



Australian Government

DEFCM305A Assist with the establishment and operation of 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 assist with the establishment and operation of a kitchen within a field environment, and includes the preparation and operation of field catering equipment.

The preparation and cooking of food is covered in other units and is not included in this unit.

Application of the Unit

This unit applies to personnel working within teams under either direct or indirect supervision, requiring individuals to follow set methods and procedures, which require some discretion and judgement.

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. Prepare for catering activities	1.1 Instructions for the activity are received and confirmed with supervisor. 1.2 Equipment and stores are checked for completeness and serviceability in accordance with given directions and workplace procedures. 1.3 Equipment and stores are packed in accordance with given directions and workplace procedures. 1.4 Work health and safety (WHS) requirements and recognised safety precautions are applied throughout the operation in accordance with standard procedures. 1.5 Food safety plan is obtained from supervisor and is followed throughout the operation. 1.6 Personal protective equipment is selected and used during field catering operations. 1.7 Environmentally sustainable work practices are identified, assessed and implemented where feasible.
2. Assist with the establishment of a field kitchen	2.1 Field catering facilities are established in accordance with given directions and workplace procedures. 2.2 Field catering tasks are completed as directed by appropriate personnel. 2.3 Equipment and stores are safeguarded against loss or damage.
3. Conduct field catering operations	3.1 Field catering equipment is selected and inspected prior to operation. 3.2 Appropriate safety equipment is selected and used while operating catering equipment. 3.3 Field catering equipment is operated in accordance with manufacturers' instructions. 3.4 Equipment faults are identified and rectified in accordance with workplace procedures. 3.5 Emergency procedures are followed when incidents/accidents occur.
4. Maintain food safety and hygiene	4.1 Personal hygiene is maintained when working within a field kitchen. 4.2 Food is stored appropriately to avoid spoilage and contamination in accordance with food safety procedures. 4.3 Cleanliness of field catering equipment and facilities

- is maintained in accordance with workplace hygiene procedures.
- 4.4 Kitchen waste is disposed of in accordance with workplace procedures.
5. **Assist with waste management**
- 5.1 Worksite is kept clean and tidy during work operations.
- 5.2 Waste disposal containers are kept covered and sanitised in accordance with workplace procedures.
- 5.3 **Waste** is disposed of in accordance with government regulations, environmental regulations and workplace procedures.
- 5.4 Precautions are taken to ensure spilt fuel, lubricants and chemicals do not pollute the environment.
6. **Cease field catering operations**
- 6.1 Equipment and stores are packed away in accordance with workplace procedures.
- 6.2 Unused foodstuffs are disposed of in accordance with workplace procedures.
- 6.3 Kitchen site is refurbished in accordance with organisational environmental policies and procedures.
7. **Refurbish stores and equipment**
- 7.1 Equipment is cleaned in accordance with manufacturers' instructions and workplace procedures.
- 7.2 Equipment is maintained in accordance with manufacturers' procedures and workplace procedures.
- 7.3 Stores are refurbished in accordance with given instructions and workplace procedures.

Required Skills and Knowledge

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

Required Skills

- apply first aid
- follow instructions/directives and report information
- maintain equipment at an operational level
- respond to fire or other minor emergency
- select and use appropriate catering equipment
- teamwork
- use a variety of verbal and nonverbal communication techniques

Required Knowledge

- composition of teams and roles and responsibilities of team members
- deployment procedures
- food safety procedures
- maintenance procedures
- organisational WHS procedures
- organisational procedures
- operation of electrical, gas and fuel catering equipment
- personal hygiene principles

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 a field environment.

Specific resources for assessment

Access is required to:

- field catering equipment
- facilities
- stores

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.

<i>Workplace procedures</i> 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
<i>Field catering facilities</i> may include:	• Catering equipment • Dining area • Equipment storage area • Food preparation area • Food storage area (refrigeration and dry goods) • Kitchen washing area • Latrines • Lighting and signage • Meal service area • Power generation equipment • Safety equipment • Storage area for combustible fuels • Sullage • Utensils washing area • Waste facilities (wet and dry)
<i>Field catering tasks</i> may include:	• Cleaning catering equipment and facilities • Cooking and preparing food • Disposing of kitchen waste • Receiving and storing foodstuffs
<i>Field catering equipment</i> may include:	• Catering accessory equipment (pots, pans, utensils, tables, chairs, lighting, cleaning equipment) • Catering vehicles • Cooking equipment (electrical, fuel or gas) • Food temperature devices • Generators • Refrigeration (portable or vehicle)
<i>Appropriate safety equipment</i> may include:	• Fire extinguishers • Fire blankets • First aid kits

	• Personal protective clothing and equipment
<i>Incidents/accidents</i> may include:	• Burns • Cuts • Electrical faults within power generation equipment or mains power supplies • Explosions • Fires • Heat exhaustion • Malfunctions within catering equipment • Spills/leakage of combustible fuels
<i>Personal hygiene</i> may include:	• Clean clothing • Preventing spread of infection • Showering • Washing hands
<i>Waste</i> may include:	• Chemicals • Foodstuff • Fuels • Grey water • Oils/Lubricants • Packaging

Unit Sector(s)

Not applicable.