



Australian Government

SFIPRO103 Fillet fish and prepare portions

Release: 1

SFIPRO103 Fillet fish and prepare portions

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 slice cutlets or cut fillets from fish, followed by skinning and cutting portions from the fillet. It includes the ability to select and check equipment, fillet, trim and remove bones and skin, cut portions to size, rinse and chill product.

The unit applies to individuals who, under the direction of a supervisor, undertake routine tasks in filleting and cutting fish portions in a seafood processing environment within a manufacturing or aquaculture facility, or wholesale or retail outlet that sells seafood.

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 for filleting	1.1 Confirm fish filleting work instructions with supervisor 1.2 Select, fit and use required personal protective equipment 1.3 Clean work area before commencing and maintain hygienic

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	conditions during processing 1.4 Select equipment and materials required for filleting work and check for cleanliness
2. Fillet fish	2.1 Use filleting equipment safely to prepare fillets and portions to productivity and yield requirements for the species 2.2 Visually inspect and set aside fillets that show signs of spoilage, defects or parasites 2.3 Trim fillets and remove bones, ensuring cuts are smooth with no jagged edges 2.4 Remove skin, leaving flesh smooth and without tears, and place skin tissue in the correct container 2.5 Cut portions to the size, weight and shape according to work instructions and productivity and yield requirements 2.6 Trim steaks and cutlets, as required to meet workplace requirements
3. Finalise filleting activities	3.1 Rinse fillets, including portions, steaks and cutlets, quickly in potable water and chill ready for further processing, or packaging and retailing 3.2 Identify and trace product by using accurate and compliant labelling 3.3 Report problems with filleting activities to supervisor

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	Interprets and follows workplace quality, food safety and hygiene procedures
Writing	Records product information on paper-based and electronic media
Numeracy	Counts daily tallies of filleted fish

Skill	Description
	- Estimates size and weight of portions - Estimates yield of fillets - Interprets weight scales
Navigate the world of work	Asks questions to clarify understanding or seek further information
Interact with others	Communicates and reports workplace activity and safety information to relevant personnel
Get the work done	Maintains quality specifications when filleting fish

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
SFIPRO103 Fillet fish and prepare portions	SFIPROC105B Fillet fish and prepare portions	Updated to meet Standards for Training Packages Prerequisite removed Minor amendments to 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 SFIPRO103 Fillet fish and prepare portions

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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, on at least one occasion:

- filleted a minimum of six fish with at least half of the fish skinned within yield
- cut a minimum of six fish into cutlets and steaks within yield.

In doing the above, there must also be evidence of the following:

- cleaning and maintaining a hygienic workplace
- communicating with supervisor on fish filleting activities
- selecting, preparing and using filleting equipment safely
- identifying signs of spoilage and common fish defects, diseases and parasites
- preparing fillet portions for further processing or packaging using correct labels.

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 filleting and portioning fish in a commercial fish processing facility
- food safety procedures and regulations that apply when handling and storing fish
- fish species and parts, including gills, gonads, scales, roe, kidneys and swim bladder
- location of bones and dark meat in different fish species
- spoilage pattern and common fish defects, diseases and parasites for species being filleted
- health and safety requirements when using knives, cutting equipment and lifting and handling boxes of fish and fish products
- safe manual handling techniques used for preparing fish in minimising the risk of repetitive, forceful, constrained or awkward posture
- workplace quality system procedures addressing fish identification and traceability, and workplace productivity and yield requirements.

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
 - range of knives and cutting tools and fish cleaning related equipment
 - range of fish of different shapes and sizes
 - running cold potable water
- specifications:
 - work instructions and workplace procedures for filleting and preparing fish portions; 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.

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