



Australian Government

Assessment Requirements for FBPFST5022 Implement and review the processing of fish and seafood products

Release: 1

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Modification History

Release	Comments
Release 1	This version released with the FBP Food, Beverage and Pharmaceutical Training Package Version 2.0.

Performance Evidence

An individual demonstrating competency in this unit must satisfy all of the elements and performance criteria of this unit.

There must be evidence that the individual has implemented and reviewed the processing of two different fish and/or seafood products, including:

- classifying fish and seafood classes according to their phylum/species
- selecting appropriate storage procedures for fish and seafood products to prevent spoilage
- performing sensory evaluation of fish and/or seafood
- assessing the suitability of the fish and/or seafood for use in the manufacturing process
- setting up the manufacturing processes used to produce value-added fish and/or seafood products
- monitoring compliance of processing procedures with food safety and quality requirements
- interpreting critical control points (CCPs) and critical limits
- diagnosing, rectifying and/or reporting problems arising from the preparation and production of fish and/or seafood
- carrying out tests for product safety and quality.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- commonly processed fish and seafood classes according to their phylum/species
- species of fish and seafood that are generally used in food industry/retail
- harvesting techniques
- storage procedures for fresh and cooked fish and seafood
- spoilage organisms associated with fish and seafood
- sensory evaluation of fish and seafood

- manufacturing processes used to produce pickled, cured, frozen and canned fish and seafood
- manufacturing processes used to produce value-added fish and seafood product, including fish/seafood nuggets, sushi and sashimi
- testing procedures for raw materials through to manufactured product
- stages of production, CCPs and critical limits
- quality and continuous improvement processes
- regulatory requirements associated with processing fish and seafood
- environmental impacts of the seafood processing operation
- health and safety hazards in the workplace and controls relating to work processes.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a workplace setting or an environment that accurately represents a real workplace
- resources, equipment and materials:
 - production process and related equipment, manufacturers' advice and operating procedures
 - suitable fish and seafood and production facilities to produce product samples
- specifications:
 - tests used to report relevant product/process information and recorded results.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

Companion Volume Implementation Guides are found in VETNet: -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>