



Australian Government

Assessment Requirements for SFIPRO101 Clean fish

Release: 1

Assessment Requirements for SFIPRO101 Clean fish

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 cleaned and removed the scales, gills and guts of a minimum of eight fish, including flat and round fish or fish of different sizes, on at least one occasion, including:

- cleaning and maintaining a hygienic workplace
- communicating with supervisor on fishing cleaning activities
- handling fish and fish cleaning equipment safely and hygienically
- visually recognising signs of spoilage, common defects, diseases and parasites
- displaying or storing cleaned fish with correct labelling.

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:

- personal, workplace and product hygiene principles that apply when cleaning fish in a commercial fish processing facility
- food safety procedures and regulations that apply when handling and storing fish
- fish species and fish parts, including gills, gonads, scales, roe, kidneys and swim bladder
- spoilage pattern and common fish defects, diseases and parasites for species being cleaned
- health and safety requirements when using knives and cutting equipment, and lifting and handling boxes of fish and fish products
- safe manual handling techniques used for cleaning fish in minimising the risk of repetitive, forceful, constrained or awkward postures
- workplace quality system procedures addressing productivity specifications, fish identification and traceability.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a seafood processing workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective equipment
 - cleaning materials and equipment
 - a range of knives and cutting tools and fish cleaning related equipment
 - fish to be cleaned
 - running cold potable water
- specifications:
 - work instructions and workplace procedures for cleaning fish; procedures include advice on quality, food safety and health and safety requirements
- relationships:
 - evidence of interactions with supervisor.

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>