



Australian Government

SFIPRO401 Evaluate a batch of seafood

Release: 1

SFIPRO401 Evaluate a batch of seafood

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 evaluate seafood product. It includes the ability to identify the features of seafood species to determine both scientific and correct marketing names, take samples, determine spoilage, estimate yields and develop quality profiles.

The unit applies to individuals who are responsible for identifying and evaluating batches of seafood in seafood processing facilities.

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. Identify seafood species | 1.1 Identify seafood species using anatomical and other features and characteristics 1.2 Recognise species by scientific and marketing names 1.3 Quantify edible and/or useable portions in terms of flavour, texture |

| Elements | Performance Criteria |
|--|--|
| <i>Elements describe the essential outcomes.</i> | <i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i> |
| | and ease of eating characteristics known to exist in the species and/or the requirements of the product specification |
| 2. Sample a batch of seafood for sensory evaluation | 2.1 Establish the type and quantity of seafood to be sampled 2.2 Remove samples from the batch and forward for evaluation according to workplace sampling plan |
| 3. Evaluate seafood to determine presence of spoilage | 3.1 Assess sensory, chemical and/or microbiological indicators to determine spoilage factors present in the batch of seafood 3.2 Determine the relationship between the quality profile required and the processing needed for the batch |
| 4. Develop a quality profile for the batch using a scoring system | 4.1 Develop a quality profile for the batch of seafood according to the workplace score system criteria 4.2 Use consistent terminology in the profile and the workplace score system criteria |
| 5. Estimate yields and productivity for a batch of seafood | 5.1 Estimate projected yield from the batch according to end-product specifications 5.2 Determine the productivity potential of the batch using end-product specifications and/or processing guidelines |
| 6. Initiate action for the batch of seafood according to its quality profile | 6.1 Determine a destination for the batch of seafood according to the processing requirements and quality profile of the batch 6.2 Assess results of evaluation against vendor self-assessment criteria, where appropriate, and record and report results 6.3 Process documentation relating to the batch 6.4 Adjust vendor assessment criteria as required |

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 product specifications and quality criteria |

| Skill | Description |
|----------------------|--|
| | <ul style="list-style-type: none"> Matches scientific names with common names of seafood Identifies and traces product |
| Writing | <ul style="list-style-type: none"> Completes complex forms Records and reports seafood sampling results and rectifications using correct technical vocabulary Accesses, navigates and enters detailed information about seafood samples |
| Numeracy | <ul style="list-style-type: none"> Verifies supplier/vendor information |
| Interact with others | <ul style="list-style-type: none"> Uses active listening, observational and questioning techniques to confirm information about seafood batch quality |

Unit Mapping Information

| Code and title current version | Code and title previous version | Comments | Equivalence status |
|--|--|---|--------------------|
| SFIPRO401 Evaluate a batch of seafood | SFIPROC401C Evaluate a batch of seafood | <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>