



**Australian Government**

# **Assessment Requirements for SFISTR302 Supervise storage of temperature controlled stock**

**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 supervised the storage and temperature monitoring of temperature controlled seafood stock on at least one occasion, including:

- selecting and using personal protective equipment
- identifying storage temperature and rotation requirements for stock
- monitoring stock temperatures to ensure that they are within required temperature limits for product type and storage times
- checking that documentation has been maintained correctly
- identifying storage and temperature monitoring problems and communicating with the appropriate personnel to rectify problems.

## 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:

- temperature controlled seafood storage facilities and their capacities
- temperature control requirements of seafood stock, including acceptable temperature ranges and consequences of failing to meet these ranges
- procedures for assigning designated storage areas for temperature controlled seafood stock according to product type and stock rotation requirements
- temperature monitoring techniques, including use of thermometers or other temperature measuring instrumentation and checking of documentation
- health and safety practices in working in temperature controlled storage facilities
- food safety and quality consequences of stock temperature control requirements not being met
- documentation used for recording and monitoring temperature controlled stock

- effective communication techniques for rectifying storage problems with relevant personnel.

## Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
  - skills must be demonstrated in a seafood controlled temperature storage facility or an environment that accurately represents workplace conditions
- resources, equipment and materials:
  - seafood stock requiring storage
  - temperature monitoring instruments
  - personal protective equipment
  - seafood stock handling and rotation systems
- specifications:
  - workplace procedures for monitoring seafood temperature controlled stock, including advice on health and safety, food safety and quality 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>