



Australian Government

Assessment Requirements for SFIPRO201 Head and peel crustaceans

Release: 1

Assessment Requirements for SFIPRO201 Head and peel crustaceans

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 headed, peeled and trimmed at least two different batches of crustacean types (raw or cooked) on at least one occasion, including:

- cleaning and maintaining hygienic equipment and work area
- preparing and handling crustaceans safely and hygienically within product temperature range
- identifying signs of spoilage and common crustacean defects, diseases and parasites in raw and cooked species
- disposing of wastes correctly
- grading, packing, labelling and storing or dispatching product to supervisor instructions.

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 processing crustaceans in a commercial fish processing facility
- types of crustaceans, including:
 - location of gills, guts and internal skeleton
 - methods to peel and remove heads
- spoilage pattern and common crustacean defects, diseases and parasites
- safe manual handling techniques, including minimising the risk of repetitive, forceful, constrained or awkward postures
- food safety procedures and regulations that apply when handling and storing crustaceans
- cross-contamination of raw and cooked product
- safe use, storage and handling of food-grade chemicals

- workplace quality system procedures addressing productivity specifications, product identification and traceability.

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
 - crustaceans (raw, cooked, fresh or frozen)
 - knives
 - waste tubs
 - running potable water
- specifications:
 - work instructions and workplace procedures for processing crustaceans; procedures include advice on quality, food safety, health and safety and environmental 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>