



Australian Government

Department of Education, Employment and Workplace Relations

SFIPROC603C Develop and manage seafood and related product production trials

Release: 1

SFIPROC603C Develop and manage seafood and related product production trials

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit of competency involves gathering material, equipment and personnel to ensure that production trials match realistic processing expectations. 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.
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Application of the Unit

Application of the unit	All enterprise or workplace procedures and activities are carried out according to <i>relevant government regulations, licensing and other compliance requirements</i> , including <i>food safety and hygiene regulations and procedures</i> and <i>ecologically sustainable development (ESD) principles</i> .
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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. Gather information relating to the trial of a new product	1.1. Expectations relating to production trials are canvassed and agreed. 1.2. Agreed expectations are incorporated into a production plan for the trial. 1.3. Raw material specifications are assessed against the desired outcomes of the production trial.
2. Develop and implement plans for the trial production	2.1. Ingredients for trial are arranged or assembled to facilitate the production trial. 2.2. Arrangements for availability of equipment and personnel are developed and agreed. 2.3. Appropriate staff training is conducted. 2.4. Constraints to production trials are identified and solutions developed and implemented. 2.5. Arrangements for testing and/or laboratory facilities during the trial are developed. 2.6. Documentation relating to trial productions is completed accurately.
3. Produce new product under trial conditions	3.1. New product is produced under trial conditions within agreed timeframes. 3.2. Trial product quantity is consistent with realistic production volumes. 3.3. Opportunities to improve product revealed during trial are identified and implemented to optimise use of equipment/personnel. 3.4. Production trial complies with relevant legislation and enterprise requirements.
4. Analyse and record results of production trial	4.1. Results of production trial are assessed against original expectations and product specifications, and communicated to all interested parties. 4.2. Documentation related to production trial is completed accurately. 4.3. Production costs based on the trial are assessed and communicated to interested parties. 4.4. Limitations, improvements and modifications are identified and communicated to all interested parties.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit.

Required skills

- collecting, recording and analysing data
- communicating trial information with work teams and managers
- coordinating activities, supplies and processes
- identifying and monitoring critical control points
- identifying skill gaps in processing activities
- interpreting regulations, standards and specifications
- optimising a range of processing equipment
- planning
- prioritising tasks and giving appropriate attention to detail
- scheduling tests
- solving problems
- training staff.

Literacy skills used for:

- compiling reports
- completing complex forms
- interpreting technical documents/publications
- reading and interpreting information
- recording and interpreting data.

Numeracy skills used for:

- calculating averages and/or percentages
- calculating production data
- estimating safe working loads
- estimating time, volume, flows and pressures.

Required knowledge

- Hazard Analysis Critical Control Point (HACCP) and food safety systems
- product development methodology
- production planning
- seafood quality, handling and preservation methods.

Evidence Guide

EVIDENCE GUIDE

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.

Overview of assessment

Critical aspects for assessment evidence required to demonstrate competence in this unit

Assessment must confirm the ability to:

- perform tasks necessary to take a new product concept and develop a plan for production trials, and to implement and manage trials for the purpose of gathering sufficient data to confirm production viability.

Assessment must confirm knowledge of:

- analysis techniques
- enterprise expectations of new product and initial specifications
- enterprise standard operating procedures (SOPs)
- food safety requirements, including HACCP
- laboratory test facilities relevant to the product being trailed
- location and availability of raw material inputs
- location and availability of sufficient storage capacity for product generated during trials
- relevant standards which impact on the new product.

Context of and specific resources for assessment

Assessment may be conducted in the workplace or in a simulated work environment.

Resources may include:

- access to enterprise expertise in production, processing and/or engineering
- enterprise HACCP plan
- enterprise SOPs
- equipment and/or facilities suitable to the scope and scale of the trial
- food safety and other relevant standards
- relevant product specifications
- sufficient product or raw material to reflect a commercial quantity for the trial.

EVIDENCE GUIDE

Method of assessment	<p>The following assessment methods are suggested:</p> <ul style="list-style-type: none"> • interview • project (work or scenario based) • workplace documents, such as plans, data, evaluations and reports • written or oral questions.
Guidance information for assessment	<p>This unit may be assessed holistically with other units within a qualification.</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.

Relevant government regulations, licensing and other compliance requirements may include:

- ESD principles, environmental hazard identification, risk assessment and control
- food safety, HACCP, hygiene and temperature control along chain of custody
- imports quarantine and inspection, and importing approved arrangements for Australian Quarantine Inspection Service (AQIS), Australian Customs Service (ACS) and Biosecurity Australia (BA)
- business or workplace operations, policies and practices:
 - commercial law, including fair trading and trade practices
 - consumer law
 - corporate law, including registration, licensing and financial reporting
 - disability policies and practices
 - equal opportunity, anti-discrimination and sexual harassment
 - industrial relations and awards, individual

RANGE STATEMENT

	<p>employment contracts and share of catch agreements</p> <ul style="list-style-type: none">• jurisdictional variations• superannuation• taxation• trade practices• warnings and dismissals• worker's compensation <ul style="list-style-type: none">• occupational health and safety (OHS) hazard identification, risk assessment and control• product quality assurance:<ul style="list-style-type: none">• correct naming and labelling (e.g. country of origin, Australian Fish Names Standard and eco-labelling)• correct quantities, sizes and other customer requirements• third-party certification (e.g. Australian Grown and ISO 14001:2004 Environmental management systems).
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RANGE STATEMENT

Food safety and hygiene regulations and procedures may include:

- Australian Shellfish Sanitation program
- display, packaging and sale of food, including seafood and aquatic products
- equipment design, use, cleaning and maintenance
- exporting requirements, including 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)
- 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.

ESD principles may include:

- increasing use of renewable, recyclable and recoverable resources
- managing environmental hazard identification, risk assessment and control
- managing, controlling and treating effluents, chemical residues, contaminants, wastes and pollution
- minimising noise, dust, light or odour emissions
- planning environmental and resource efficiency improvements
- reducing emissions of greenhouse gases
- reducing use of non-renewable resources
- reducing energy use and introducing alternative energy sources.

RANGE STATEMENT	
<i>Expectations</i> may include:	<ul style="list-style-type: none"> • cost factors • enterprise product specifications • quality parameters • requirements of food safety and other relevant standards • volume deemed necessary to provide reliable data.
<i>Plans</i> may include:	<ul style="list-style-type: none"> • detailing: <ul style="list-style-type: none"> • charts • equipment • personnel • records.
<i>Constraints</i> may include:	<ul style="list-style-type: none"> • availability of: <ul style="list-style-type: none"> • budgets • equipment • out-of-hours operation • raw material • suitably skilled personnel.
<i>Testing</i> may include:	<ul style="list-style-type: none"> • availability of suitable quantities of product to facilitate realistic testing • quality parameters • test equipment and/or facilities required.
<i>Opportunities to improve product</i> may include:	<ul style="list-style-type: none"> • improvements to quality • increased output • opportunities to reduce costs.

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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