



Australian Government

SFIPRO201 Head and peel crustaceans

Release: 1

SFIPRO201 Head and peel crustaceans

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 remove the head and peel the shell from raw or cooked crustaceans, such as prawns, crabs, bugs and lobsters. It requires the ability to prepare product, remove head and shell, assess for defects, grade, rinse and chill product.

The unit applies to individuals who undertake routine tasks in peeling and shelling crustaceans in fish processing facilities and wholesale and retail outlets 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
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare workplace	1.1 Confirm work instructions with supervisor 1.2 Select and fit the required personal protective equipment 1.3 Clean work area before starting and maintain hygienic conditions

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	<p>according to workplace procedures</p> <p>1.4 Check all equipment and materials for grading, rinsing, storing and chilling product are clean and in full working order</p> <p>1.5 Make available sufficient potable ice, clean baskets and cold potable water</p>
2. Prepare product	<p>2.1 Rinse raw or cooked product in air or potable water according to supervisor instructions</p> <p>2.2 Check product during washing to ensure it is clean and shows no signs of spoilage, disease and parasites</p> <p>2.3 Maintain product at the temperature range stipulated in workplace food safety plan when being transferred to clean perforated baskets for size grading</p>
3. Head and peel product	<p>3.1 Remove head and shell hygienically and quickly to achieve productivity and yield requirements, and to minimise temperature abuse and melanosis</p> <p>3.2 Assess product for defects and spoilage and put defective product aside</p> <p>3.3 Place peeled product into correct container, avoiding cross-contamination between raw and cooked products</p> <p>3.4 Use appropriate techniques to safely remove flesh from shell of species to achieve yield requirements</p>
4. Treat, trim and maintain product	<p>4.1 Treat product with food-grade chemicals as required</p> <p>4.2 Trim product according to supervisor instructions</p> <p>4.3 Maintain identification and traceability of product through accurate labelling</p> <p>4.4 Maintain product temperature within required range during processing</p> <p>4.5 Collect waste and dispose according to workplace procedures</p>
5. Grade and pack product	<p>5.1 Size and grade peeled product to meet workplace specifications</p> <p>5.2 Rinse and chill product according to workplace procedures</p> <p>5.3 Pack product to be frozen and transfer to the freezer immediately or keep chilled until frozen</p> <p>5.4 Pack fresh product and correctly label, store, display or dispatch</p>

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	according to supervisor instructions

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"> Reads and interprets basic order forms and specifications
Writing	<ul style="list-style-type: none"> Records product information
Numeracy	<ul style="list-style-type: none"> Counts number of pieces in carton and weight of cartons
Navigate the world of work	<ul style="list-style-type: none"> Asks questions to clarify understanding or seek further information
Get the work done	<ul style="list-style-type: none"> Maintains quality specifications for peeling and removing the head of crustaceans

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
SFIPRO201 Head and peel crustaceans	SFIPROC201C Head and peel crustaceans	Updated to meet Standards for Training Packages Minor amendments to elements	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>