



Australian Government

SFIPRO201 Head and peel crustaceans

Release: 1

SFIPRO201 Head and peel crustaceans

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 remove the head and peel the shell from raw or cooked crustaceans, such as prawns, crabs, bugs and lobsters. It requires the ability to prepare product, remove head and shell, assess for defects, grade, rinse and chill product.

The unit applies to individuals who undertake routine tasks in peeling and shelling crustaceans in fish processing facilities and wholesale and retail outlets 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 workplace	1.1 Confirm work instructions with supervisor 1.2 Select and fit the required personal protective equipment 1.3 Clean work area before starting and maintain hygienic conditions

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	according to workplace procedures 1.4 Check all equipment and materials for grading, rinsing, storing and chilling product are clean and in full working order 1.5 Make available sufficient potable ice, clean baskets and cold potable water
2. Prepare product	2.1 Rinse raw or cooked product in air or potable water according to supervisor instructions 2.2 Check product during washing to ensure it is clean and shows no signs of spoilage, disease and parasites 2.3 Maintain product at the temperature range stipulated in workplace food safety plan when being transferred to clean perforated baskets for size grading
3. Head and peel product	3.1 Remove head and shell hygienically and quickly to achieve productivity and yield requirements, and to minimise temperature abuse and melanosis 3.2 Assess product for defects and spoilage and put defective product aside 3.3 Place peeled product into correct container, avoiding cross-contamination between raw and cooked products 3.4 Use appropriate techniques to safely remove flesh from shell of species to achieve yield requirements
4. Treat, trim and maintain product	4.1 Treat product with food-grade chemicals as required 4.2 Trim product according to supervisor instructions 4.3 Maintain identification and traceability of product through accurate labelling 4.4 Maintain product temperature within required range during processing 4.5 Collect waste and dispose according to workplace procedures
5. Grade and pack product	5.1 Size and grade peeled product to meet workplace specifications 5.2 Rinse and chill product according to workplace procedures 5.3 Pack product to be frozen and transfer to the freezer immediately or keep chilled until frozen 5.4 Pack fresh product and correctly label, store, display or dispatch

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	according to supervisor instructions

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	Reads and interprets basic order forms and specifications
Writing	Records product information
Numeracy	Counts number of pieces in carton and weight of cartons
Navigate the world of work	Asks questions to clarify understanding or seek further information
Get the work done	Maintains quality specifications for peeling and removing the head of crustaceans

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
SFIPRO201 Head and peel crustaceans	SFIPROC201C Head and peel crustaceans	Updated to meet Standards for Training Packages Minor amendments to elements	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 SFIPRO201 Head and peel crustaceans

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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 headed, peeled and trimmed at least two different batches of crustacean types (raw or cooked) on at least one occasion, including:

- cleaning and maintaining hygienic equipment and work area
- preparing and handling crustaceans safely and hygienically within product temperature range
- identifying signs of spoilage and common crustacean defects, diseases and parasites in raw and cooked species
- disposing of wastes correctly
- grading, packing, labelling and storing or dispatching product to supervisor instructions.

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 processing crustaceans in a commercial fish processing facility
- types of crustaceans, including:
 - location of gills, guts and internal skeleton
 - methods to peel and remove heads
- spoilage pattern and common crustacean defects, diseases and parasites
- safe manual handling techniques, including minimising the risk of repetitive, forceful, constrained or awkward postures
- food safety procedures and regulations that apply when handling and storing crustaceans
- cross-contamination of raw and cooked product
- safe use, storage and handling of food-grade chemicals
- workplace quality system procedures addressing productivity specifications, product 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
 - crustaceans (raw, cooked, fresh or frozen)
 - knives
 - waste tubs
 - running potable water
- specifications:
 - work instructions and workplace procedures for processing crustaceans; procedures include advice on quality, food safety, health and safety and environmental 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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