OT on BEAR System and transition to Air Force	4Q							
Conduct DT/OT on Waste to Energy Conversion System and transition to procurement				1Q - 4Q				
Conduct Field evaluation of the CDK								
Optimize and transisiton CDK to AF for procurement								
Fabricate and test TFCK prototype	3Q - 4Q							
Conduct PQT on TFCK		1Q - 3Q						
Conduct DT and user evaluation for MKT improvements			2Q - 3Q					
Conduct DT and OT on ADR P3I prototype refrigeration units.					1Q - 4Q			
Update the ADR P3I TDP and transition to the						3Q		

Air Force to support production con							
Conduct DT and User Evaluations on prototype NavRP					3Q - 4Q		
Identify, evaluate, and consolidate service requirements in conjunction with use		2Q - 3Q					
Award a contract to design and develop a prototype modular TriCon kitchen to sup			2Q				
Complete DT/User Testing on prototype TriCon kitchen with the Services.				4Q			
Test prototype Sink Exhaust Fan Assemblies	3Q - 4Q						
Transition Battlefield Ice System to Procurement					4Q		
Transition Solar Powered Refrigeration to Procurement					4Q		
Transition CKP3I to Procurement			2Q				
Transition Temp Controllers for Field Kitchen Appliances to Procurement						4Q	
Test prototype Water Cooler for Mounted Vehicles				2Q - 3Q			