



Australian Government

FBPFST5022 Implement and review the processing of fish and seafood products

Release: 1

FBPFST5022 Implement and review the processing of fish and seafood products

Modification History

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

Application

This unit of competency describes the skills and knowledge required to implement, monitor and review product safety and quality procedures for processing fish and seafood products.

This unit applies to individuals who use knowledge of food science and processes to determine the required food safety, quality and performance of food production equipment.

No occupational licensing or certification requirements apply to this unit at the time of publication. However, legislative and regulatory requirements for food processing exist, so local requirements must be checked. All work must comply with Australian food safety standards and relevant codes of practice.

Pre-requisite Unit

Nil

Unit Sector

Food science and technology (FST)

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. Identify harvesting and storage practices for fish and seafood	1.1 Identify fish or seafood to be harvested 1.2 Identify techniques to harvest fish and seafood 1.3 Select appropriate storage procedures to prevent spoilage 1.4 Identify spoilage organisms associated with fish and seafood

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
2. Select the processing techniques and technology used to produce various fish and seafood products	2.1 Identify the manufacturing process to produce a pickled, cured, frozen or canned fish and seafood product 2.2 Perform sensory evaluation of fish and seafood 2.3 Assess product suitability for use in the manufacturing process
3. Monitor commercial techniques to manufacture fish and seafood product samples	3.1 Identify a manufacturing process to produce value-added products 3.2 Construct a process chart for a selected fish or seafood product 3.3 Set up the production system to the required operating specifications and verify production to specification 3.4 Test product samples to ensure quality outcome
4. Review production processes	4.1 Review the critical control points (CCPs) and critical limits for product safety 4.2 Review operating procedures for food safety and quality 4.3 Review the work health and safety plan for processing of food products 4.4 Review environmental impacts and associated costs for processing of food products

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	- Interpret food safety guidelines and regulations - Interpret product specifications, quality and workplace procedures
Numeracy	- Maintain and analyse data resulting from testing of products - Determine calibration procedures and schedule for test equipment
Navigate the world of work	Monitor adherence to legal and regulatory standards and responsibilities for self and others
Interact with others	Clarify the purpose and possible actions to be taken as a result of work-related communications

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFST5022 Implement and review the processing of fish and seafood products	FDFST4051A Identify and implement product safety and quality processes for fish and seafood products	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent Unit code updated to reflect AQF level Updated unit title	Equivalent unit

Links

Companion Volume Implementation Guides are found in VETNet: -

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

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

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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.

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