



Australian Government

Assessment Requirements for SFIPRO403 Develop and implement a seafood waste utilisation strategy

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 developed a seafood waste utilisation strategy and implemented the strategy on at least one occasion, including:

- developing seafood waste product criteria
- undertaking a supply chain analysis
- identifying and analysing existing seafood waste utilisation strategies used by other facilities
- recommending and/or making modifications to existing business practices to include or enhance the seafood waste utilisation strategy
- developing workplace-related documents for the implementation of the seafood waste utilisation strategy
- communicating and implementing waste minimisation of seafood product during processing
- evaluating the performance of the seafood waste utilisation strategy.

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:

- seafood waste utilisation practices used in seafood processing
- biosecurity risks from waste product and strategies for managing these
- seafood waste processing procedures
- principles of waste minimisation, including economic considerations
- waste minimisation economic analysis reporting
- modification potential for existing infrastructure in seafood processing
- operational performance of new and existing seafood processing infrastructure.

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
- specifications:
 - access to workplace expertise in production, engineering and costing
 - access to off-site facilities to view waste utilisation and minimisation processes
 - workplace policy relating to the control and disposal of wastes
 - workplace product specifications
 - food safety and other relevant technical standards
- relationships:
 - evidence of interactions with staff members and senior personnel.

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>