



Australian Government

# **DEFMIL148 Assist with the establishment and operation of a field kitchen**

Release: 1

# DEFMIL148 Assist with the establishment and operation of a field kitchen

## Modification History

Release 1. This is the first release of this unit of competency in the DEF Defence Training Package.

## Application

This unit specifies the skills and knowledge required to assist with the establishment and operation of a kitchen within a field environment.

It includes assisting to prepare and operate field catering equipment and activities. It also includes maintaining food safety and hygiene standards, assisting with waste management, and ceasing field catering operations.

This unit applies to persons working as Defence personnel in a field kitchen environment.

The skills and knowledge described in this unit must be applied within the legislative, regulatory and policy environment in which they are carried out. Organisational policies and procedures must be consulted and adhered to.

Persons undertaking this unit work under supervision and perform specific tasks in a range of contexts that could be unpredictable.

No licensing, legislative or certification requirements apply to this unit at the time of publication.

## Pre-requisite Unit

Not applicable

## Competency Field

Military skills

## Unit Sector

Not applicable.

## Elements and Performance Criteria

### ELEMENTS

### PERFORMANCE CRITERIA

Elements describe the essential    Performance criteria describe the performance needed to

outcomes.

demonstrate achievement of the element.

- |                                            |                                                                                                                                         |
|--------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------|
| <b>1 Prepare for catering activities</b>   | <b>1.1</b> Confirm activity instructions with supervisor and apply, as required                                                         |
|                                            | <b>1.2</b> Check equipment and stores for completeness and serviceability in accordance with directions and manufacturer specifications |
|                                            | <b>1.3</b> Pack equipment and stores in accordance with directions                                                                      |
|                                            | <b>1.4</b> Identify hazards, assess risks and implement control measures                                                                |
|                                            | <b>1.5</b> Obtain and follow food safety plan during operation activity                                                                 |
|                                            | <b>1.6</b> Select and use personal protective equipment during field catering operations                                                |
|                                            | <b>1.7</b> Identify, assess and implement environmentally sustainable work practices, as required                                       |
| <b>2 Conduct field catering operations</b> | <b>2.1</b> Safeguard equipment and stores against loss and damages                                                                      |
|                                            | <b>2.2</b> Select, inspect and operate field catering equipment, and identify and rectify equipment faults                              |
|                                            | <b>2.3</b> Select and use appropriate safety equipment while operating catering equipment                                               |
|                                            | <b>2.4</b> Follow emergency procedures when incidents/accidents occur                                                                   |
| <b>3 Maintain food safety and hygiene</b>  | <b>3.1</b> Maintain personal hygiene when working in a field kitchen                                                                    |
|                                            | <b>3.2</b> Store food appropriately to avoid spoilage and contamination in accordance with food safety procedures and standards         |
|                                            | <b>3.3</b> Maintain cleanliness of field catering equipment and facilities in accordance with operational hygiene procedures            |
|                                            | <b>3.4</b> Dispose of kitchen waste in accordance with operational procedures                                                           |
| <b>4 Assist with waste</b>                 | <b>4.1</b> Keep worksite clean and orderly during work operations                                                                       |

## management

- |          |                                        |                                                                                                                     |
|----------|----------------------------------------|---------------------------------------------------------------------------------------------------------------------|
|          | <b>4.2</b>                             | Keep waste disposal containers covered and sanitised in accordance with food safety standards                       |
|          | <b>4.3</b>                             | Dispose of waste and take precautions to ensure spilt fuel, lubricants and chemicals do not pollute the environment |
| <b>5</b> | <b>Cease field catering operations</b> |                                                                                                                     |
|          | <b>5.1</b>                             | Pack equipment and stores in accordance with operational procedures                                                 |
|          | <b>5.2</b>                             | Dispose of unused foodstuffs in accordance with food safety standards                                               |
|          | <b>5.3</b>                             | Refurbish kitchen site and stores in accordance with organisational environmental policies and procedures           |
|          | <b>5.4</b>                             | Clean and maintain equipment in accordance with manufacturer instructions                                           |

## Foundation Skills

Foundation skills essential to performance are explicit in the performance criteria of this unit of competency.

## Range of Conditions

Range is restricted to essential operating conditions and any other variables essential to the work environment.

Non-essential conditions may be found in the Companion Volume Implementation Guide.

## Unit Mapping Information

This unit replaces and is equivalent to DEFCM305A Assist with the establishment and operation of a field kitchen.

## Links

Companion Volume implementation guides are found in VETNet - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=6bdbab1e-11ed-4bc9-9cba-9e1a55d4e4a9>