



Australian Government

SFIPRO203 Shuck molluscs

Release: 1

SFIPRO203 Shuck molluscs

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 open and/or remove the meat (shuck) from molluscs including oysters, scallops and abalone and then prepare, trim and pack half shells and/or meat according to specifications.

The unit applies to individuals who undertake routine tasks in shucking and packaging molluscs in a fish processing facility 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 mollusc shucking work instructions with supervisor 1.2 Select, fit and use the required personal protective equipment 1.3 Ensure work bench and equipment for grading, opening or shucking, rinsing, storing and chilling product are clean and in full

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	working order 1.4 Make available sufficient potable ice, clean baskets and cold potable water 1.5 Check identification and traceability of product according to workplace food safety program
2. Wash mollusc	2.1 Clean molluscs in potable water to remove all loose shell, grit and mud 2.2 Store molluscs for shucking according to workplace food safety program 2.3 Discard dead molluscs according to workplace procedures
3. Open or remove shells	3.1 Cut adductor muscle (bivalves) or foot (abalone) with a knife according to food safety and health and safety requirements 3.2 Free meat from one shell to produce a half shell (bivalves) or totally remove meat (bivalves and abalone) according to productivity and yield specifications 3.3 Rinse half shells or meat quickly under potable water to remove any grit or debris, and trim meat as required 3.4 Inspect and set aside product that shows signs of spoilage, defects, diseases and parasites 3.5 Grade product by size or weight according to productivity and yield specifications 3.6 Set aside undersize product for other uses
4. Pack half shells or meats	4.1 Place graded half shells or meat into transport containers by weight or number 4.2 Separate layers of half shells within the container with plastic sheeting to ensure that no grit is transferred from the shell to the meat 4.3 Label transport containers of packed half shells or meat according to workplace and regulatory guidelines 4.4 Transfer transport containers of packed half shells or meat to chillers within required timeframes 4.5 Maintain identification and traceability of product according to workplace food safety program

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 productivity and yield specifications
Writing	Records product information on paper-based and/or electronic media
Numeracy	- Counts product - Applies size grading - Identifies measurements on weighing scales
Navigate the world of work	Asks questions to clarify understanding or seek further information
Interact with others	Communicates and reports operational and safety information to relevant personnel
Get the work done	- Maintains a clean and hazard-free work area - Maintains hygiene standards - Maintains quality specifications for shucking molluscs

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
SFIPRO203 Shuck molluscs	SFIPROC203C Shuck molluscs	Updated to meet Standards for Training Packages Minor amendments to 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 SFIPRO203 Shuck molluscs

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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 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.

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