



Australian Government

SFIPRO101 Clean fish

Release: 1

SFIPRO101 Clean fish

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 clean fish in a commercial environment. It includes the ability to prepare and clean a work area, remove scales, gill and guts from fish, and store or display product.

The unit applies to individuals who undertake routine tasks in cleaning and preparing fish in a seafood processing environment under the direction of a supervisor.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety, food safety, biosecurity 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

Seafood Processing (PRO)

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. Prepare work area	1.1 Confirm fish cleaning work instructions with supervisor 1.2 Select and fit required personal protective equipment 1.3 Clean work area before commencing and maintain hygienic conditions throughout processing

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.4 Inspect and set aside fish that show any signs of spoilage, defects and parasites
2. Clean fish	2.1 Use cleaning equipment to clean and prepare fish according to work instructions 2.2 Remove scales leaving skin undamaged, and rinse the fish free of loose scales in potable water 2.3 Remove gills and guts without cutting into the flesh, and rinse the fish free of loose debris in potable water 2.4 Place fish parts into correct container for further processing or disposal 2.5 Ensure fish cleaning meets productivity and quality requirements
3. Finalise fish cleaning activities	3.1 Display or store cleaned fish according to work instructions 3.2 Report problems with fish cleaning activities to supervisor 3.3 Maintain identification and traceability of product by use of accurate and compliant labelling

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	- Checks information for labelling - Interprets and follows workplace quality, food safety and hygiene procedures
Writing	Records product information on paper-based and/or electronic media
Numeracy	Counts daily tallies of cleaned fish
Navigate the world of work	Asks questions to clarify understanding or seek further information
Get the work done	Maintains quality specifications for different types of fish species

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
SFIPRO101 Clean fish	SFIPROC101C Clean fish	Updated to meet Standards for Training Packages Prerequisite removed	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>