



Australian Government

SFISTR203 Assemble and load refrigerated 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 assemble and load refrigerated seafood product onto a transport unit. It includes the ability to undertake basic quality control, weigh and transfer product from a refrigerated unit into a transport unit and collect and check records and consignment documentation.

The unit applies to individuals who undertake routine tasks in transferring seafood product from fishing vessels, packing facilities or other production facilities onto a transport vehicle, rail or air freight under the direction of a supervisor.

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. Licences may be required if operating load-shifting equipment.

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. Prepare transport unit	1.1 Receive and confirm work instructions for product loading requirements with supervisor

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.2 Check transport unit is clean, and refrigeration or insulation is operational and ready to accept refrigerated product
2. Assemble and check product	2.1 Select, check and fit personal protective equipment according to food safety and health and safety requirements 2.2 Check product temperature and labelling are accurate 2.3 Assemble product and palletise before loading, ensuring that product temperature is not compromised 2.4 Weigh product and record weight according to workplace procedures 2.5 Re-ice product after weighing to ensure correct temperature
3. Load product	3.1 Transfer product immediately from refrigerated storage into a refrigerated transport unit, in a manner that will ensure that the product and packaging are not compromised 3.2 Collect and check records of product quantity, identification codes, temperature, and consignment documentation 3.3 Return documentation to the supervisor at the workplace

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	- Counts product and containers accurately - Interprets the reading of a thermometer
Navigate the world of work	Takes steps to develop skills and knowledge of refrigerated seafood products
Interact with others	- Communicates and reports operational and safety information to relevant persons - Selects and uses appropriate terminology when communicating with personnel and customers
Get the work done	- Recognises and responds to non-conforming product - Uses digital technologies, including electronic scales

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
SFISTR203 Assemble and load refrigerated product	SFISTOR203C Assemble and load refrigerated 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>