



Australian Government

Assessment Requirements for DEFSUR007 Preserve and cook foodstuffs in a survival situation

Release: 1

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Modification History

Release	Comments
1	These Assessment Requirements were released in DEF Defence Training Package release 1.0 and meet the Standards for Training Packages. Assessment Requirements created drawing upon specified assessment information from superseded unit

Performance Evidence

Evidence required to demonstrate competence must satisfy all of the requirements of the elements and performance criteria. If not otherwise specified the candidate must demonstrate evidence of performance of the following on at least one occasion.

- using improvised cooking techniques for at least one animal and at least one vegetable foodstuff by two of the following methods on different meal occasions:
 - roasting
 - earth oven
 - boiling
 - grilling/frying
- applying safety principles to ensure potential parasites and other organisms are destroyed by cooking, without destroying the foodstuff by burning or overcooking
- preserving foodstuff for at least one animal and at least one vegetable foodstuff quantity sufficient for at least two separate survival meals by two of the following methods:
 - drying
 - smoking
 - salting
- using curing techniques, making sure that maggot or bacterial infestation does not spoil the foodstuff (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)

Knowledge Evidence

Evidence required to demonstrate competence must satisfy all of the requirements of the elements and performance criteria. If not otherwise specified the depth of knowledge demonstrated must be appropriate to the job context of the candidate.

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

Assessment Conditions

Competency must be assessed in a simulated workplace environment and 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.

Consideration must be given to holistic assessment with other survival units.

While a person can demonstrate the technical ability to cook and preserve foodstuffs, doing so in a survival situation is crucial. Assessment under simulated survival conditions includes:

- food restrictions
- absence of normal living conditions and amenities
- significant period of time

Refer to advice in the companion volumes.

Assessors must satisfy the NVR/AQTF mandatory competency requirements for assessors.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=6bdbab1e-11ed-4bc9-9cba-9e1a55d4e4a9>

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