



Australian Government

SFIPRO104 Work with knives

Release: 1

SFIPRO104 Work with knives

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 sharpen, use and maintain knives.

The unit applies to individuals who use knives to undertake routine fish preparation tasks within a seafood processing facility, wholesale or retail outlet 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 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. Sharpen knives	1.1 Select, fit and use the required personal protective equipment 1.2 Sharpen knives according to workplace procedures 1.3 Use steel to maintain bevel edge on knives
2. Work safely with	2.1 Use knives according to workplace procedures, food safety and

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
knives	health and safety requirements 2.2 Use appropriate knife for the particular processing task as directed by supervisor 2.3 Check product as it is cut, to ensure that the knife is sharp enough to provide a consistently smooth cut surface
3. Maintain knives and associated equipment	3.1 Maintain knives in a safe and hygienic state 3.2 Use and maintain knife sharpening equipment safely and hygienically 3.3 Report problems with knives and safety hazards 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 for working with knives
Oral communication	Uses industry standard terminology to describe different types of knives and their uses
Navigate the world of work	Understands tasks and responsibilities required for performing own role in the workplace
Get the work done	Maintains a clean and hazard-free work area

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
SFIPRO104 Work with knives	SFIPROC106B Work with knives	Updated to meet Standards for Training Packages	Equivalent unit

Code and title current version	Code and title previous version	Comments	Equivalence status
		Amendments to performance criteria for clarity and to better reflect level of complexity	

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 SFIPRO104 Work with knives

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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 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

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