



Australian Government

SFIPRO302 Handle and pack sashimi-grade fish

Release: 1

SFIPRO302 Handle and pack sashimi-grade fish

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 handle and pack sashimi-grade fish. It includes the ability to handle fish individually with special care to ensure that the flesh is suitable for slicing as sashimi.

The unit applies to individuals who handle sashimi-grade fish for domestic and export trade in a fish processing facility.

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. Receive fish	1.1 Check received sashimi-grade fish for damage or bend 1.2 Store fish under chilled, hygienic conditions to prevent damage
2. Grade fish	2.1 Inspect and set aside fish that show signs of diseases and parasites 2.2 Grade selected fish by visual inspection according to

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	sashimi-grade criteria and workplace procedures 2.3 Set aside fish that fail to meet sashimi-grade criteria for other uses or markets
3. Wipe and chill fish	3.1 Wipe clean sashimi-grade fish of any slime 3.2 Remove any ice within the body cavity and replace with potable ice sealed in plastic bags to ensure that the temperature of the fish meets food regulations
4. Pack fish	4.1 Weigh, pack and label cleaned fish for transport to meet the workplace and regulatory requirements of the transport company, domestic customer or the importing country 4.2 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 workplace procedures and sashimi-grade criteria - Checks information on labels
Writing	Records product identification and traceability information on paper-based and electronic media when packing sashimi-grade fish
Numeracy	- Measures the length and weight of fish - Reads weighing scales
Navigate the world of work	Interprets and follows regulatory requirements and seeks clarification or other assistance when required
Get the work done	- Maintains hygiene standards and wears required personal protective equipment - Maintains quality specifications for handling and packing sashimi-grade fish

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
SFIPRO302 Handle and pack sashimi-grade fish	SFIPROC302C Handle and pack sashimi-grade fish	Updated to meet Standards for Training Packages	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 SFIPRO302 Handle and pack sashimi-grade fish

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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 assessed, handled, packed and labelled at least six sashimi-grade fish on one occasion, including:

- hygienic handling and storage of sashimi-grade fish within safety temperature range
- visually inspecting fish for signs of defects, disease and parasites
- grading sashimi-grade fish against criteria
- weighing, measuring and recording length of fish for packaging purposes.

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:

- workplace health and safety requirements for the lifting of heavy loads and/or operating material handling equipment
- workplace quality system procedures and regulatory requirements addressing customer specifications, product identification and traceability and transport
- food safety procedures and regulations that apply when handling and storing species to be packed for sashimi
- personal, workplace and product hygiene principles for handling and packing sashimi-grade fish
- spoilage patterns and common defects, diseases and parasites of species packed for sashimi
- sashimi-grade criteria.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:

- skills must be demonstrated in an area for the handling of sashimi-grade fish in a seafood processing workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - cutting knife
 - fish that are at sashimi-grade as well as fish that are not at the grade
 - labels
 - packaging material
 - scales
- specifications:
 - workplace procedures for processing sashimi-grade fish; procedures include advice on quality, food safety and health and safety requirements.

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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