



Australian Government

SFIXSI101 Apply basic seafood handling and safety practices

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 handle and store seafood and aquatic products according to workplace requirements and the food safety program.

The unit applies to individuals who handle and store seafood products destined for human consumption across all seafood industry sectors, with the exception of pearls or ornamentals.

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

Cross Sector (XSI)

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. Identify hazards and risks to seafood and aquatic products	1.1 Identify and assess key food safety hazards and risks associated with the individual work area or area of responsibility according to workplace procedures 1.2 Report and control hazards and risks according to workplace procedures

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
2. Follow hygiene standards and practices	2.1 Maintain personal, place and product hygiene according to workplace procedures 2.2 Maintain the workplace in a clean and tidy condition according to food safety and workplace health and safety procedures
3. Handle and store seafood and aquatic products	3.1 Handle and store seafood and aquatic products in a manner that avoids damage, meets hygiene standards, avoids contamination and maintains the quality of the product 3.2 Store seafood and aquatic products at the temperature required to safely maintain the product in optimal condition and freshness
4. Follow the workplace food safety program	4.1 Ensure all work activities conform to the requirements of the approved workplace food safety program 4.2 Identify, evaluate, report, control and monitor areas of risk in the work area within the workplace 4.3 Take corrective actions within the scope of responsibilities to minimise risk according to the workplace food safety program 4.4 Report risks beyond control to the appropriate personnel 4.5 Complete records according to workplace requirements and work responsibility

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
Reading	Recognises basic workplace safety signs and symbols
Writing	Records basic data on proformas
Numeracy	Interprets basic numerical data related to following food safety quality and hygiene procedures
Navigate the world of work	Understands tasks and responsibilities required for performing own role in the workplace

Skill	Description
Interact with others	Asks basic questions to clarify understanding or seek further information to confirm task requirements
Get the work done	Follows basic product and process quality requirements

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
SFI101 Apply basic seafood handling and safety practices	SFI101C Apply basic food handling and safety practices	Updated to meet Standards for Training Packages Revised title to better reflect outcomes Unit sector revised	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>