



Australian Government

DEFCM304A Establish and operate a field kitchen

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 plan and establish a field kitchen, and to supervise catering operations within a field environment.
This unit of competency does not cover the management of the cooking in the field kitchen.

Application of the Unit

This unit includes the skills and knowledge to supervise a team operating within temporary catering facilities providing catering services to events and activities.

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 Required Skills and Knowledge and/or the Range Statement. Assessment of performance is to be consistent with the Evidence Guide.

Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Plan and prepare for field catering operations	1.1 Situation is analysed to determine catering requirements and a catering plan is developed. 1.2 Personnel, stores and equipment required to complete task are calculated and organised. 1.3 Catering team is briefed in accordance with workplace procedures. 1.4 Tasking is issued to team members in accordance with workplace procedures. 1.5 Personnel are familiarised in the correct operation of field catering equipment in accordance with manufacturers' instructions and workplace procedures. 1.6 Work health and safety (WHS) requirements and recognised safety precautions are applied throughout the operation in accordance with standard procedures. 1.7 Food safety plan is developed and provided to team members. 1.8 Preparation of stores and equipment is coordinated to ensure they are operational, and are ready for use and deployment. 1.9 Suitable transport is organised to move personnel and equipment to the catering activity. 1.10 Dangerous cargo is transported in accordance with government regulations. 1.11 Competence of team members is confirmed and monitored throughout the activity. 1.12 Liaison is undertaken with outside agencies as required.
2. Supervise the establishment of a field kitchen	2.1 Field kitchen is sited in accordance with workplace and environmental procedures. 2.2 Staff are tasked to establish field catering facilities and progress is monitored to ensure it complies with the catering plan. 2.3 Setting up of catering stores and equipment is coordinated to ensure the facility is operational and ready for use. 2.4 Problems with the establishment are identified and rectified as they occur to ensure the activity is in accordance with the catering plan. 2.5 Support from outside agencies is organised and

- directed.
- 2.6 **Safety equipment** is set up prior to commencing catering operations.
- 2.7 All unexpected situations that require a quick and decisive response are recognised and responded to in accordance with operational requirements and standard procedures.
3. **Maintain field catering operations**
- 3.1 Personnel and resources are allocated to meet task requirements.
- 3.2 **Resources** required to operate the facility are calculated.
- 3.3 Resupply is conducted in order to maintain operations.
- 3.4 **Food safety and field hygiene procedures** are implemented in accordance with the food safety plan to prevent illness and contamination.
- 3.5 Field catering operations are monitored to ensure effective catering processes.
- 3.6 Equipment is maintained in accordance with manufacturers' procedures and workplace procedures.
- 3.7 **Defective performance, incorrect processes and procedures** are identified, corrected and responded to in accordance with organisational guidelines.
- 3.8 Reports and returns are compiled and issued in accordance with workplace policies and procedures.
4. **Control waste management**
- 4.1 **Method of waste disposal** and waste disposal facilities are established in accordance with government regulations, environmental regulations and workplace procedures.
- 4.2 Team members are briefed on waste disposal procedures.
- 4.3 Worksite is kept clean and tidy during work operations.
- 4.4 Waste disposal containers are kept covered and sanitised in accordance with workplace procedures.
- 4.5 **Waste** is disposed of in accordance with government regulations, environmental regulations and workplace procedures.
- 4.6 Precautions are taken to ensure spilt fuel, lubricants and chemicals do not pollute the environment.
5. **Cease and pack up field catering operations**
- 5.1 Staff are tasked to **pack up** field catering facilities.
- 5.2 Pack up is supervised to ensure the operation is

- conducted in accordance with the catering plan.
- 5.3 Stocktake of equipment is conducted.
- 5.4 Loading of stores and equipment is coordinated to ensure that transportation is suitable for the task.
- 5.5 **Site is refurbished** in accordance with workplace environmental procedures.
- 5.6 Debriefing/evaluation of the activity is facilitated to improve future activities.

Required Skills and Knowledge

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

Required Skills

- communicate effectively within a team environment
- correct and direct subordinates
- develop work priorities and schedules
- develop teams and individuals
- implement continuous improvement
- implement effective workplace relationships
- implement equity and diversity policies and procedures
- implement operational plans
- monitor safe workplace
- prioritise tasking
- promote team effectiveness

Required Knowledge

- anti-discrimination policies and procedures
- equipment maintenance techniques
- first aid
- food storage procedures
- organisational WHS procedures
- organisational policies and procedures
- personal hygiene principles
- planning principles
- staff performance monitoring systems
- workplace catering procedures
- workplace hygiene and food safety procedures

Evidence Guide

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

Nil.

Consistency in performance

Competency should be demonstrated on a minimum of three field catering activities using a range of field catering equipment used within the workplace and a wide variety of catering tasks.

Context of and specific resources for assessment

Context of assessment

Competency should be assessed in the workplace or a simulated workplace, in a field environment.

Specific resources for assessment

Access is required to:

- field catering equipment, facilities and stores
- deployment area
- deployment team
- specific workplace operating procedures and publications

Range Statement

The Range Statement relates to the Unit of Competency as a whole. It allows for different work environments and situations that may affect performance. ***Bold italicised*** wording in the Performance Criteria is detailed below.

Stores and equipment may include:

- Catering equipment
- Field stores
- Food supplies
- Power distribution systems
- Vehicles

Workplace procedures may include:

- Hazard Analysis Critical Control Point (HACCP)
- Industry standards and codes of practice
- WHS policies and procedures
- Organisational policies and procedures
- Organisational publications
- Maintenance publications
- Standard Operating Procedures

Tasking may include:

- Arranging for transport of refrigerated items
- Attending and delivering briefings
- Confirming equipment serviceability and readiness
- Compiling freight and load documentation
- Packing equipment for transport
- Preparing dangerous cargo for transport

Field catering equipment may include:

- Catering vehicles
- Cooking equipment
- Commercial catering equipment
- Food temperature devices
- Generators
- Refrigeration
- Water heaters

Dangerous cargo may include:

- Chemicals
- Gas
- Fuel

Field catering facilities may include:

- Cooking Area
- Equipment storage area
- Food storage area (refrigeration and dry goods)
- Fuel storage area
- Kitchen washing area
- Latrines
- Meal Service Area
- Messing Area
- Preparation Area

Safety equipment may include:

- Sullage
- Utensils washing area
- Waste facilities (wet and dry)
- Fire blankets
- Fire extinguishers
- First aid kits
- Personal protective clothing and equipment

Resources may include:

- Ice
- Foodstuffs
- Gas
- Fuel
- Chemicals
- Cleaning products
- Water

Food safety and field hygiene procedures may include:

- Disposal of waste
- Hazard Analysis Critical Control Point (HACCP)
- Personal hygiene
- Storage of foodstuffs

Defective performance, incorrect processes and procedures may include:

- Failure to complete tasks as directed
- Incorrect food handling/preparation procedures
- Incorrect use of field catering equipment
- Not using correct personal protective clothing/equipment
- Not following organisational procedures
- Poor personal hygiene

Method of waste disposal may include:

- Bins
- Sullage

Waste may include:

- Chemicals
- Foodstuff
- Fuels
- Grey water
- Oils/Lubricants
- Packaging

Pack up may include:

- Attending briefings
- Disassembly of facility
- Loading vehicles
- Packing away non-essential stores and equipment
- Ready vehicles for movement
- Reducing ground footprint

Site refurbishment may

- Cleaning of site
- Disposal of fuels, sullage and waste

include:

- Removal of all equipment and stores
- Reporting of environmental issues outside of own scope of responsibility

Unit Sector(s)

Not applicable.