



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.

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

management

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

Assessment Requirements for DEFMIL148 Assist with the establishment and operation of 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 food safety standards
- applying relevant legislation, and organisational policies and procedures
- conducting scheduled and unscheduled maintenance
- containing waste and byproducts (preventing spills)
- identifying hazards, assessing risks and implementing control measures
- operating at all stations in the field kitchen
- responding to fire or other minor emergency
- setting up in consideration of landscape and environment (on flat land – not near a river)
- working in a team.

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:

- composition of teams, and roles and responsibilities of team members
- deployment procedures
- equipment maintenance techniques
- field kitchen equipment, layout and stations
- food safety procedures and standards
- maintenance procedures
- operation of electrical, gas and fuel catering equipment
- organisational work health and safety (WHS)/occupational health and safety (OHS) procedures
- personal hygiene principles
- relevant legislation, and organisational policies and procedures.

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.

As a minimum, assessment must satisfy applicable regulatory requirements, which include 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 including:
 - field catering equipment
 - facilities
 - stores
- applicable documentation including operational procedures, regulations, codes of practice and operation manuals.

Links

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