



**Australian Government**

# **SFIPRO202 Process squid, cuttlefish and octopus**

**Release: 1**

## SFIPRO202 Process squid, cuttlefish and octopus

### 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 process squid, cuttlefish and octopus. It requires the ability to clean squid, cuttlefish and octopus, and remove all the internal organs, skeleton, beak and skin to produce cleaned tubes and/or bodies.

The unit applies to individuals who undertake routine tasks in processing squid, cuttlefish and octopus (cephalopod molluscs) 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 work area	1.1 Confirm work instructions with supervisor 1.2 Select and fit the required personal protective equipment 1.3 Clean work area before commencing and maintain hygienic

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>conditions during processing according to workplace procedures</p> <p>1.4 Ensure equipment for washing and/or grading product is clean and in full working order</p> <p>1.5 Make available sufficient potable ice, clean baskets and cold potable water</p> <p>1.6 Maintain identification and traceability of product during processing according to workplace food safety program</p>
2. Remove head and fins	<p>2.1 Visually assess whole cephalopod for signs of spoilage and defects and set defective animals aside</p> <p>2.2 Trim whole cephalopod safely and hygienically according to the specifications for the species, and place edible waste material into the correct container</p> <p>2.3 Rinse cleaned flesh and ensure it is free of all loose material</p>
3. Clean product	<p>3.1 Remove skin and internal organs to produce a cleaned product that meets workplace specifications and yield requirements</p> <p>3.2 Clean insides of product and assess for signs of spoilage and defects, and set defective product aside</p> <p>3.3 Rinse cleaned product in potable water, chill and store according to food safety program</p>
4. Pack product	<p>4.1 Grade clean product, pack or store for further processing</p> <p>4.2 Label product to maintain identification and traceability of products</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.*

Skill	Description
Reading	<ul style="list-style-type: none"> <li>Interprets food safety program and specifications</li> </ul>
Writing	<ul style="list-style-type: none"> <li>Records product information</li> </ul>

Skill	Description
Numeracy	<ul style="list-style-type: none"> <li>Interprets productivity and yield specifications</li> <li>Interprets weighing 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>
Get the work done	<ul style="list-style-type: none"> <li>Maintains quality specifications for processing squid, cuttlefish and octopus</li> </ul>

## Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
SFIPRO202 Process squid, cuttlefish and octopus	SFIPRO202C Process squid, cuttlefish and octopus	<p>Updated to meet Standards for Training Packages</p> <p>Minor amendments to elements and performance criteria for clarity</p>	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>