SFIPRO101 Clean fish

# Modification History

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

# Application

This unit of competency describes the skills and knowledge required to clean fish in a commercial environment. It includes the ability to prepare and clean a work area, remove scales, gill and guts from fish, and store or display product.

The unit applies to individuals who undertake routine tasks in cleaning and preparing fish in a seafood processing environment under the direction of a supervisor.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety, food safety, biosecurity and environmental regulations, legislation and standards that apply to the workplace.

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

# Pre-requisite Unit

Nil

# Unit Sector

Seafood Processing (PRO)

# Elements and Performance Criteria

| Elements | Performance Criteria |
| --- | --- |
| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Prepare work area | 1.1 Confirm fish cleaning work instructions with supervisor  1.2 Select and fit required personal protective equipment  1.3 Clean work area before commencing and maintain hygienic conditions throughout processing  1.4 Inspect and set aside fish that show any signs of spoilage, defects and parasites |
| 2. Clean fish | 2.1 Use cleaning equipment to clean and prepare fish according to work instructions  2.2 Remove scales leaving skin undamaged, and rinse the fish free of loose scales in potable water  2.3 Remove gills and guts without cutting into the flesh, and rinse the fish free of loose debris in potable water  2.4 Place fish parts into correct container for further processing or disposal  2.5 Ensure fish cleaning meets productivity and quality requirements |
| 3. Finalise fish cleaning activities | 3.1 Display or store cleaned fish according to work instructions  3.2 Report problems with fish cleaning activities to supervisor  3.3 Maintain identification and traceability of product by use of accurate and compliant labelling |

# Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

| Skill | Description |
| --- | --- |
| Reading | * Checks information for labelling * Interprets and follows workplace quality, food safety and hygiene procedures |
| Writing | * Records product information on paper-based and/or electronic media |
| Numeracy | * Counts daily tallies of cleaned fish |
| Navigate the world of work | * Asks questions to clarify understanding or seek further information |
| Get the work done | * Maintains quality specifications for different types of fish species |

# Unit Mapping Information

| Code and title current version | Code and title previous version | Comments | Equivalence status |
| --- | --- | --- | --- |
| SFIPRO101 Clean fish | SFIPROC101C Clean fish | Updated to meet Standards for Training Packages  Prerequisite removed | Equivalent unit |

# Links

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