



Australian Government

Assessment Requirements for SFIFSH202 Cook on board a vessel

Release: 1

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Modification History

Release	Comments
Release 1	This version released with SFI Seafood Industry Training Package Version 1.0.

Performance Evidence

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

There must be evidence that the individual has cooked on board a vessel on at least one occasion, including:

- ordering for and provisioning the vessel
- planning, preparing and cooking a simple nutritious meal for up to ten people
- applying food and health and safety requirements when storing, preparing and cooking the meal.

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:

- storage requirements and shelf life of commonly used ingredients
- preparation required for simple meals, including estimating:
 - ingredients and quantities required for trip length and number of crew
 - nutritional value of food groups
 - cooking times for basic ingredients
- methods of cooking simple meals, including sequence of cooking components of a meal
- food safety handling requirements for cooking on board a vessel
- disposal of wastes on board a vessel
- safe cooking practices in differing conditions at sea.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:

- skills must be demonstrated in a fully operational galley on board a vessel affected by a range of weather conditions, or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - recipes
 - range of ingredients including fresh, chilled, cooked, frozen
 - cooking tools and equipment
 - personal protective equipment
- specifications:
 - menu
 - workplace procedures for cooking on board a vessel that include advice on food safety and health and safety requirements.

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

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=e31d8c6b-1608-4d77-9f71-9ee749456273>