



Australian Government

Assessment Requirements for SFISTR301 Operate refrigerated storerooms

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 set up and managed a refrigerated and freezer storeroom on at least one occasion, including:

- fitting and using personal protective equipment
- checking refrigerated air flow and storeroom systems are operational
- inspecting and removing product with spoilage and labelling faults
- safely placing and stacking product on a 'first-in-first-out' (FIFO) basis and in a manner to avoid cross-contamination
- maintaining stock freshness within safe temperature range
- keeping accurate records on fresh and frozen product
- maintaining hygienic refrigerated storage rooms.

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:

- operation of refrigerated storeroom systems used for seafood stock
- temperature storage requirements of fresh and frozen product
- FIFO system of stock rotation
- safe working practices for cold and confined spaces, manual handling and load shifting
- relevant legislation relating to operating refrigerated storerooms
- food safety and hygiene regulations and procedures for operating refrigerated storerooms, including:
 - temperature control
 - hygienic handling and storage of fresh and frozen seafood
 - personal and workplace hygiene.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a seafood refrigerated storage workplace setting or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective equipment
 - chilled and fresh seafood, such as whole fish, fish fillets, opened raw oysters and cooked crustaceans
 - refrigerated storage room
 - freezer storage room and cartons of frozen product with different date-of-production labels
 - ice and ice-moving equipment
 - temperature recording devices
- specifications:
 - company specifications
 - stock order specifications
 - workplace procedures for setting and managing refrigerated storerooms, including advice on food safety and hygiene, health and safety, and environmental requirements.

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>