

# **Assessment Requirements for SFIAQU209 Carry out on-farm post-harvest operations**

Release: 1

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#### **Modification History**

Release	Comments
Release 1	This version released with SFI Seafood Industry Training Package Version 1.0.

#### **Performance Evidence**

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has carried out on-farm post-harvest operations on at least one occasion, including:

- communicating and reporting to supervisor on post-harvest activities
- safely preparing, operating and maintaining the required equipment to complete operations
- using appropriate handling techniques to minimise damage or stress to stock
- weighing, grading, labelling and packing product to specifications
- maintaining post-harvest storage facility hygiene levels and temperature control of produce
- cleaning work area and storing tools and equipment after post-harvest activities
- completing accurate workplace records on post-harvest operations.

### **Knowledge Evidence**

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- storage facility operations and requirements for storing stock during and after post-harvest activities
- basic biological and environmental requirements of live culture stock held for processing
- hygiene issues relating to the storage of seafood and aquatic products
- methods of handling and transporting various types of stock or products
- operation and maintenance of equipment used for post-harvest operations
- seafood and aquatic stock packaging types for various distribution channels
- types of cooling systems appropriate to products
- health, food safety and biosecurity measures in relation to on-farm post-harvest operations
- procedures for depurating and/or purging tank operations.

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#### **Assessment Conditions**

Assessment of skills must take place under the following conditions:

- physical conditions:
  - skills must be demonstrated in an aquaculture workplace setting or an environment that accurately represents workplace conditions
- resources, equipment and materials:
  - equipment necessary for carrying out post-harvest treatments appropriate to the harvested stock and methods of packing, storage and transport
  - personal protective equipment
  - harvested stock
  - monitoring equipment
  - packaging materials
  - data or recording sheets
- specifications:
  - product specifications, including client requirements
  - workplace procedures for post-harvest tasks, including advice on health and food safety requirements
- relationships:
  - · evidence of interactions with supervisor.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

#### Links

Companion Volumes, including Implementation Guides, are available at VETNet: - <a href="https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=e31d8c6b-1608-4d77-9f71-9ee749456273">https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=e31d8c6b-1608-4d77-9f71-9ee749456273</a>

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