



Australian Government

SFIPRO104 Work with knives

Release: 1

SFIPRO104 Work with knives

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 sharpen, use and maintain knives.

The unit applies to individuals who use knives to undertake routine fish preparation tasks within a seafood processing facility, wholesale or retail outlet 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 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. Sharpen knives	1.1 Select, fit and use the required personal protective equipment 1.2 Sharpen knives according to workplace procedures 1.3 Use steel to maintain bevel edge on knives
2. Work safely with	2.1 Use knives according to workplace procedures, food safety and

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
knives	health and safety requirements 2.2 Use appropriate knife for the particular processing task as directed by supervisor 2.3 Check product as it is cut, to ensure that the knife is sharp enough to provide a consistently smooth cut surface
3. Maintain knives and associated equipment	3.1 Maintain knives in a safe and hygienic state 3.2 Use and maintain knife sharpening equipment safely and hygienically 3.3 Report problems with knives and safety hazards to supervisor

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	<ul style="list-style-type: none"> Interprets and follows workplace quality, food safety and hygiene procedures for working with knives
Oral communication	<ul style="list-style-type: none"> Uses industry standard terminology to describe different types of knives and their uses
Navigate the world of work	<ul style="list-style-type: none"> Understands tasks and responsibilities required for performing own role in the workplace
Get the work done	<ul style="list-style-type: none"> Maintains a clean and hazard-free work area

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
SFIPRO104 Work with knives	SFIPROC106B Work with knives	Updated to meet Standards for Training Packages	Equivalent unit

Code and title current version	Code and title previous version	Comments	Equivalence status
		Amendments to performance criteria for clarity and to better reflect level of complexity	

Links

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