



Australian Government

SFISTR202 Receive and distribute 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.

Application

This unit of competency describes the skills and knowledge required to receive, prepare and distribute seafood product. It includes the ability to weigh and pack seafood to customer specifications, undertake basic quality control and fill in labels and forms required for product distribution.

The unit applies to individuals who work under general supervision and undertake routine tasks in receiving, packing and distributing fresh, frozen or live seafood at seafood cooperatives and other businesses where product is accepted, weighed and packed for distribution.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety, food safety 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 Storage (STR)

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. Receive product	1.1 Fit and use personal protective equipment and clean workplace according to food safety and health and safety requirements before

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	receiving product 1.2 Check product to be received against the specification for the species before weighing 1.3 Inspect product visually for any signs of spoilage, defects and parasites, and notify supervisor of defective product 1.4 Weigh accepted product, allowing for drainage of liquid from fresh product, and record weight 1.5 Check and record identification and traceability of product 1.6 Check, record and maintain the temperature of product according to food safety regulations
2. Prepare product for distribution	2.1 Prepare product according to customer specifications and food safety requirements 2.2 Set aside damaged and defective product for disposal by relevant personnel 2.3 Package product to customer specifications, ensuring that the requirements of the transport company and relevant food regulations are met 2.4 Check product packaging to ensure the product temperature remains at the required level until product is received by customer 2.5 Maintain the wellbeing of live product to ensure that it will remain alive until received by customer, if required 2.6 Label product according to relevant food regulations, ensuring that original identification of the product can be easily established
3. Distribute product	3.1 Complete and file appropriate dispatch forms for product taken to or collected by transport company 3.2 Measure and record temperature of fresh and frozen product before final dispatch to ensure compliance with food safety regulations 3.3 Measure and record temperature and water quality of live produce if required 3.4 Notify customer of the time and place of product delivery and advise of consignment number or other means of identifying product

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
Numeracy	- Calculates extensions of weight and price to give an accurate price of product - Interprets the reading of a thermometer
Reading	Identifies requirements from basic order forms, customer and workplace specifications
Navigate the world of work	Takes steps to develop skills and knowledge of seafood products
Interact with others	Selects and uses appropriate terminology when communicating with personnel and customers
Get the work done	Uses digital technologies, including calculator and electronic scales

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
SFISTR202 Receive and distribute product	SFISTOR202C Receive and distribute product	Updated to meet Standards for Training Packages	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>