



**Australian Government**

# **Assessment Requirements for SFIPRO103 Fillet fish and prepare portions**

**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, on at least one occasion:

- filleted a minimum of six fish with at least half of the fish skinned within yield
- cut a minimum of six fish into cutlets and steaks within yield.

In doing the above, there must also be evidence of the following:

- cleaning and maintaining a hygienic workplace
- communicating with supervisor on fish filleting activities
- selecting, preparing and using filleting equipment safely
- identifying signs of spoilage and common fish defects, diseases and parasites
- preparing fillet portions for further processing or packaging using correct labels.

## 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:

- personal, workplace and product hygiene principles that apply when filleting and portioning fish in a commercial fish processing facility
- food safety procedures and regulations that apply when handling and storing fish
- fish species and parts, including gills, gonads, scales, roe, kidneys and swim bladder
- location of bones and dark meat in different fish species
- spoilage pattern and common fish defects, diseases and parasites for species being filleted
- health and safety requirements when using knives, cutting equipment and lifting and handling boxes of fish and fish products
- safe manual handling techniques used for preparing fish in minimising the risk of repetitive, forceful, constrained or awkward posture
- workplace quality system procedures addressing fish identification and traceability, and workplace productivity and yield requirements.

## Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
  - skills must be demonstrated in a seafood processing workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
  - personal protective equipment
  - cleaning materials and equipment
  - range of knives and cutting tools and fish cleaning related equipment
  - range of fish of different shapes and sizes
  - running cold potable water
- specifications:
  - work instructions and workplace procedures for filleting and preparing fish portions; procedures include advice on quality, food safety and health and 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: - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=e31d8c6b-1608-4d77-9f71-9ee749456273>