



Australian Government

Assessment Requirements for SFIPRO302 Handle and pack sashimi-grade fish

Release: 1

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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 assessed, handled, packed and labelled at least six sashimi-grade fish on one occasion, including:

- hygienic handling and storage of sashimi-grade fish within safety temperature range
- visually inspecting fish for signs of defects, disease and parasites
- grading sashimi-grade fish against criteria
- weighing, measuring and recording length of fish for packaging purposes.

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:

- workplace health and safety requirements for the lifting of heavy loads and/or operating material handling equipment
- workplace quality system procedures and regulatory requirements addressing customer specifications, product identification and traceability and transport
- food safety procedures and regulations that apply when handling and storing species to be packed for sashimi
- personal, workplace and product hygiene principles for handling and packing sashimi-grade fish
- spoilage patterns and common defects, diseases and parasites of species packed for sashimi
- sashimi-grade criteria.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in an area for the handling of sashimi-grade fish in a seafood processing workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - cutting knife
 - fish that are at sashimi-grade as well as fish that are not at the grade
 - labels
 - packaging material
 - scales
- specifications:
 - workplace procedures for processing sashimi-grade fish; procedures include advice on quality, food safety and health and safety requirements.

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>