



Australian Government

SFIFSH202 Cook on board a vessel

Release: 1

SFIFSH202 Cook on board a vessel

Modification History

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

Application

This unit of competency describes the skills and knowledge required to plan, prepare and cook a meal on board a vessel. It includes the ability to order and store provisions on board.

The unit applies to individuals who use basic techniques to prepare simple and nutritious meals for a crew of up to ten people on board a vessel in a range of weather conditions under general supervision. They may undertake this role as part of their deckhand and/or onboard processing work.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety, food safety and environmental regulations, legislation and standards that apply to the workplace.

No licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

Fishing Operations (FSH)

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. Order provisions and store on board	1.1 Determine provision requirements according to length of trip and numbers to be catered for 1.2 Prepare store list according to workplace procedures 1.3 Check goods received against delivery notes, goods order forms

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	and receipts 1.4 Store goods according to workplace and health and safety procedures
2. Plan to prepare a simple meal	2.1 Check menu and ingredients are appropriate to those being catered for 2.2 Ensure amounts of ingredients are accurate in relation to numbers being catered for 2.3 Estimate preparation and cooking time to prepare the meal
3. Prepare ingredients	3.1 Handle food according to food safety requirements 3.2 Prepare ingredients according to menu plan 3.3 Observe health and safety practices in food preparation
4. Cook a meal	4.1 Use cooking methods appropriate to the ingredients being cooked 4.2 Check cooking temperatures and times are correct 4.3 Follow cooking sequence according to recipe requirements 4.4 Observe health and safety and food safety practices, including safe disposal of waste, throughout cooking activity

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
Numeracy	Determines defrosting and cooking times from packaging and recipes
Reading	Reads cooking instructions from recipes
Navigate the world of work	Understands main tasks, responsibilities and boundaries of own role, including use of personal protective clothing and equipment, quality requirements and operating procedures
Interact with others	Communicates and reports operational and safety information to relevant personnel

Skill	Description
Get the work done	Safely uses/operates cooking tools and equipment

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
SFIFSH202 Cook on board a vessel	SFIFISH202C Cook on board a vessel	Updated to meet Standards for Training Packages Minor amendments to elements and performance criteria for clarity	Equivalent unit

Links

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

Assessment Requirements for SFIFSH202 Cook on board a vessel

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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

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