

A11 (b)(6)-2

# Moral Procedures Within Detainee Operations

010799

# **Terminal Learning Objective**

## **Action**

**Conduct Meal Operations Within a Detainee Camp.**

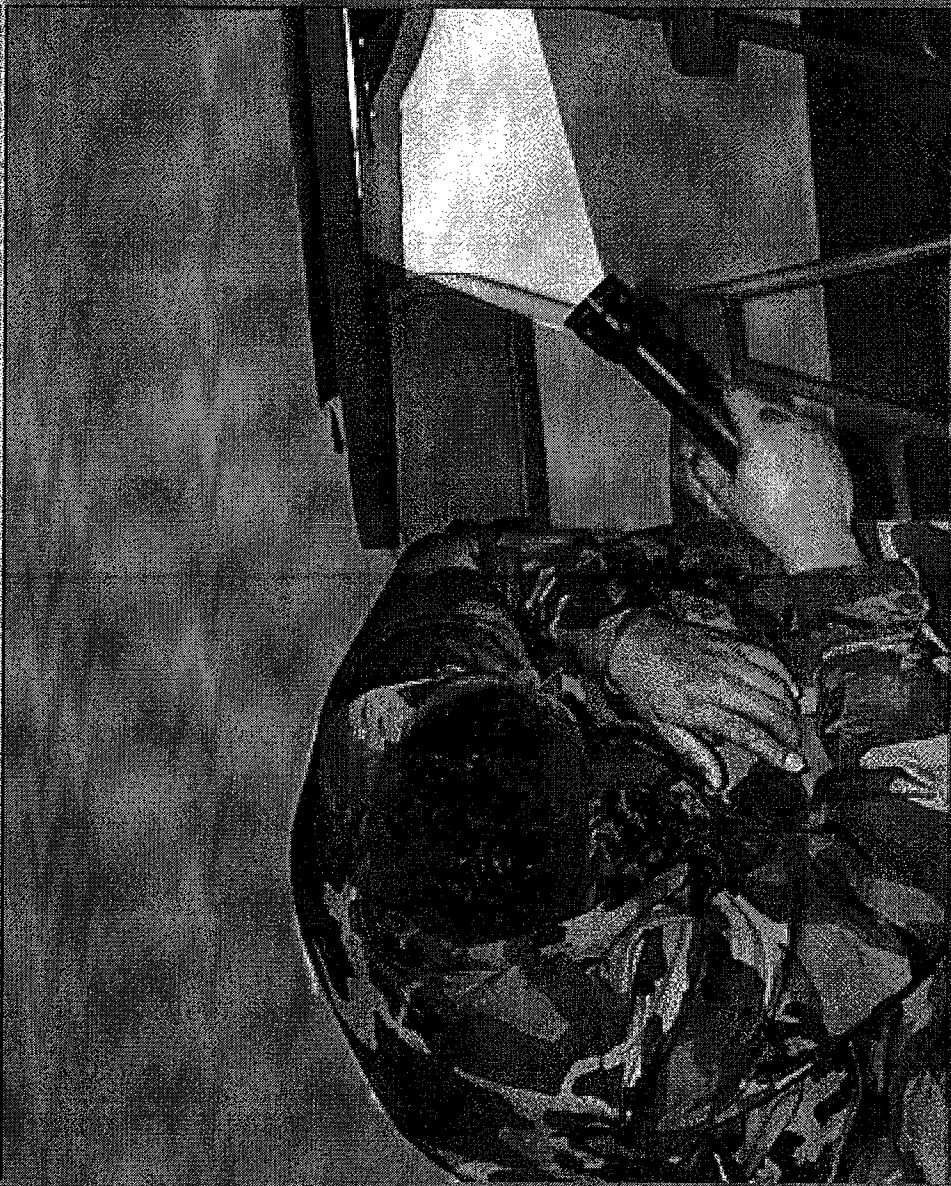
## **Conditions**

**Given Detainees (Role Played), Assisting Staff Members, and Food Items (Real or Mock).**

## **Standard**

**Correctly Execute All Steps to Maintain 100 Percent Accountability of Detainees and Ensure All Detainees Are Controlled Detainees During Meal Operations.**

# SEARCH THE DINING FACILITY



010801



# COUNT SILVERWARE

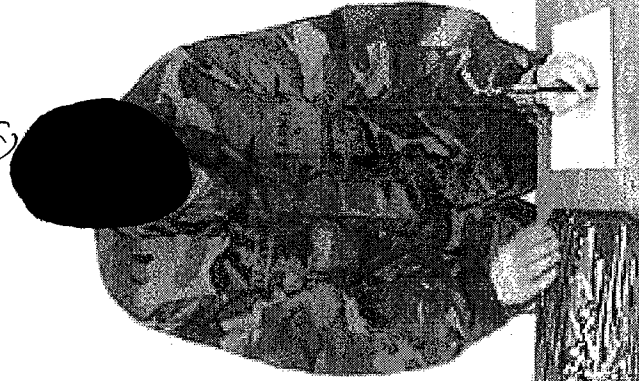
Before

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50 knives
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(b)(6)  
~2

After

50 spoons
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50 knives
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# WRITE THE COUNT DOWN



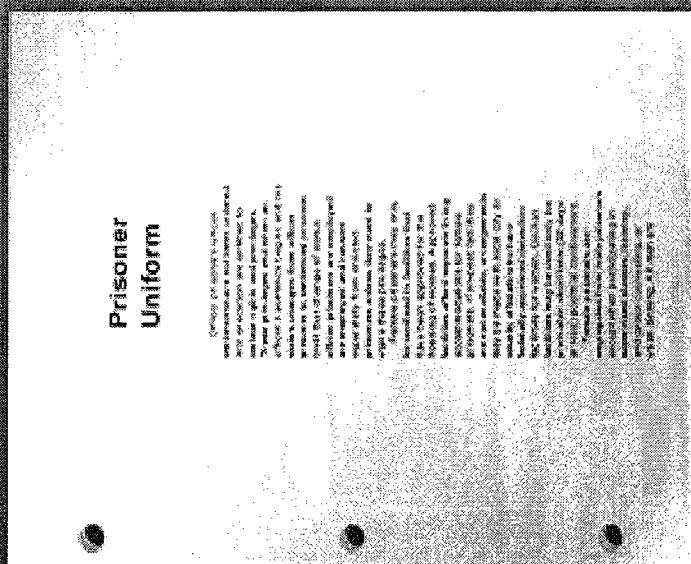
ALL (b)(6) - 2

# MAIN ENTRANCE



010803

# INSPECT UNIFORMS



Prisoner Uniform

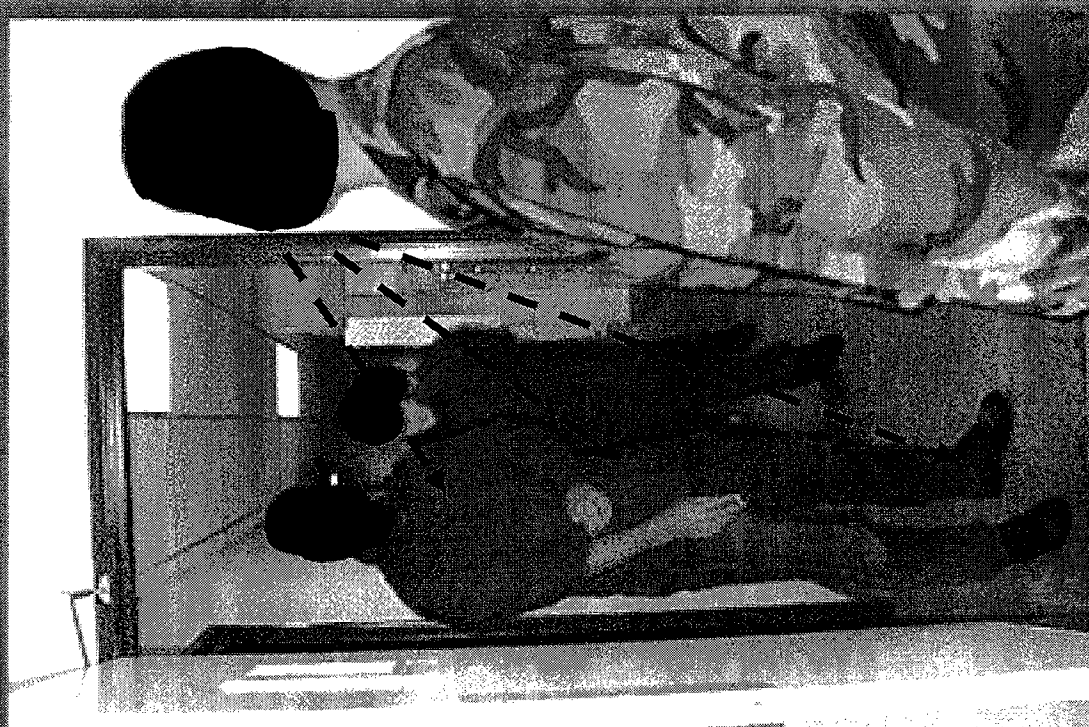
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DOD 009840

010804



# ON THE SPOT CORRECTIONS



Prisoner Uniform

[illegible]

ALL (b)(6)-2

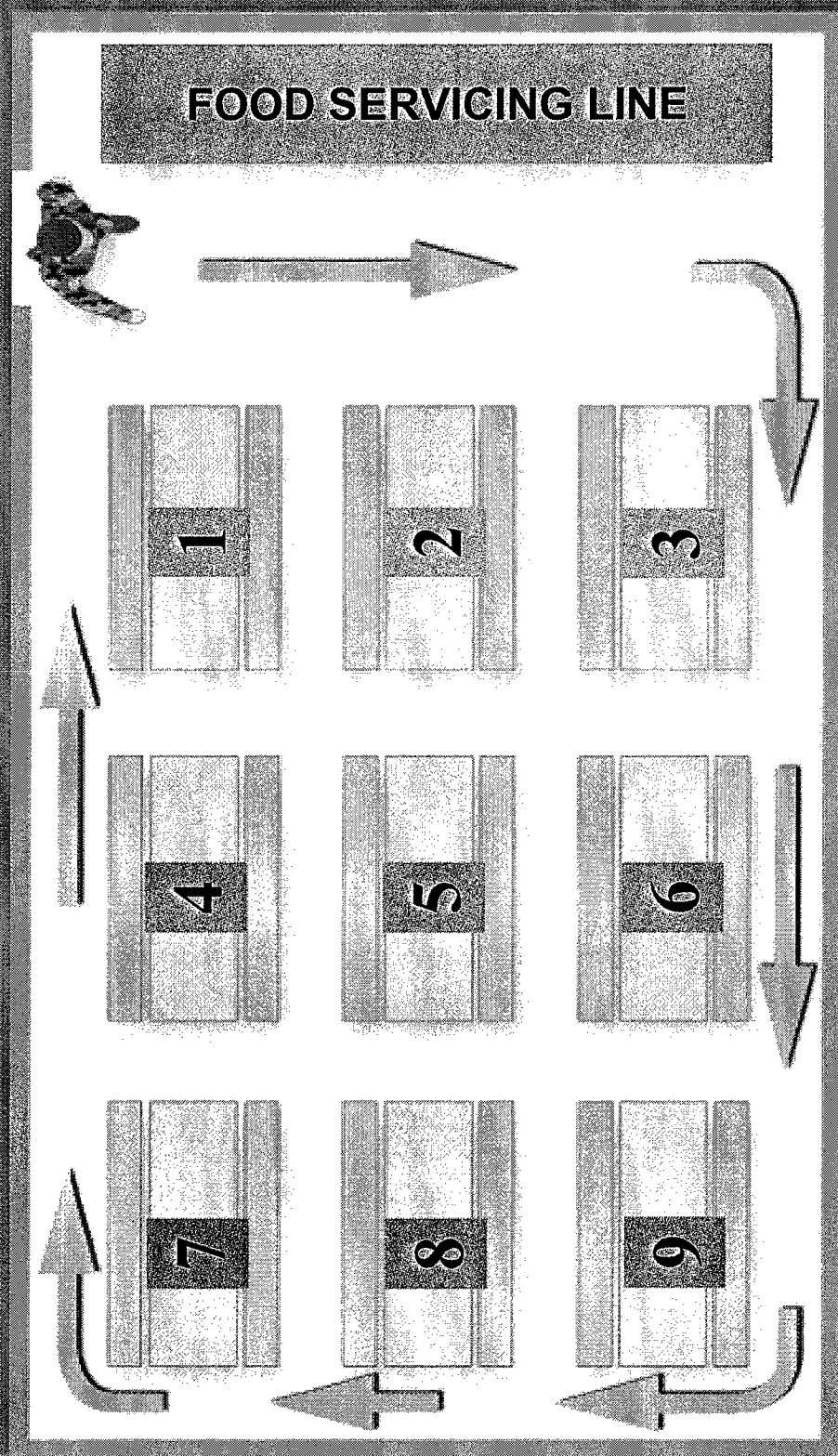
# SEND TO SUPERVISOR



010806



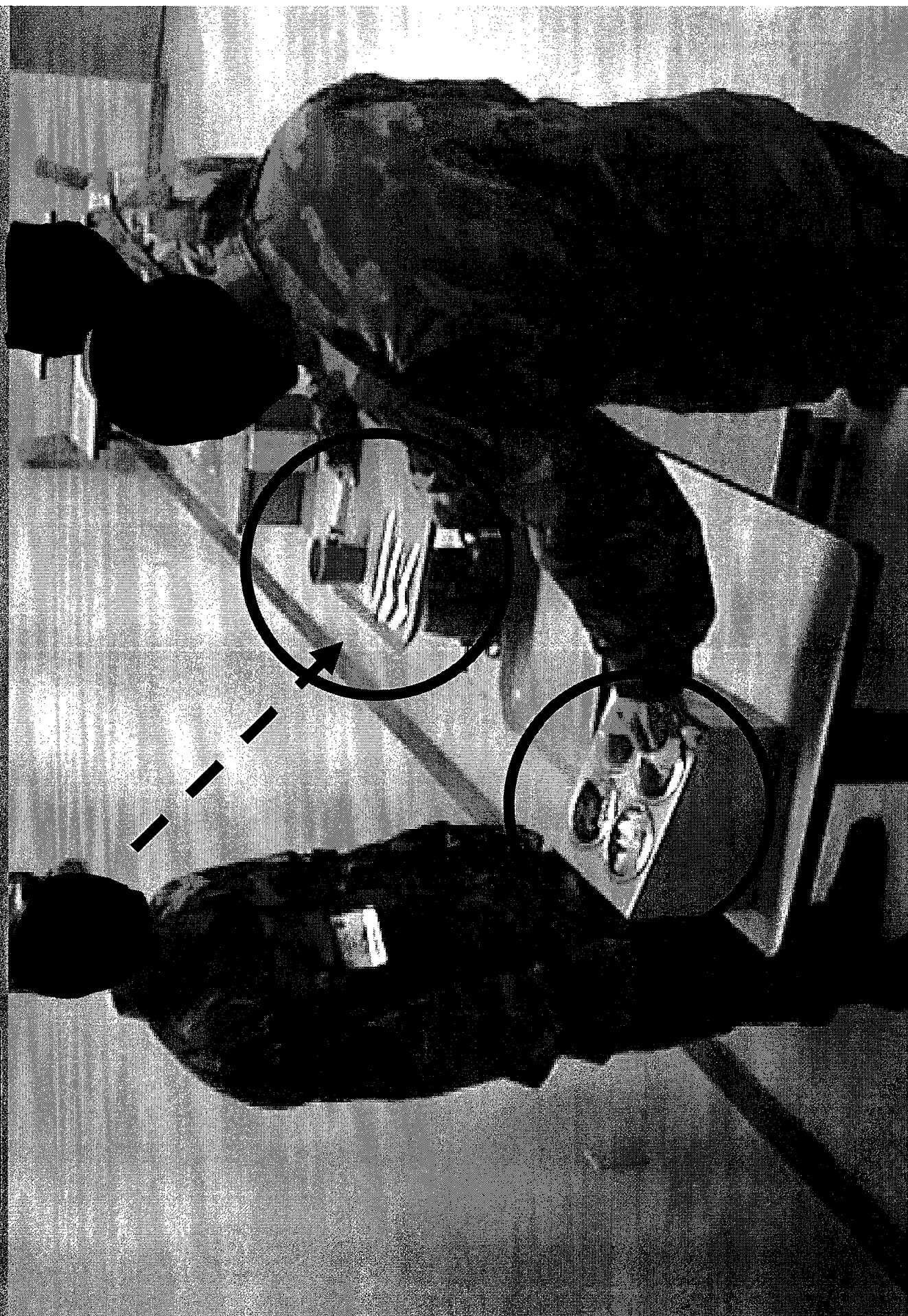
# TRAFFIC PLAN



010807

ALL 6/6/1-2

ONLY ONE FORK, ONE KNIFE, ONE SPOON



010808



ALL (b)(6)-2

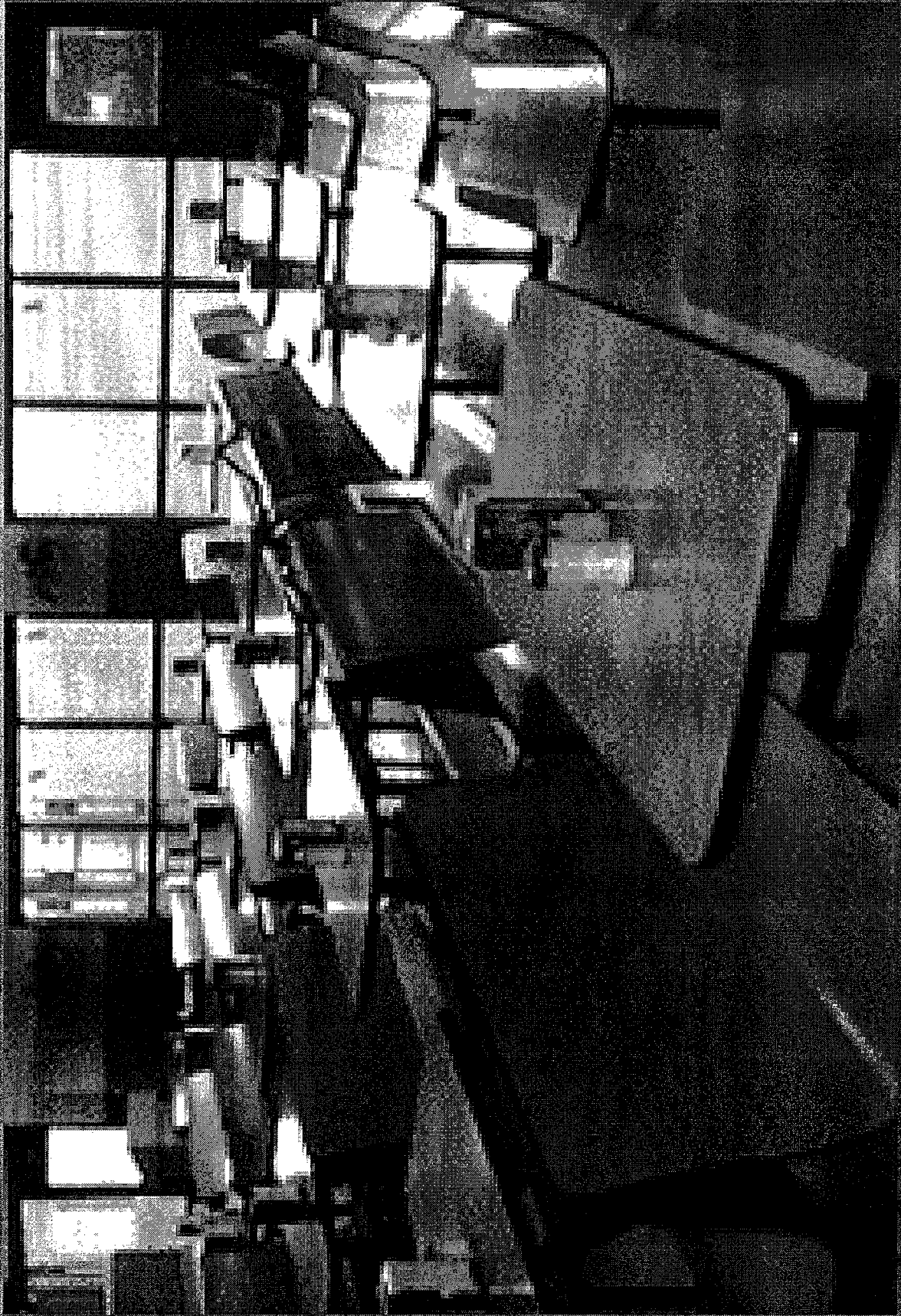
# CONGESTION AREAS



# KEEP THE FLOW MOVING

010809

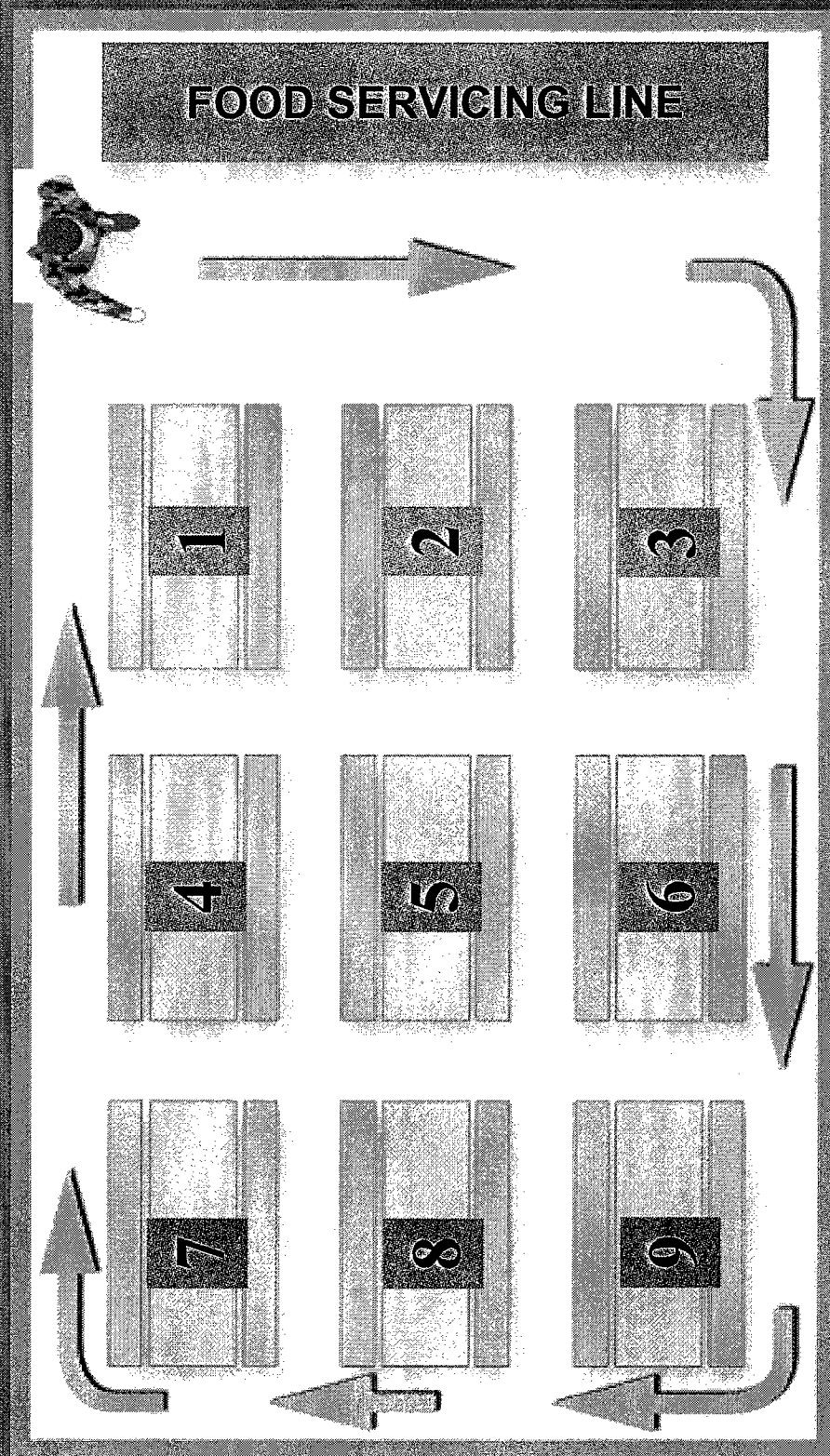
# DON'T BLOCK AISLES



010810



# SEATING PLAN



010811

A11 (b)(6)-7

# MAINTAIN ORDER ROVING



010812



411 (616)-2

# MAINTAIN ORDER



010813

A11 (b)(6)-2

# NO TALKING ACROSS TABLES

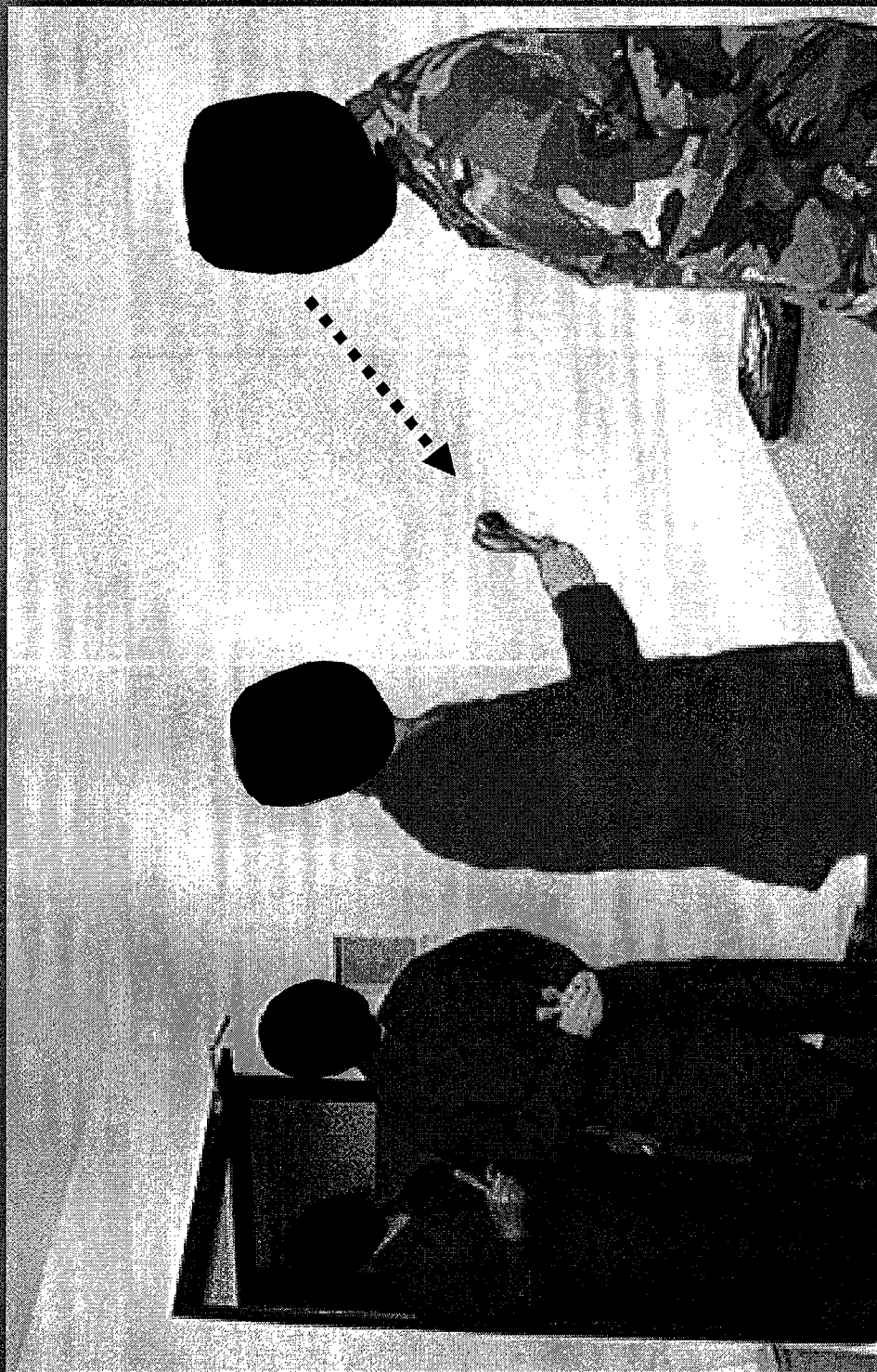


010814



2-(b)(5)

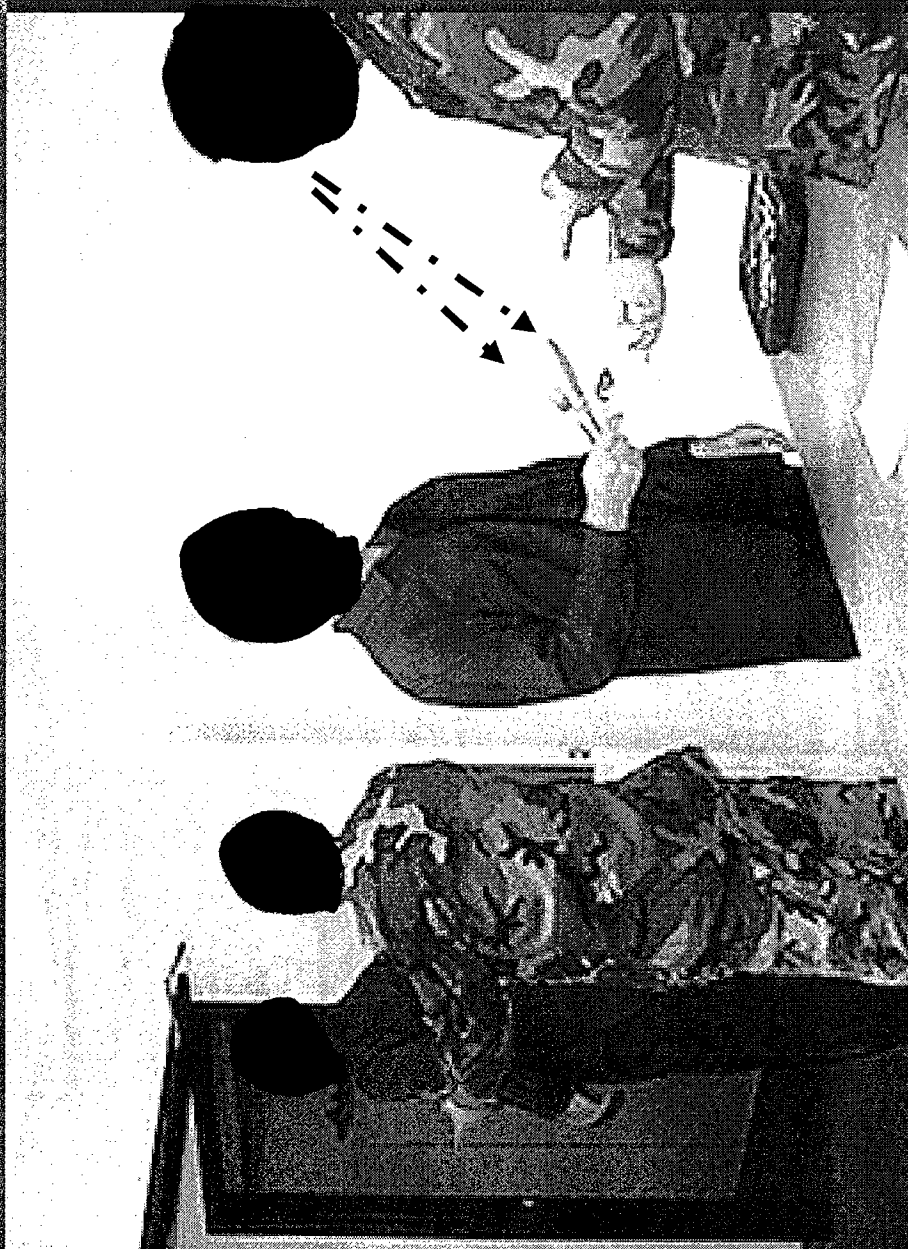
# TURN-IN SILVERWARE



010815

ALL (b)(6) - 2

# ONE FORK, ONE KNIFE, & ONE SPOON



010816



11/15/09-2

# FRISK SEARCH DETAINEES



010817

ALL (b)(6)-2

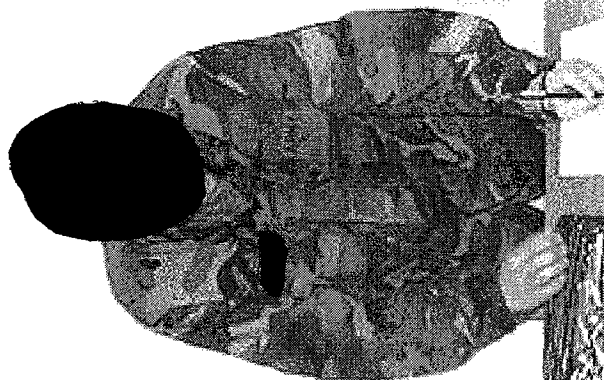
# COUNT SILVERWARE

Before

50 spoons
50 forks
50 knives
<hr/>
150 total

After

50 spoons
50 forks
50 knives
<hr/>
150 total



WRITE THE COUNT DOWN  
VERIFY WITH FIRST COUNT

010818



# SEARCH THE DINING FACILITY



010819

# **Compound Feeding Procedures**

- Search All Food Containers
- Account For All Utensils, If Available
- Mermite Containers
- NCOIC Coordinates w/Compound Rep
- Line Up All Detainees in The Compound

## **IAW Local SOP**

- Account for Each IAW Local SOP



# Compound Feeding Procedures

- IPC Skills
- Tower Guards Provide Security
- Rubber Gloves
- Conduct A Headcount
- Upon Completion of Headcount
- Volunteer Food Service Detainees
- Direct Detainees To Return To Their Tents

# **Compound Feeding Procedures**

- Serve All Other Detainees
- Secure Food-Serving Equipment
- Completion of Chow
- Trash Bags

## **Meals Ready To Eat (MREs)**

- See Facility SOP For Special Food Handling or Diet Requirements



# **Compound Feeding Procedures**

**Staff Should Feed Detainees MREs**

- Count Utensils Prior To Issuing MREs
- Responsible For Coordinating And Facilitating Quantity/Quality
- Always Treat Detainees Humanely With Dignity And Respect
- Handle Food in a Respectful Manner

# Compound Feeding Procedures

- MRE Contents Inventory Ensures No

## Unauthorized Items

Muslim Detainee MREs :

### MRE #11

- Spoon
- Salt
- Tea
- Peanut Butter
- Crackers
- Fruit
- Main Meal
- Pound Cake

### MRE #12

- Spoon
- Salt
- Tea
- Peanut Butter
- Crackers
- Fruit
- Main Meal
- Pound Cake
- Nutra Grain Bar



# Compound Feeding Procedures

## • MRE #13

- Spoon
- Salt
- Tea
- Peanut Butter
- Crackers
- Fruit
- Main Meal
- Pound Cake

## • MRE #14

- Spoon
- Salt
- Tea
- Peanut Butter
- Crackers
- Fruit
- Main Meal
- Pound Cake
- Peanuts

# **Compound Feeding Procedures**

- Ensure Meals Are IAW Local SOP
- Monitor Detainee Activity
- Detainee Refuses To Eat
- Consumption Times Usually 30 Minutes
- Collect All Trash and Dispose of It IAW

## **Local Facility SOP**

- Hording Food For Contraband



# **Compound Feeding Procedures**

- Each Detainee Receives Only One Spoon
- It is Returned Upon Completion
- Ensure MRE Bag is Turned in as Well
- Cup For Drinking & Turn Into The Trash

NOTE: If Hot Meals Are Served Ensure

That All Plates And Plastic Ware Is  
Returned To The Trash Receptacle Upon  
Completion

010827

# **Compound Feeding Procedures**

- Fruit Must be Monitored: Peelings, Cores

And Seeds for “Hooch”

- Unruly Detainees During Feeding
- Notify Supervisor Upon Completion



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# Final Procedure Within Detainee Operations Summary

010829

**Meal Procedures within Detainee Operations**  
**CD 412 / Version 2004**  
**11 Jun 2004**

**SECTION I. ADMINISTRATIVE DATA**

**All Courses Including This Lesson**

<u>Course Number</u>	<u>Version</u>	<u>Course Title</u>
31E-POI	2004	Detainee Operations

**Task(s) Taught(\*) or Supported**

<u>Task Number</u>	<u>Task Title</u>
	<b><u>INDIVIDUAL</u></b>
191-381-1315 (*)	Maintain Accountability of Silverware During Mealtimes
191-381-1335 (*)	Control Internee Movement in a Dining Facility

**Reinforced Task(s)**

<u>Task Number</u>	<u>Task Title</u>
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**Academic Hours**

The academic hours required to teach this lesson are as follows:

	<b><u>Mobilization Hours/Methods</u></b>
	2 hrs 30 mins / Conference / Discussion
	1 hr / Practical Exercise (Performance)
Test	0 hrs
Test Review	0 hrs
<b>Total Hours:</b>	<b>3 hrs 30 mins</b>

**Test Lesson Number**

	<u>Hours</u>	<u>Lesson No.</u>
Testing (to include test review)		N/A

**Prerequisite Lesson(s)**

<u>Lesson Number</u>	<u>Lesson Title</u>
CD 410	Special Housing Unit (SHU)/Procedures within Detainee Operations

**Clearance Access**

Security Level: Unclassified  
 Requirements: There are no clearance or access requirements for the lesson.

**Foreign Disclosure Restrictions**

FD7. This product/publication has been reviewed by the product developers in coordination with the Fort Leonard Wood, Missouri 65473 foreign disclosure authority. This product is NOT releasable to students from foreign countries.

**References**

<u>Number</u>	<u>Title</u>	<u>Date</u>	<u>Additional Information</u>
AR 190-47	The Army Corrections System.	05 Apr 2004	
FM 3-19.40	Military Police Internment/Resettlement Operations.	01 Aug 2001	
STP 19-95C1-SM	MOS 95C, Corrections Specialist, Skill Level 1, Soldier's Manual	30 Sep 2003	

**Student Study**

Read STP 19-95C1-SM referencing tasks 191-381-1315 and 191-381-1335.

**Assignments****Instructor Requirements**

One primary instructor and two assistant instructors.

**Additional Support Personnel Requirements**

<u>Name</u>	<u>Stu Ratio</u>	<u>Qty</u>	<u>Man Hours</u>
None			

**Equipment Required for Instruction**

<u>Id</u> <u>Name</u>	<u>Stu Ratio</u>	<u>Instr Ratio</u>	<u>Spt</u>	<u>Qty</u>	<u>Exp</u>
None					

\* Before Id indicates a TADSS

**Materials Required****Instructor Materials:**

**NOTE:** Based on available qualified instructors, facilities and equipment, the instructor may use computer-assisted powerpoints with projection screen or VGTs (Vu-graphs) with overhead projector.

**ITEM DESCRIPTION****QUANTITY REQUIRED**

Dispenser, Milk	1
Public Address/Intercom	1
System w/Internal and External Speakers	1
Knife, Table, Stainless	25
Spoon, Table, Stainless Steel	25
Dispenser, Napkin	6
Cup, Drinking	25
Shaker, Salt/Pepper	6
Tray, Service	25
Issue Point, Silverware	1
Bar Salad	1
Line, Serving	1
Table, Turn-In-Point, Silverware, Mock	1
Food, Mock	NA
MRE #11, #12, #13, #14	
Mock Training Facility, if available.	

**Student Materials:**

STP 19-95C1-SM, pen/pencil, notebook, and whistle.

**Classroom, Training Area, and Range Requirements****Ammunition Requirements**

<u>Id</u>	<u>Name</u>	<u>Exp</u>	<u>Stu Ratio</u>	<u>Instr Ratio</u>	<u>Spt Qty</u>
None					

**Instructional Guidance**

**NOTE:** Before presenting this lesson, instructors must thoroughly prepare by studying this lesson and identified reference material.

**NOTE:** All Detainees are to be treated humanely, with dignity and respect, at all times.



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Proponent  
Lesson Plan  
Approvals

<u>Name</u>	<u>Rank</u>	<u>Position</u>	<u>Date</u>
[REDACTED]	MSG	SR Corrections Technical Advisor	11 Jun 2004

## SECTION II. INTRODUCTION

Method of Instruction: <u>Conference / Discussion</u>
Instructor to Student Ratio is: _____
Time of Instruction: <u>5 mins</u>
Media: <u>-None-</u>

### Motivator

**Note:** Show Slide #1 (Meal Procedures within Detainee Operations)

As a detainee camp staff member, your primary duty is to maintain custody and control. Such as working on the recreation field or gym area, you have a large population of detainees and only a small number of cadre with which to control them, and anything is likely to happen! The meal operation is no different, except now the detainees have access to a greater number of potential weapons.

**NOTE:** Instructors are required to incorporate Contemporary Operating Environment (COE) issues and reinforce VALUES in this lesson to include scenarios and practical exercises. There are key variables that can be expected in virtually every conflict that serve as building blocks for the operational environment (OE). They are interrelated and sometimes overlap, and serve collectively as the foundation for understanding COE. Information can come from CALL (Center for Lessons Learned) <http://call.army.mil> or any media source including newspaper/magazine articles, television/radio information, law enforcement/field training circulars, etc. and should be current and relevant to the training. Do not violate any copyright or reproduction laws.

The eleven variables are:

1. Physical environment
2. Nature and stability of the state
3. Military capabilities
4. Technology
5. Information
6. External organizations
7. Social demographics
8. Regional Relationships
9. National will
10. Time
11. Economics

### Terminal Learning Objective

**NOTE:** Inform the students of the following Terminal Learning Objective requirements.

At the completion of this lesson, you [the student] will:

**NOTE:** Show Slide #2 (TLO)

<b>Action:</b>	Conduct meal Operations within a Detainee Camp.
<b>Conditions:</b>	Given detainees (role played), assisting staff members, and food items (real or mock).
<b>Standards:</b>	Correctly execute all steps to maintain 100 percent accountability of

	detainees and ensure all detainees are controlled detainees during meal operations..
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## Safety Requirements

See Appendix A.

Safety briefings will be conducted prior to training with emphasis on weather conditions, existing and predicted; munitions, including the handling and transporting of blank ammunition and pyrotechnics; and safety while working around and with machinery, vehicles, and tools. Other topics include hot and cold weather injury prevention and treatment, animal and insect bites, poisonous plants, and fire prevention. All injuries/incidents will be reported to the instructor on site and processed IAW course policies and procedures.

Comply with:

- a. AR 385-10, The Army Safety Program, 29 February 2000.
- b. AR 385-55, Prevention of Motor Vehicle Accidents, 12 March 1987.
- c. TRADOC Regulation 385-2, 27 January 2000.
- d. FM 100-14, Risk Management, 23 April 1998.
- e. FM 101-5, Staff Organization and Operations, 31 May 1997.

**NOTE:** This is an example of a safety briefing. Safety briefings are dependent on the location of training/training event and this is not to be considered an all-inclusive safety briefing.

1. **Electrical storms:** (when appropriate) To take precautions against anyone being hit by lightning, we have a dispersal area that is located on this range at (give location) (instructors will complete this at their specific outside location). When directed to disperse, you will move directly to the dispersal area, ground your rifle and Kevlar and place your poncho over yourself after lying flat on the ground. In addition, be sure to avoid flagpoles, wires, Kevlar, and meters that contain electrical charges.
2. **Snakebites:** (when appropriate) As you know, the areas in which snakes are generally found during hot weather are cool, damp places such as rotten logs, creek banks, and under roots. In training areas they may be found in fighting supported positions and bunkers. Always observe an area very closely prior to training. In the event that a snake of any type bites you, report it to range personnel, the instructor, or your drill sergeant. Under no circumstances should anyone try to handle a snake.
3. **Heat casualties:** (when appropriate). When you are active the body becomes overheated and the perspiration, which is created, cannot evaporate and cool the body because of the high humidity. You become a possible casualty from the heat as the body temperature rises above the normal temperature. The symptoms that this can create are: cool, moist or hot, dry skin; profuse sweating; headaches; dizziness; weakness; rapid pulse; or severe cramps in the abdomen or legs. Instructors, range personnel, drill sergeants, and company cadre are familiar with first aid treatments and casualty evacuation procedures for further medical attention. During hot weather, drink water at a rate of not more than 1.5 quarts per hour and not more than 12 quarts per day. Use the buddy system and watch your buddies for signs of heat illness.
4. **Cold weather injuries:** (when appropriate) Range OIC will ensure that warm-ups are properly utilized. Ten-minute breaks will be scheduled for each 50-minute block of instruction. During conference sessions, individuals should be allowed to move their feet, hands, etc., in order to



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maintain circulation. Supervisors at every level will ensure that their subordinates are adequately protected during cold weather. Range OIC will coordinate with company personnel to rotate Soldiers into warm-up tents when inclement weather conditions dictate the need for this to preserve troop health.

5. **Weapons Handling:** Do not fire blank ammunition at individuals within a distance of 25 meters. Ensure blank adapters are installed on weapons before ammunition is issued. Blank adapters will be installed on weapons at all times. When utilizing MILES equipment, never look directly into the laser engagement transmitter.
6. **Classroom Instruction:** Inform students of the procedures and exits in the classroom in the event of an emergency and/or fire.
7. If in need of a MEDEVAC helicopter, immediately contact the MEDEVAC Operations Center telephonically, either by calling through the Range Control Switchboard or by radio. If emergency care is needed, all medical support for units training outside the cantonment area should contact the local 911 for emergency care.
8. Be responsible for security of weapons.
9. Ensure proper use of pyrotechnics and blank ammunition.

**NOTE:** Ensure all students have been given the safety brief. Have those arriving late due to appointments and sick call read the briefing.

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**Risk  
Assessment  
Level**

Low

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**Environmental  
Considerations**

**NOTE:** It is the responsibility of all soldiers and DA civilians to protect the environment from damage.

Caring for the environment begins with the Army's vision of environmental responsibility. The following vision statement describes what the Army expects of all Soldiers and leaders:

**Vision Statement:** *"The Army will integrate environmental values into its mission in order to sustain readiness, improve the Soldier's quality of life, strengthen community relationships, and provide sound stewardship of resources."*

Taking care of the environment protects health, safety, and natural resources. For example, when fuel spills on the ground, it soaks into the soil, poisons plants, and eventually enters streams and lakes that supply drinking water. (See FM 3-100.4 for more information.)

Caring for the environment also supports the Army mission. Costly environmental cleanups detract from Army readiness. During war, many wise tactical, medical, or operations-security (OPSEC) practices are also good environmental practices. Handling fuels safely, maintaining vehicles, disposing of solid waste/hazardous waste (HW), and managing and turning in ammunition properly are sound environmental and tactical considerations that carry over from training into combat operations.

Many practices that damage the environment waste time and do not lead to success in combat. One example occurred during the Gulf War when Iraqi Soldiers set fire to Kuwaiti oil fields and poured millions of gallons of crude oil into the Persian Gulf. The Iraqi Army deliberately damaged environmental resources and wasted valuable time and effort on activities that did not stop the allies' advance.

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Remember, environmental stewardship does not prevent the Army from fighting and winning wars—it supports the Army mission.

Training will be conducted in the proper designated areas only. This ensures natural and environmental resources are maintained properly for continued training realism. All spills of hazardous property and POL products will be reported to the appropriate environmental office. The activity responsible for the spill will contain the spill to reduce further environmental and training area degradation. Equipment will be operated to conform to environmental operating permits. Live foliage will not be used as camouflage material. Improper disposal of trash and refuse, inadequate cleanup of training areas pollutes ground water resources, and may result in a potential health or safety hazard.

References: Field Manual 3-100.4/MCRP 4-11B, Environmental Considerations in Military Operations, dated 15 June 2000; w/change #1 dated 11 May 2001.

Training Circular 3-34.489, The Soldier and the Environment, dated 8 May 2000; with change number 1, dated 26 October 2001.

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**Evaluation**

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**Instructional  
Lead-In**

Failure to properly control detainees during meal operations could result in either cadre or detainees being injured or the loss of sensitive items.

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### SECTION III. PRESENTATION

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1. Learning Step / Activity 1.

Method of Instruction: Conference / Discussion

Time of Instruction: 40 mins

Media: -None-

NOTE: Show Slide # 3 thru #22 (Dining Facility Operations)

**NOTE:** IAW local SOP, some detainees may be allowed to moved to a dining facility to consume food. If so, follow the below procedures.

1. You, along with assisting staff members must search the dining facility prior to detainees arriving.

- a. Look for any items that the detainees may be able to pick-up (i.e., weapons).
- b. Remove all unauthorized items from the dining areas.
- c. Notify your supervisor when the search is complete, and of any found contraband (prepare OR).
- d. Ensure all doors are locked except the main entrance/exit when detainees are entering the dining facility.

2. (If applicable) All silverware must be counted prior to any detainees entering the dining facility. Normally, this is done by one of the guards assigned to the dining facility for that particular meal. After counting all silverware, report the count to the Control Center or S-3 Operations Section IAW local SOP. Ensure that the count is reported by exact number of forks, spoons, and knives (sensitive items, such as butter knives, etc., will also be inventoried and reported at this time). This information should be entered into the facility blotter/journal (as applicable) as part of an official record.

3. Next you must brief and assign the assisting staff members on the following:

a. Assign a staff member to the main entrance. Instruct the staff members to ensure that all detainees are properly dressed IAW local SOP prior to entering. If required by facility SOP to maintain discipline and uniformity, you can correct minor uniform violations, with on-the-spot corrections. If the problem can not be corrected, have the detainee step out of line and notify your supervisor. You are also responsible for frisk searching all detainees as they exit the dining facility area. Don't allow silverware or food items to leave the dining area.

(1) When the violation is corrected, have the detainee escorted to the dining area.

(2) Prepare an Observation/Disciplinary Report (as applicable).

**NOTE:** Do not allow detainees to enter the dining facility if there are no seats, or the serving line is congested. If you can't observe the eating area or line from



**where you are posted, have another staff member let you know when to allow more detainees to enter the dining facility.**

b. Assign a staff member for the silverware. Instruct the staff member to take up position at the silverware issue point. The staff member will ensure that each detainee takes only one fork, one knife, and one spoon (IAW local SOP).

c. Detainee seating and movement (Traffic Plan): Detainees should be seated from front to rear, ensuring that all seats are filled at that table prior to seating detainees at the next table.

d. The remaining staff member's will move about the dining facility ensuring the following:

(1) Ensure each detainee moves through the service line, and pick up their silverware.

(2) Seat detainees according to the seating plan.

(3) Ensure the aisle-ways remain clear and not blocked by chairs (if applicable), etc.

(4) Prevent detainees from congregating and causing congestion around milk/beverage machines, salad/condiment areas, and silverware issue/turn-in points.

(5) Allow normal table conversation between detainees, but don't allow loud conversation between tables, or horseplay.

(6) Don't allow detainees to pass or conceal food or silverware.

**QUESTION:** WHAT ACTION DO YOU TAKE FOR A MINOR UNIFORM VIOLATION?

**ANSWER:** MAKE AN ON-THE-SPOT CORRECTION AND NOTIFY YOUR SUPERVISOR.

**NOTE: If a detainee refuses to eat, try to determine the reason (they maybe upset or ill). Write an OR/DR after the meal is completed.**

4. In some facilities, IAW facility SOP, the detainee will be required to raise their hand, requesting permission to get up from the table, i.e., get more milk, etc. The staff member closest to the detainee will determine whether or not to allow the detainee to move. If the request is to exchange their silverware, i.e., dropped on the floor, allow the detainee to exchange the silverware with the staff member at the issue point.

5. The staff member placed in charge of the dining facility will move about and assist the other staff members during the meal whenever possible.

6. When the detainees have completed their meal and the detainee population is small, you may allow detainees to move individually to the silverware turn-in point, but do not allow them to leave the table without your permission. If you are working with a large group of detainees, have the detainees move in groups (i.e. by table or sections) to the silverware/tray turn-in points, IAW the facility SOP.

7. When the detainees come up to the silverware turn-in point, there must be a staff member there to ensure that all three pieces of silverware the detainee was issued are turned in.

8. If a detainee fails to turn in all three pieces of silverware, stop all activity in the dining facility and notify your supervisor. If possible, identify the detainees in the immediate area for a possible search. On order conduct a frisk search or unclothed search of all detainees in the area and search the dining facility as directed.

9. After the detainees turn in their silverware, as they leave the dining facility, they will be frisk searched. Each detainee is frisk searched to ensure that no food, kitchen equipment, or contraband leaves the dining facility.

10. If you find any contraband during your frisk search, confiscate the contraband and notify your supervisor. Prepare an observation or disciplinary report on the items as necessary.

11. After the meal is completed and all detainees have departed the dining facility, the silverware must be recounted, and a search of the dining facility conducted. This is normally done after the silverware has been washed. Compare this count with the one taken before the meal. The counts should be the same. After counting all silverware, report the count to the Control Center or S-3 Operations Section IAW local SOP. This information should be entered into the facility blotter/journal (as applicable) as part of an official record.

**QUESTION:** WHAT MUST THE DETAINEES TURN IN AFTER THE MEAL?

**ANSWER:** ONE KNIFE, FORK, AND SPOON.

12. Report to your supervisor that you have finished your count and all silverware has been accounted for.

13. If the count that you take after the meal doesn't match the count from before the meal, recount the silverware. If it still doesn't match, you must notify your supervisor and conduct a search of the area to attempt to locate the missing silverware.

14. After the inventory of the silverware and the search is complete, you turn in your keys and are released.

15. If you must evacuate detainees:

- a. Unlock each exit as quickly as you can.
- b. Be careful not to let the detainees panic.
- c. Try not to panic or let fellow staff members panic.

16. If there is a major disorder in the facility:

- a. Isolate the dining facility by locking the exit.
- b. Keep the detainees inside the dining facility.
- c. Until your supervisor tells you to release them.

**QUESTION:** WHAT DO YOU DO IF A DETAINEE FAILS TO TURN IN HIS SILVERWARE?

**ANSWER:** STOP ALL ACTIVITY IN THE DINING FACILITY AND NOTIFY YOUR SUPERVISOR.

**NOTE:** Conduct a check on learning and summarize the learning activity.

2. Learning Step / Activity 2. Conduct meal operations at a compound

Method of Instruction: Conference / Discussion  
 Time of Instruction: 1 hr 30 mins  
 Media: -None-

**NOTE:** Show Slide # 23 thru # 30 (Compound Meal Operations)

- 1. Upon arrival of food vehicle, conduct a search of all food containers.
- 2. Account for any and all utensils, if available.
- 3. If meals are in Mermite containers, the compound NCOIC will coordinate with the compound leader to assign a detail of detainees to assist with serving food.
  - a. Direct all detainees to line up by the front of the compound IAW local SOP for accountability. IAW local SOP generally each compound will have a designated area to the front of the compound which is utilized as a temporary holding area which can be secured to facilitate control of detainees during counts and meal operations. It is paramount that the staff of the Internment Facility (I/F) specifically those working closely with the detainees on a daily basis utilize effective interpersonal communication skills (IPC) which will aid in establishing coordination with the compound representative who will assist the staff and detainees in the smooth the progress of meal operations.

**NOTE:** Ensure tower guards are providing security from their positions IAW facility SOP.

**NOTE:** Prior to conducting meal operations all staff (and any detainee food serving volunteer workers) should wear rubber gloves. This serves many purposes ie: it



shows detainees that we are respectful of their food, as well as helping to prevent the spreading of any germs.

b. As detainees enter the temporary holding area a staff member should conduct a headcount, which will aid in control and accountability of the detainees during meal operations. Upon completion of the headcount ensure the count is recorded and reported IAW local SOP to the control/operations area. Once all detainees are secure in the temporary holding area of the compound IAW facility SOP, staff should identify volunteer food service detainees, (to continue to foster a positive rapport with the detainees) to serve food and drinks to each detainee as they pass by the serving line. Upon receiving their food, staff may direct the detainees to move back to their assigned tents to eat IAW local SOP.

c. Upon serving all other detainees, the detail will secure food-serving equipment at the direction of the staff and move to their assigned tents to eat.

d. Upon completion of chow, all detainees will place all trash in trash bags to be policed up by the chow detail at the direction of the compound staff.

2. If Meals Ready to Eat (MREs) are approved and utilized for chow, the following procedures will be followed:

**NOTE:** Consult your local facility SOP for any additional special food handling or diet requirements for specific classifications of detainees ie: those in close confinement may have approved reduced diet IAW the I/F commander's directives.

a. You along with assisting staff members must feed detainees MREs IAW local SOP.

b. All spoons must be counted prior to beginning issuing MREs to detainees

c. IAW local facility SOP the senior staff member on duty at the specific cellblock or compound is responsible for coordinating and facilitating the adequate quantity and quality of detainee meals.

**NOTE:** Always remember that detainees are human beings and should at all times be treated humanely with dignity and respect. This goes for their food as well, which means that we must take care to provide the detainees with food that is handled in a proper efficient respectful manner. Ensure that you conduct yourself as a professional and remember to treat all food products with care. It is very important to utilize effective communication skills to aide in the overall smooth operation during meal operations. We don't want to provoke or incite the detainees while they are eating.

d. When MREs are served the staff must inventory contents of each MRE and ensure that all unauthorized items IAW local facility SOP are not given to detainees.

**NOTE:** IAW Muslim culture eating of pork products is prohibited so in the spirit of humane conduct and respect for their religion we must be cognizant of this when issuing MREs. As a result Muslim detainees have identified the following MRE #s as suitable for consumption.

**Caution:** it is important that the following items be inventoried for use with each Muslim detainee approved MRE:

(1). **MRE #11**

- (1) Spoon
- (2) Salt
- (3) Tea
- (4) Peanut Butter
- (5) Crackers
- (6) Fruit
- (7) Main Meal
- (8) Pound Cake

**(2). MRE #12**

- (1) Spoon
- (2) Salt
- (3) Tea
- (4) Peanut Butter
- (5) Crackers
- (6) Fruit
- (7) Main Meal
- (8) Pound Cake
- (9) Nutra Grain Bar

**(3). MRE #13**

- (1) Spoon
- (2) Salt
- (3) Tea
- (4) Peanut Butter
- (5) Crackers
- (6) Fruit
- (7) Main Meal
- (8) Pound Cake

**(4). MRE #14**

- (1) Spoon
- (2) Salt
- (3) Tea
- (4) Peanut Butter
- (5) Crackers
- (6) Fruit
- (7) Main Meal
- (8) Pound Cake
- (9) Peanuts

e. All staff must ensure that meal requirements are IAW the facility commander's guidance IAW local facility SOP.

f. Staff will issue MREs and monitor detainee activity during chow for any changes in behavior. Specifically, any behavior, which may be threatening to staff or other detainees.

g. If any detainee refuses to eat staff should write an Observation/Disciplinary report IAW local facility SOP.

h. Staff should ensure that consumption of meals will be IAW local SOP times, usually 30 minutes.

i. Staff are responsible for collecting of all trash and disposing of it IAW local facility SOP. This may also be coordinated with the compound representative to obtain volunteers to assist in this process.

**NOTE:** Staff must be alert for detainees' hording food that may be used for contraband ie: making illegal alcoholic beverages "Hooch" as well as causing unsanitary conditions within the cellblock or compound.

j. When issuing each MRE ensure that each detainee is given only one spoon, which will be returned to the staff upon completion of the meal. (This is to facilitate the prevention of fashioning of homemade weapons)

**NOTE:** Ensure that each detainee turns in the MRE bag to the trash at the end of each meal as well to prevent it from being used as contraband ie: filled with urine or feces and thrown at staff.

k. When issuing MREs or any meal to detainees ensure that they are issued a cup for drinking and that the cup is also turned into the trash as applicable IAW local facility SOP.

**NOTE:** If hot meals are served ensure that all plates and plastic ware is returned to the trash receptacle upon completion.

**NOTE:** If fruit is served with any meal, ensure to monitor detainees seeing that they place all peelings, cores and seeds in the trash receptacles as well. (This will aid in the prevention of making "Hooch" or other contraband within the cellblocks or compounds).

**NOTE:** If at anytime during the meal operations you identify any detainees becoming unruly, immediately notify your supervisor and follow his instructions. As applicable prepare Observation/Disciplinary Report IAW local facility directives.

**NOTE:** Conduct a check on learning and summarize the learning activity.

3. Learning Step / Activity 3. Practical Exercise

Method of Instruction: Practical Exercise (Performance)

Time of Instruction: 1 hr

Media: -None-

Conduct Practical Exercise.

**NOTE:** Conduct a check on learning and summarize the learning activity.

**NOTE:** Show Slide #31 (Summary)

**SECTION IV. SUMMARY**

Method of Instruction: <u>Conference / Discussion</u>
Instructor to Student Ratio is: _____
Time of Instruction: <u>5 mins</u>
Media: <u>-None-</u>

**Check on Learning**

Determine if students have learned the material presented by:

- a. Soliciting student questions and explanations.
- b. Asking questions and getting answers from the students.

**Review / Summarize Lesson**

1. **RETAIN ATTENTION:** The meal procedures within detainee operations takes a lot of attention, so you must always be alert. You must be able to apply the knowledge and maintain control while feeding detainees. This will make your job a lot easier and detainees will have no doubt who is in charge.

2. **SUMMARY:** During this block of instruction, we have covered the daily routine of working in the dining facility and conducting feeding detainees MREs and hot meals at cellblocks and compounds.

3. **CLOSING STATEMENT:** Your knowledge of correct procedures to follow will greatly enhance the smooth operation of any meal operation within any detainee camp. During meal times is where custody and control of the detainees is at the lowest point. This is due to the congregation of a large number of detainees and the presence of silverware or plastic ware, which could be used as weapons. Your application of these procedures will ensure incident-free meal operations.



**SECTION V. STUDENT EVALUATION**

**Testing  
Requirements**

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N/A

**Feedback  
Requirements**

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**NOTE:** Feedback is essential to effective learning. Schedule and provide feedback on the evaluation and any information to help answer students' questions. Provide remedial training as needed.

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**Appendix A - Viewgraph Masters (N/A)**

**Appendix B - Test(s) and Test Solution(s) (N/A)**

## Appendix C - Practical Exercises and Solutions

### PRACTICAL EXERCISE(S)/SOLUTION(S) FOR LESSON 1: CD 412 version 2004

#### PRACTICAL EXERCISE SHEET 1

**Title** Meal Procedures

**Lesson Number / Title** CD 412 version 2004 / Meal Procedures within Detainee Operations

**Introduction**

**Motivator**

**Terminal Learning Objective** **NOTE:** The instructor should inform the students of the following Terminal Learning Objective covered by this practical exercise.

At the completion of this lesson, you [the student] will:

<b>Action:</b>	Conduct meal Operations within a Detainee Camp.
<b>Conditions:</b>	Given detainees (role played), assisting staff members, and food items (real or mock).
<b>Standards:</b>	Correctly execute all steps to maintain 100 percent accountability of detainees and ensure all detainees are controlled detainees during meal operations.

**Safety Requirements**

1. Electrical Storms. (When appropriate.) During any electrical storms all outside training will cease. Training will continue inside to the extent possible. Adjustments will be made as necessary to complete all training.

2. Heat Casualties. (When appropriate.) During extreme heat and humidity, training conducted at the Mock Confinement Facility will be monitored closely. Outside strenuous activity will be reduced as much as possible while continuing to train to standards. Exact training locations will be adjusted to take advantage of shaded areas if possible. Both company and corrections committee cadre will monitor students and ensure the consumption of large quantities of water. Symptoms of heat casualties include: Cool, moist or hot, dry skin; profuse sweating; headache; dizziness; weakness; rapid pulse; or severe cramps in the abdomen or legs.

3. Cold Weather Injuries. (When appropriate.) During extreme cold weather training conducted at the Mock Confinement Facility will be monitored closely. A building will be designated as a break/warm-up area. Company cadre will ensure that students have adequate dry clothing with them when they arrive at the training site. Company and corrections committee cadre will ensure that trainees are rotated into heated buildings as needed to preserve troop health.

4. Snake/Insect Bites. Students will be cautioned to be alert for and stay away from any snakes or insects that may be found at the Mock Confinement Facility. Any student who sees or is bitten by a snake of any kind should report it to company or corrections committee cadre immediately. Under no circumstances should anyone try to handle a snake. Any student who has known allergies to bee/wasp/hornet stings should inform cadre of the presence of such insects or immediately upon being stung. Students will be cautioned about the possibility of spiders at the training facility. Any student who believes they have been bitten by



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a spider will inform company or corrections committee cadre immediately.

5. Students will not attempt to climb the fence surrounding the Mock Confinement Facility at any time.

6. Role players will use caution during all scenarios. Only scenarios directed by instructors will be conducted.

7. Students will be cautioned to stay away from the roadway during any training conducted outside of the fenced area.

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**Risk  
Assessment**

Low

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**Environmental  
Considerations**

**Evaluation**

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**Instructional  
Lead-In**

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**Resource  
Requirements**

**Instructor Materials:**

None.

**Student Materials:**

STP 19-95C1-SM, pen/pencil, notebook, and whistle.

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**Special  
Instructions**

**INSTRUCTIONS TO THE STUDENT**

You are a staff member in a confinement facility and are assigned to the dining facility during mealtime. You are responsible for controlling the movement of detainees into, during, and out of the dining facility. You must maintain accountability of all silverware before, during, and after the meal. Make sure that all the above listed equipment and assisting personnel are present for the PE. The role player will come from the group assigned to that module. You may also perform as the supervisor of personnel assigned to the dining facility.

**SAFETY PRECAUTIONS**

1. Electrical Storms. (When appropriate.) During any electrical storms all outside training will cease. Training will continue inside to the extent possible. Adjustments will be made as necessary to complete all training.

2. Heat Casualties. (When appropriate.) During extreme heat and humidity, training conducted at the Mock Confinement Facility will be monitored closely. Outside strenuous activity will be reduced as much as possible while continuing to train to standards. Exact training locations will be adjusted to take advantage of shaded areas if possible. Both company and corrections committee cadre will monitor students and ensure the consumption of large quantities of water. Symptoms of heat casualties include: Cool, moist or hot, dry skin; profuse sweating; headache; dizziness; weakness; rapid pulse; or severe cramps in the abdomen or legs.

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5. Students will not attempt to climb the fence surrounding the Mock Confinement Facility at any time.

6. Role players will use caution during all scenarios. Only scenarios directed by corrections committee cadre will be conducted.

7. Students will be cautioned to stay away from the roadway during any training conducted outside of the fenced area.

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**Procedures**

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**Feedback  
Requirements**

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**SOLUTION FOR  
PRACTICAL EXERCISE SHEET 1**

**DINING FACILITY GUARD**

**THE STUDENT:**

1. Signs for keys and searches the dining facility.
2. Inventories silverware and writes it down.
3. Takes position outside dining facility door. Checks uniforms of detainees before allowing them to enter the dining facility.
4. Corrects minor violations on the spot. Reports violations to the supervisor after the meal.
5. For violations that cannot be corrected, has detainee step out of line, notifies supervisor, and holds detainee until supervisor gives instructions.
6. Makes sure detainees follow traffic plan.
- \*7. Makes sure each detainee picks up one knife, one spoon, and one fork.
8. Makes sure each detainee moves through the serving line.
9. Monitors and corrects congested areas (i.e., around milk machine, soda fountain, silverware issue and/or turn-in point).
10. Makes sure aisles are not blocked by chairs, etc.
11. Makes sure detainees are seated according to the traffic plan for the dining facility.
12. Maintains order during mealtime.
  - a. Does not allow loud talking, whistling, or horseplay.
  - b. Watches carefully to make sure detainees do not take kitchen utensils and equipment.
  - c. Reports detainees who refuse to eat or who misbehave.

PASS	FAIL	COMMENTS

- d. Allows normal table conversation.
13. Reports violations to supervisor.
- NOTE: Terminates mealtime and moves detainees to silverware turn-in point.
14. Has detainees turn in silverware and trays.
- \*15. Makes sure each detainee turns in one knife, one spoon, and one fork.
- \*a. If detainee is missing silverware, has stopped all activity.
- \*b. Notifies supervisor and searches for it
16. Makes sure detainees do not leave dining facility with contraband or unauthorized items.
17. Frisk searches each detainee as he leaves the dining facility.
18. Confiscates any contraband and gives it to the supervisor.
- \*19. After the meal, reinventory the silverware, writes it down, and compares the first count with the second.
- \*20. Notifies the supervisor of the results.
- \*21. If count is not the same, recounts silverware and compares counts.
- \*22. Writes OR/DR as needed.
23. Evacuate detainees (if needed) by quickly unlocking each exit, not letting detainees or guards panic.
24. In case of major disorder, isolate dining facility by securing the exit. Keep detainees inside dining facility until supervisor releases them.

(\*) Denotes: Maintain Accountability of Silverware During Mealtime (191-381-1315).



**Appendix D - Student Handouts (N/A)**