



Australian Government

Assessment Requirements for SFIPRO203 Shuck molluscs

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 prepared and packed a batch of molluscan meat or meat on half shells on at least one occasion, including:

- cleaning and maintaining a hygienic and efficient work area with operational equipment
- cleaning, rinsing and storing molluscs to food safety requirements
- grading product to required specifications
- using appropriate techniques to open, shuck and trim live molluscs with minimal damage
- visually identifying signs of spoilage and common defects, diseases and parasites in molluscs
- labelling and recording accurate product information.

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 for shucking molluscs
- food safety program requirements for shucking molluscs
- types of molluscs species and location of key organs inside the body (gills, guts, gonad and adductor muscle)
- tools and equipment used in mollusc shucking operations
- biosecurity measures, hygienic handling and storage of live molluscs intended to be eaten raw or cooked
- quality, productivity and yield specifications for mollusc shucking operations
- spoilage pattern and common defects, diseases and parasites for molluscs.

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:
 - clean packing cases
 - knives, baskets, waste tubs and running potable water
 - opening bench
 - product (bivalves or abalone)
 - washing tubs
- specifications:
 - workplace procedures for shucking molluscs; procedures include advice on food safety, health and safety, quality 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>