



Australian Government

Assessment Requirements for SFIPRO104 Work with knives

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 safely worked with a range of knives to process at least eight fish in varying sizes on at least one occasion, including:

- identifying when knives require sharpening
- using and maintaining clean and safe knives and sharpening equipment
- using appropriate knife to clean, gut, gill, fillet and slice fish
- identifying relevant equipment and safety issues.

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:

- principles and procedures for sharpening a knife
- impact of a sharp knife on speed of filleting and yield of fillet
- impact of incorrectly sharpened knives on the appearance of fillets
- impact of incorrectly sharpened, stored and maintained knives on personal safety
- type and purpose of knife sharpening equipment
- type, shape and purpose of knives used to clean, gut, gill, fillet and slice fish
- food safety and health and safety requirements in regard to sharpening, using and maintaining knives.

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
- range of knives designed for different work functions
- sharpening equipment
- blunt knives to be sharpened
- fish of different shapes and sizes
- specifications:
 - workplace procedures relevant to using knives; procedures 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>