



Australian Government

DEFPH005A Assist with field hygiene and sanitation

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 an organisation to manage field hygiene and sanitation within the Australian Defence Force (ADF).

Application of the Unit

The application of this unit in the workplace includes assessing a group's field hygiene requirements within the local operating area and formulating a field hygiene plan to support the organisation with camp site selection, field waste management and personal hygiene facilities.

This unit of competency is applicable to preventive medicine personnel. This function is limited to the performance of tasks in accordance with organisational policies and procedures.

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. Conduct a minor field hygiene survey	1.1 Group's local area of responsibility is clarified to establish the boundary for the survey. 1.2 General environment is inspected for its sanitary condition and areas of general hygiene risk to inform camp site selection. 1.3 Location, condition and suitability of field hygiene facilities is assessed. 1.4 Positioning, type and operation of field waste facilities are assessed. 1.5 Arrangements for food /water storage and handling are assessed to ensure safety of food/water distribution is optimised.
2. Provide technical field hygiene advice	2.1 Advice on camp site selection is provided to optimise the field hygiene and sanitation outcomes during temporary camp emplacement. 2.2 Advice on field waste management is provided to control the risk of disease via appropriate waste handling practices. 2.3 Advice on personal hygiene facilities and practices is provided to promote individual health and resistance to disease. 2.4 Advice on food/water storage and handling practices is provided to control the risk of disease from ingested vectors of disease.

Required Skills and Knowledge

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

Required Skills

- communicate appropriately about, consult on and impart knowledge of:
 - application of the permethrin/DEET repellent system
 - causes of disease transmission
 - causes of manpower wastage
 - control measures of disease transmission
 - food storage and distribution standards
 - water quality assurance measures

- workplace safety policy and practices
- gather field hygiene data from available sources
- interpret field hygiene data
- liaise and communicate with persons in positions of authority
- make technical judgements based on own level of knowledge and experience
- prioritise tasking
- work safely

Required Knowledge

- aetiology of disease relevant to vector borne diseases
- best use of available resources
- causes of disease transmission
- causes of manpower wastage
- control measures of disease transmission
- documentation processes relevant to own workplace
- food storage and distribution standards including the Hazard Analysis and Critical Control Point (HACCP) approach to food control
- health surveillance system
- methods of establishing field hygiene and waste facilities
- pathophysiology of common communicable diseases
- organisational policies and procedures
- process of disease
- risk management principles
- time management strategies to set priorities
- vector borne diseases of interest to the ADF
- water quality assurance measures

Evidence Guide

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

Assessment must confirm the ability to:

- liaise and communicate with the group
- accurately identify hygiene risks
- provide accurate advice

Consistency in performance

Competency should be demonstrated over a minimum of two assessment occasions in an urban and a field environment.

Context of and specific resources for assessment

Context of assessment

Competency should be assessed in an actual workplace situation. This may be in an urban or a field setting.

Specific resources for assessment

Access is required to:

- appropriate equipment and stores
- range of environments (urban and field)
- relevant organisational policies and procedures

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>General environment</i> may include:	• Approaches • Drainage • Local population • Terrain • Vegetation • Water
<i>Field hygiene facilities</i> may include:	• Hand washing facilities • Laundry facilities • Shower facilities
<i>Field waste facilities</i> may include:	• Bio-hazardous waste: • central collection point • Dry waste: • central collection point • inclined plane incinerator • Human waste: • pan latrine • portaloo • shallow/deep bore latrine • shallow/deep trench latrine • shallow trench urinal • trough/funnel urinal • trench latrine • Waste (grey) water: • absorption trench • evaporating pans • herringbone drains • grease trap • soakage pit

<i>Arrangements for food/water storage and handling</i> may include:	• Applying the Hazard Analysis and Critical Control Point (HACCP) approach to food control • Approving the use of alternative water distribution equipment during extreme emergencies • Assessing environment for suitability for food preparation • Assessing food handling procedures (preparation, storage, distribution) • Assessing suitability and adequacy of food storage • Central control point • Contributing to inspection of a food preparation facility • Ensuring that water sources have been surveyed • Ensuring water distribution equipment is regularly surveyed by health personnel • Monitoring hygiene practices of personnel during food consumption • Organising regular water point survey by health personnel • Recommending procedures for the maintenance of water potability • Storage temperatures applied
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Unit Sector(s)

Not applicable.