



**Australian Government**

**Department of Education, Employment and Workplace Relations**

# **SFIPROC401C Evaluate a batch of seafood**

**Release: 1**

## SFIPROC401C Evaluate a batch of seafood

### Modification History

Not Applicable

### Unit Descriptor

<p><b>Unit descriptor</b></p>	<p>This unit of competency involves identifying the features of seafood species to determine both scientific and correct marketing names. There is a requirement to be able to take samples of the seafood for sensory evaluation, and to identify relationships between sensory, chemical and/or microbiological indicators to determine the presence or otherwise of spoilage factors.</p> <p>Knowledge of seafood species is applied to the determination of product quality, likely yield, productivity requirements and to decide appropriate action to be taken in respect of the batch.</p> <p>Licensing, legislative, regulatory or certification requirements may apply to this unit. Therefore it will be necessary to check with the relevant state or territory regulators for current licensing, legislative or regulatory requirements before undertaking this unit.</p>
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### Application of the Unit

<p><b>Application of the unit</b></p>	<p>This unit has application to seafood processing facilities.</p> <p>All enterprise or workplace procedures and activities are carried out according to <i>relevant government regulations, licensing and other compliance requirements and food safety and hygiene regulations and procedures</i>.</p>
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### Licensing/Regulatory Information

Refer to Unit Descriptor

## Pre-Requisites

<b>Prerequisite units</b>		

## Employability Skills Information

<b>Employability skills</b>	This unit contains employability skills.
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## Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.	Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.
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## Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Identify seafood species by <i>scientific and correct marketing names</i>	1.1. <i>Anatomical</i> and other <i>features and characteristics</i> of a <i>seafood</i> species are identified to establish correct name. 1.2. Edible and/or useable portions are quantified in terms of flavour, texture and ease of eating characteristics known to exist in the species and/or the requirements of the product specification.
2. Sample a batch of seafood for sensory evaluation	2.1. The type and quantity of seafood to be sampled is established. 2.2. Samples are removed from the batch and forwarded for evaluation according to the requirements of the enterprise sampling plan.
3. Evaluate seafood to determine presence (or otherwise) of spoilage characteristics	3.1. <i>Sensory, chemical and/or microbiological indicators</i> are assessed to determine spoilage factors present in the batch of seafood. 3.2. The relationship between the quality profile required and the <i>processing</i> needed for the batch is determined.
4. Develop a quality profile for the batch using a scoring system	4.1. A quality profile is developed for the batch of seafood according to the enterprise score system criteria. 4.2. Terminology used in the profile is consistent with the enterprise <i>score system</i> criteria.
5. Estimate yields and productivity for a batch of seafood	5.1. Projected yield from the batch is estimated according to end-product specifications. 5.2. The <i>productivity</i> potential of the batch of seafood is determined using end-product specifications and/or processing guidelines.
6. Initiate action for the batch of seafood according to its quality profile	6.1. A destination for the batch of seafood is determined according to the processing requirements and quality profile of the batch. 6.2. Results of evaluation are assessed against vendor self-assessment criteria, where appropriate, and results recorded and reported. 6.3. <i>Documentation</i> relating to the batch is processed correctly. 6.4. <i>Vendor assessment criteria</i> is adjusted, as required.

## Required Skills and Knowledge

### REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit.

#### Required skills

- assessing seafood quality against a product specification
- accuracy in determining yield and productivity
- identifying stages of deterioration and presence of contaminants
- systematically organising work
- attention to detail
- using and caring for temperature recording devices.

#### Literacy skills used for:

- reading and interpreting product specifications and quality criteria
- completing complex forms
- identifying and tracing product.

#### Numeracy skills used for:

- calculating yield, productivity and/or volumes
- verifying supplier/vendor information.

#### Required knowledge

- correct seafood nomenclature
- internationally accepted seafood marketing names and terms, including Australian Fish Names Standard
- Codex Alimentarius Commission, international and national food standards
- sampling techniques
- factors affecting yield
- productivity derived from a range of processing options
- final product specifications
- sensor methods using a scoring system for evaluating seafood.

## Evidence Guide

<b>EVIDENCE GUIDE</b>	
<p>The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.</p>	
<b>Overview of assessment</b>	
<b>Critical aspects for assessment evidence required to demonstrate competence in this unit</b>	<p>Assessment must confirm the ability to:</p> <ul style="list-style-type: none"> <li>• evaluate seafood by reliable means, and satisfy enterprise requirements, specifications, end-user requirements and other food safety and trading requirements.</li> </ul> <p>Assessment must confirm knowledge of:</p> <ul style="list-style-type: none"> <li>• food safety standards</li> <li>• requirements for the import of seafood</li> <li>• species identification</li> <li>• the effects of time and temperature abuse.</li> </ul>
<b>Context of and specific resources for assessment</b>	<p>Assessment may be conducted in the workplace or a simulated work environment Assessment will need to cover an appropriate cycle of events which is sufficient to encompass the range of species or seasonal events experienced by the enterprise.</p> <p>Resources may include:</p> <ul style="list-style-type: none"> <li>• access to fish markets</li> <li>• access to fishers cooperatives</li> <li>• enterprise sampling plan</li> <li>• examples of customer requirements</li> <li>• examples of product specifications</li> <li>• laboratory facilities</li> <li>• range of product for evaluation</li> <li>• registered seafood processing facilities.</li> </ul>
<b>Method of assessment</b>	<p>The following assessment methods are suggested:</p> <ul style="list-style-type: none"> <li>• exercises evaluating seafood</li> <li>• portfolio of workplace documentation.</li> </ul>
<b>Guidance information for assessment</b>	<p>This unit may be assessed holistically with other seafood processing units within a qualification.</p>

## Range Statement

### 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, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.

<p><b><i>Relevant government regulations, licensing and other compliance requirements</i></b> may include:</p>	<ul style="list-style-type: none"> <li>• ecologically sustainable development (ESD) principles, environmental hazard identification, risk assessment and control</li> <li>• fisheries or aquaculture regulations, permits, licences, quotas, catch restrictions, and other compliance requirements, including:             <ul style="list-style-type: none"> <li>• Australian Exclusive Economic Zone</li> <li>• international treaties and agreements</li> </ul> </li> <li>• food safety, Hazard Analysis Critical Control Point (HACCP), hygiene and temperature control along chain of custody</li> <li>• imports quarantine and inspection, and importing approved arrangements for Australian Quarantine Inspection Service (AQIS), Australian Customs Service (ACS) and Biosecurity Australia (BA)</li> <li>• business or workplace operations, policies and practices:             <ul style="list-style-type: none"> <li>• commercial law, including fair trading and trade practices</li> <li>• consumer law</li> <li>• corporate law, including registration, licensing and financial reporting</li> <li>• disability policies and practices</li> <li>• equal opportunity, anti-discrimination and sexual harassment</li> <li>• industrial relations and awards, individual employment contracts and share of catch agreements</li> <li>• jurisdictional variations</li> <li>• superannuation</li> </ul> </li> </ul>
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<b>RANGE STATEMENT</b>	
	<ul style="list-style-type: none"> <li>• taxation</li> <li>• trade practices</li> <li>• warnings and dismissals</li> <li>• worker's compensation</li> <li>• occupational health and safety (OHS) hazard identification, risk assessment and control</li> <li>• product quality assurance: <ul style="list-style-type: none"> <li>• correct naming and labelling (e.g. country of origin, Australian Fish Names Standard and eco-labelling)</li> <li>• correct quantities, sizes and other customer requirements</li> <li>• third-party certification (e.g. Australian Grown and ISO 14001:2004 Environmental management systems).</li> </ul> </li> </ul>
<p><i>Food safety and hygiene regulations and procedures</i> may include:</p>	<ul style="list-style-type: none"> <li>• Australian Shellfish Sanitation program</li> <li>• display, packaging and sale of food, including seafood and aquatic products</li> <li>• equipment design, use, cleaning and maintenance</li> <li>• exporting requirements, including AQIS Export Control (Fish) orders</li> <li>• handling and disposal of condemned or recalled seafood products</li> <li>• HACCP, food safety program, and other risk minimisation and quality assurance systems</li> <li>• location, construction and servicing of seafood premises</li> <li>• people, product and place hygiene and sanitation requirements</li> <li>• Primary Products Standard and the Australian Seafood Standard (voluntary)</li> <li>• processing, further processing and preparation of food, including seafood and aquatic products</li> <li>• product labelling, tracing and recall</li> <li>• receipt, storage and transportation of food, including seafood and aquatic products</li> <li>• requirements set out in Australian and New Zealand Food Authority (ANZFA) Food Standards Code and state and territory food regulations</li> </ul>



<b>RANGE STATEMENT</b>	
	<ul style="list-style-type: none"> <li>temperature and contamination control along chain of custody.</li> </ul>
<b>Scientific and correct marketing names</b> may include:	<ul style="list-style-type: none"> <li>approved names</li> <li>Australian Fish Names Standard</li> <li>common names</li> <li>foreign names</li> <li>seafood marketing names and terms as defined in <i>The Australian Seafood Users Manual</i> or successor publication/s.</li> </ul>
<b>Anatomical features</b> may include:	<ul style="list-style-type: none"> <li>exoskeleton, limbs, flesh and muscle</li> <li>gills, fins, lateral line, shape, colour and scales</li> <li>shell, foot, gut, roe and organs.</li> </ul>
<b>Features and characteristics</b> may include	<ul style="list-style-type: none"> <li>Australian Food Standards code</li> <li>harvest or fishing area</li> <li>prohibited species</li> <li>seasonal nature of availability for some species.</li> </ul>
<b>Seafood</b> may include:	<ul style="list-style-type: none"> <li>crocodiles</li> <li>crustaceans</li> <li>echinoderms</li> <li>inshore demersal species</li> <li>molluscs, including cephalopods</li> <li>pelagic deep water species</li> <li>re-constituted seafood</li> <li>whole, headed, gutted, filleted, frozen, green or cooked fish.</li> </ul>
<b>Sensory, chemical and/or microbiological indicators</b> may include:	<ul style="list-style-type: none"> <li>colour, flavour and appearance</li> <li>microbial limits</li> <li>physical contamination</li> <li>presence of cleaning or sanitising chemicals</li> <li>presence of defects or parasites</li> <li>smell, taste and touch</li> <li>stage of <i>rigor mortis</i> visible in the samples.</li> </ul>
<b>Processing</b> may include:	<ul style="list-style-type: none"> <li>corrective actions</li> <li>degree of difficulty</li> <li>incoming product quality</li> <li>market requirements</li> <li>processing demands</li> <li>product form</li> <li>product specifications</li> </ul>

<b>RANGE STATEMENT</b>	
	<ul style="list-style-type: none"> <li>• recovery rates</li> <li>• shelf life (pre- or post-processing)</li> <li>• size grades.</li> </ul>
<b>Score system</b> may include:	<ul style="list-style-type: none"> <li>• AQIS inspection standards</li> <li>• Codex Alimentarius Commission, 1998</li> <li>• end-product specifications</li> <li>• food safety requirements</li> <li>• quality standards</li> <li>• vendor inspection reports.</li> </ul>
<b>Productivity</b> may be influenced by:	<ul style="list-style-type: none"> <li>• products and their value</li> <li>• incoming product quality</li> <li>• machine or equipment operation</li> <li>• personnel skills</li> <li>• product parameters</li> <li>• production capability</li> <li>• yield requirements.</li> </ul>
<b>Documentation</b> may include:	<ul style="list-style-type: none"> <li>• chain of custody certificates</li> <li>• date of capture records</li> <li>• identity of vessel or provider</li> <li>• time and temperature logs</li> <li>• vendor documents identifying species, weight and/or origin.</li> </ul>
<b>Vendor self-assessment criteria</b> may include:	<ul style="list-style-type: none"> <li>• agreed standard by which vendor determines quality of product</li> <li>• contractual obligations in the event of criteria not being satisfied</li> <li>• inspection of vendors facilities to confirm capability.</li> </ul>

## Unit Sector(s)

<b>Unit sector</b>	Seafood processing
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## Co-requisite units

<b>Co-requisite units</b>		

## Competency field

<b>Competency field</b>	
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