



Australian Government

SFIPRO203 Shuck molluscs

Release: 1

SFIPRO203 Shuck molluscs

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 open and/or remove the meat (shuck) from molluscs including oysters, scallops and abalone and then prepare, trim and pack half shells and/or meat according to specifications.

The unit applies to individuals who undertake routine tasks in shucking and packaging molluscs in a fish processing facility 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 mollusc shucking work instructions with supervisor 1.2 Select, fit and use the required personal protective equipment 1.3 Ensure work bench and equipment for grading, opening or shucking, rinsing, storing and chilling product are clean and in full

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>working order</p> <p>1.4 Make available sufficient potable ice, clean baskets and cold potable water</p> <p>1.5 Check identification and traceability of product according to workplace food safety program</p>
2. Wash mollusc	<p>2.1 Clean molluscs in potable water to remove all loose shell, grit and mud</p> <p>2.2 Store molluscs for shucking according to workplace food safety program</p> <p>2.3 Discard dead molluscs according to workplace procedures</p>
3. Open or remove shells	<p>3.1 Cut adductor muscle (bivalves) or foot (abalone) with a knife according to food safety and health and safety requirements</p> <p>3.2 Free meat from one shell to produce a half shell (bivalves) or totally remove meat (bivalves and abalone) according to productivity and yield specifications</p> <p>3.3 Rinse half shells or meat quickly under potable water to remove any grit or debris, and trim meat as required</p> <p>3.4 Inspect and set aside product that shows signs of spoilage, defects, diseases and parasites</p> <p>3.5 Grade product by size or weight according to productivity and yield specifications</p> <p>3.6 Set aside undersize product for other uses</p>
4. Pack half shells or meats	<p>4.1 Place graded half shells or meat into transport containers by weight or number</p> <p>4.2 Separate layers of half shells within the container with plastic sheeting to ensure that no grit is transferred from the shell to the meat</p> <p>4.3 Label transport containers of packed half shells or meat according to workplace and regulatory guidelines</p> <p>4.4 Transfer transport containers of packed half shells or meat to chillers within required timeframes</p> <p>4.5 Maintain identification and traceability of product according to workplace food safety program</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"> Interprets productivity and yield specifications
Writing	<ul style="list-style-type: none"> Records product information on paper-based and/or electronic media
Numeracy	<ul style="list-style-type: none"> Counts product Applies size grading Identifies measurements on weighing scales
Navigate the world of work	<ul style="list-style-type: none"> Asks questions to clarify understanding or seek further information
Interact with others	<ul style="list-style-type: none"> Communicates and reports operational and safety information to relevant personnel
Get the work done	<ul style="list-style-type: none"> Maintains a clean and hazard-free work area Maintains hygiene standards Maintains quality specifications for shucking molluscs

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
SFIPRO203 Shuck molluscs	SFIPROC203C Shuck molluscs	<p>Updated to meet Standards for Training Packages</p> <p>Minor amendments to 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>