



Australian Government

Department of Education, Employment and Workplace Relations

SFIDIST202B Retail fresh, frozen and live seafood

Release: 1

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Modification History

Not applicable.

Unit Descriptor

This unit of competency deals with setting up, serving from and packing up a retail display of fresh, frozen and live seafood. This involves assessing seafood freshness, demonstrating skill in putting together a display that attracts customers but ensures that the product is at the correct temperature without any cross-contamination, and serving customers. This unit does not deal with generic skills (non-seafood) that are required for retailing.

Application of the Unit

Not applicable.

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Nil

Employability Skills Information

Not applicable.

Elements and Performance Criteria Pre-Content

Not applicable.

Elements and Performance Criteria

Elements and Performance Criteria

Element	Performance Criteria
1 Set up display	<p>1.1 Appropriate personal protective clothing is worn, according to enterprise procedures and occupational health and safety requirements.</p> <p>1.2 Seafood is taken from chiller, assessed for freshness and suitability, and prepared for retail display according to enterprise procedures and occupational health and safety requirements.</p> <p>1.3 Product identified as unsuitable is set aside and dealt with according to enterprise procedures.</p> <p>1.4 Temperature of product in retail display is checked to ensure conformity with enterprise procedures and food regulations.</p> <p>1.5 Display is checked to ensure that no cross-contamination occurs between raw and cooked product, according to food regulations.</p> <p>1.6 Price tickets are prepared to show the correct name and price and are clean before being placed on the display, according to enterprise procedures and food regulations.</p> <p>1.7 Live product is placed in tanks, according to enterprise procedures.</p>
2 Maintain display	<p>2.1 Product temperature is monitored according to enterprise procedures to ensure that it is within the required range, and according to food regulations.</p> <p>2.2 Fresh product is kept moist and attractive, according to enterprise procedures.</p> <p>2.3 Ice and water used on fresh product is potable, according to food regulations.</p> <p>2.4 Display is checked and adjusted if necessary, according to enterprise procedures.</p> <p>2.5 Display of frozen product is checked to ensure that all product is within its use-by-date and is placed below the freezer unit's load line, according to the</p>

manufacturer's instructions.

- 2.6 Live product display tanks are checked to ensure all dead and dying fish are removed, and **equipment** is in full working order, according to enterprise procedures.
- 2.7 Faults in refrigeration, tank and other equipment, are reported to the appropriate person, according to enterprise procedures.

3 **Serve customers**

- 3.1 **Product knowledge** is demonstrated in all communications with customer, in regard to shelf life and suggested cooking methods, according to enterprise procedures.
- 3.2 Product is trimmed or scaled to order by the appropriate person, according to enterprise procedures.
- 3.3 Product is handled, weighed, wrapped and packaged, according to enterprise procedures and food regulations.

4 **Pack up and clean up**

- 4.1 Product is removed from retail display and freshness and suitability for sale is assessed, according to enterprise procedures and food regulations.
- 4.2 Unsuitable product is disposed of according to enterprise procedures.
- 4.3 Price tags are removed and cleaned, according to enterprise procedures.
- 4.4 The empty retail display and fresh product preparation areas are cleaned according to enterprise procedures to ensure food regulations are met.
- 4.5 Stocktake of fresh, live and frozen product is undertaken according to enterprise procedures.
- 4.6 Use-by-dates on packaged fresh and frozen product are checked and out-of-date product disposed of according to enterprise procedures and food regulations.
- 4.7 Product is placed in chiller and freezer storage rooms in appropriate areas according to enterprise

procedures and food regulations.

- 4.8 Product held overnight in chillers is re-iced as necessary according to enterprise procedures and food regulations.
- 4.9 Identification and traceability of unpackaged fresh and live product is maintained according to enterprise procedures and food regulations.
- 4.1 Refrigerated storage rooms are cleaned according to enterprise procedures and food regulations.

Required Skills and Knowledge

Not applicable.

Evidence Guide

Each unit of competency has an evidence guide that relates directly to the performance criteria and the range of variables. Its purpose is to guide assessment of the unit in the workplace and/or training program. The following components provide information to assist this purpose

Underpinning knowledge

The essential knowledge and understanding a person needs to perform work to the

required
standards
include:

product
knowledge

enterprise
procedures

suitability
of different
cooking
methods
such as
grilling,
baking,
barbeque,
and
steaming
for species
sold

hygienic
handling of
cooked and
raw
seafood.

Practical skills

The
essential
skills a
person
needs to
perform
work to the
required
standards
include:

assessing
seafood
freshness
and
suitability
for retail
display
cleaning

the
workplace
and using
cleaning
chemicals
safely
handling,
wrapping
and
packaging
of seafood.

Literacy
skills used
for:

reading
enterprise
procedures

writing
customers'
orders
when taken
face-to-face
or by
telephone

completing
stocktake
forms

reading and
writing
price
tickets

identifying
and tracing
product.

Numeracy
skills used
for:

accurately
reading a
thermomete
r

reading and
interpreting
electronic

and
mechanical
scales

calculating
extensions
of weight
and price to
give the
correct
price of the
product

calculating
total of
invoice

counting
product for
stocktake
purposes.

**Critical
aspects of
competenc
e**

Assessment
must
confirm the
ability to:

identify
suitable
product and
set up,
maintain,
pack up and
serve from
retail
display
courteously
and
knowledgea
bly, so that
customer's
needs are
met as well
as
complying
with

enterprise
procedures
and food
regulations.

Assessment
must
confirm
knowledge
of:

degree of
freshness
and
spoilage for
a particular
species/pro
duct eg
sashimi

common
fish defects,
diseases
and
parasites

species
identificatio
n

food
regulations
for the
preparation
and display
of product

species
harvest or
fishing
area,
seasonality
and
cooking
methods.

Interdepen dent assessment of units

This unit

may be
assessed
with/after:

no
recommend
ations.

Context of assessment

Assessment
is to be
conducted
at the
workplace
or in a
simulated
work
environmen
t.

Method of assessment

The
following
assessment
methods
are
suggested:

set up and
maintain a
retail
display that
has at least
one sample
of each of
the
following
seafood:
fresh fish,
raw and
cooked
crustaceans
, opened
oysters

demonstrat
e product

knowledge
for at least
4 common
fish
species, 2
common
crustaceans
and 2
common
molluscs

demonstrat
e correct
use of
electronic
scales and
wrap
seafood.

**Resources
required
for
assessment**

Resources
may
include:

visits to
different
retail
outlets

seafood
products

refrigerated
storage
rooms

seafood
cleaning
and
filleting
facility

temperature
measuring
devices

plastic bags
and
wrapping

paper.

Key competencies

This refers to the seven areas of generic competency that underpin effective workplace practices. The key competencies cover the three levels of performance in the following areas:

Communicating ideas and information	Collecting, analysing and organising information	Planning and organising activities	Working with others and in teams	Using mathematical ideas and techniques	Solving problems	Using technology
Level 2	1	1	1	1	1	1

Range Statement

Range of variables

The range of variables places the competency in context and allows for differences between enterprises and workplaces, including practices, knowledge and requirements. The range of variables also provides a focus for assessment and relates to the unit as a whole. The following variables may be present

Personal protective clothing:

aprons
gloves
hair covering
protective footwear
protective eye wear.

Occupational health and safety requirements may include:

codes of practice, regulations and/or guidance notes which may apply in a jurisdiction
enterprise-specific occupational health and safety procedures, policies or standards.

Product:

fish species
crustacean species
molluscan species
fish-gilled, gutted and butterfly-cut
fish fillets
fish cutlets
headed prawns
headed, peeled and de-veined prawns
squid/octopus cleaned
cleaned crabs
split lobsters
slice **sashimi**.

Regulations and requirements:

state and territories' food regulations
enterprise procedures
enterprise food safety program
enterprise quality assurance system.

Equipment:

refrigerated display units

ice machines
fish tubs
fish boxes
display trays, thongs
live fish tanks
scales-electronic and mechanical
knives and sharpening stone/steel
cleaning equipment
cleaning chemicals
price tickets
thermometers or other temperature
measuring devices.

Product knowledge:

state and territories' food regulations
correct marketing name
harvest or fishing area
legal length
prohibited species
seasonality
potential food safety hazards
assessment of spoilage, defects and parasites
shelf life of fresh or frozen product
presentation of product
handling, wrapping and packaging
cooking methods, such as grilling, barbecue,
baking.

Unit Sector(s)

Not applicable.

Functional area

Seafood sales and distribution