



Australian Government

Department of Education, Employment and Workplace Relations

SFICORE101C Apply basic food handling and safety practices

Release: 1

SFICORE101C Apply basic food handling and safety practices

Modification History

Not Applicable

Unit Descriptor

<p>Unit descriptor</p>	<p>This unit of competency is a required core competency for those involved in the handling and storage of seafood products destined for human consumption. It covers food safety procedures and risk management.</p> <p>Licensing, legislative, regulatory or certification requirements may apply to this unit. Therefore it will be necessary to check with the relevant state or territory regulators for current licensing, legislative or regulatory requirements before undertaking this unit.</p>
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Application of the Unit

<p>Application of the unit</p>	<p>This unit is a required core unit for all seafood industry sector qualifications with the exception of aquaculture when a commodity group is not destined for human consumption, for example pearls or ornamentals. In such a case <i>FDFCORQAS2A Implement quality systems and procedures</i> is the required unit.</p> <p>All enterprise or workplace procedures and activities are carried out according to <i>relevant government regulations, licensing and other compliance requirements, particularly food safety and hygiene regulations and procedures.</i></p> <p>Equipment operation, maintenance, repairs and calibrations are undertaken in a safe manner that conforms to manufacturer instructions. Appropriate <i>personal protective equipment</i> (PPE) is selected, checked, used and maintained.</p>
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Licensing/Regulatory Information

Refer to Unit Descriptor

Pre-Requisites

Prerequisite units		

Employability Skills Information

Employability skills	This unit contains employability skills.
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Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.	Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.
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Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Identify hazards and risks to seafood and aquatic products	1.1. Key food safety hazards and risks associated with the individual's work area or area of responsibility are identified, assessed, reported and controlled using appropriate workplace procedures.
2. Follow enterprise hygiene standards, procedures and practices	2.1. Personal, place and product hygiene is maintained. 2.2. The workplace is kept in a clean and tidy condition.
3. Handle and store seafood and aquatic products	3.1. Seafood and aquatic products are handled and stored in a manner that avoids damage, meets hygiene standards, avoids contamination and maintains the quality of the product. 3.2. Seafood and aquatic products are stored at the correct temperature required to safely maintain the product in optimal condition and freshness.
4. Follow the enterprise food safety program	4.1. All work activities undertaken are consistent with and conform to the requirements of an approved enterprise food safety program . 4.2. Areas of risk in the individual's work area within the enterprise are identified, evaluated, reported, controlled and monitored . 4.3. Corrective actions are taken within the individual's scope of responsibilities to minimise risk according to the enterprise food safety program. 4.4. Risks beyond the control of the individual are promptly reported to the appropriate person. 4.5. Records are completed according to enterprise requirements and work responsibility.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE
This section describes the skills and knowledge required for this unit.
Required skills
<ul style="list-style-type: none"> handling seafood and aquatic products to prevent damage, spoilage and waste identifying hazards, contaminants and risks or control points

REQUIRED SKILLS AND KNOWLEDGE

- reporting food safety hazards and risks to appropriate personnel
- storing seafood and aquatic products in appropriate areas at correct temperatures.

Literacy skills used for:

- interpreting relevant enterprise documentation, including standard operating procedures (SOPs) and the food safety plan, where available
- completing food safety records according to enterprise procedures.

Numeracy skills used for:

- monitoring and recording data.

Required knowledge

- basic food safety principles and requirements
- common hazards and sources of contamination in area of work
- enterprise food safety recording requirements
- enterprise hygiene and food safety procedures
- legal and regulatory requirements pertaining to seafood production, storage, handling and packaging relevant to area of work
- occupational health and safety (OHS) requirements
- personal hygiene practices and clothing requirements relevant to area of work.

Evidence Guide

EVIDENCE GUIDE	
<p>The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.</p>	
Overview of assessment	
Critical aspects for assessment evidence required to demonstrate competence in this unit	<p>Assessment must confirm the ability to:</p> <ul style="list-style-type: none"> • inspect the work area to identify common seafood and aquatic product food safety hazards and associated risks • maintain personal hygiene and conduct to minimise risk to seafood and seafood product safety • handle and store seafood and aquatic product safely • complete recording/reporting requirements. <p>Assessment must confirm knowledge of:</p> <ul style="list-style-type: none"> • own responsibilities within the enterprise food safety plan • key requirements of the food safety plan • sources of information on food safety and personal hygiene requirements, such as enterprise SOPs or codes of practice.
Context of and specific resources for assessment	<p>Assessment is to be conducted at the workplace or in a simulated work environment.</p> <p>Assessment must relate to the individual's work area or area of responsibility.</p> <p>Resources include:</p> <ul style="list-style-type: none"> • relevant documentation: <ul style="list-style-type: none"> • enterprise food safety plan • SOPs • codes of practice • PPE • documentation.
Method of assessment	<p>The following assessment methods are suggested:</p> <ul style="list-style-type: none"> • demonstration

EVIDENCE GUIDE	
	<ul style="list-style-type: none"> • practical exercises/case studies • questions.
Guidance information for assessment	This unit may be assessed holistically with other units within a qualification.

Range Statement

RANGE STATEMENT	
<p>The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.</p>	
<p><i>Relevant government regulations, licensing and other compliance requirements</i> may include:</p>	<ul style="list-style-type: none"> • business or workplace operations, policies and practices • environmental hazard identification, risk assessment and control • food safety, Hazard Analysis Critical Control Point (HACCP), hygiene and temperature control along chain of custody.
<p><i>Food safety and hygiene regulations and procedures</i> may include:</p>	<ul style="list-style-type: none"> • Australian Shellfish Sanitation program • display, packaging and sale of food, including seafood and aquatic products • equipment design, use, cleaning and maintenance • exporting requirements, including Australian Quarantine Inspection Service (AQIS) Export Control (Fish) orders • handling and disposal of condemned or recalled seafood products • HACCP, food safety program, and other risk minimisation and quality assurance systems • location, construction and servicing of seafood premises • people, product and place hygiene and sanitation requirements • Primary Products Standard and the Australian Seafood Standard (voluntary)

RANGE STATEMENT	
	<ul style="list-style-type: none"> • processing, further processing and preparation of food, including seafood and aquatic products • product labelling, tracing and recall • receipt, storage and transportation of food, including seafood and aquatic products • requirements set out in Australian and New Zealand Food Authority (ANZFA) Food Standards Code and state and territory food regulations • temperature and contamination control along chain of custody.
PPE may include.	<ul style="list-style-type: none"> • protective hair, beard and boot covers • gloves or mitts • uniforms or overalls.
Hazards and risks may include:	<ul style="list-style-type: none"> • biological: <ul style="list-style-type: none"> • bacteria • moulds • other organisms • yeast • chemicals (e.g. additives, chemicals and natural poisons) • hygiene: <ul style="list-style-type: none"> • cleanliness of equipment, apparatus, work surfaces and containers • clothing (e.g. maintenance and laundering) • personal habits or practices (e.g. smoking, spitting, nose blowing, coughing and hand washing) • reporting illness • physical contaminants: <ul style="list-style-type: none"> • broken glass, metal, plastic and fibreglass • foreign matter • other organisms • sewage • soils and water • temperature changes or fluctuations.
Workplace may include:	<ul style="list-style-type: none"> • aquaculture operation (e.g. farm, hatchery and nursery) • fishing vessel

RANGE STATEMENT	
	<ul style="list-style-type: none"> • retail or wholesale outlet • seafood and aquatic product processing plant • storage facility, dispatch and transport operation.
<i>Enterprise hygiene</i> applies to:	<ul style="list-style-type: none"> • equipment/work area • personal habits or hygiene • product contamination and cross-contamination • use of PPE.
<i>Seafood and aquatic products</i> may include:	<ul style="list-style-type: none"> • edible by-products • finished/processed product (e.g. smoked, dried and frozen) • live seafood • other aquatic products • seafood (e.g. fillets, whole fish, shell fish and prawns).
<i>Handled and stored in a manner</i> that:	<ul style="list-style-type: none"> • is appropriate to product (e.g. fillets, whole fish, shell fish, frozen and live stock) • prevents damage (e.g. flesh-ripped, torn, squashed, product dropped or thrown) • ensures product is stored at correct temperatures and in appropriate areas • keeps the worker safe use when using and storing knives and tools.
<i>Contamination</i> may occur when:	<ul style="list-style-type: none"> • cooked product is contaminated by raw product • edible product is contaminated by waste • product, people or equipment that have been in contact product is moved between food handling areas.
<i>Requirements of an approved food safety program</i> include:	<ul style="list-style-type: none"> • approved by local council or appropriate health department • risk identification • identification of risk areas (control points) • minimisation of risks • monitoring risks (control points) • reporting and recording requirements • HACCP-based programs, where applicable.
<i>Areas of risk</i> are known as control points and may occur during:	<ul style="list-style-type: none"> • harvesting, handling and transporting • purchasing, delivery and storage • preparation, processing and cooking

RANGE STATEMENT	
	<ul style="list-style-type: none"> • cooling, freezing, defrosting, heating, reheating and storage • holding or display.
<i>Monitored</i> may include:	<ul style="list-style-type: none"> • recording data • by visual checks • following inspection requirements of enterprise risk management plan.

Unit Sector(s)

Unit sector	Core
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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