



Australian Government

DEFSU007B Preserve and cook foodstuffs in a survival situation

Release: 2

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Modification History

Release	TP Version	Comments
2	DEF12V2	Layout adjusted. No changes to content.
1	DEF12V1	Primary release.

Unit Descriptor

This unit covers the competency required to preserve and cook foodstuffs in a survival situation.

The individual is not expected to be a camp chef, but rather, to possess sufficient skills and knowledge to obtain, where possible, a measure of sustenance from the environment through cooking, or preserving for longer term consumption.

This unit also covers the prudent management of food assets and implementing personal measures to minimise the expenditure of energy in order to enhance survival chances.

Application of the Unit

As agreed in the creation of this Training Package, applications for units transferred from the PUA00 Public Safety Training Package will be developed as part of continuous improvement plans, and taking into account the change in Unit of Competency format as detailed in templates for Streamlined Training Packages.

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Not applicable.

Employability Skills Information

This unit contains employability skills.

Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a Unit of Competency.

Performance Criteria describe the required performance needed to demonstrate achievement of the element. Where ***bold italicised*** text is used, further information is detailed in the Range Statement. Assessment of performance is to be consistent with the Evidence Guide.

Elements and Performance Criteria

ELEMENT

PERFORMANCE CRITERIA

1. Preserve and cook flora and fauna

- 1.1 ***Testing procedures*** are applied to unknown vegetable flora to identify their fitness for consumption
- 1.2 Harmful components of animal and vegetable ***foodstuffs*** are ***excised***
- 1.3 Animal and vegetable foodstuffs are prepared for consumption using ***improvised cooking techniques***, to ensure items are sufficiently cooked to reduce the chances of acquiring parasites and germs
- 1.4 ***Improvised preserving techniques*** are applied to animal and vegetable foodstuffs to allow long term storage, to ensure that potentially ***harmful organisms*** do not spoil the foodstuff

2. Manage food resources

- 2.1 ***Energy management techniques*** are implemented to minimise unnecessary wastage
- 2.2 Foodstuffs are rationed in accordance with survival requirements

Required Skills and Knowledge

This describes the essential skills and knowledge and their level, required for this unit.

Required Skills

- cook

Required Knowledge

- fire safety
- food testing procedures
- recognition of edible plants

Evidence Guide

Critical aspects for assessment and evidence required to demonstrate competency in this unit

Assessment must confirm the ability to:

- cook at least one animal and at least one vegetable foodstuff by two of the following methods on different meal occasions:
- roasting (e.g. animal on stick over fire)
- hangi (e.g. pit cooker)
- boiling
- grilling/frying (e.g. on rocks in fire)
- sufficiently cook foodstuffs to destroy potential parasites and other organisms (e.g. for roasting, cooked right through)
- not destroy the foodstuff through burning or over cooking
- preserve at least one animal and at least one vegetable foodstuff (quantity sufficient for at least two separate survival meals (i.e. half rations) by two of the following methods:
- drying
- smoking
- salting

Assessment is to include attention that maggot or bacterial infestation does not spoil the foodstuff during curing or that the food is not actually cooked in the case of smoking. The preserved foodstuff should not suffer deterioration for two days (minimum) after curing, and must then be consumed by the survivor as part of their survival diet.

Consistency in performance

Competency must be demonstrated at least once in the test procedure for unknown flora, and as detailed, over a range of occasions for cooking and preserving that could be expected in a survival situation.

Context of and specific resources for assessment

Context of assessment

Competency must be assessed in a simulated workplace environment.

While a person can demonstrate the technical ability to cook and preserve foodstuffs, doing so in a survival situation is crucial; consequently it is recommended that holistic assessment be conducted with other associated survival units.

Assessment under simulated survival conditions should

include:

- food restrictions (food should be restricted to half the recommended daily caloric intake)
- the absence of normal living conditions and amenities such as showers, beds and bedding (warmth to be provided by fire), kitchens etc. with the attendant levels of personal discomfort and fatigue
- a significant period of time - the recommendation is four days.

Specific resources for assessment

Access to suitable assessment area.

Range Statement

<p>The Range Statement relates to the Unit of Competency as a whole. It allows for different work environments and situations that may affect performance. <i>Bold italicised</i> wording in the Performance Criteria is detailed below.</p>	
<p><i>Testing procedures</i> may include:</p>	<ul style="list-style-type: none"> • Irritation to skin, lips or mouth • Smell • Taste tests
<p><i>Foodstuffs</i> may include:</p>	<ul style="list-style-type: none"> • Animals: <ul style="list-style-type: none"> • land-animals • amphibians • birds/fowl • aquatic animals • Vegetables
<p><i>Excising harmful components</i> may include:</p>	<ul style="list-style-type: none"> • Removing dangerous glands • Removing venom sacks (snake)
<p><i>Improvised cooking techniques</i> may include:</p>	<ul style="list-style-type: none"> • Boiling (e.g. in drum or can) • Grilling/frying (e.g. on rocks in fire) • Hangi (e.g. pit cooker) • Roasting (e.g. animal on stick over fire)
<p><i>Improvised preserving techniques</i> may include:</p>	<ul style="list-style-type: none"> • Corning • Drying • Salting • Smoking
<p><i>Harmful organisms</i> may include:</p>	<ul style="list-style-type: none"> • Bacteria (e.g. mould) • Maggots
<p><i>Energy management techniques</i> may include:</p>	<ul style="list-style-type: none"> • Keeping cool enough whether resting or working to avoid perspiration • Loosening clothing and enabling air flow while avoiding sunburn • Maximising physical effort during cool of night • Minimal talking • Minimising physical effort during heat of the day • No smoking • Optimising cooling effect of shelter (e.g. through opening to breezes) • Rule of thumb: no eating if there is no water • Slow and deliberate nasal breathing

Unit Sector(s)

Not applicable.