



Australian Government

Assessment Requirements for SFIPRO304 Boil and pack crustaceans

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 boiled and packed a batch of three different crustacean species or one crustacean species of varying sizes to meet client specifications on at least one occasion, including:

- cleaning, and maintaining hygienic and efficient work area with operational equipment
- visually inspecting crustacean for signs of spoilage and common defects, diseases and parasites in species
- maintaining safe temperature range while cleaning, grading and packing crustaceans
- safely using cookers powered by gas or electricity or steam
- accurately weighing and labelling cooled product.

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 crustaceans in a commercial fish processing facility
- types of crustacean species
- cooking times and indicators for different species or different sizes of one species
- safe manual handling techniques, including minimising the risk of repetitive, forceful, constrained or awkward postures
- health and safety standards in regard to basic minor burn first aid procedures, cooking crustaceans, and lifting and moving heavy loads
- food safety procedures and regulations that apply when handling, cooking, cooling, storing and packaging raw and cooked crustaceans
- spoilage patterns and signs of common defects, diseases and parasites in raw and cooked crustaceans

- workplace quality system procedures addressing customer specifications, humane treatment of animals, and 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
 - a cooker
 - cooling tubs, fish tubs, lug boxes and running cool potable water
 - potable ice
 - raw crustaceans, fresh and frozen
 - scales
 - thaw tank
- specifications:
 - work instructions and workplace procedures for processing crustaceans; 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>