



**Australian Government**

# **SFIPRO103 Fillet fish and prepare portions**

**Release: 1**

## SFIPRO103 Fillet fish and prepare portions

### Modification History

| 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 slice cutlets or cut filets from fish, followed by skinning and cutting portions from the fillet. It includes the ability to select and check equipment, fillet, trim and remove bones and skin, cut portions to size, rinse and chill product.

The unit applies to individuals who, under the direction of a supervisor, undertake routine tasks in filleting and cutting fish portions in a seafood processing environment within a manufacturing or aquaculture facility, or wholesale or retail outlet that sells seafood.

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  |
|--|---|
| <i>Elements describe the essential outcomes.</i> | <i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>  |
| 1. Prepare work area for filleting               | 1.1 Confirm fish filleting work instructions with supervisor<br>1.2 Select, fit and use required personal protective equipment<br>1.3 Clean work area before commencing and maintain hygienic |

| <b>Elements</b>                                  | <b>Performance Criteria</b>   |
|--|---|
| <i>Elements describe the essential outcomes.</i> | <i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>  |
|  | <p>conditions during processing</p> <p>1.4 Select equipment and materials required for filleting work and check for cleanliness</p>   |
| 2. Fillet fish                                   | <p>2.1 Use filleting equipment safely to prepare fillets and portions to productivity and yield requirements for the species</p> <p>2.2 Visually inspect and set aside fillets that show signs of spoilage, defects or parasites</p> <p>2.3 Trim fillets and remove bones, ensuring cuts are smooth with no jagged edges</p> <p>2.4 Remove skin, leaving flesh smooth and without tears, and place skin tissue in the correct container</p> <p>2.5 Cut portions to the size, weight and shape according to work instructions and productivity and yield requirements</p> <p>2.6 Trim steaks and cutlets, as required to meet workplace requirements</p> |
| 3. Finalise filleting activities                 | <p>3.1 Rinse fillets, including portions, steaks and cutlets, quickly in potable water and chill ready for further processing, or packaging and retailing</p> <p>3.2 Identify and trace product by using accurate and compliant labelling</p> <p>3.3 Report problems with filleting activities to supervisor</p>  |

## 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.*

| <b>Skill</b> | <b>Description</b>   |
|--------------|--|
| Reading      | <ul style="list-style-type: none"> <li>Interprets and follows workplace quality, food safety and hygiene procedures</li> </ul> |
| Writing      | <ul style="list-style-type: none"> <li>Records product information on paper-based and electronic media</li> </ul>              |
| Numeracy     | <ul style="list-style-type: none"> <li>Counts daily tallies of filleted fish</li> </ul>  |

| Skill                      | Description   |
|----------------------------|---|
|                            | <ul style="list-style-type: none"> <li>Estimates size and weight of portions</li> <li>Estimates yield of fillets</li> <li>Interprets weight scales</li> </ul> |
| Navigate the world of work | <ul style="list-style-type: none"> <li>Asks questions to clarify understanding or seek further information</li> </ul>   |
| Interact with others       | <ul style="list-style-type: none"> <li>Communicates and reports workplace activity and safety information to relevant personnel</li> </ul>                    |
| Get the work done          | <ul style="list-style-type: none"> <li>Maintains quality specifications when filleting fish</li> </ul>  |

## Unit Mapping Information

| Code and title current version             | Code and title previous version              | Comments  | Equivalence status |
|--|--|---|--------------------|
| SFIPRO103 Fillet fish and prepare portions | SFIPROC105B Fillet fish and prepare portions | Updated to meet Standards for Training Packages<br>Prerequisite removed<br>Minor amendments to performance criteria for clarity | 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>