



Australian Government

SFIPRO304 Boil and pack crustaceans

Release: 1

SFIPRO304 Boil and pack crustaceans

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 prepare, boil, cool and pack crustaceans, including prawns, crabs and lobsters. It requires the ability to thaw product, use cooking equipment, and cool and package product according to customer specifications.

The unit applies to individuals who undertake routine tasks in processing crustaceans 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 client specifications with supervisor 1.2 Select and fit the required personal protective equipment 1.3 Clean work area before commencing and maintain hygienic conditions according to workplace procedures

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.4 Clean equipment for grading, boiling, cooling and chilling cooked product, and ensure in full working order 1.5 Make available sufficient potable ice, clean baskets and cold potable water 1.6 Fill cooker with potable water, and clean salt if required, and set to boil
2. Prepare crustaceans	2.1 Rinse crustaceans in potable water according to workplace food safety plan and food regulations 2.2 Check crustaceans during washing to ensure they are clean and show no signs of spoilage, disease or parasites 2.3 Maintain crustaceans within the temperature range stipulated in workplace food safety plan when being transferred to clean perforated baskets for grading 2.4 Size and grade product to meet client specifications
3. Boil and cool crustaceans	3.1 Place crustaceans into vigorously boiling water, for the time appropriate for the species and size, to cook product, kill bacteria and denature enzymes 3.2 Place correct amount of crustaceans into boiling water 3.3 Remove cooked crustaceans from the cooker and place into a cooling tank for a time appropriate for the size and species so that cooked product yield requirements are met 3.4 Quick freeze product as required
4. Pack crustaceans	4.1 Pack cooled product with clean potable ice, if required, into clean containers and cooled to the temperature required by food regulations 4.2 Weigh packed product, label and place into cold storage until ready for further processing or distribution according to customer specifications 4.3 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 customer specifications and workplace food safety plan - Reads and checks information on labels
Writing	Records product identification and traceability information on paper-based and electronic media when boiling and packing crustaceans
Numeracy	- Interprets food safety program on quantities and times for different species, graded sizes and pot sizes - Interprets temperature and weight measurements - Grades product according to size
Interact with others	Asks questions to clarify understanding or seek further information
Get the work done	Maintains quality specifications for boiling and packing crustaceans

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
SFIPRO304 Boil and pack crustaceans	SFIPROC304B Boil and pack crustaceans	Updated to meet Standards for Training Packages Amendment 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 SFIPRO304 Boil and pack crustaceans

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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 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.

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