



Australian Government

Department of Education, Employment and Workplace Relations

SFIPROC106B Work with knives

Release: 1

SFIPROC106B Work with knives

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	<p>This unit of competency involves sharpening, using and maintaining knives for safe and effective use in a seafood processing operation.</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

Application of the unit	<p>This unit has application for workers in fish processing facilities, and seafood wholesale and retail outlets.</p> <p>It is a prerequisite requirement for units on cleaning and filleting fish.</p> <p>All enterprise or workplace procedures and activities are carried out according to <i>relevant government regulations, licensing and other compliance requirements</i>, including <i>occupational health and safety (OHS) guidelines, food safety and hygiene regulations and procedures</i> and <i>ecologically sustainable development (ESD) principles</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 (PPE)</i> 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. Sharpen knives	<p>1.1. OHS hazards in the workplace are identified, assessed, reported and controlled using the <i>hierarchy of control model</i>.</p> <p>1.2. <i>Knives</i> are sharpened following workplace procedures.</p> <p>1.3. Steel is used to maintain bevel edge on knives.</p>
2. Work safely with knives	<p>2.1. Knives are used safely at all times.</p> <p>2.2. Appropriate knife is used for the particular processing task, such as the filleting knife to fillet fish, fish gutting knife to gill and gut fish or slicing knife to cut cutlets.</p> <p>2.3. Product is checked as it is cut, to ensure that the knife is sharp enough to give a consistently smooth cut surface.</p>
3. Maintain knives and associated equipment	<p>3.1. Knives are maintained in a safe and hygienic state.</p> <p>3.2. Knife <i>sharpening equipment</i> is used and maintained safely and hygienically.</p> <p>3.3. Problems are reported to supervisor.</p>

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"> reporting problems orally to supervisor using knives safely using a sharpening stone to sharpen knives using a steel to maintain the bevel edge on a knife.
Literacy skills used for:
<ul style="list-style-type: none"> interpreting OHS procedures.
Required knowledge
<ul style="list-style-type: none"> impact of a sharp knife on speed of filleting and yield of fillet

REQUIRED SKILLS AND KNOWLEDGE

- impact of incorrectly sharpened knives on the appearance of fillets
- impact of incorrectly sharpened, stored and maintained knives on personal safety
- OHS requirements in regard to sharpening and using knives
- principles of sharpening a knife
- type, shape and purpose of knives used when cleaning and filleting fish.

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>	
<p>Overview of assessment</p>	
<p>Critical aspects for assessment evidence required to demonstrate competence in this unit</p>	<p>Assessment must confirm the ability to:</p> <ul style="list-style-type: none"> • correctly sharpen and use knives • identify when a knife requires sharpening • follow OHS procedures and food safety procedures when sharpening knives. <p>Assessment must confirm knowledge of:</p> <ul style="list-style-type: none"> • impact of blunt knives on productivity and yield • principles of knife sharpening • safety procedures associated with using knives • theory of knife use as it relates to the shape of the knife.
<p>Context of and specific resources for assessment</p>	<p>Assessment is to be conducted at the workplace or a simulated work environment.</p> <p>Resources may include:</p> <ul style="list-style-type: none"> • blunt knives to be sharpened • range of knives (including at least two types), designed for different work functions • sharpening equipment.
<p>Method of assessment</p>	<p>The following assessment methods are suggested:</p> <ul style="list-style-type: none"> • observation of practical demonstration of knife sharpening and use of knives • oral questions on knife sharpening and maintenance, use, safety and hygiene.
<p>Guidance information for assessment</p>	<p>This unit may be assessed holistically with seafood processing units in which knives are used.</p>

Range Statement

RANGE STATEMENT

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><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 • food safety/Hazard Analysis Critical Control Point (HACCP), hygiene and temperature control along chain of custody and Australian Quarantine Inspection Service (AQIS) Export Control (Fish) orders • OHS hazard identification, risk assessment and control.
<p><i>OHS guidelines</i> may include:</p>	<ul style="list-style-type: none"> • appropriate workplace provision of first aid kits and fire extinguishers • clean, uncluttered, hygienic workplace • codes of practice, regulations and/or guidance notes which may apply in a jurisdiction or industry sector • enterprise-specific OHS procedures, policies or standards • hazard and risk assessment of workplace, maintenance activities and control measures • induction or training of staff, contractors and visitors in relevant OHS procedures and/or requirements to allow them to carry out their duties in a safe manner • OHS training register • safe handling techniques • safe systems and procedures for the protection of people in the workplace • the appropriate use, maintenance and storage of PPE.
<p><i>Food safety and hygiene regulations and procedures</i> may include:</p>	<ul style="list-style-type: none"> • AQIS Export Control (Fish) orders • HACCP • hygiene and sanitation requirements • Primary Products Standard and the Australian Seafood Standard (voluntary) • requirements set out in Australian and New

RANGE STATEMENT	
	Zealand Food Authority (ANZFA) Food Standards Code.
PPE may include:	<ul style="list-style-type: none"> • gloves • non-slip and waterproof boots (gumboots) or other safety footwear • uniforms, overalls or protective clothing (e.g. mesh and waterproof aprons).
Hierarchy of control model:	<ul style="list-style-type: none"> • is a system for developing OHS risk controls with the priority being, in order: <ul style="list-style-type: none"> • eliminate the hazard • substitute the hazard for a lesser hazard or risk • isolate the hazard • use engineering controls • use administrative controls • use PPE.
Knives may include:	<ul style="list-style-type: none"> • cleavers • filleting knives • gutting knives • mollusc shucking/trimming knives • sashimi knives • scaling knives.
Sharpening equipment must include:	<ul style="list-style-type: none"> • sharpening stone • steel.

Unit Sector(s)

Unit sector	Seafood processing
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Co-requisite units

Co-requisite units	

Co-requisite units		

Competency field

Competency field	
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