



**Australian Government**

# **SFIXSI202 Maintain the temperature of seafood**

**Release: 1**

# SFIXSI202 Maintain the temperature of seafood

## 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 maintain the temperature of seafood and seafood products at appropriate levels for species and state of products. It includes the ability to control temperature control systems, load containers, apply the appropriate cooling medium and monitor temperature within guidelines.

This unit applies to individuals who undertake supervised routine seafood logistics operations on-board fishing vessels or premises involved in the production, handling and distribution of seafood and seafood products.

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. Prepare temperature control system for receiving seafood | 1.1 Select and fit required personal protective equipment<br>1.2 Select, gather, clean and arrange storage containers to accept seafood according to supervisor instructions |

| Elements                                               | Performance Criteria                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |
|--------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <i>Elements describe the essential outcomes.</i>       | <i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>                                                                                                                                                                                                                                                                                                                                                                                                                     |
|                                                        | 1.3 Arrange temperature control system to accept seafood or containers of seafood according to food safety and quality requirements<br>1.4 Load seafood safely into selected storage containers, ensuring quality of the seafood is maintained                                                                                                                                                                                                                                                                             |
| 2. Preserve seafood using a temperature control system | 2.1 Load and arrange seafood containers, ensuring efficient unloading and maintenance of appropriate product temperature<br>2.2 Apply cooling medium to seafood appropriate to species and product<br>2.3 Monitor temperature control system to ensure operating efficiency<br>2.4 Measure, monitor and maintain seafood temperature within food safety and quality guidelines and take corrective action as required<br>2.5 Handle seafood according to workplace health and safety, food safety and quality requirements |

## 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              | <ul style="list-style-type: none"> <li>Reads product labels, inventories, invoices and receipts</li> <li>Interprets temperature control system gauges and instruments</li> </ul> |
| Writing              | <ul style="list-style-type: none"> <li>Writes product labels</li> <li>Records inventories and temperature information</li> </ul>                                                 |
| Interact with others | <ul style="list-style-type: none"> <li>Communicates and reports operational and safety information to relevant persons</li> </ul>                                                |
| Get the work done    | <ul style="list-style-type: none"> <li>Safely uses/operates temperature control system and associated technologies</li> </ul>                                                    |

## Unit Mapping Information

| Code and title current version                   | Code and title previous version                    | Comments                                                                                                                               | Equivalence status |
|--------------------------------------------------|----------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------|--------------------|
| SFIXSI202<br>Maintain the temperature of seafood | SFIFISH209C<br>Maintain the temperature of seafood | Updated to meet Standards for Training Packages<br><br>Unit sector revised<br><br>Minor amendments to performance criteria for clarity | 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>