



Australian Government

Assessment Requirements for SFISAD301 Wholesale product

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 prepared and delivered seafood product for at least one wholesale order on at least one occasion, including:

- communicating effectively with the customer on product and orders
- selecting and fitting personal protective equipment
- assessing product for suitability and disposing of unsuitable product
- preparing, weighing and packaging customer orders to specification
- maintaining product within safe temperature range prior to and during delivery
- consolidating the order before loading product onto a delivery vehicle
- delivering product safely and efficiently
- maintaining cleanliness of workplace and delivery vehicle
- completing and maintaining accurate records and documentation prior to and post-delivery.

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:

- local, national and global seafood product and market knowledge
- workplace procedures for taking customer orders and handling complaints
- food safety procedures and regulations for preparing and delivering wholesale seafood products, including:
 - hygienic handling and preparation of seafood
 - storage requirements for seafood product
 - personal, workplace and product hygiene
 - biosecurity in relation to live seafood product
- product knowledge of wholesale seafood product, including:
 - common fish defects, diseases and parasites

- species identification in accordance with Australian Fish Names Standard AS 5300-2015
- species harvest or fishing area, seasonality and cooking methods
- degree of freshness and spoilage for a particular species and product
- use of chemicals and cleaning equipment for workplace and delivery vehicle
- documentation requirements for preparing and delivering wholesale seafood products
- use of Global Positioning System (GPS) navigation for delivering wholesale seafood products
- local area road and traffic regulations.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a seafood wholesale outlet setting or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective equipment
 - calculator
 - ice and cartons
 - invoice documents
 - scales
 - seafood product, including species of fish, crustaceans and molluscs
 - thermometer or temperature recording devices
 - vehicle with GPS or equivalent
- specifications:
 - workplace procedures for preparing and delivering wholesale seafood orders, including advice on food safety, health and safety and environmental requirements and operating a vehicle safely to road regulations
 - manufacturer instructions for vehicle operations and cleaning
 - safety data sheets for cleaning chemicals
- relationships:
 - evidence of interactions with customers and supervisor.

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>