Assessment Requirements for SFIPRO401
Evaluate a batch of seafood

Release: 1
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Modification History

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<th>Release</th>
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<td>Release 1</td>
<td>This version released with SFI Seafood Industry Training Package Version 1.0.</td>
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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 evaluated at least one batch of seafood on at least one occasion, including:
- identifying and tracing product using scientific and accepted marketing terms
- assessing the seafood quality against a product specification
- identifying stages of deterioration and presence of contaminants
- developing and refining a quality profile for the batch
- assessing yield, productivity and/or volumes for the batch
- determining and recording the purpose for the batch of seafood.

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:
- scientific, nationally and internationally accepted marketing names and terms for seafood species, including:
  - Australian Fish Names Standard AS 5300-2015
  - Codex Alimentarius Commission, international and national food standards
- sampling techniques for batches of seafood
- sensor methods using a scoring system for evaluating seafood
- factors affecting yield
- productivity derived from a range of processing options and final product specifications.

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:
  • workplace sampling plan
  • customer requirements
  • product specifications
  • range of product for evaluation
  • resources for identifying seafood species
• specifications:
  • workplace procedures for evaluating seafood.
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.education.gov.au/Pages/TrainingDocs.aspx?q=e31d8c6b-1608-4d77-9f71-9ee749456273