



Australian Government

Assessment Requirements for SFISTR201

Prepare, pack and dispatch non-live 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 packed and dispatched a batch of fresh or frozen seafood stock on at least one occasion, including:

- assessing quality and weight of seafood product when received at the workplace
- fitting and using personal protective equipment
- safely and hygienically handling and packaging product for distribution by road, rail, ship or air
- arranging for and notifying customer of delivery
- monitoring and recording temperature of product
- maintaining accurate product tracking records and labelling
- identifying and reporting defective stock and/or abnormalities
- maintaining safe and clean work area and equipment.

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:

- seafood or other aquatic species in accordance with Australian Fish Names Standard AS 5300-2015 and product types that are commonly transported non-live
- common defects, diseases and parasites, and degree of freshness spoilage pattern for non-live species
- safe procedures for manual handling and load shifting
- food safety and hygiene regulations and procedures, including:
 - temperature control
 - hygienic handling and preparation of seafood
 - personal and workplace hygiene
- relevant legislation relating to receiving and distributing seafood product.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a seafood dispatch workplace setting or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective equipment
 - calculator
 - data sheets for recording information
 - fish tubs or other transport containers
 - fresh and/or frozen seafood or other aquatic product
 - ice, and live seafood storage tanks
 - packaging materials
 - scales
 - thermometer or temperature recording devices
- specifications:
 - company specifications
 - stock order specifications
 - workplace procedures for packing and dispatching stock for live transport, including advice on food safety, health and safety, environmental and transport requirements
- relationships:
 - evidence of interactions with 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>