



**Australian Government**

# **Assessment Requirements for SFIPRO202 Process squid, cuttlefish and octopus**

**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 processed at least one squid, one cuttlefish and one octopus on at least one occasion, including:

- cleaning and maintaining a hygienic workplace
- documenting accurate product information in workplace records and labels
- handling cephalopod molluscs safely and hygienically within product temperature range
- identifying signs of spoilage and common defects, diseases and parasites in product
- safely using equipment to process squid, cuttlefish and octopus
- cleaning, grading and packing product according 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 cephalopod molluscs in a commercial fish processing facility
- types of cephalopods, including:
  - location of gills, guts, beak, head, fins and mouth mass
  - methods and equipment used to process squid, cuttlefish and octopus
- 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 squid, cuttlefish and octopus
- spoilage pattern and common defects, diseases and parasites for squid, cuttlefish and octopus
- workplace quality system procedures addressing customer 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
  - cutting knives and equipment required to process squid, cuttlefish and octopus
  - fish cleaning tubs, clean fish tubs and running potable water
  - product, including squid, cuttlefish and octopus
- specifications:
  - work instructions and workplace procedures for processing squid, cuttlefish and octopus; 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.

## Links

Companion Volumes, including Implementation Guides, are available at VETNet: -  
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=e31d8c6b-1608-4d77-9f71-9ee749456273>