



Australian Government

SISOFLD003 Select, set up and operate a temporary or overnight site

Release: 1

SISOFLD003 Select, set up and operate a temporary or overnight site

Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to select, set up, operate and dismantle a temporary or overnight site used during any type of outdoor recreation activity. Temporary sites include those used for rest and meal stops, and overnight camping. It requires the ability to pre-plan operational logistics for sites including menu planning for participants.

This unit applies to any type of organisation that delivers outdoor recreation activities including commercial, not-for-profit and government organisations.

It applies to leaders and support staff who work independently in the field using discretion and judgement to manage operational logistics and risk.

No occupational licensing, certification or specific legislative requirements apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Competency Field

Field Operations

Unit Sector

Outdoor Recreation

Elements and Performance Criteria

ELEMENTS

Elements describe the essential outcomes

1. Select site.

PERFORMANCE CRITERIA

Performance criteria describe the performance needed to demonstrate achievement of the element.

- 1.1. Obtain information to determine preferences, expectations and needs of participants that relate to food and shelter.
- 1.2. Obtain information on available sites within operational zone of outdoor recreation activities.

- 1.3. Pre-select and book site, if required, to meet participant needs and operational requirements of activity.
 - 1.4. Where no designated area exists, select site for comfort, safety, minimal environmental impact and in compliance with land management requirements.
2. Plan outdoor menus.
 - 2.1. Plan nutritionally-balanced menus, taking account of activity and participant factors.
 - 2.2. Identify special requests and ensure special meals are provided for those with special dietary requirements.
 - 2.3. Identify food safety hazards involved in storing, preparing and serving planned meals; assess risks, and take action to eliminate or minimise them.
3. Select and pack equipment and resources.
 - 3.1. Select catering equipment according to food preparation and service requirements.
 - 3.2. Select shelter equipment to meet participant needs and anticipated weather conditions.
 - 3.3. Obtain food, beverage, water and other resources to meet requirements for the stay.
 - 3.4. Complete pre-departure safety and serviceability checks on equipment.
 - 3.5. Pack equipment and resources according to route terrain, perishability of food, and access requirements during activity.
4. Set up site.
 - 4.1. Assess site, identify hazards and take measures to minimise risk of injury.
 - 4.2. Identify sources of supplementary natural water and treat, as required, for human consumption.
 - 4.3. Set up site facilities for shelter, catering, and waste disposal according to land management requirements for minimal environmental impact.
 - 4.4. Arrange shelter appropriate for prevailing weather and conditions and to ensure comfort and safety.
5. Operate and dismantle temporary site.
 - 5.1. Brief participants on site behaviour, safe zones, boundaries, waste disposal and sanitation practices.
 - 5.2. Prepare and serve food using safe and hygienic food preparation and handling practices.
 - 5.3. Operate temporary site equipment, monitor and assist participants' use to maintain comfort, safety and hygiene.
 - 5.4. Clean, dismantle, pack and store equipment and resources.
 - 5.5. Remove waste from site where disposal facilities are unavailable.
 - 5.6. Leave site in original or improved condition; note and

report any site problems to relevant personnel or authorities.

Foundation Skills

Foundation skills essential to performance in this unit, but not explicit in the performance criteria are listed here, along with a brief context statement.

SKILLS	DESCRIPTION
Reading skills to:	interpret sometimes unfamiliar and potentially complex information about participant characteristics and land management requirements.
Writing skills to:	use fundamental sentence structure to complete pre-departure safety and serviceability forms that require factual information.
Oral communications skills to:	- provide clear and unambiguous instructions to participants using language and terms easily understood - ask open and closed probe questions and actively listen to determine participants' understanding of instructions.
Numeracy skills to:	calculate and load correct quantities of equipment and resources.
Teamwork skills to:	pro-actively and cooperatively work within teams of activity leaders and support staff to organise logistics, solve operational problems and deliver a quality experience to participants.

Unit Mapping Information

No equivalent unit.

Links

Companion Volume Implementation Guides -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=1ca50016-24d2-4161-a044-d3faa200268b>

Assessment Requirements for SISOFLD003 Select, set up and operate a temporary or overnight site

Modification History

Not applicable.

Performance Evidence

Evidence of the ability to complete tasks outlined in elements and performance criteria of this unit in the context of the job role, and:

- plan for the provision of meals which meet the daily fluid, nutritional and energy requirements of participants for the duration of one activity
- select, set up and operate a temporary rest and meal stop on two occasions
- select, set up and operate an overnight camp site, which has no permanent facilities, on at least one occasion
- during all temporary stops, consistently:
 - manage the safety of the site for participants
 - ensure compliance of self and participants with minimal environmental practices
 - ensure food safety practices are implemented for handling and storage of food and for cleaning catering equipment.

Knowledge Evidence

Demonstrated knowledge required to complete the tasks outlined in elements and performance criteria of this unit:

- factors that affect the selection of meal and camping sites:
 - location in relation to activity site
 - current weather and environmental conditions
 - land management requirements sufficient to know:
 - where meal and camping stops are allowed and under what conditions
 - how to obtain and maintain permits or permissions
 - preferences, expectations and needs of:
 - different types of consumer groups that participate in outdoor recreation activities
 - the particular participant group
- availability of:
 - food preparation and service facilities
 - toilet and washing facilities
 - space to set up all facilities and sufficient space from other users
- availability of desirable environmental features:
 - level ground with good drainage

- shade
 - shelter from sun and wind
 - natural water supplies
- hazards associated with meal and camping sites and methods used to manage associated risks:
 - slippery or unstable terrain
 - natural and man-made debris
 - unstable trees and tree branches
 - spiders, insects, snakes and fauna
 - changing environmental conditions such as storm, snow, flood and bush fire
- specific to meal and camp sites, practices used to manage minimal environmental impact:
 - following pre-determined access routes to transport participants and equipment
 - keeping to marked tracks or routes to access natural features, and temporary or permanent facilities
 - using appropriate methods for general and human waste disposal
 - managing fires, including requirements when total fire ban days are invoked
- features, set up and operation of typical shelter and other equipment, and appropriateness for different weather conditions:
 - tents
 - bivvies
 - swags
 - bedding and sleeping bags
 - tables, chairs
 - lighting
- for the selection, preparation and service of food:
 - basic principles of nutrition sufficient to know the food groups, source of nutrients and the basis of a balanced meal plan
 - specific to the particular type of outdoor recreation activity, daily fluid and energy requirements of participants and any local environmental conditions which impact
 - meaning of food allergy and food intolerance, and basic understanding of consequences of exposure to or consumption of intolerated food
 - food preparation methods for a range of meals typically available at meal and camp stops
 - food safety practices for handling and storing a range of food types typically available at meal and camp stops; and those for cleaning food preparation and service equipment
 - features, set up and operation of food preparation equipment typically used at meal and camp stops
 - methods used to treat natural water for human consumption
- safe manual handling techniques used to avoid injury when shifting and packing equipment
- importance of loading equipment and supplies for:

- even weight distribution and load balance particular to the transportation mode and terrain (vehicle, vessel, watercraft, cycle, horse etc.)
- easy access at relevant time during activities.

Assessment Conditions

Pre-departure skills must be demonstrated in a venue, such as an operational depot, from where recreational activities depart and pre-departure checks and loading take place. This can be:

- an industry workplace
- a simulated industry environment set up for the purposes of assessment.

Meal preparation and camping skills must be demonstrated in an outdoor setting where temporary stops are provided:

- temporary rest and meals sites may or may not have permanent facilities
- camping sites must have no permanent facilities.

Assessment must ensure use of:

- a group of participants with whom the participant interacts
- catering equipment to match food preparation, service and cleaning requirements
- shelter and bedding equipment to match participant needs and anticipated weather conditions
- ancillary equipment which can include tables, chairs, lighting and human waste facilities
- participant profiles
- documents issued by land managers describing requirements for operating temporary meal and overnight camping sites.

Assessors must satisfy the Standards for Registered Training Organisations requirements for assessors, and:

- have a collective period of at least three years' experience with an organisation where they have applied the skills and knowledge covered in this unit of competency; the three years' experience can incorporate full and or part time experience.

Links

Companion Volume Implementation Guides -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=1ca50016-24d2-4161-a044-d3faa200268b>