



Australian Government

SFIPRO202 Process squid, cuttlefish and octopus

Release: 1

SFIPRO202 Process squid, cuttlefish and octopus

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 process squid, cuttlefish and octopus. It requires the ability to clean squid, cuttlefish and octopus, and remove all the internal organs, skeleton, beak and skin to produce cleaned tubes and/or bodies.

The unit applies to individuals who undertake routine tasks in processing squid, cuttlefish and octopus (cephalopod molluscs) 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 work area	1.1 Confirm work instructions with supervisor 1.2 Select and fit the 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 according to workplace procedures 1.4 Ensure equipment for washing and/or grading product is clean and in full working order 1.5 Make available sufficient potable ice, clean baskets and cold potable water 1.6 Maintain identification and traceability of product during processing according to workplace food safety program
2. Remove head and fins	2.1 Visually assess whole cephalopod for signs of spoilage and defects and set defective animals aside 2.2 Trim whole cephalopod safely and hygienically according to the specifications for the species, and place edible waste material into the correct container 2.3 Rinse cleaned flesh and ensure it is free of all loose material
3. Clean product	3.1 Remove skin and internal organs to produce a cleaned product that meets workplace specifications and yield requirements 3.2 Clean insides of product and assess for signs of spoilage and defects, and set defective product aside 3.3 Rinse cleaned product in potable water, chill and store according to food safety program
4. Pack product	4.1 Grade clean product, pack or store for further processing 4.2 Label product to maintain identification and traceability of products

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 food safety program and specifications
Writing	Records product information

Skill	Description
Numeracy	• Interprets productivity and yield specifications • Interprets weighing scales
Navigate the world of work	• Asks questions to clarify understanding or seek further information
Get the work done	• Maintains quality specifications for processing squid, cuttlefish and octopus

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
SFIPRO202 Process squid, cuttlefish and octopus	SFIPROC202C Process squid, cuttlefish and octopus	Updated to meet Standards for Training Packages Minor amendments to elements and 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 SFIPRO202 Process squid, cuttlefish and octopus

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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 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.

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