

Unit Title:	Leading Practical Skills In A Marine Environment
Unit Level:	Level 3
Unit Credit Value:	2
GLH:	10
LASER Unit Code:	WJH181
Ofqual Unit Code:	H/650/0332

This unit has 4 learning outcomes.

LEARNING OUTCOMES		ASSESSMENT CRITERIA	
The learner will:		The learner can:	
1.	Be able to erect a temporary shelter in an outdoor marine environment using rope and tarpaulin.	1.1	Plan how to erect a temporary shelter using rope and tarpaulin in an outdoor marine environment.
		1.2	Erect a temporary shelter using rope and tarpaulin.
		1.3	Use appropriate knots when erecting a shelter.
		1.4	Dismantle a temporary shelter.
2.	Be able to set up, light and extinguish a campfire or BBQ in an outdoor marine environment.	2.1	Safely site, build, light and manage a campfire or BBQ.
		2.2	Safely extinguish a campfire or BBQ.
3.	Understand how to manage food hygiene in an outdoor marine environment.	3.1	Explain the requirements of managing food hygiene in an outdoor marine environment.
		3.2	Explain how to store food hygienically in an outdoor marine environment.
4.	Be able to prepare and service food in an outdoor marine environment.	4.1	Prepare food hygienically in an outdoor marine environment.
		4.2	Cook on a campfire or BBQ with due regard to food hygiene and safety.
		4.3	Prepare and serve food hygienically in an outdoor marine environment.

Assessment Guidance:

LO 1:

Consider, weather and tidal conditions, construction and dismantling, participants, site conditions, purpose and minimising impact to the marine ecology.

LO 2:

Campfire/BBQs: consider, purpose, safety equipment, safe positioning, type of marine environment, permissions, site conditions, tidal conditions, escape routes, legislation.

Managing the surrounding areas: consider seating distances away from the fire, minimising ecological impact.

Building campfire/BBQ: consider fire pit base and surround, fire lays for different purposes, non-toxic types of wood to burn, weather and tides.

Lighting: consider using a range of safe methods, include fire strikers, tinder, kindling and fuels.

Managing campfire/BBQ: Fire triangle, size and type of fire/BBQ, management of resources.

Extinguishing fire/BBQ: Show understanding of geographical context, minimise ecological impact to marine environment and no chance of further damage or trace of having a fire.

Additional Information:

Refer to Hazard Analysis Critical Control Points (HACCP's) for higher risk food groups.