



Australian Government

DEFMIL147 Establish and operate a field kitchen

Release: 1

DEFMIL147 Establish and operate 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 plan and establish a field kitchen, and to supervise catering operations within a field environment.

It includes planning, preparing and maintaining field catering operations by supervising the establishment of a field kitchen. It also includes controlling waste management and ceasing field operations.

This unit applies to those working as catering personnel in a deployed operational environment but is applicable to any individual in this field of work.

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 independently with supervisory responsibilities and perform complex tasks in 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.

1 Plan and prepare for field catering operations

- 1.1** Determine catering situation requirements and develop a catering plan
- 1.2** Plan and organise personnel, stores and equipment required to complete task
- 1.3** Apply operational work health and safety (WHS)/occupational health and safety (OHS) requirements and recognised safety precautions
- 1.4** Brief and task catering team in accordance with catering plan
- 1.5** Ensure personnel are familiar with the correct operation of field catering equipment in accordance with manufacturer instructions
- 1.6** Develop and communicate food safety plan to team members
- 1.7** Coordinate preparation of stores and equipment to ensure they are operational, and are ready for use and deployment
- 1.8** Organise suitable transport to move personnel and equipment to catering activity
- 1.9** Transport dangerous cargo in accordance with government regulations and operational procedures
- 1.10** Confirm and monitor competence of team members
- 1.11** Liaise with outside agencies, as required

2 Supervise the establishment of a field kitchen

- 2.1** Site field kitchen in accordance with environmental procedures
- 2.2** Task staff to establish field catering facilities and monitor progress against catering plan
- 2.3** Coordinate setting up of catering stores and equipment to ensure facility is operational and ready for use
- 2.4** Identify and manage problems with establishment or unexpected situations as they occur, in accordance with catering plan

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| | 2.5 | Coordinate support from outside agencies |
| | 2.6 | Set up safety equipment prior to commencing catering operations |
| 3 | Maintain field catering operations | |
| | 3.1 | Calculate required resources to operate field facility and conduct resupply, as required |
| | 3.2 | Maintain equipment in accordance with manufacturer procedures |
| | 3.3 | Identify and respond to defective performance and incorrect processes or procedures in accordance with organisational procedure |
| | 3.4 | Report on activity and compile returns |
| 4 | Control waste management | |
| | 4.1 | Establish method of waste disposal and waste disposal facilities in accordance with relevant government regulations, food safety standards and environmental regulations |
| | 4.2 | Brief and manage team members on waste disposal in accordance with operational procedures and regulations |
| | 4.3 | Keep worksite clean during work operations, and keep waste disposal containers covered and sanitised |
| | 4.4 | Take precautions to ensure spilt fuel, lubricants and chemicals do not pollute the environment |
| 5 | Cease field operations | |
| | 5.1 | Task staff to pack up field catering facilities |
| | 5.2 | Supervise pack up in accordance with catering plan |
| | 5.3 | Conduct stocktake of equipment |
| | 5.4 | Coordinate loading of stores and equipment to ensure that transportation is suitable for task |
| | 5.5 | Refurbish site in accordance with workplace environmental procedures |
| | 5.6 | Facilitate debriefing and evaluation of field activity |

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 unit to DEFCM304A Establish and operate 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>

Assessment Requirements for DEFMIL147 Establish and operate a field kitchen

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Performance Evidence

Evidence required to demonstrate competence in this unit must be relevant to and satisfy all of the requirements of the elements and performance criteria on at least one occasion and include:

- applying relevant legislation, and organisational policies and procedures
- applying relevant food safety standards
- developing work priorities and schedules
- identifying hazards, assessing risks and implementing control measures
- implementing operational plans
- promoting team effectiveness.

Knowledge Evidence

Evidence required to demonstrate competence in this unit must be relevant to and satisfy all of the requirements of the elements and performance criteria and include knowledge of:

- equipment maintenance techniques
- food storage procedures
- personal hygiene principles
- planning principles
- relevant legislation, and organisational policies and procedures including catering, hygiene and food safety standards
- safety equipment including:
 - fire blankets
 - fire extinguishers
 - first aid kits
 - personal protective clothing and equipment.

Assessment Conditions

As a minimum, assessors must satisfy applicable regulatory requirements, which include requirements in the Standards for Registered Training Organisations current at the time of assessment.

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requirements in the Standards for Registered Training Organisations current at the time of assessment.

Assessment processes and techniques must be appropriate to the language, literacy and numeracy requirements of the work being performed and the needs of the candidate.

Assessment must occur in workplace operational situations, where it is appropriate to do so; where this is not appropriate, assessment must occur in simulated workplace operational situations that replicate workplace conditions.

Resources for assessment must include access to:

- a range of relevant exercises, case studies and/or other simulations
- relevant and appropriate materials, tools, equipment and personal protective equipment currently used in industry
- applicable documentation including operational procedures, regulations, codes of practice and operation manuals.

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